

2022年西式婚宴優惠

Privileges for 2022 Wedding Buffet

100人或以上

- ♥ 每席免收1瓶自攜洋酒開瓶費
- ♥ 3磅鮮果忌廉蛋糕 或 精美紙杯蛋糕20件
- ♥ 供拍照用結婚蛋糕模型
- ♥ 席上鮮花擺設
- ♥ 香茗及檳芥
- ♥ 精美酒店請柬，每席8張 (不包括印刷)
- ♥ 提供油畫架一個
- ♥ 席上雅緻菜譜
- ♥ 場內影音設備
- ♥ 麻雀耍樂設施
- ♥ 奉送精美茶點
- ♥ 4小時免費代客泊車服務

180人或以上 <升級以下優惠>

- ♥ 金沙豪華套房連：
 - * 雙人宵夜套餐
 - * 雙人美式早餐
 - * 鮮果碟
- ♥ 敬送祝酒香檳乙瓶
- ♥ 每席免收2瓶自攜洋酒開瓶費
- ♥ 5磅鮮果忌廉蛋糕 或 精美紙杯蛋糕40件
- ♥ 開席前迎賓飲品
- ♥ 豪華轎車連司機接送5小時

240人或以上 <升級以下優惠>

- ♥ 開瓶費全免
- ♥ 8磅鮮果忌廉蛋糕或 精美紙杯蛋糕60件
- ♥ 贈送精美糖果區
- ♥ 豪華轎車連司機接送8小時

360人或以上 <升級以下優惠>

- ♥ 金沙行政套房
- ♥ 12磅鮮果忌廉蛋糕 或 精美紙杯蛋糕100件
- ♥ 贈送豪華糖果區
- ♥ 豪華轎車連司機接送10小時

100 person or above

- ♥ Complimentary corkage for 1 bottle of wine or liquor per table
- ♥ 3 pounds fresh fruit cream cake or 20 pieces of cupcake
- ♥ Decorative wedding cake
- ♥ Table centerpiece for all tables
- ♥ Chinese tea and condiments
- ♥ 8 invitation cards for each table (Printing not included)
- ♥ One easel stand
- ♥ Personalized menu on each table
- ♥ In-house audio and visual equipment
- ♥ Mahjong arrangement
- ♥ Complimentary refreshment
- ♥ Complimentary valet parking service for 4 hours

180 person or above <Upgrade with below privileges>

- ♥ Sands deluxe suite with:
 - * In-room supper set for two person
 - * American in-room breakfast for two person
 - * Welcome fruit platter
- ♥ Complimentary 1 bottle of champagne for toasting
- ♥ Complimentary corkage for 2 bottles of wine or liquor per table
- ♥ 5 pounds fresh fruit cream cake or 40 pieces of cupcake
- ♥ Pre-dinner fruit punch
- ♥ Chauffeured limousine service for 5 hours

240 person or above <Upgrade with below privileges>

- ♥ Complimentary corkage free
- ♥ 8 pounds fresh cream cake or 60 pieces of cupcake
- ♥ Complimentary candy bar
- ♥ Chauffeured limousine service for 8 hours

360 person or above <Upgrade with below privileges>

- ♥ Sands executive suite
- ♥ 12 pounds fresh cream cake or 100 pieces of cupcake
- ♥ Complimentary deluxe candy bar
- ♥ Chauffeured limousine service for 10 hours

婚宴套餐免費尊享精緻美點招待

Complimentary Refreshment for Wedding Package

| | |
|-------------------------------|--|
| 100人以上 100 person or above | 茶點菜譜上任選2款，每款3打 2 items of choice from snack menu, 3 dozens per item |
| 180人以上 180 person or above | 茶點菜譜上任選3款，每款5打 3 items of choice from snack menu, 5 dozens per item |
| 240人以上 240 person or above | 茶點菜譜上任選4款，每款6打 4 items of choice from snack menu, 6 dozens per item |
| 360人以上 360 person or above | 茶點菜譜上任選5款，每款8打 5 items of choice from snack menu, 8 dozens per item |

婚宴茶點菜譜

Wedding Snack Menu

冷盤精選 Cold Selections

煙三文魚配辣根香草
Focaccia of Smoked Salmon with Horseradish Cream
雜錦手指三文治
Assorted Finger Sandwiches
燒牛肉火箭菜法包
French Banquette with Roasted Beef and Rocket Lettuce
鮮茄蛋沙律卷
Tortilla Salad Wraps with Tomato and Egg
風乾巴馬火腿伴香瓜
Parma Ham with Melon

熱盤精選 Hot Selections

香辣炸雞翼
Spicy Fried Chicken Wing
牛肉沙爹串伴花生汁
Beef Satay, Served with Peanut Sauce
炸素菜春卷
Fried Vegetable Spring Roll
肉絲炒麵
Fried Noodles with Pork
星洲炒米
Singapore Fried Rice Noodles

點心精選 Dim Sum Selections

蟹籽燒賣
Steamed Pork Dumpling with Crab Roe
叉燒包
Barbecued Pork Bun
紅油抄手
Prawn Dumpling in Chilli Vinegar Oil
鮑汁珍珠雞
Glutinous Rice with Abalone Sauce Wrapped in Lotus Leaf
中式核桃酥
Chinese Walnut Cookie

甜品精選 Dessert Selections

椰絲糯米糍
Glutinous Rice Dumpling with Shredded Coconut
焗椰撻
Baked Coconut Tart
迷你葡撻
Mini Portuguese Egg Tart
香蕉朱古力蛋糕
Banana Chocolate Cake
藍莓芝士慕絲
Blueberry Cheese Mousse
木糠布丁蛋糕
Serradura

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。
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2022年12月31日
Valid until 31st December 2022



如有查詢，請聯絡宴會統籌團隊
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西式囍宴菜譜一 WEDDING BUFFET MENU A

每位澳門幣738元 (不少於60人)

MOP738 per person (Minimum for 60 person)

席間可無限暢飲汽水、啤酒及橙汁

Free flow of soft drinks, house beer and chilled orange juice during meal period

以上價目須另收加10%服務費 Price above is subject to 10% service charge

湯

Soup

英倫蜆肉周打湯

England Clam Chowder

淮杞上骨螺頭湯

Double-boiled Pork and Sea Conch Soup with Chinese Herbs

麵包及牛油

Selection of Bread Rolls and Butter

冰鎮凍海鮮盤

Chilled Seafood on Ice

加拿大雪蟹腳，新西蘭青口，海蝦及翡翠海螺

Canadian Snow Crab Leg, New Zealand Mussel, Bay Shrimp and Jade Sea Whelk

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，鯖魚及鯛魚)

Selection of Sashimi (Salmon, Mackerel and Snapper)

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

冷蕎麥麵

Soba Noodles with Condiments

胡麻豆腐

Japanese Tofu Salad with Sesame Dressing

精選冷盤

Cold Selections

雜錦煙魚碟

Assorted Smoked Fish Platter

蜜糖煙鴨胸

Honey Glazed Smoked Duck Breast

慢煮火雞伴紅莓乾

Sous-vide Turkey with Dried Cranberry

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各款前菜

Appetizers

蕃茄芝士沙律配香草汁

Cherry Tomato and Mozzarella with Pesto and Arugula

芒果海鮮沙律

Seafood and Mango Salad

風乾巴馬腿伴香瓜

Parma Ham with Melon

精選沙律

Selection of Salads

泰式粉絲魷魚沙律

Thai Squids Salad with Glass Noodles

鮮蝦鮮果沙律

Fresh Prawn and Fruit Salad

麻香燒雞沙律

Oriental Sesame Seed Chicken and Vegetable Salad

油漬鮮冬菇及意式雜菜

Marinated Shiitake Mushroom and Vegetable Salad

健怡沙律吧

Healthy Salad Bar

羅馬生菜，卷心生菜，紅苜蓿生菜，紅葉生菜，火箭菜，生菜，

車厘茄，溫室青瓜，甜粟米，紅椰菜，紅蘿蔔絲，南瓜及番薯

Romaine Lettuce, Frisse Lettuce, Lollo Rossa Lettuce, Red Chicory, Rocket Lettuce and Iceberg Lettuce

Cherry Tomato, Hot House Cucumber, Sweet Corn, Red Cabbage, Carrot, Pumpkin and Sweet Potato

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

即切燒肉車

The Wagon

海鹽香草燒澳洲肉眼牛肉配紅酒汁

Sea Salted and Herb Roasted Australian Ribeye of Beef, Served with Red Wine Sauce

歐陸西式熱盤

Western Hot Dishes

葡式煎龍脷柳

Pan-fried Sole Fillet in Portuguese Style

蜜糖烤豬仔骨

Honey Barbecued Pork Ribs

日式照燒雞伴醬油茄子

Teriyaki Chicken with Soya Eggplant

洋蔥煙肉炒四季豆

Sautéed String Green Bean with Onion and Bacon

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中式熱盤

Chinese Hot Dishes

粵式醬油雞

Poached Chicken with Herbal Soya Sauce

四川回鍋肉

Sichuan Spicy Pork Belly with Cabbage and Chilli

醬爆蜜豆炒蝦仁

Wok-fried Prawn with Honey Bean and Spicy Sauce

清蒸海石斑

Steamed Giant Garoupa with Spring Onion and Soya Sauce

西蘭花炒花枝鳳片

Wok-fried Broccoli with Chicken and Cuttlefish Slices

蒜茸炒時蔬

Wok-fried Seasonal Vegetables with Garlic

一品欖菜肉鬆炒飯

Fried Rice with Minced Pork and Preserved Olive Leaves

韭黃金菇炆伊麵

Braised E-Fu Noodles with Chinese Chives and Enoki Mushroom

各式甜品

Desserts

朱古力咖啡蛋糕

Chocolate and Coffee Cake

焗香梨卷配雲呢拿汁

Pear Strudel with Vanilla Sauce

意大利芝士蛋糕

Italian Tiramisu

士多啤梨雲呢拿瑞士卷

Strawberry and Vanilla Swiss Roll

黑森林蛋糕

Black Forest Cake

甜蜜紅棗糕

Red Jujube Pudding

百年好合紅豆沙

Red Bean Sweet Soup

雪糕

Ice Cream Counter

雲呢拿雪糕，士多啤梨雪糕及朱古力雪糕

Vanilla Ice Cream, Strawberry Ice Cream, Chocolate Ice Cream

配各式醬汁配料

Accompanied with Variety Dressings and Condiments

各式鮮果

Selection of Seasonal Fruit

西瓜，蜜瓜，哈蜜瓜及菠蘿

Watermelon, Honeydew Melon, Cantaloupe and Pineapple

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西式囍宴菜譜二 WEDDING BUFFET MENU B

每位澳門幣838元 (不少於60人)

MOP838 per person (Minimum for 60 person)

席間可無限暢飲汽水、啤酒及橙汁

Free flow of soft drinks, house beer and chilled orange juice during meal period

以上價目須另收加10%服務費 Price above is subject to 10% service charge

湯

Soup

蟹肉南瓜濃湯

Pumpkin and Crabmeat Bisque

淮山杞子螺頭雞湯

Double-boiled Chicken and Sea Conch Soup with Chinese Herbs

配出爐麵包及牛油

Selection of Bread Rolls and Butter

冰鎮凍海鮮盤

Chilled Seafood on Ice

新西蘭生蠔，加拿大雪蟹腳，新西蘭青口，海蝦及翡翠海螺

New Zealand Rock Oyster, Canadian Snow Crab Leg, New Zealand Mussel, Bay Shrimp and Jade Sea Whelk

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，鯖魚，鯛魚及油甘魚)

Selection of Sashimi (Salmon, Mackerel, Snapper and Yellow Tail)

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

冷蕎麥麵

Soba Noodles with Condiments

胡麻豆腐

Japanese Tofu Salad with Sesame Dressing

精選冷盤

Cold Selections

煙三文魚

Smoked Salmon with Caper and Onion

蜜糖煙鴨胸

Honey Glazed Smoked Duck Breast

慢煮火雞伴紅莓乾

Sous-vide Turkey with Dried Cranberry

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各款前菜

Appetizers

蕃茄芝士沙律配香草汁

Cherry Tomato and Mozzarella with Pesto and Arugula

芒果海鮮沙律

Seafood and Mango Salad

風乾巴馬腿伴香瓜

Parma Ham with Melon

精選沙律

Selection of Salads

泰式豬頸肉沙律

Thai Pork Neck Tender Salad with Tomato and Spicy Fish Sauce

蟹籽鮮蝦鮮果沙律

Fresh Prawn Fruit Salad with Crab Roe

麻香燒雞沙律

Oriental Sesame Seed Chicken and Vegetable Salad

油漬鮮冬菇及意式雜菜

Marinated Shiitake Mushroom and Vegetable Salad

健怡沙律吧

Healthy Salad Bar

羅馬生菜，卷心生菜，紅苣蒿生菜，紅葉生菜，火箭菜，生菜，

車厘茄，溫室青瓜，甜粟米，紅椰菜，紅蘿蔔絲，南瓜及番薯

Romaine Lettuce, Frisse Lettuce, Lollo Rossa Lettuce, Red Chicory, Rocket Lettuce and Iceberg Lettuce

Cherry Tomato, Hot House Cucumber, Sweet Corn, Red Cabbage, Carrot, Pumpkin and Sweet Potato

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

即切燒肉車

The Wagon

海鹽香草燒美國肉眼牛肉配紅酒汁

Sea Salted and Herb Roasted U.S. Beef Ribeye, Served with Red Wine Sauce

歐陸西式熱盤

Western Hot Dishes

葡式烤鱸魚

Roasted Sea Bass in Portuguese Style

香草燒羊鞍

Roasted Rack of Lamb with Rosemary Jus

日式照燒雞伴醬油茄子

Teriyaki Chicken with Soya Eggplant

洋蔥煙肉炒四季豆

Sautéed Green Bean with Onion and Bacon

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中式熱盤

Chinese Hot Dishes

廣東燒味拼盤

Cantonese Barbecued Combination

菜膽上湯龍崗雞

Poached Lung Gang Chicken with Supreme Broth and Vegetable

京燒茄汁蝦

Wok-fried Prawn with Garlic and Tomato Sauce

清蒸海石斑

Steamed Giant Garoupa with Spring Onion and Soya Sauce

醬爆鵪鶉西蘭花

Wok-fried Broccoli and Pigeon with Spicy Sauce

竹筴雜菌小唐菜

Braised Bamboo Pith with Assorted Mushrooms and Shanghai Pakchoi

蟹肉蛋白雜菜炒香苗

Fried Rice with Crabmeat, Egg White and Vegetables

蠔皇金菇炆伊麵

Braised E-Fu Noodles with Enoki Mushroom

各式甜品

Desserts

朱古力咖啡蛋糕

Chocolate and Coffee Cake

美國藍莓芝士餅

American Blueberry Cheesecake

焗香梨卷配雲呢拿汁

Pear Strudel with Vanilla Sauce

意大利芝士蛋糕

Italian Tiramisu

士多啤梨雲呢拿瑞士卷

Strawberry and Vanilla Swiss Roll

黑森林蛋糕

Black Forest Cake

甜蜜紅棗糕

Red Jujube Pudding

蔗汁馬蹄糕

Water Chestnut Pudding

萬壽果雪耳紅棗茶

Papaya and Snow Fungus Sweet Soup with Red Jujube

雪糕

Ice Cream Counter

雲呢拿雪糕，士多啤梨雪糕及朱古力雪糕

Vanilla Ice Cream, Strawberry Ice Cream and Chocolate Ice Cream

配各式醬汁配料

Accompanied with Variety Dressings and Condiments

各式鮮果

Selection of Seasonal Fruit

西瓜，蜜瓜，哈蜜瓜及菠蘿

Watermelon, Honeydew Melon, Cantaloupe and Pineapple

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