

2025 西式婚宴套餐

Western Wedding Package 2025

Package & Price 套餐及價格	西式婚宴套餐 Western Wedding Package 毎位 澳門元 MOP 1,388
一晚澳門悦榕庄酒店住宿及贈送雙人早餐	
(房間供應按實際情況而定) One night accommodation at Banyan Tree Macau with breakfast for two persons (subject to availability)	路氹泉悦套房 Cotai Pool Suite
免費提供池畔小屋 Complimentary usage of cabana house	2周 Two
幸福甜品角落 Sweet Corner	٧
席間飲品套餐 Beverage package during dinner	汽水及啤酒暢飲 Free flow of soft drink & beer
免費自攜洋酒或烈酒開瓶服務 Complimentary corkage for alcoholic beverages	每席 2 瓶 2 bottles per table
祝酒香檳 Champagne for toasting	1 瓶 1 bottle
供拍攝用之裝飾結婚蛋糕模型 Mock wedding cake for photo shooting	1 個 One
基本燈光音響設備 Standard lightings and sounds system	٧
雅緻檯花擺設 Fresh floral centerpiece for all tables	٧
油畫架 Easel stand	2 個 Two
賓客自助泊車服務 (車位供應按實際情況而定) Self-parking service (Subject to availability)	V
全日代客泊車停泊服務 Complimentary full day valet parking service	5 辆汽車 5 vehicles
尊享悦濤廊作婚纱攝影場景 Cabana as pre-wedding photo shooting venue	٧
尊享雙人"按摩方式隨心選"水療護理套票 Complimentary spa treatment voucher for two persons	90 分鐘療程 90-minute spa session
於悦濤廊舉辦婚禮儀式酒會套餐可享折扣優惠 Discount offer for Wedding Cocktail Package in Cabana	٧
婚宴客人可享有優惠價格以預訂澳門悦榕庄酒店套房 Special room rates for invited wedding guests who stay at Banyan Tree Macau	V
於澳門悅榕庄舉行之寶寶滿月宴或百日宴可享折扣優惠 Discount offer for Baby Full Moon/ 100 Days Celebration in Banyan Tree Macau	٧



備註:

Remarks:

以上價目需另加百分之十服務費 Price is subject to 10% service charge 婚宴套餐人數最低為 150 位

The above wedding package is designed for a minimum of 150 guests 酒店將保留更改以上菜譜價格及各項目之權利,恕不另行通知

Hotel reserves the right to alter the above banquet menu price and items, without prior notice 如有任何查詢,請聯絡宴會銷售部,電話(853)8883 3712.

For further inquiry, please contact our Catering Sales Team at (853)8883 3712.



Wedding Menu 婚宴菜譜

頭盤

APPETIZER

香炸馬介休球
Deep-fried Bacalhau Ball in "Macanese Style"
歐陸凍肉拼盤
European Cold Cut Platter

沙律

SALAD

雞絲拌貢菜沙律 Chicken Shredded with Tribute Pickle Vegetable Salad 葱油海蜇頭沙律 Jelly Fish with Spring Onion Oil Salad 四喜烤麩

> Shanghai Style Kaofu Salad with Peanut 鮮蝦魷魚沙律 Shrimp and Squid Salad 尼斯沙律 Niçoise Salad

沙律吧

SALAD STATION

新鮮空運沙律菜,黄瓜,櫻桃蕃茄,粟米
Selection of Fresh Mesclun Green, Cucumber, Cherry Tomato, Corn
法式汁,千島汁,紅酒醋汁,意大利黑醋汁
French Dressing, Thousand Island Dressing, Red Wine Vinaigrette, Balsamic Vinegar



錦繡海鮮

ASSORTED SEAFOOD ON ICE

生蠔,虎蝦,新西蘭青口,海螺,扇貝,蛤蜊 Oysters, Tiger Prawns, New Zealand Green Shell Mussels, Whelk, Scallops and Clams 檸檬角,紅葱頭醋,辣酱,塔巴斯哥辣酱 Lemon Wedges, Shallot Vinegar, Hot Sauce and Tabasco Sauce

刺身 SASHIMI

三文魚刺身, 吞拿刺身, 甜蝦刺身

Salmon Sashimi, Tuna Sashimi, Japan Prawn Amebi Sashimi

日式壽司及壽司卷 MAKI ROLL AND SHSHI

北寄貝壽司,鰻魚手握壽司,八瓜魚壽司,太卷,加州卷
Clam Surf Hokkigai Sushi, Eel Sushi, Octopus Sushi, Futomaki, California Roll 日本醬油,芥末,酸薑
Kikkoman Sauce, Wasabi and Pickled Ginger

湯

SOUP

法式龍蝦湯

Cognac Lobster Bisque 各式自製麵包

Assorted Homemade Bread Rolls

現場烹製

LIVE STATION

烤沙朗牛肉

Roasted Sirloin Beef 金牌烤乳豬

Roasted Suckling Pig 燒烤醬,乳豬醬,蘑菇汁,黑椒汁

BBQ Sauce, Hoisin Sauce, Mushroom Sauce, Black Pepper Sauce



香烤類 GRILL STATION

蒜香烤生蠔

Oyster with Garlic and Herbs 虎蝦

> Grilled Tiger Prawn 香草醃新西蘭羊排

Marinated New Zealand Lamb Chop with Herbs 烤香茅黃薑紙包魚

Lemongrass and Turmeric Fish Baked en Pappillote 烤粟米和蔬菜

> Grilled Corns and Vegetables 燒烤汁,蒜味汁,辣汁,醬油汁,芥末

Barbecue Sauce, Garlic Butter Sauce, Chilli and Lime Sauce, Soya Sauce, Mustard

主菜

MAIN COURSE

中式燒味拼盤

Chinese Barbecue Combination Platter XO 醬蜜豆明蝦球

Sautéed Prawns and Green Beans in XO Paste 竹笙花菇扒雙寶蔬

Poached Vegetable with Mushrooms and Bamboo Pit 香菇燜伊府麵

Braised E-Fu Noodles with Mushrooms 西施瑤柱鮮蝦炒飯

Fried Rice with Shrimp, Conpoy and Egg White



甜品 DESSERT

覆盆子馬卡龍 Raspberry Macaron 草莓慕斯 Strawberry Mousse 紅寶石桃梅爾巴 Peach Melba 紅絲絨蛋糕 Red Velvet Cake 荔枝玫瑰塔 Lychee Rose Tart 混合莓果乳酪蛋糕 Mixed Berries Cheese Cake 伊斯法罕泡芙 Ispahan Choux Puff 芒果西米甜品 Mango Sago Dessert 精選冰淇淋 Selection of Ice Cream 新鮮水果拼盤 Fresh Fruit Platter

每位澳門元 1388, 另加 10%服務費 MOP 1388 per guests, plus a 10% service charge