

## 澳門四季酒店囍宴計劃

## Four Seasons Hotel Macao Western Wedding Package

豪華晚宴佳餚

Sumptuous Western Menu

每位奉送一杯汽水、果汁或啤酒

1 glass of Soft Drink, Chilled Juice or Beer per person

酒水套餐優惠

Special Beverage Package

奉送祝酒香檳一瓶

A Complimentary Bottle of Champagne for Toasting

雅緻席上鮮花擺設

Fresh Floral Centerpiece for All Tables

每席精緻菜譜

Personalized Table Menu for Each Table

五層裝飾結婚蛋糕陳列供拍照留念

5-tier Model Wedding Cake for Photo Opportunities

免費提供油畫架乙台

One Easel Stand for Wedding Photo Display

免費使用 2 支麥克風、兩台投影儀和酒店廣播系統

Complimentary Use of 2 Microphones, 2 sets of LCD Projectors with screens and Hotel PA System

免費提供開瓶服務 - 每席一瓶

Free Corkage - One Bottle Per Table

五代同堂麻雀耍樂及麻雀耍樂期間奉送精美茶點

Complimentary Mahjong Services and Refreshment during Mahjong Session

免費提供新娘房

Complimentary Bridal Room

四小時豪華轎車服務

4-hour Limousine Service

全日免費十輛汽車停泊服務

Complimentary Full Day Parking for 10 Cars

所有賓客可獲四小時免費汽車停泊服務

Complimentary Valet Parking for 4 hours for All Invited Guest

於鳴詩餐廳免費享用二人結婚周年晚餐

Complimentary First Wedding Anniversary Dinner for Two at Belcancao Restaurant

一晚標準套房住宿

An Overnight Luxurious Accommodation in our Junior Suite

備註：

Remarks:

每席供十位享用

10 persons per table

最低人數為 180 人

Minimum of 180 persons are required

以上價目需另加百分之十服務費

Price is subject to 10% Service Charge



## DINNER BUFFET MENU A

每人 Per Person  
MOP680

### SALAD

Traditional Caesar Salad with Parmesan Cheese and Herb Croutons

凱撒沙律伴帕爾馬芝士及香草脆包粒

Mixed Seasonal Greens with Fresh Herbs and Thousand Island Dressing

千島醬汁香草雜菜沙律

Roma Tomato Salad with Shaved Pata Negra

羅馬蕃茄火腿沙律

Cous Cous Salad with Middle Eastern Spices

中東風味小米沙律

Spicy Thai Glass Noodle Salad

泰式粉絲沙律

Mortadella and Salami with Pickles and Condiments

意大利煙熏香腸及配料

Portuguese Sliced “Porco Preto” Sausage

葡式黑豬肉腸切片

Grilled Vegetables with Parmesan and Balsamic Vinegar

帕爾馬芝士烤時蔬伴意大利黑醋汁

Cucumber and Chili Salad with Sesame Flavored Dressing

芝麻醬汁彩椒青瓜沙律

Lemon Marinated Poached Prawn Salad

香檸蝦仁沙律

### SOUP & BREAD

Pumpkin Soup

南瓜湯

Tarragon Brandy Cream

白蘭地香草忌廉湯

Freshly Baked Bread Rolls

新鮮烘烤麵包

### CARVING

Roast Beef Sirloin with Glazed Baby Onions, Roasted Vegetables and Red Wine Reduction

烤牛柳伴洋蔥、時蔬及紅酒汁

Maple Roasted Pork Loin with Dijon and Pommery Mustard

香烤豬扒伴法式芥末籽醬

### HOT

Steamed Codfish with Miso Butter Sauce

味噌牛油醬汁蒸鱈魚

Baked Penne Pasta with Eggplant and Ricotta Cheese

芝士茄子烤長通粉

Chicken Madras

印度咖喱雞肉

Grilled Chilli Prawns

烤紅椒大蝦

Beef Medallions with Fennel and Barolo Wine Reduction

紅酒汁茴香牛柳

Risotto Cakes with Roasted Tomato and Basil

意式飯團伴香草烤蕃茄

Wok Fried Chinese Lettuce and Bok Choy

清炒時蔬

Roasted Buttered Root Vegetables

牛油焗烤時蔬

## DESSERT

Seasonal Fruit Platter

鮮果拼盤

Egg Pudding

雞蛋布甸

Ganache Chocolate Cake

特濃朱古力蛋糕

Fruit Almond Tart

水果杏仁撻

Fresh Cream Cake

鮮忌廉蛋糕

Cranberry Cheese Cake

紅莓芝士蛋糕

Mango Pudding

芒果布甸

Berries Roll Cake

莓果蛋糕卷



## DINNER BUFFET MENU B

每人 Per Person  
MOP800

### SALADS

Mixed Seasonal Greens with Fresh Herbs and Balsamic Vinaigrette

香草雜菜沙律伴意大利黑醋汁

Caesar Salad with Parmesan and Herb Croutons

凱撒沙律伴帕爾馬芝士及香草脆包粒

Seafood Salad with Cocktail Sauce and Fresh Dill

雞尾醬汁海鮮沙律

Melon and Parma Ham with Olive Oil

意大利蜜瓜火腿伴橄欖油

Grilled Seasonal Vegetables with Shaved Reggiano Parmesan Cheese

帕爾馬芝士烤時蔬

Smoked Duck and Puy Lentil Salad

煙鴨扁豆沙律

Asparagus Salad with Gravlox Shavings, Sour Cream and Chives

醃三文魚片蘆筍沙律伴香蔥及酸忌廉

Tomato and Buffalo Mozzarella

意大利水牛芝士伴蕃茄

Roast Chicken and Mango Salad

香芒烤雞沙律

Marinated Octopus Salad with Cilantro, Lemon and Olive Oil

香茜檸檬醃八爪魚沙律伴橄欖油

### ON ICE

Crab Claws, Scallops, Mussels and Whole Crabs

凍蟹鉗，帶子，青口及蟹

### SOUP & BREAD

Roasted Pumpkin Soup

南瓜湯

Sweet Corn and Crab Soup

粟米蟹肉湯

Freshly Baked Bread Rolls

新鮮烘烤麵包

### CARVING

Mustard Crusted Roast Beef Sirloin

芥末烤牛柳伴紅酒汁

Condiments: Pan Juices, Dijon Mustard and Pommery Mustard

調味品：牛柳汁及法式芥末籽醬

Roasted Rack of Lamb with Mint Sauce

薄荷醬烤羊架



## STATION

Crispy Peking Duck with Pancake, Scallion, Cucumber and Hoisin Sauce

北京片皮鴨配薄餅，京蔥，青瓜及海鮮醬

Roast Crispy Chicken with Plum Sauce and Seasoned Salt

脆皮龍崗雞蘸酸梅醬及淮鹽

## HOT

Crab Cakes with Romesco Sauce

蒜香蟹餅蘸地中海式紅椒醬

Singapore Fried Noodles

星洲炒麵

Beef Medallions, with Horseradish and Red Wine

辣根紅酒汁燴牛柳

Breaded Veal Milanese with Lemon Caper Butter

香酥米蘭牛仔排

Sweet and Sour Pork

咕嚕肉

Spaghetti Bolognese

意式肉醬意粉

Salmon Filets with Pesto Cream

香草忌廉三文魚柳

Honey Glazed Seasonal Vegetables

蜜汁烤時蔬

Steamed Garlic Vegetables

清蒸蒜香時蔬

Oven Roasted New Potatoes

香烤馬鈴薯

## DESSERTS

Seasonal Sliced Fruits

時令鮮果

Vanilla Crème Brûlée

香草法式焦糖燉蛋

Traditional Chocolate Cake with Ganache

特濃朱古力蛋糕

Fresh Cream Cake

鮮忌廉蛋糕

Caramel Nut Tart

焦糖果仁撻

Fresh Fruit Pie

鮮果派

Cheesecake Souffle with Berries

莓果芝士餅梳乎厘



## DINNER BUFFET MENU C

每人 Per Person  
MOP910

### SALADS

Mixed Seasonal Greens with Fresh Herbs and Balsamic Vinaigrette

香草雜菜沙律伴意大利黑醋汁

Traditional Caesar Salad with Parmesan Cheese and Herb Croutons

凱撒沙律伴帕爾馬芝士及香草脆包粒

Thai Beef Salad

泰式牛肉沙律

Sweet Melon and Prosciutto

意大利蜜瓜火腿

Roasted Root Vegetable Salad with Balsamico

烤時蔬沙律伴油醋汁

Smoked Duck and Orange Salad with Fennel

茴香香橙煙鴨肉沙律

Chilled Veal Loin with Tuna and Capers

牛仔肉扒配鮪魚及酸豆

Roast Chicken Penne Pasta Salad with Sundried Tomatoes

蕃茄乾烤雞肉長通粉沙律

Fusilli Pasta Salad with Crab Meat

蟹肉螺絲粉沙律

Grilled Assorted Vegetables with Truffle Oil Dressing

烤時蔬伴松露油醬汁

Grilled Pork and Thai Basil Salad

泰式香草烤豬肉沙律

Assorted Maki Rolls

各式壽司卷

### ON ICE

Crab Claws, Scallops, Mussels and Whole Crabs

凍蟹鉗, 帶子, 青口及蟹

Smoked Salmon with Condiments

煙三文魚伴醬料

### SOUP & BREAD

Lobster Bisque

龍蝦濃湯

Hot and Sour Soup

酸辣湯

Freshly Baked Bread Rolls

新鮮烘烤麵包

### CARVING

Whole Roasted Chicken with Thyme and Bay Leaves

香草烤雞

Herb Crusted Roast Tenderloin of Beef

香草烤牛柳



Condiments: Red Wine Reduction, Dijon and Pommery Mustard

調味品: 紅酒汁及法式芥末籽醬

## STATION

Crispy Peking Duck with Pancake, Scallions, Cucumber and Hoisin Sauce

北京片皮鴨配薄餅, 京蔥, 青瓜及海鮮醬

Barbecued Suckling Pig and Crispy Chicken with Plum Sauce

中式燒乳豬及脆皮龍崗雞蘸酸梅醬

## HOT

Roasted Garlic Prawns with Baby Spinach and Orange

香蒜烤蝦仁配香橙及菠菜

Braised E-Fu Noodles

干燒伊麵

Grilled Rosemary and Garlic Lamb Chops

香蒜迷迭香烤羊扒

Chicken "Saltimboca"

香煎雞肉火腿卷

Duck in Red Curry Sauce

紅咖喱煮鴨肉

Sea Bass in Mediterranean Relish

地中海式醬燴鱸魚

Chinese Steamed Vegetables

白烩時蔬

Wok Fried Asian Greens

清炒時蔬

Oven Roasted Rosemary Potatoes

香草焗馬鈴薯

Steamed Fragrant Rice

香米飯

## DESSERTS

Seasonal Sliced Fruits

時令鮮果

Mango Pudding

芒果布甸

Caramel Nut Tart

焦糖果仁撻

Chocolate Mousse Trio

朱古力慕斯三重奏

Green Tea Financier

法式綠茶蛋糕

Fruit Jelly Verrine

法式莓果果凍

Berries Cream Verrine

法式莓果忌廉

Cranberry Cheese Cake

紅莓芝士蛋糕

Chocolate Bread Pudding with Vanilla Sauce

香草朱古力麵包布甸



## WESTERN SET DINNER MENU A

每人 Per Person  
MOP758

Seared Cajun Spicy Tuna Loin with Mesclun Salad, Lime and Tobiko infusion  
青檸蟹子吞拿魚蔬菜沙律

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Potage of Artichoke with Caviar  
朝鮮薊魚子醬濃湯

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Pan Roasted Beef Strip Loin, Endives Meunière and Vine Ripe Tomatoes  
香煎牛柳伴苦白菜及西紅柿

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Mango Mont Blanc with Mango Passion Fruit Ice Cream  
香芒熱情果雪糕

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Coffee or Tea  
咖啡或茶





## WESTERN SET DINNER MENU B

每人 Per Person  
MOP868

Smoked Salmon Fillet with Crab Pearl on Soft Greens, Balsamic Reduction and Capers Cream  
煙三文魚蟹肉沙律伴醋及酸豆忌廉

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Pigeon Consommé, Chives, Carrot and Celeriac Julienne  
鴿脯清湯配韭菜、紅蘿蔔及芹菜

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Pan Seared Beef Tenderloin with Truffle Whipped Potatoes and Périgueux Sauce  
香煎牛柳配松露薯仔伴佩格里醬

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Dark Chocolate Cake with Rose Flavored Cream and Red Orange Jelly  
玫瑰忌廉黑朱古力蛋糕配紅橙啫喱

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Coffee or Tea  
咖啡或茶

