

中式婚宴 花好月圓宴
INSPIRED WEDDINGS CHINESE MENU A (MOP 7,188)

(登科大紅袍) 鴻運乳豬全體

BARBECUED WHOLE SUCKLING PIG

(天長地久) 蜜豆炒鳳片貴妃蚌

SAUTÉED CLAM AND SLICED OF CHICKEN WITH HONEY BEAN

(有情成眷) 琥珀腰果花枝球

CARAMEL WALNUT AND CASHEW WITH CUTTLEFISH BALL

(締結良緣) 花膠燉老鷄

DOUBLE BOILED FISH MAW SOUP WITH CHICKEN

(緣定三生) 鮑汁玉環南美參

BRAISED SEA CUCUMBER AND HAIRY GOURD WITH ABALONE SAUCE

(滿堂喜慶) 杞子竹笙浸時蔬

LYCIUM AND BAMBOO FUNGUS WITH VEGETABLE IN SOUP

(適擇佳偶) 清蒸大青斑

STEAMED WHOLE GREEN GAROUPA

(比翼齊飛) 當紅炸子雞

DEEP-FIRED CRISPY CHICKEN

(姻緣相配) 瑤柱蛋白炒香苗

EGG WHITE FRIED RICE WITH DRIED SCALLOPS

(共諧連理) 雲南珍菌燒伊麵

BRAISED E-FU NOODLE WITH MUSHROOM

(百年好合) 紅豆沙湯圓

RED BEAN SOUP WITH CREAM AND DUMPLINGS

(永結同心) 美點雙輝

CHINESE PETIT FOUR

(甜甜蜜蜜) 合時鮮果盤

SEASONAL FRUIT PLATTER

以上價格需另加10% 服務費，有效期至2013年12月31日

THE ABOVE PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND VALID UNTIL 31 DECEMBER, 2013



中式婚宴 佳偶天成宴
INSPIRED WEDDINGS CHINESE MENU B (MOP 8,188)

(鸞鳳和鳴) 鴻運乳豬全體
BARBECUED WHOLE SUCKLING PIG

(知音百年) XO醬碧綠炒鴛鴦蚌
SAUTÉED DUO CLAMS & VEGETABLE WITH XO SAUCE

(有情成眷) 上湯龍蝦焗伊麵
BOSTON LOBSTER WITH E-FU NOODLE IN SOUP

(締結良緣) 干貝菜膽燉鮮鮑
DOUBLE BOILED FRESH ABALONE WITH DRIED SCALLOP AND VEGETABLE

(緣定三生) 鮑汁冬菇扣海參
BRAISED SEA CUCUMBER AND SHIITAKE WITH ABALONE SAUCE

(適擇佳偶) 上湯瑤柱扒西蘭花
BRAISED CONPOY WITH BROCCOLI IN SOUP

(永浴愛河) 清蒸大青斑
STEAMED WHOLE GREEN GAROUPA

(祥呈鳳律) 金律南乳脆皮雞
DEEP-FRIED CRISPY CHICKEN

(姻緣相配) 松子蝦仁炒香苗
FRIED RICE WITH SHRIMP AND PINE NUT

(共諧連理) 雲腿水餃上湯麵
CHINESE HAM AND DUMPLING NOODLE IN SOUP

(情意綿綿) 楊枝甘露
MANGO AND GRAPEFRUIT SAGO

(永結同心) 美點雙輝
CHINESE PETIT FOUR

(甜甜蜜蜜) 合時鮮果盤
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中式婚宴 金鑲玉印宴
INSPIRED WEDDINGS CHINESE MENU C (MOP 8,888)

(珠聯璧合) 鴻運乳豬全體
BARBECUED WHOLE SUCKLING PIG

(並蒂榮華) 琥珀合桃花枝玉帶
SCALLOP AND CUTTLEFISH WITH CARAMEL WALNUT

(有情成眷) 上湯龍蝦焗伊麵
BOSTON LOBSTER WITH E-FU NOODLE IN SOUP

(締結良緣) 蟲草花螺頭燉海參
DOUBLE BOILED SEA CUCUMBER SOUP WITH SEA WHELK AND PLUM FLOWER

(龍騰鳳祥) 蠔皇百靈茹扒鮑片
BRAISED SLICED ABALONE WITH WHITE KING OYSTER

(花好月圓) 雲腿竹笙扒翡翠
BRAISED CHINESE HAM AND BAMBOO FUNGUS WITH VEGETABLE

(盟結良緣) 清蒸老虎斑
STEAMED BLOTCHY GAROUPA WITH SCALLIONS OIL

(鳳凰展翅) 金牌脆皮炸子雞
DEEP-FRIED CRISPY CHICKEN

(珍珠滿屋) 鮑汁海鮮燴飯
BRAISED SEAFOOD RICE WITH ABALONE SAUCE

(共諧連理) 瑤柱水餃生麵
DRIED SCALLOP DUMPLING NOODLE IN SOUP

(百年好合) 紅棗百合蓮子糖水
RED DATES LILY BULBS AND LOTUS SEEDS SWEETEN SOUP

(幸福綿綿) 美點雙輝
CHINESE PETIT FOUR

(甜甜蜜蜜) 合時鮮果盤
SEASONAL FRUIT PLATTER

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魚翅菜譜選擇
SHARK'S FIN SOUP MENU OPTION

紅燒雞絲翅 BRAISED SHARK'S FIN SOUP WITH SHREDED CHICKEN	+MOP 688
紅燒蟹肉竹笙大生翅 BRAISED SHARK'S FIN SOUP WITH CRAB MEAT AND BAMBOO FUNGUS	+MOP 788
菜膽螺頭雞燉翅 DOUBLE BOILED SHARK'S FIN SOUP WITH SEA WHELK AND VEGETABLE	+MOP 788
瑤柱螺頭燉翅 DOUBLE BOILED SHARK'S FIN SOUP WITH DRIED SCALLOP WITH SEA WHELK	+MOP 888
花膠雲腿雞燉翅 DOUBLE BOILED SHARK'S FIN SOUP WITH FISH MAW, CHINESE HAM AND CHICKEN	+MOP 1,288

以上價格以每席計算

THE ABOVE PRICES ARE FOR ONE BANQUET TABLE

以上價格需另加10% 服務費，有效期至2013年12月31日

THE ABOVE PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND VALID UNTIL 31 DECEMBER, 2013



酒水套餐
BEVERAGE PACKAGE

套餐 A

每席 MOP 698
3小時無限供應汽水及啤酒

套餐 B

每席 MOP 998
3小時無限供應汽水、啤酒及餐酒

套餐 C

每席 MOP 1,398
3小時無限供應汽水、啤酒、餐酒及烈酒

PACKAGE A

MOP 698 PER TABLE
THREE HOURS FREE FLOW OF SOFT DRINKS AND BEER

PACKAGE B

MOP 998 PER TABLE
THREE HOURS FREE FLOW OF SOFT DRINKS,
BEER AND HOUSE WINE

PACKAGE C

MOP 1,398 PER TABLE
THREE HOURS FREE FLOW OF SOFT DRINKS, BEER,
HOUSE WINE AND POURING SPIRITS

以上價格需另加10% 服務費，有效期至2013年12月31日

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澳門十六浦索菲特酒店 2013靈感婚宴套餐
2013 SOFITEL MACAU INSPIRED WEDDING MENU

Entitlement 尊享

於索菲特濠庭十六浦池畔拍攝充滿歐洲風情的婚紗照
Wedding Photo Shooting opportunity at the Sofitel Mansion Poolside

三小時豪華轎車接送服務 (超時收費為HKD550每小時)
Chauffeured limousine service for 3 hours (HKD550 per hour in excess)

五層結婚裝飾蛋糕供拍照用
5-tier model wedding cake for cake cutting ceremony

祝酒法國香檳一瓶
A bottle of French champagne for toasting

每席奉送一圍汽水或啤酒
Complimentary one round of soft drinks or beer for all the guests

免收每席1瓶自携洋酒或烈酒之開瓶費
Complimentary corkage for 1 bottle of bring-in Wine / Liquor per table

宴會影音設備包括投影機、屏幕及麥克風
Complimentary use of built-in LCD projector, screen and microphone

每席奉送精緻鮮花擺設
Complimentary floral centerpiece for each table

汽車自助停泊服務 (視乎情況而定)
Complimentary parking space (subject to availability)

海風餐廳雙人周年自助晚餐禮券供兩位用
Anniversary dinner buffet voucher for 2 at Mistral restaurant

免費入住索菲特酒店客房一晚連雙人早餐
One night stay at Sofitel Macau, inclusive of breakfast for two

提供油畫架一個
An easel stand for wedding photo display

為每位賓客準備利是封
Complimentary red pocket envelope for all guests

6枱麻雀耍樂設備及茗茶招待
Complimentary 6 tables mahjong facilities with Chinese tea service

免費使用新娘房
Complimentary use of Bridal room

奉送精緻酒店請柬 (不包括印刷)
An invitation card template (Printing is not included)

酒水優惠套餐
Special beverage package

惠顧十席或以上

For bookings with 10 tables or above

查詢請聯絡營業部, 電話 +853 8861 7103

For any enquiries, please contact our Sales Department at +853 8861 7103



INSPIRED WEDDINGS BUFFET MENU
MOP888 PER PERSON (A MINIMUM OF 100 PERSONS)

SOUP

Lobster Bisque
with scented Cognac and garlic crouton

Vegetable and Chick Pea Soup
with Parmesan shavings

BAKER'S BASKET

Assorted Freshly Baked Breads
French full cream butter & Portuguese extra virgin olive oil

COMPOSED SALADS

Potato Salad with Prawns and Chives
Mixed Cherry Tomato Salad with Shallots and
Oregano Pesto Vinaigrette
Farfalle Pasta with Grilled Asparagus and Pine Nuts
Seafood and Green Papaya Salad "Thai Style"
Green Beans with Mango and Mint
Cucumber Vermicelli Salad with Dill and Cracked Black Pepper
Waldorf salad with Apples, Walnuts, Celery and Creamy Mayonnaise
Red Rice and Crab Meat Salad
Assorted Leave Salads with Dressings and Condiments
Caesar Salad Station

Seafood Display

Presentation of Assorted Snow Crab, Prawns, Jade Whelk,
Oyster and Mussel with Calypso and Spicy Cocktail Sauce
and an Elegant Ice Carving

Deluxe Selection of Sushi and California Rolls

Assortment of California Roll and Sashimi Shrimp,
Tuna, Salmon and Smoked Eel Sushi, Vegetarian Sushi
Soy Sauce, Japanese Pickled Ginger and Wasabi

Noble Scottish Salmon

Selection of Our Finest Smoked, Cured and Poached Salmon

Toscana

Poached Veal Loin with a Tangy Tuna Fish Sauce and
Carpaccio of Red Peppers

Parisian Tastes

Assortment of Terrines and Pates, served with
Chutneys and Croutons

Parma Ham Italian Style

Thinly Sliced on Rocket Leaves with Pickles
Artichoke Hearts shavings of Parmesan

Carving

Presentation of Beef Wellington
Garnished with Small Vegetable Baskets



MAIN COURSES

Boston Lobster "Thermidor"

topped with a creamy mustard and mushroom sauce,
served on mashed potato

Lightly Buttered Prawns

with lemon cream sauce and sauteed palm hearts

Salmon and Cheese Roulade

with lobster and leek ragout, reduction of red grape jus

Grilled US Pork Loin

on ratatouille, peppercorn sauce

Butter Chicken Indian Style

Baked Lamb Loin Greek Style

wrapped in filo pastry with feta cheese and olives,
served with roasted eggplants

Roasted Duck Breast Scottish Style

served on stir fried vegetables with Drambuie sauce

Steamed Sea Bass Fillet

with brown butter and lime sauce

Lasagna Verde

pasta sheets layered with sliced eggplants, tomatoes and zucchinis
covered with béchamel sauce and parmesan

HOT GARNISHES

Assortment of Vegetables

broccoli, cauliflower and French green beans

Mushrooms Gratinated

portabello mushrooms baked with bread crumbs,
herbs and cheese

Potato a la Ritz

cubed, fried, mixed with sauté onions and
diced red capsicum

Biryani Rice Indian Style

DESSERTS

White Truffle Chocolate Cake

Mango and Blue Berry Mousse Cake

Duet of Polenta and Strawberry Cake

American Cheese Cake

Traditional Tiramisu

Caramelized Pineapple and Vanilla Cream Verrine

Bitter Sweet Chocolate Tart

Assorted Deluxe French Mini Pastries

Assortment of Mini Crème Brulee

Key Lime Pie

Traditional Om Ali

Assorted Sliced Fruits

French & International Cheese Platter

