

2024年西式婚宴自助套餐

Privileges for 2024 Wedding Buffet

80人或以上

- ♥ 席間汽水暢飲
- ♥ 每席免收2瓶自攜酒開瓶費
- ♥ 精美紙杯蛋糕30件
- ♥ 開席前迎賓飲品
- ♥ 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(如適用)
- ♥ 4小時免費代客泊車服務

150人或以上 <升級以下優惠>

- ♥ 金沙豪華套房連：
 - * 雙人夜宵套餐
 - * 雙人美式早餐
 - * 鮮果碟
- ♥ 敬送祝酒香檳乙瓶
- ♥ 每席免收3瓶自攜洋酒開瓶費
- ♥ 精美紙杯蛋糕60件
- ♥ 豪華轎車連司機接送6小時

250人或以上 <升級以下優惠>

- ♥ 金沙行政套房
- ♥ 開瓶費全免
- ♥ 精美紙杯蛋糕80件
- ♥ 開席前無酒精雞尾酒
- ♥ 豪華轎車連司機接送10小時

80 persons or above

- ♥ Free flow of soft drinks during meal period
- ♥ Complimentary corkage for 2 bottles of wine or liquor per table
- ♥ 30 pieces of cupcake
- ♥ Pre-dinner drinks
- ♥ 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(if applicable)
- ♥ Complimentary valet parking service for 4 hours

150 persons 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 3 bottles of wine or liquor per table
- ♥ 60 pieces of cupcake
- ♥ Chauffeured limousine service for 6 hours

250 persons or above <Upgrade with below privileges>

- ♥ Sands Executive suite
- ♥ Complimentary corkage free
- ♥ 80 pieces of cupcake
- ♥ Pre-dinner mocktail
- ♥ Chauffeured limousine service for 10 hours

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2024年12月31日
Valid until 31st December 2024



如有查詢，請聯絡宴會統籌團隊
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西式婚宴自助餐A

WEDDING BUFFET MENU A

每位澳門幣788元 (不少於80人) MOP788 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

新英倫蜆肉周打湯

New England clam chowder

淮山杞子螺頭雞湯

Double-boiled chicken and sea conch soup with Chinese herbal

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，新西蘭青口，澳洲河蝦及翡翠海螺

Canadian crab leg, New Zealand mussel, Australia 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，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

冷蕎麥麵

Soba noodles with condiments

胡麻醬有機菜豆腐沙律

Organic lettuce and tofu salad with sesame dressing

精選前菜

Appetizers

自製煙三文魚

Home-made smoked salmon

上海醉鷄翼

Drunken chicken wings

蒜泥拍瓜

Sichuan spicy cucumber

番茄芝士沙律配香草汁

Cherry tomato and mozzarella with pesto and arugula

風乾巴馬腿伴香瓜

Parma ham with melon

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精選沙律

Selection of Salads

燒茄子甜椒八爪魚沙律

Grilled eggplant, capsicum and octopus salad

泰式粉絲魷魚沙律

Thai squid 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

意式烤素菜伴陳年黑醋及欖油

Roasted vegetables with balsamic and olive oil

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 mesclun lettuces, cherry tomato, sweet corn, mixed beans,

cucumber, purple cabbage and julienne carrot

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

燒澳洲黑安格斯肉眼配紅酒汁

Roasted Australian black angus rib eye, served with red wine sauce

歐陸西式熱盤

Western Hot Dishes

日式照燒銀鱈魚

Teriyaki cod fish

美式醬燒豬仔骨伴烤菠蘿

Barbecued baby pork rib with roasted pineapple

炸雞伴芒果沙律醬

Fried chicken with mango mayo

洋蔥煙肉炒法邊豆

Sautéed Kenya bean with onion and bacon

中式熱盤

Chinese Hot Dishes

廣東燒味拼盤

Cantonese barbecued combination

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

Stir-fried broccoli with chicken and cuttlefish slices

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蒜茸炒時蔬
Wok-fried vegetables with garlic
一品欖菜肉鬆炒飯
Fried rice with minced pork and preserved olive leaves
韭黃金菇燜伊麵
Braised e-fu noodles with Chinese chives and enoki mushroom

各式甜品

Desserts

栗子杏仁蛋糕
Chestnut and almond cake
法式焦糖燉蛋
Crème brûlée
白朱古力藍莓果撻
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
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，哈密瓜及菠蘿
Watermelon, honeydew melon, cantaloupe and pineapple

西式婚宴自助餐B WEDDING BUFFET MENU B

每位澳門幣988元 (不少於80人) MOP988 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

龍蝦海鮮湯

Lobster and seafood 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

冰鎮海鮮盤

Chilled Seafood on Ice

新西蘭生蠔，加拿大鱈蟹腳，新西蘭青口，羅氏蝦及翡翠海螺

New Zealand rock oyster, Canadian crab leg, New Zealand mussel, Ross prawn 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，八爪魚，鯛魚及油甘魚)

Selection of sashimi (salmon, octopus, 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

胡麻醬有機菜豆腐沙律

Organic lettuce and tofu salad with sesame dressing

精選前菜

Appetizers

自製煙三文魚

Home-made smoked salmon

上海醉鷄翼

Drunken chicken wings

意大利凍肉腸伴酸菜

Mortadella cold cuts with pickles

番茄芝士沙律配香草汁

Cherry tomato and mozzarella with pesto and arugula

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風乾巴馬腿伴香瓜
Parma ham with melon
黃鱔吞拿魚他他伴柚子汁及魚子油
Yellow fin tuna tartare with yuzu dressing and caviar oil

精選沙律

Selection of Salads

烤茄子甜椒八爪魚沙律
Grilled eggplant, capsicum and octopus salad
泰式牛肉沙律
Thai beef salad with lemon grass and spicy fish sauce
鮮蝦鮮果沙律
Fresh prawn and fruit salad
麻香燒雞雜菜沙律
Oriental sesame seed chicken and vegetable salad
意式烤素菜伴陳年黑醋及欖油
Roasted vegetables with balsamic vinegar and olive oil
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 mesclun lettuces, cherry tomato, sweet corn, mixed beans,
cucumber, purple cabbage and julienne carrot
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

海鹽香草燒美國肉眼牛肉配紅酒汁
Roasted U.S. ribeye of beef with sea salted and herb, served with red wine sauce

歐陸西式熱盤

Western Hot Dishes

葡式烤鱸魚柳
Pan-fried sea-bass in Portuguese style
辣味烤醬燒羊扒
Barbecued lamb chop with spicy sauce
香炸黃油雞件伴芒果蛋黃醬
Fried butter chicken with mango mayo
洋蔥煙肉炒法邊豆
Sautéed Kenya bean with onion and bacon

中式熱盤

Chinese Hot Dishes

乳豬燒味拼盤
Suckling pig and barbecued combination
菜膽上湯龍崗鷄
Poached Lung Gang chicken with supreme broth and vegetable
京燒茄汁蝦
Wok-fried prawn with garlic and tomato sauce

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清蒸海石斑
Steamed giant garoupa with spring onion and soya sauce
醬爆鴿脯西蘭花
Wok-fried broccoli and pigeon with spicy sauce
珍菌炒蘆筍
Stir-fried asparagus and assorted mushrooms
蟹肉蛋白雜菜炒香苗
Fried rice with crabmeat, egg white and vegetables
蠔皇鮑螺片燜伊麵
Braised e-fu noodles with abalone and sea whelk in oyster sauce

各式甜品

Desserts

栗子杏仁蛋糕
Chestnut and almond cake
法式焦糖燉蛋
Crème brûlée
白朱古力藍莓果撻
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
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 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, 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

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
每位澳門幣50元
MOP50 per person
- ♥ 金豬大紅袍
Roasted whole suckling pig
每隻澳門幣788元
MOP788 per piece
- ♥ 即開生蠔
Live oyster
每位澳門幣100元
MOP100 per person
- ♥ 加拿大牡丹蝦刺身
Canada botan prawn
每位澳門幣168元
MOP168 per person
- ♥ 日本冰鮮藍鱈吞拿魚赤身
Chilled blueein tuna akami
每位澳門幣288元
MOP288 per person
- ♥ 芝士莧菜蘑菇焗波士頓龍蝦
Baked live Boston lobster with cheese, spinach and mushrooms
每份澳門幣148元(半隻)
MOP148 per portion(half piece)
- ♥ 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68元
MOP68 per person

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