

西式婚慶套餐 WESTERN WEDDING PACKAGE

《優惠奉送 Complimentary Privileges》

婚宴當晚客房可享預定時客房最優惠價 (視乎供應情況)
Rooms on the wedding night at hotel best selling rate (Subject to availability)
奉送祝酒用之香檳壹瓶

One complimentary bottle of champagne for toasting 每席免收 1 支自攜洋酒或烈酒開瓶費

Free corkage for 1 bottle of self-bring-in wine or liquor per table 免費酒店停車場泊車(視乎供應情況而定)

Complimentary hotel parking (Subject to availability) 免費使用投影機連投射幕及無線咪三支

Complimentary use of LCD projector, screen and three sets of microphones 免費使用影視播放機連音響組合

Complimentary use of DVD player and Hi-Fi system 免費提供六層裝飾結婚蛋糕供拍照用途

6-tier of dummy wedding cake for photo shooting 免費提供油畫架供擺放婚紗照

Complimentary easels stand for wedding photo display 專享金麗華酒店及度假村為場景拍婚紗照留念(需預約安排)

Access to Grand Lapa Hotel and Resort as scene for memento photo shooting (Pre-arrangement is required)

凡惠顧 100 人或以上,席間可額外享有以下優惠:

Additional complimentary privileges during dinner for booking of 100 persons above:

婚宴當晚免費入住本酒店高級豪華客房一晚(包括二人早餐) One night stay in a complimentary deluxe room (Breakfast for 2 persons) 婚宴當晚奉送五磅結婚蛋糕壹個

Complimentary 5 pounds fresh cream cake 可免費享有「Joseph Photo M Club 攝影創意館」價值\$4,980 婚紗攝影套相及\$2,000 現金折扣優惠(數量有限,送完即止)

Complimentary pre-wedding photo package valued at \$4,980 and \$2,000 cash coupon by "Joseph Photo M Club." (Limited offer while stock last)



西式婚慶自助餐 A WESTERN BUFFET PACKAGE A

Seafood on ice

Scallop, sea prawn, blue mussel and sea snails 扇貝、海蝦、藍青口和海螺
Cocktail sauce, mignonette, lemon and condiments 雞尾酒醬汁、葱醋汁、檸檬片和配料

Appetizer

Portuguese pork ear salad with coriander 葡式豬耳肉沙拉配香菜 Parma ham with melon and olive oil 帕爾馬火腿配蜜瓜和橄欖油 Chicken tikka salad with onion and lemon 雞肉蒂卡沙拉配洋蔥和檸檬 Roasted aubergine with lemon, anchovies, pine nut and parsley 烤茄子配檸檬、鳳尾魚、松子和歐芹

Garden green salad

Romaine, radicchio, red leaf, butter lettuce, Belgium endive 羅曼、菊苣、紅葉、黃油生菜、比利時萵苣 Celery, carrot, cherry tomato, fennel and cucumber 芹菜、紅蘿蔔、櫻桃番茄、茴香和青瓜

Dressings

Balsamic vinegar, French dressing, thousand island, Caesar dressing 香醋、法式醬、千島醬、凱撒醬

Condiments

Soup

Crème of green lipped mussel, spinach, manuka smoked sea salt 青口湯

Vegetable minestrone 意式雜菜湯 A selection of freshly baked breads and butter 麵包配牛油



Carving

Roasted leg of NZ lamb, sautéed vegetables rosemary sauce 烤羊腿配雜菜和迷迭香醬

Main course

Black angus beef fillet mignon, polenta, thyme jus 黑安格斯牛柳配玉米粥和百里香汁
African chicken

非洲雞
Baked salmon, lemon butter sauce

烤三文魚配檸檬牛油醬
Seafood pasta, tomato sauce
什錦海鮮番茄意粉
Creamy garlic mashed potato
忌廉蒜香芝士薯茸
Malaysia spicy fried king prawns
馬來西亞香草辣蝦
Chinese BBQ pork fried rice
中式叉燒炒飯

Dessert

Portuguese Serradura 木糠布丁 Lemon grass chocolate mousse cake 香茅巧克力慕斯蛋糕 Mini orange rolls 迷你橙卷 Grand lapa's signature cheese cake 金麗華芝士蛋糕 Creamed sago, pomelo, pandan 忌廉班蘭西米配柚子和草莓 Variety of French pastries 什錦法式甜點

每位澳門幣 MOP488+15% per person

Platter of freshly sliced assorted fruits 什錦鮮果拼盤

(此餐單包含無限暢飲汽水及啤酒 Menu is inclusive of free flow of soft drink and beer)



西式婚慶自助餐 B WESTERN BUFFET PACKAGE B

Seafood on ice

Boston lobster, scallop, sea prawn, blue mussel and sea snails 波士頓龍蝦、扇貝、海蝦、藍青口和海螺 With cocktail sauce, mignonette, lemon and condiments 雞尾酒醬汁、葱醋汁、檸檬片和配料

Appetizer

Seafood tikka with onion and lemon 什錦海鮮蒂卡沙拉配洋蔥和檸檬 Grilled marinated root vegetable salad with coriander 什錦根菜沙拉配香菜 Smoked salmon, capers, lemons, red onion, horseradish sauce 煙燻三文魚拼盤 Chinese hot and spicy chicken 中式口水雞

Garden greens salad

Romaine, radicchio, red leaf, butter lettuce, Belgium endive 羅曼、菊苣、紅葉、黃油生菜、比利時萵苣 Celery, carrot, cherry tomato, fennel and cucumber 芹菜、紅蘿蔔、櫻桃番茄、茴香和青瓜

Dressings

Balsamic vinegar, French dressing, thousand island, Caesar dressing 香醋、法式醬、千島醬、凱撒醬

Condiments

Sashimi counter

Salmon, tuna, octopus, sweet prawn, tai fillet 三文魚、吞拿魚、八爪魚、甜蝦、鲷魚 Wasabi, pickled ginger, soy sauce and lemon wedges 芥末、生薑、醬油和檸檬片

> Assorted bread and butter 麵包配牛油



Soup

Italian minestrone soup 意大利雜菜湯 Chinese 8 treasure seafood soup 中式八寶海鮮湯

Carving

Oven baked beef wellington with gravy 烤惠靈頓牛肉配肉汁

Main course

Pan seared black angus beef medallion with green pepper corn sauce 香煎黑安格斯牛肉配青胡椒醬
Chicken with piri-piri sauce
非洲雞

Medley of seafood with saffron cream 什錦海鮮配藏紅花忌廉汁

Butter glazed mixed vegetables

牛油雜菜

Baked layer potatoes

焗千層薯

Chinese seafood fried rice

中式海鮮炒飯

Chinese braised yee foo noodles with mixed seafood 中式什錦海鮮伊麵

Dessert

Serradura

木糠布丁

Marzipan pudding

杏仁布丁

Tiramisu in shooter glasses

迷你提拉米蘇

Light cheese cake

芝士蛋糕

Creamy sago with pomelo and strawberry soup

忌廉西米配柚子和草莓湯

Variety of macaroon

什錦馬卡龍

Assorted fresh fruit platter

什錦鮮果拼盤

每位澳門幣 MOP688+15% per person

(此餐單包含無限暢飲汽水及啤酒 Menu is inclusive of free flow of soft drink and beer)



西式婚慶自助餐 C WESTERN BUFFET PACKAGE C

Fresh Oyster Station

Fresh Oyster 新鮮生蠔

Seafood on ice

Boston lobster, scallop, sea prawn, king crab and blue mussel 波士頓龍蝦、扇貝、海蝦、帝王蟹和藍貽貝 Cocktail sauce, mignonette, lemon and condiments 雞尾酒醬、木犀草、檸檬和調味

Appetizer

Portuguese pork ear salad with chilli and coriander 葡式豬耳沙律配辣椒和香菜
Thai mixed seafood salad with papaya and pea nuts 泰式什錦海鮮沙律配木瓜和花生碎
Chicken tikka salad with onion and lemon
烤雞蒂卡沙律配洋蔥和檸檬
Chinese hot and spicy chicken
中式口水雞

Sashimi counter

Salmon, tuna, octopus, sweet prawn, tai fillet 三文魚、吞拿魚、八爪魚、甜蝦、鲷魚 Wasabi, pickled ginger, soy sauce and lemon wedges 芥末、生薑、醬油和檸檬片

Garden green salad

Romaine, radicchio, red leaf, butter lettuce, Belgium endive 羅曼、菊苣、紅葉、黃油生菜、比利時萵苣Celery, carrot, cherry tomato, fennel and cucumber 芹菜、紅蘿蔔、蕃茄仔、茴香和青瓜

Dressings

Balsamic vinegar, French dressing, thousand island, Caesar dressing 香醋、法式醬、千島醬、凱撒醬



金麗華酒店 Condiments

Charcuterie section

Parma ham, coppa ham, salami, peperoni, pastrami 帕爾馬火腿、意大利火腿腸、薩拉米香腸、意大利甜椒腸、意大利燻牛肉腸 Assorted homemade pickle vegetables 什錦自家製的泡菜

Live cooking station

Pan-fried oyster omelette Taiwanese style 台式蚵仔煎

Soup

Tomato lobster soup 番茄龍蝦湯 Minestrone with pasta, pesto and cheese 意式蔬菜湯 Assorted bread and butter 什錦面包

Carving

Main course

Wok-fried black angus beef fillet, bell pepper and onion
黑椒安格斯斤肉片
Indian chicken korma
印度科爾馬雞
Satay marinated lamb with peanut sauce
羊肉沙爹配花生醬
Thai green seafood curry
泰式海鮮青咖哩
Wok fried assorted vegetables with garlic
蒜香炒什菜
Malaysia spicy fried king prawns
馬來西亞香煎辣大蝦
Chinese BBQ pork fried rice
中式燒烤炒飯



Live cooking dessert station
Freshly baked vanilla waffle

現煮華夫餅

Banana compote, Canadian maple syrup, vanilla sauce, strawberry jam, Peanut butter, chocolate fudge sauce

香蕉果醬、楓糖漿、香草醬、草莓醬、花生醬、朱古力醬

Desserts

Macanese serradura

木糠布丁

Marzipan pudding

杏仁餅布丁

52 chocolate mousse

52 朱古力摩絲

Individual tiramisu in glasses

提拉米蘇迷你杯

Light cheese cake

芝士蛋糕

Sago cream, pomelo and mango

柚子草莓西米露

Assorted macaroons

雜錦馬卡龍

A selection of freshly sliced seasonal fruits and berries

雜錦鮮果盤

每位澳門幣 MOP888+15% per person

(此餐單包含無限暢飲汽水及啤酒 Menu is inclusive of free flow of soft drink and beer)