2024西式賀宴自助套餐 Celebration Buffet Package 2024

80人或以上

- ★ 席間汽水暢飲
- ★ 敬送多子酸薑紅雞蛋或壽桃包
- ★ 敬送開席前迎賓飲品
- ★ 每席免收2瓶自攜洋酒開瓶費
- ★ 4小時免費代客泊車服務
- ★ 麻雀耍樂設施(如適用)
- ★ 提供場內影音設備

80 persons or above

- ★ Free flow of soft drinks during meal period
- ★ Pickled ginger and red egg or sweet longevity bun
- ★ Pre-dinner welcome drinks
- ★ Complimentary corkage for 2 bottle of wine or liquor per table

如有查詢,請聯絡宴會統籌團隊

電話 Tel: (853) 8983 8985

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- ★ Complimentary valet parking service for 4 hours
- ★ Mahjong arrangement(if applicable)
- ★ In-house audio and visual equipment

西式賀宴自助餐A CELEBRATION BUFFET MENU A

每位澳門幣638元 (不少於80人) MOP638 per person (Minimum for 80 person) 以上價目須另收加10%服務費 Price above is subject to 10% service charge

湯 Soup

野菌蘑菇忌廉湯
Wild mushroom creamy soup
蟲草花豬骨雞湯
Double-boiled pork and chicken soup with cordyceps flower
麵包及牛油
Selection of bread rolls and butter

冰鎮海鮮盤

Chilled Seafood on Ice

俄羅斯麵包蟹,鮮蝦,海螺及黑青口 Russia brown crab, bay shrimp, sea whelk and black mussel 咯嗲汁,乾蔥紅醋汁,辣椒醬油及檸檬 Cocktail sauce, mignonette, chilli soya sauce and lemon

魚生刺身及壽司

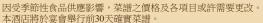
Sashimi and Sushi

各款精選刺身(三文魚,八爪魚,鯛魚及魷魚)
Selection of sashimi (salmon, octopus, snapper and squid)
精選壽司及飯卷
Selection of sushi and Maki rolls
酸薑,日本醬油及青芥末
Pickled ginger, Japanese soya sauce and wasabi

精選冷盤及沙律

Cold Selections and Salads

上海醉鷄翼
Drunken chicken wing
五香慢煮鹵水牛腱
Sous-vide marinated beef shank
蒜泥拍黃瓜
Sichuan spicy cucumber
烤素菜伴陳年黑醋
Roasted vegetables with balsamic and olive oil
吞拿魚貝殼粉沙律伴芝麻汁
Tuna rigate pasta salad with sesame dressing
加勒比雞肉沙律伴芒果汁
Caribbean chicken salad with mango dressing



Seasonal ingredients and price on the menu may be subjected to change and depend on the availability.

It can only be confirmed 30 days prior to the function date.

有效日期至2024年12月31日 Valid until 31st December 2024



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西班牙薯仔沙律伴香辣腸 Spanish potato salad with chorizo and smoked paprika 大蝦椰菜菠蘿沙律

Prawn, cabbage and pineapple salad 凱撒沙律

Caesar salad

法國雜錦蔬菜六款,車厘茄,甜粟米粒,雜錦豆,青瓜,紫椰菜及胡蘿蔔絲 6 varieties of fresh mesclun lettuces, cherry tomato, sweet corn, mixed beans and cucumber, Purple cabbage and carrot julienne

> 法式沙律醬,千島沙律醬,凱撒沙律醬及油醋沙律汁 French dressing, thousand island dressing, Caesar dressing and oil vinaigrette

即切烤肉

燒新西蘭安格斯肉眼牛肉配紅酒汁 Roasted New Zealand Black Angus ribeye, served with red wine sauce

歐陸西式熱盤 Western Hot Dishes

香醋番茄燴牛腩 Braised beef brisket with balsamic, tomato and vegetables 烤比目魚柳伴核桃香蒜醬 Roasted halibut fillet with garlic walnut pesto crust 焗葡國雞

> Oven-baked chicken in Portuguese style 吉列西班牙黑豚豬扒伴他他汁 Crispy Iberico pork cutlet with tartar dressing 欖油洋蔥炒甜薯 Fried sweet potato with onion and olive oil

中式熱盤

Chinese Hot Dishes

剁椒蒸魚柳 Steamed fish fillet with garlic and chilli 甜酸鳳梨咕嚕肉 Sweet and sour pork with pineapple 川椒辣子雞球

Wok-fried chicken cube with Sichuan hot chilli and pepper 鮮冬菇炒雜菜

> Wok-fried mushroom and vegetables 蠔皇山珍燜伊麵

Braised e-fu noodles with assorted mushrooms in oyster sauce 雜菜海鮮炒飯

Fried rice with seafood and vegetables

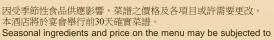


精選甜品

Desserts

栗子杏仁蛋糕 Chestnut and almond cake 法式焦糖燉蛋 Crème brûlée 白朱古力籃莓果撻 Blueberry and white chocolate cream tart 巴斯克芝士蛋糕 Basque cheese cake 雜莓朱古力焗脆蛋白 Chocolate and mixed berries pavlova 椰絲奶皇水晶角 Coconut coated milk custard dumpling 桂花凍糕 Osmanthus pudding 各式鮮果 Fresh fruit slices 各式雪糕及配料 Ice cream counter with variety toppings

咖啡或茶 Freshly Brewed Coffee or Fine Tea



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如有查詢,請聯絡宴會統籌團隊

西式賀宴自助餐B CELEBRATION BUFFET MENU B

每位澳門幣738元 (不少於80人) MOP738 per person (Minimum for 80 person) 以上價目須另收加10%服務費 Price above is subject to 10% service charge

湯

Soup

蟹肉粟米周打湯
Crab meat and corn chowder
蟲草花螺頭雞湯
Double-boiled chicken and sea conch soup with cordyceps flower
麵包及牛油
Selection of bread rolls and butter

冰鎮海鮮盤

Chilled Seafood on Ice

加拿大鱈蟹腳,鮮蝦, 海螺及黑青口 Canadian crab legs, bay shrimp, sea whelk and black mussel 咯嗲汁,乾蔥紅醋汁,辣椒醬油及檸檬 Cocktail sauce, mignonette, chilli soya sauce and lemon

魚生刺身及壽司

Sashimi and Sushi

各款精選刺身(三文魚,八爪魚,鯛魚及吞拿魚)
Selection of sashimi (salmon, octopus, snapper and tuna)
精選壽司及飯卷
Selection of sushi and Maki rolls
酸薑,日本醬油及青芥末
Pickled ginger, Japanese soya sauce and wasabi

精選冷盤及沙律

Cold Selections and Salads

上海醉鷄翼
Drunken chicken wing
蒜泥拍黃瓜
Sichuan spicy cucumber
油封鸭腿伴蜜糖南瓜
Duck leg confit with honey pumpkin
扇貝伴番茄蘆筍沙律
Scallop with tomato and asparagus salad
煙挪威三文魚
Smoked Norwegian salmon
烤素菜伴陳年黑醋
Roasted vegetables with balsamic and olive oil

因受季節性食品供應影響,菜譜之價格及各項目或許需要更改。 本酒店將於宴會舉行前30天確實菜譜。

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吞拿魚貝殼粉沙律伴芝麻汁 Tuna rigate pasta salad with sesame dressing 加勒比雞肉沙律伴芒果汁 Caribbean chicken salad with mango dressing 西班牙馬鈴薯沙律伴香辣腸 Spanish potato salad with chorizo and smoked paprika 大蝦椰菜菠蘿沙律

Prawn, cabbage and pineapple salad 凱撒沙律

Caesar salad

法國雜錦蔬菜六款,車厘茄,甜粟米粒,雜錦豆,青瓜,紫椰菜及胡蘿蔔絲 6 varieties of fresh mesclun lettuces, cherry tomato, sweet corn, mixed beans and cucumber, Purple cabbage and carrot julienne

法式沙律醬,千島沙律醬,凱撒沙律醬及油醋沙律汁 French dressing, thousand island dressing, Caesar dressing and oil vinaigrette

即切烤肉

Carving

燒新西蘭安格斯肉眼牛肉配紅酒汁 Roasted New Zealand Black Angus ribeye, served with red wine sauce

歐陸西式熱盤 Western Hot Dishes

韓式烤牛仔骨 Korean barbecued beef short rib 香煎澳洲羊扒伴迷迭汁 Pan-fried Australian lamb chop with rosemary sauce 烤比目魚柳伴核桃香蒜醬 Roasted halibut fillet with garlic walnut pesto crust 炸鳳尾蝦配薯條 Deep-fried prawn and fries

中式熱盤

Chinese Hot Dishes

蒜茸陳皮蒸斑頭腩 Steamed garoupa with garlic and dried tangerine 翡翠川汁花枝片

Wok-fried cuttlefish slice with vegetables in spicy sauce 鹽香貴妃雞

Poached chicken with ginger dip and salt

蠔皇北菇螺片扒時蔬

Braised sea conch and black mushroom with vegetables

魚香茄子韭黃燜伊麵

Braised e-fu noodles with salted fish, eggplant and Chinese chive 瑤柱蛋白海鮮炒飯

Fried rice with conpoy, egg white and assorted seafood

因受季節性食品供應影響,菜譜之價格及各項目或許需要更改。 本酒店將於宴會舉行前30天確實菜譜

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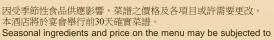
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精選甜品

Desserts

栗子杏仁蛋糕 Chestnut and almond cake 法式焦糖燉蛋 Crème brûlée 白朱古力籃莓果撻 Blueberry and white chocolate cream tart 巴斯克芝士蛋糕 Basque cheese cake 雜莓朱古力焗脆蛋白 Chocolate and mixed berries pavlova 椰絲奶皇水晶角 Coconut coated milk custard dumpling 桂花凍糕 Osmanthus pudding 各式鮮果 Fresh fruit slices 各式雪糕及配料 Ice cream counter with variety toppings

咖啡或茶 Freshly Brewed Coffee or Fine Tea



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升級飲料套餐

- ★ 每位另加澳門幣58元,可升級為席間無限量暢飲 汽水及啤酒
- ★ 每位另加澳門幣68元,可升級為席間無限量暢飲 汽水及紅白餐酒
- ★ 每位另加澳門幣88元,可升級為席間無限量暢飲 汽水、橙汁、啤酒及紅白餐酒
- ★ 全場無限自攜酒開瓶費為澳門幣3000元正

Upgrade Beverage Package

- ★ Free flow of soft drinks, chilled orange juice and house beer at an extra MOP58 per person
- ★ Free flow of soft drinks, chilled orange juice, house beer, red and white wine at an extra MOP68 per person
- ★ Free flow of soft drinks, chilled orange juice, house beer, red and white wine at an extra MOP88 per person
- ★ Special corkage package at MOP3000 nett for all self brought-in wine

特惠飲料套餐之飲料均採用酒店特選品牌。所有價目須另加收10%服務費。 All beverages of Special Beverage Package are subject to Hotel's discretion. Price is subject to 10% service charge.

升級菜譜 Upgrade Menu

★ 香煎法國鵝肝
Pan-fried foie gras with red wine sauce

★ 金豬大紅袍
Roasted whole suckling pig

★ 即開生蠔 Live oyster

★ 加拿大牡丹蝦剌身 Canada botan prawn

★ 日本冰鮮藍鰭吞拿魚赤身 Chilled blueein tuna akami

★ 芝士莧菜蘑菇焗波士頓龍蝦
Baked live Boston lobster with cheese, spinach and mushrooms

★ 燒加拿大肋排牛肉伴燒肉汁
Roasted Canadian prime rib of beef with reduction jus

每位澳門幣50元 MOP50 per person

每隻澳門幣788元 MOP788 per piece

每位澳門幣100元 MOP100 per person

每位澳門幣168元 MOP168 per person

每位澳門幣288元 MOP288 per person

每份澳門幣148元(半隻) MOP148 per portion(half piece)

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每位澳門幣68元 MOP68 per person

