

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
尊享 Privileges			
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	-	菜譜上任選三款* 3 items of choice from menu*	菜譜上任選五款* 5 items of choice from menu*
酒店獨家XO醬作回禮用 Wedding XO sauce gift away for all guests	-	免費贈送兩張餐桌 Complimentary for 2 head tables	免費贈送所有賓客 Complimentary for all the guests
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 2018 年 12 月 31 日。
The above packages are valid until 31 December 2018.
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 1st – 3rd 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, Handover Memorial Day of Macau S.A.R., Winter Solstice & New Year Day, 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

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

印度羊肉咖哩
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
鱸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
呔呢噶鮮奶布甸伴水果
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
鹽焗手撕雞伴海蜆青瓜
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
中式炒石斑配香菇耗油
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
經典呔呢啲焦糖布甸
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
鮑汁蟹肉青檸汁鱈梨米紙卷
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