

西式婚禮午宴套餐  
**WESTERN WEDDING LUNCH PACKAGE**

	歡欣 Cheerful	夢幻 Fantasy
西式自助午宴 (每位) Western Lunch Buffet (per person)	\$588	\$688
<b>尊享 Privileges</b>		
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	兩瓶 2 bottles	全免 All
餐桌鮮花擺設 Standard floral centrepiece	✓	✓
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	✓	✓
特許婚宴當日於天幕草坪攝影留念 Access to Garden Lawn area for photo shooting on the day of your wedding banquet	✓	✓
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	✓	✓
免費提供新娘房 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)	✓	✓

## 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. 以上婚禮午宴套餐只適用於花園天幕之中式酒席最少為一百人。  
The above packages are only applicable with a minimum of 100 persons in Garden Marquee.
2. 以上婚禮晚宴套餐有效期至 2019 年 06 月 30 日。  
The above packages are valid until 30 June 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)

## 歡欣 CHEERFUL

### APPETIZERS

Rice paper rolls with smoked salmon and caviar  
Presunto ham and cantaloupe melon  
Chinese marinated black fungus and shredded chicken salad  
Japanese mock crab and cucumber salad with tobiko roe  
Shrimp summer salad  
Curry bread filled with tomato and cheese  
Marinated mussels  
Sun-dried tomato bread filled with tuna salad  
Nacho chips with tomato salsa, guacamole and sour cream dip  
  
Fresh salad leaves with selection of dressings

### SEAFOOD ON ICE

Poached prawn and jade whelk  
Cocktail sauce, hot sauce and lemon wedges

### SUSHI & SASHIMI

Assorted Japanese sushi rolls  
Assorted fresh sashimi

### SOUP

Seafood chowder  
served with assorted bread and butter

### UNDER THE SPOT LIGHT

Portuguese egg tart  
Chouriço puff  
Vietnamese pork spring roll  
Shrimp potato roll  
Baked bacon and cheese quiche tart  
Mozzarella cheese quesadilla

### 頭盤

煙三文魚魚子醬米紙卷  
葡國煙火腿伴哈密瓜  
中式雲耳雞絲沙律  
日式蟹肉青瓜飛魚籽醬沙律  
鮮蝦沙律  
芝士蕃茄咖哩包  
醃青口  
風乾蕃茄吞拿魚沙律包  
粟米薄脆配蕃茄莎莎、牛油果醬  
和酸忌廉  
田園沙律配自選汁醬

### 凍食海鮮

熟蝦和翡翠螺  
咯嗲汁、辣汁和檸檬角

### 壽司和刺身

日式壽司卷  
各式新鮮刺身

### 湯

周打海鮮湯  
配各式麵包和牛油

### 小食

葡國蛋撻  
葡腸酥  
越式炸肉絲春卷  
薯絲蝦卷  
芝士煙肉羅蘭仕撻  
軟芝士薄餅



## CHINESE DIM SUM

Pan-fried glutinous rice stuffed with chicken  
Steamed prawn dumpling  
Shanghai Xiao Lung Bao

## HOT ITEMS

New Zealand ling fish picatta with basil tomato sauce  
Wok-fried shrimp and broccoli in abalone sauce  
Braised baby cabbage in garlic and bacon sauce  
Herb roasted chicken with pepper sauce  
Braised rice noodle with shredded duck, preserved vegetables  
Ying Yang fried rice

## DESSERTS

Warm chocolate lava with vanilla sauce  
Raisin scones with cream and jam  
Cinnamon roll drizzled with fondant  
Green tea and red bean mousse  
Mango pudding  
Lychee panna cotta  
Chocolate ganache tart  
Lemon and passion fruit mousse  
Assorted cookies and macaroons  
Chocolate fountain with marshmallow and fruit skewers  
Duet of ice-cream  
Cubed chunky seasonal fruit  
Coffee or tea

## 中式點心

香煎糯米雞  
蝦餃  
小籠包

## 主菜

香檸紐西蘭魚柳配香草蕃茄汁  
鮑魚汁西蘭花炒蝦仁  
蒜蓉煙肉汁燴椰菜  
香草燒雞配胡椒汁  
雪菜火鴨絲炆河粉  
鴛鴦炒飯

## 甜品

暖心朱古力蛋糕配呔呢噶醬  
葡萄乾英式鬆餅配忌廉和果醬  
肉桂糖霜卷  
綠茶紅豆慕絲  
芒果布甸  
意式荔枝鮮奶布甸  
朱古力奶油醬撻  
熱情果檸檬慕絲  
各款曲奇和法式杏仁餅  
朱古力噴泉配棉花糖和鮮果串  
雙色雪糕  
時令鮮果  
咖啡或茶

## 夢幻 FANTASY

### APPETIZERS

Jelly fish and pork trotter platter  
Parma ham and cantaloupe melon  
Smoked salmon with caper and condiments  
Tomato and buffalo mozzarella with basil pesto  
Japanese cucumber and mock crab salad  
Cereal wheat bread filled avocado and shaved ham  
Nori bread filled with crab meat and caviar  
Marinated mussels  
Fresh salad leaves with selections of dressing

### SEAFOOD ON ICE

Golden whelk and poached prawn  
Cocktail sauce, hot sauce and lemon wedges

### SUSHI AND SASHIMI

Assorted Japanese sushi rolls  
Assorted fresh sashimi

### CARVING STATION

Roasted Australian rib eye with gravy sauce

### NOODLE STATION

Vietnamese style beef and chicken noodle with condiments

### SOUP

Tomato and seafood soup  
served with assorted bread and butter

### CHINESE DIM SUM

Steamed shaomai topped crab roe  
Shanghai Xiao Lung Bao  
Shrimp dumpling  
Deep-fried seafood and sesame stick

### 頭盤

海蜇汾蹄拼盤  
巴馬腿香瓜  
煙三文魚  
紫蘇香草水牛軟芝士蕃茄  
日式青瓜蟹肉沙律  
牛油果火腿麥包  
蟹肉魚籽醬海苔包  
醃青口  
田園沙律配自選汁醬

### 凍食海鮮

黃金螺和熟蝦  
咯嗲汁、辣汁和檸檬角

### 壽司和刺身

日式壽司卷  
各式新鮮刺身

### 切肉

燒澳洲肉眼扒配肉汁

### 麵檔

越式牛肉和雞肉湯麵伴各式配料

### 湯

蕃茄海鮮湯  
配各式麵包和牛油

### 中式點心

蟹子滑燒賣  
小籠包  
蝦餃  
脆炸海鮮芝麻條



## UNDER THE SPOT LIGHT

Portuguese egg tart  
Bacalhau croquette  
Indian samosa  
Baked bacon and cheese quiche tart  
Deep-fried shrimp potato roll  
Deep-fried lobster and mango springroll

## HOT ITEMS

Roasted leg of veal with mushroom sauce  
Seared grouper fillet lemon beurre blanc  
Indian chicken tikka masala  
Sautéed prawn, lily bulbs and cashew nuts in abalone sauce  
Breaded pork cutlet stuffed with ham and cheese  
Malaysian mee goreng  
Portuguese style tomato fried rice  
Seasonal vegetables

## DESSERTS

Warm chocolate lava with vanilla sauce  
Plain and raisin scone with jam and cream  
Cinnamon roll drizzled with fondant  
Chocolate topped profiterole with mocha cream filling  
Classic chocolate cake  
Butter cream almond cake  
Cashew nut cream with black sesame glutinous riceballs  
Assorted cookies  
Assorted macaroons  
Assorted pralines  
Chocolate fountain with marshmallow and fruit skewers  
Duet of ice-cream  
Cubed chunky seasonal fruit  
Pomelo and aloe vera mango cream  
Coffee or tea

## 小食

葡國蛋撻  
炸馬介休球  
印度咖哩角  
芝士煙肉羅蘭仕撻  
炸薯絲蝦卷  
芒果龍蝦春卷

## 主菜

蘑菇汁燒牛仔腿  
法式檸檬奶油煎斑柳  
印度馬沙拉雞  
鮑汁腰果百合炒蝦仁  
芝士火腿釀吉列豬扒  
馬拉炒麵  
葡式蕃茄炒飯  
炒時蔬

## 甜品

暖朱古力蛋糕配呔呢噶醬  
原味和提子味英式鬆餅  
肉桂糖霜卷  
朱古力泡芙配摩卡忌廉  
經典朱古力蛋糕  
杏仁牛油忌廉蛋糕  
腰果露麻蓉湯丸  
各式曲奇  
法式杏仁餅  
朱古力糖  
朱古力噴泉配棉花糖和鮮果串  
雙色雪糕  
時令鮮果  
香芒楊枝金露  
咖啡或茶