

## 西式婚禮晚宴套餐 WESTERN WEDDING DINNER PACKAGE

	愛意 Loving	浪漫 Romance	銘心 Unforgettable
西式自助晚宴 (每位) Western Dinner Buffet (per person)	\$788	\$988	\$1,288
<b>尊享 Privileges</b>			
壹晚酒店住宿連雙人翌日西式自助早餐 1 night's accommodation with breakfast buffet for two	高級豪華套房 Deluxe Suite	總統套房 Presidential Suite	總統套房 Presidential Suite (入住時享用蜜月配 套禮品, 為新人提供 個人浴袍及枕頭)  (upgrade with honeymoon amenities, personalized bathrobe and pillows for the newlywed)
觀海軒或 Café Panorama 晚餐禮券 Dinner voucher of Kwun Hoi Heen or Café Panorama	\$500	\$800	\$1,000
供應開席前迎賓飲料 Complimentary pre-dinner fruit punch	-	✓*	✓*
婚宴套餐免費尊享精緻美點招待 Complimentary refreshment break for Wedding Package	-	菜譜上任選三至四款* 3-4 items of choice from menu*	
免費下午茶餐券 (一套為兩位使用) Complimentary Afternoon Tea set voucher (1 set for 2 guests)	-	四位 2 sets	八位 4 sets
免費享用兩位結婚周年晚餐 Complimentary First Wedding Anniversary Dinner for two (food only)	-	✓	✓
一個月使用健身中心及泳池(只適用於婚宴前) Usage of fitness centre and swimming pool for 1 month (only available prior to wedding banquet)	-	✓	✓
於酒店舉行百日宴尊享八折優惠 20% discount for 100 days celebration with us	✓	✓	✓
每席奉送精緻菜譜 Personalized table menu	✓	✓	✓
奉送祝酒用香檳壹瓶 1 bottle of champagne for toasting	✓	✓	✓

免收自攜洋酒或烈酒之開瓶費 Free corkage of self-bring wine or liquor per table	壹瓶 1 bottle	二瓶 2 bottles	全免 All
奉送葡萄酒壹瓶 Complimentary 1 bottle of wine	-	-	✓
奉送鮮果忌廉結婚蛋糕壹個 Complimentary 1 whole fresh fruit cream wedding cake	三磅 3 pounds	五磅 5 pounds	
每席奉送餐桌鮮花擺設 Floral centrepiece for all tables	✓	✓	✓
免費使用影音設備：投影機、屏幕、擴音系統及麥克風 Complimentary use of LCD projector, screen, PA system and microphone	✓	✓	✓
奉送壹份小吃茗茶招待及六桌麻雀耍樂設備 6 tables of Mahjong facilities with one complimentary snack with Chinese tea service	✓	✓	✓
特許於天幕草坪攝影留念 Access to Garden Lawn area for photo shooting	✓	✓	✓
油畫架供擺放新人婚紗照 Standing easel for wedding photo display	✓	✓	✓
供攝影用之三層豪華蛋糕模型 3-tier dummy wedding cake for photo shooting	✓	✓	✓
免費使用新娘房 Complimentary use of bridal room	✓	✓	✓
免費泊車(需視酒店情況而定) Free parking (subject to availability)	✓	✓	✓
免費使用酒店來回澳門外港客運碼頭之穿梭巴士服務(需視酒店情況而定) Complimentary shuttle bus service from Macau Ferry Terminal to Hotel (subject to availability)	✓	✓	✓
免費三十八座巴士來回接送服務 38-seater shuttle bus round trip transfer service	壹台 1 coach	兩台 2 coaches	兩台 2 coaches
奉送精美嘉賓題名冊壹本 1 complimentary guest sign-in book	✓	✓	✓

### 暢飲套餐

#### Beverage Packages

- 2小時無限量供應汽水及啤酒，每位 \$138。額外延長每小時每位 \$60。  
2-hour unlimited serving of soft drinks and beer at \$138 per person. Additional hour at \$60 per person.
- 2小時無限量供應汽水、啤酒及精選紅酒/白酒，每位 \$188。額外延長每小時每位 \$90  
2-hour unlimited serving of soft drinks, beer and house red/white wine at \$188 per person. Additional hour at \$90 per person.

**細則及條款:**

**Terms and conditions:**

1. 以上婚禮晚宴套餐只適用於花園天幕之中式酒席最少為一百二十人。  
The above packages are only applicable with a minimum of 120 persons in Garden Marquee.
2. 以上婚禮晚宴套餐有效期至 2019 年 12 月 31 日。  
The above packages are valid until 31 December 2019.
3. 以上價格為澳門幣，需另加 10% 服務費及 5% 政府旅遊稅。  
Prices are in MOP. Subject to 10% service charge and 5% government tourism tax.
4. 元旦、農曆正月初一、初二、初三、復活節、清明節、勞動節、端午節、中秋節及翌日、國慶日、重陽節、澳門格蘭披治大賽車日、澳門回歸紀念日、冬至、聖誕前夕及聖誕節、元旦前夕需額外收取 20% 附加費及需視實際情況而定。  
A surcharge of 20% is required for event held on New Year, Chinese New Year 1<sup>st</sup> – 3<sup>rd</sup> Day, Easter Holiday, Ching Ming Festival, Labour Day, Dragon Boat Festival, Mid-Autumn Festival, Day After Mid- Autumn Festival, National Day of PRC, Chong Yeung Festival, Macau Grand Prix, Handover Memorial Day of Macau S.A.R., Winter Solstice & New Year's Eve, all subject to availability.
5. 酒店大堂不接受任何佈置。  
Decoration is not allowed at the hotel lobby area.
6. 以上婚禮晚宴套餐不可與其他折扣及優惠同時使用。  
The above packages cannot be used in conjunction with other discounts and offers.
7. 如有任何爭議，鷺環海天度假酒店將保留最終決定權。  
In case of dispute, Grand Coloane Resort reserves the right of final decision.

如有任何查詢，請與我們的婚宴統籌師聯絡  
For enquiries, please contact our Wedding Specialist

T +853 8899 1127  
E [sales@grandcoloane.com](mailto:sales@grandcoloane.com)

## 愛意 Loving

### APPETIZERS

Assorted Japanese nigiri roll and maki roll sushi  
Fresh sashimi – Tuna, salmon, Hamachi and tako  
Smoked Salmon Platter with Capers  
Grilled Asparagus with Parma Ham and Parmesan Cheese  
Sautéed Mixed-Wild Mushroom with Feta Cheese  
Pate & Smoked Duck Breast with Dried Fruit and Toast  
Vietnamese-Style Crab Stick Rice Paper Roll with Chili-Lime Sauce

### SALADS

Chinese-Style Salt Chicken Salad with Cucumber  
Portuguese Octopus Salad with Garlic  
Grilled Bell Pepper with pesto  
White Wine Bean Artichoke Shrimp Salad with Dried Tomato  
Pomelo Seafood Salad with lime  
Thai-Style Marinated Green Mussel with Asian Herbs  
Fresh Salad Leaves with Selection of Dressings

### SEAFOOD ON ICE

Slipper lobster, poached blue mussel,  
Russia Crab leg, Jade whelk and poached prawn  
Cocktail sauce, hot sauce, shallot & red wine vinegar  
and lemon wedge

### SOUPS

Roasted Pumpkin Soup with Ginger Cream

### CARVING STATION

Roasted Rib Eye with Red Wine Sauce and Horseradish Cream

### 頭盤

日式什錦壽司卷  
吞拿魚、三文魚、油魷魚和章魚刺身  
煙三文魚  
烤蘆筍伴巴馬火腿和巴馬臣芝士  
炒雜菌伴菲達芝士  
鵝肝醬煙熏鴨胸伴乾果和多士  
越式蟹棒米紙卷伴辣椒青檸汁

### 沙律

中式鹽焗雞沙律伴青瓜  
葡式八爪魚沙律伴蒜蓉  
烤甜椒伴羅勒青醬  
白酒豆洋蔥沙律配乾番茄  
柚子海鮮青檸沙律  
泰式醃青口配中式香菜  
各式雜菜伴各式醬汁和配料

### 凍食海鮮

琵琶蝦、青口、俄羅斯蟹腳、  
翡翠螺和熟蝦  
咯嗲汁、辣汁、乾蔥紅酒醋汁  
和檸檬角

### 湯

烤南瓜湯伴薑忌廉

### 切肉

燒肉眼扒配紅酒汁和辣根醬



## 愛意 Loving

### HOT ITEMS

Lamb Rogan Josh  
Chinese-Style Poached Chicken with Spring Onion  
Malaysian Mi-Goreng  
Wok-Fried King Prawn with Soy Sauce  
Steamed Grouper Fillet with Chinese Smoked Ham and Chili Soy Sauce  
Wok-Fried Celery, Crystal Squid with Lily Bulbs, Cashew and XO Sauce

Braise baby cabbage with conpoy and oyster sauce  
Fried Rice with Eel and Mixed Bean in Unagi Sauce  
Japanese-Style Roasted Pork Loin with Yakiniiku Sauce  
Steamed rice

### DESSERTS

Mango pudding  
Vanilla Panna Cotta with Fruit  
Seradura  
Blueberry Cheese Cake  
Apricot Almond Tart  
Strawberry Bavaroil  
Coffee Tiramisu  
Chocolate Royal Cake  
Passion Fruit Mousse  
Seasonal Sliced Fruit  
Chocolate fountain with dry fruit  
Selection of Ice-Cream with Condiments  
  
Coffee and tea

### 主菜

印度羊肉咖喱  
中式洋蔥白切雞  
馬來西亞炒麵  
醬油辣汁蝦  
蒸石斑柳配臘腸辣椒醬  
炒芹菜水晶魷魚配百合球莖、  
腰果和XO醬  
炆嫩卷心菜伴瑤柱蠔油  
鱈炒飯配雜豆伴鰻魚汁  
日式燒豬柳伴烤肉醬  
絲苗白飯

### 甜品

芒果布甸  
呔呢嚙鮮奶布甸伴水果  
木糠布甸  
藍莓芝士蛋糕  
杏桃杏仁撻  
士多啤梨巴伐利亞奶凍  
咖啡提拉米蘇  
皇家朱古力蛋糕  
熱情果慕絲  
時令水果  
朱古力噴泉配乾果串  
精選雪糕配調味品

### 咖啡及茶

## 浪漫 Romance

### APPETIZERS

Assorted Japanese nigiri roll and maki roll sushi  
Fresh sashimi – Tuna, salmon, Hamachi and tako  
Jelly Fish with Salted Chicken and Cucumber  
Iberico Ham and Melon Platter with Shaved Parmesan  
Deep Fried Sesame Shrimp with Wasabi Dressing  
Foie Gras Mousses with Figs and Toast Baguette  
Italian Beef Bresaola Platter with Dried Fruit

### SALADS

Thai Style Marinated Green Mussel with Asian Herbs  
Tomato and Buffalo Cheese with Basil Pesto  
Summer Shrimp Salad  
Italian-Style Grilled Calamari with Chilli-Lime Juice  
Chinese Style Pork Neck Salad with Garlic  
Thai-Beef Salad with Mint  
Caesar Salad with Roasted Chicken

### SEAFOOD ON ICE

Slipper lobster, poached blue mussel,  
Jade whelk and poached prawn  
Cocktail sauce, hot sauce, shallot & red wine vinegar  
and lemon wedge

### SOUPS

Lobster bisque with crab meat  
Winter-melon Chicken Soup with Dried Mushroom

### CARVING STATION

Beef Wellington with Red Wine Sauce  
Portuguese Roasted Pork Jelly with Olive Paste

### 頭盤

日式什錦壽司卷  
吞拿魚、三文魚、油魷魚和章魚刺身  
鹽焗手撕雞伴海蜇青瓜  
黑毛豬火腿及帕馬森乾酪瓜盤  
炸芝麻蝦球  
鵝肝醬無花果多士  
意大利牛肉乾過拼盤

### 沙律

泰式腌青口  
番茄水牛芝士配羅勒醬  
鮮蝦沙律  
意式烤魷魚配青檸汁  
中式豬頸肉沙律  
泰式牛肉沙律配薄荷  
凱撒烤雞沙律

### 凍食海鮮

琵琶蝦、青口、  
翡翠螺和熟蝦  
咯嗲汁、辣汁、乾蔥紅酒醋汁  
和檸檬角

### 湯

龍蝦蟹肉濃湯  
冬瓜冬菇雞湯

### 切肉

威靈頓牛柳配紅酒汁  
葡式烤豬肉凍配橄欖醬

## 浪漫 Romance

### HOT ITEMS

Red Wine Lamb Stew Casserole  
Pork Picatta with Sage Tomato Sauce  
Roasted Chicken with Black Pepper Sauce  
Wok-Fried Broccoli Scallop with Garlic  
Chinese Style Deep-Fried Coral Trout with Mushroom Oyster Sauce  
Fried-Rice Wrapped in Lotus Leaves and Conpoy  
Braised Shrimp Egg Noodles with Vegetables  
Portugese Style Baked Bacalhau with Cream Sauce  
Braised crab meat with Angeled  
Steamed rice

### DESSERTS

Pear Almond Tart  
Mix Berry Panna Cotta  
Green Tea Red Bean Mousse  
Lychee and Coconut Pudding  
Dark Chocolate Pie  
Classic Vanilla Cream Brule  
Portuguese Serradura  
Tiramisu with Berries  
Coconut Pudding  
Fresh Strawberry Tart  
Assorted Macaroon  
Seasonal Sliced Fruit  
Salted Caramel and Pecan Crumble  
Apple and Peach Crumble  
Chocolate fountain with dry fruit  
Selection of Ice-Cream with Condiments  
Coffee and tea

### 主菜

紅酒燉羊肉砂鍋  
意式豬柳配番茄醬  
黑椒汁燒雞  
西蘭花炒帶子  
中式炒石斑配香菇蠔油  
荷葉包飯  
金絲蝦球  
忌廉馬介休  
炸蟹角  
絲苗白飯

### 甜品

洋梨杏仁撻  
意式雜莓鮮奶布甸  
綠茶紅豆慕絲  
荔枝椰子布甸  
黑朱古力批  
經典呔呢嚙焦糖布甸  
葡式木糠布甸  
提拉米蘇配雜莓  
椰子布甸  
鮮草莓撻  
法式杏仁餅  
時令水果  
海鹽焦糖核桃金寶  
蘋果蜜桃金寶  
朱古力噴泉配乾果串  
自選雪糕及醬料  
咖啡及茶

## 銘心 Unforgettable

### APPETIZERS

Assorted Japanese nigiri roll and maki roll sushi  
Fresh sashimi – Tuna, salmon, Hamachi and tako  
Smoked Duck Black Truffle Terrine with Toast Baguette  
Iberico Ham and Melon Platter with Shaved Parmesan  
Crab Meat with Abalone and Avocado Rice Paper Roll with Lime Sauce  
Grilled Asparagus with Seared Tuna and Balsamic  
Dill Salmon Rolled with Mojjul Caviar

### SALADS

Lobster- Sweet Shrimp Salad with Fennel, Mango and Caraway  
Thai seafood and pomelo salad  
Italian Style Beef Carpaccio with Artichoke and Parmesan Cheese  
  
Coral clam and cucumber salad  
Poached asparagus with scallop  
Fresh salad leaves with selection of dressings and condiments

### SEAFOOD ON ICE

Slipper lobster, poached blue mussel,  
Jade whelk and poached prawn  
Cocktail sauce, hot sauce, shallot & red wine vinegar  
and lemon wedge

### SOUPS

Woodland mushroom soup with truffle shaving  
Braised abalone, fish maw and bamboo pith in soup  
served with assorted bread basket and butter

### CARVING STATION

Prime Rib Eye with Red Wine Sauce and Horseradish Cream  
Chinese style roasted suckling pig with condiments

### 頭盤

日式什錦壽司卷  
吞拿魚、三文魚、油魷魚和章魚刺身  
煙鴨黑松露配烤麵包  
黑毛豬火腿及帕馬森乾酪瓜盤  
鮑汁蟹肉青檸汁鱸梨米紙卷  
烤蘆筍配烤金槍魚和香醋  
三文魚魚子醬卷

### 沙律

龍蝦甜蝦沙律配茴香、芒果和芫茜  
泰式海鮮柚子沙律  
意式生牛肉薄片配朝鮮薊和  
帕馬森乳酪  
珊瑚蚌青瓜沙律  
帶子蘆筍沙律  
田園沙律配自選醬汁

### 凍食海鮮

琵琶蝦、青口、  
翡翠螺和熟蝦  
咯嗲汁、辣汁、乾蔥紅酒醋汁  
和檸檬角

### 湯

松露野菌濃湯  
鮑魚花膠竹筍四寶羹  
配各式麵包和牛油

### 切肉

肉眼扒配紅酒汁和辣根奶油醬  
中式燒乳豬



## 銘心 Unforgettable

### HOT ITEMS

Roasted rack of lamb with basil pesto and rosemary sauce  
Shanghai style deep-fried coral trout  
Macanese king prawn  
Deep-fried chicken with crispy garlic  
Steamed Half-Shell Scallop with Vermicelli and Garlic  
Portuguese Style Stew Pork Knuckle with Red Bean  
Fried rice with conpoy, asparagus, crab meat and pine nuts  
Braised e-fu noodle with vegetarian abalone and enoki mushroom  
Wok-fried celery, crystal prawn with lily bulbs and cashew nuts  
Steamed rice

### DESSERTS

Pear Almond Tar  
Mix Berry Panna Cotta  
Green Tea Red Bean Mousse  
Lychee and Coconut Pudding  
Dark Chocolate Pie  
Classic Vanilla Cream Brule  
Portuguese Serradura  
Tiramisu with Berries  
Coconut Pudding  
Fresh Strawberry Tart  
Assorted Macaroon  
Seasonal Sliced Fruit  
Salted Caramel and Pecan Crumble  
Apple and Peach Crumble  
Chocolate fountain with dry fruit  
Selection of Ice-Cream with Condiments  
Coffee and tea

### 主菜

燒羊鞍配紫蘇香草汁  
上海特式炸原條東星斑  
澳門特式辣汁蝦  
炸蒜香雞  
粉絲蒜茸蒸扇貝  
葡式炖豬腳配紅豆  
松子干貝蘆筍蟹肉炒飯  
金菇素鮑魚燴伊麵  
腰果百合西芹炒蝦仁  
絲苗白飯

### 甜品

洋梨杏仁撻  
意式雜莓鮮奶布甸  
綠茶紅豆慕絲  
荔枝椰子布甸  
黑朱古力批  
經典云呢拿焦糖布甸  
葡式木糠布甸  
提拉米蘇配雜莓  
椰子布甸  
鮮草莓撻  
法式杏仁餅  
時令水果  
海鹽焦糖核桃金寶  
蘋果蜜桃金寶  
朱古力噴泉配乾果串  
自選雪糕及醬料  
咖啡及茶