

# 天作之合 中式婚宴

## MAGNIFIQUE WEDDING CHINESE MENU A

澳門幣MOP 8,888/席 Table

### 鴻運金豬全體

Barbecued Roasted Whole Suckling Pig

### 翠綠蒜香炒蝦球

Wok Fried Prawn and Vegetable with Garlic Sauce

### 黃金百合花枝餅

Deep Fried Minced Cuttlefish Cake and Lily  
with Sweet Chili Sauce

### 鮑汁魚肚扣花菇

Braised Fish Maw and Mushroom in Abalone Sauce

### 羊肚菌雪耳燉乳鴿 (位上)

Double Boiled Pigeon with Morel Mushroom and Snow Fungus

### 白玉蟹茸扒翡翠

Braised Seasonal Vegetable with Crab Meat and Egg White

### 蔥油蒸大海青斑

Steamed Sea Grouper with Scallions and Soy Sauce

### 脆皮吊燒雞

Roasted Crispy Chicken

### 宮廷飄香荷葉飯

Fried Rice with Seafood, Roasted Duck, Shrimps,  
Dried Mushroom and Conpoy Wrapped in Lotus Leaf

### 上湯水餃雲腿絲生麵

Noodle with Dumpling and Sliced Yunnan Ham in Supreme Soup

### 蓮子百合紅豆沙湯圓

Sweetened Red Bean Soup with Glutinous Dumplings

### 美點雙輝

Chinese Petits Fours

### 合時鮮果盤

Seasonal Fresh Fruit Platter

以上價目需另加10%服務費(十至十二位用), 有效期至2021年12月31日  
Subject to 10% service charge and menu serve for 10-12 persons,  
valid until 31 December 2021

以上價目不適用於公眾假期  
The above price is not applicable for public holidays

S O F I T E L

澳門十六浦索菲特酒店  
MACAU AT PONTE 16

## 情投意合 中式婚宴

### MAGNIFIQUE WEDDING CHINESE MENU B

澳門幣MOP **10,188**/席 Table

#### 鴻運金豬全體

Barbecued Roasted Whole Suckling Pig

#### 金絲碧綠鮮蝦蟶子皇

Wok Fried Prawn and Razor Clam  
with Seasonal Vegetable and Crispy Conpoy

#### 錦繡炸蟹拑

Deep-Fried Crab Clams with Minced Squid and Minced Shrimps

#### 上湯波士頓龍蝦伊麵

Braised Boston Lobster with E-Fu Noodle in Supreme Broth

#### 松茸黃肉參燉雞 (位上)

Double Boiled Chicken Broth  
with Matsutake Mushroom and Sea Cucumber

#### 蠔皇鵝掌鮮鮑甫

Braised Abalone Slices and Goose Webs with Supreme Oyster Sauce

#### 蔥油蒸珍珠海斑

Steamed Giant Grouper with Scallions and Soy Sauce

#### 鹽香脆皮黃油雞

Crispy Chicken with Salt and Spices

#### 鮑汁鱈魚雞粒飯

Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce

#### 高湯鮮蝦水餃生麵

Noodle with Shrimp Dumplings in Supreme Broth

#### 楊枝甘露

Mango and Grapefruit Sago

#### 美點雙輝

Chinese Petits Fours

#### 合時鮮果盤

Seasonal Fresh Fruit Platter

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S O F I T E L

澳門十六浦索菲特酒店  
MACAU AT PONTE 16



## 百年好合 中式婚宴

### MAGNIFIQUE WEDDING CHINESE MENU C

澳門幣MOP **11,388**/席 Table

#### 鴻運金豬全體

Barbecued Roasted Whole Suckling Pig

#### 松露腰果百合玉帶桂花蚌

Sautéed Scallop and Coral Clams with Cashew Nuts,  
Lily Bulbs and Vegetable in Truffle Paste

#### 碧綠玉環瑤柱甫

Braised Whole Conpoy with Winter Melon and Garden Greens

#### 高湯芝士焗波士頓龍蝦伊麵

Baked Boston Lobster with Cheese and E-Fu Noodle in Supreme Sauce

#### 猴頭菇舞茸燉嚮螺 (位上)

Double Boiled Sea Whelk  
with Monkey Mushroom and White Maitake

#### 鮮鮑扣花菇海參

Braised Whole Abalone with Sea Cucumber and Mushroom

#### 蔥油蒸深海老虎斑

Steamed Tiger Grouper with Scallions and Soy Sauce

#### 花雕姜蔥脆皮雞

Roasted Chicken with Ginger, Spring Onion and Chinese Wine

#### 蟹籽金瓜海皇飯

Assorted Seafood Fried Rice with Pumpkin and Crab Roe

#### 上湯黑松露雲吞生麵

Noodle with Truffle Wonton in Supreme Soup

#### 冰糖萬壽果燉燕液

Stewed Papaya and Bird's Nest with Crystal Sugar

#### 美點雙輝

Chinese Petits Fours

#### 合時鮮果盤

Seasonal Fresh Fruit Platter

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MACAU AT PONTE 16

## 珠聯璧合 中式婚宴

### MAGNIFIQUE WEDDING CHINESE MENU D

澳門幣MOP **16,888**/席 Table

#### 鴻運金豬全體

Barbecued Roasted Whole Suckling Pig

#### XO醬澳洲帶子桂花蚌

Stir-Fried Coral Clams with Australia Scallops in XO Sauce

#### 發財多子瑤柱甫

Braised Conpoy in Vegetable Marrows  
with Black Moss and Garlic

#### 高湯芝士焗澳洲龍蝦伊麵

Baked Australia Lobster with Cheese and E-Fu Noodle in Supreme Sauce

#### 羊肚菌螺頭燉花膠 (位上)

Double Boiled Fish Maw Soup  
with Sea Whelk and Morel Mushroom

#### 蠔皇六頭湯鮑扣原條遼參

Braised Whole Abalone and Sea Cucumber in Oyster Sauce

#### 清蒸海東星斑

Steamed Spotted Grouper with Scallions and Soy Sauce

#### 金沙蒜花脆皮雞

Roasted Crispy Chicken with Fried Garlic and Spring Onion

#### 錦繡炒香苗

Fried Rice with Roasted Goose, Barbecued Pork and Taro

#### 高湯鮮蝦水餃生麵

Noodle with Shrimp Dumplings in Supreme Broth

#### 原盅椰皇燉雪蛤

Steamed Snowy in Whole Coconut Shell

#### 美點雙輝

Chinese Petits Fours

#### 合時鮮果盤

Seasonal Fresh Fruit Platter

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澳門十六浦索菲特酒店  
MACAU AT PONTE 16



# 法式浪漫婚宴套餐

## MAGNIFIQUE WEDDING PACKAGE

### 2021

#### 尊享 ENTITLEMENT

免費於索菲特濠庭十六浦池畔拍攝充滿歐洲風情的婚紗照

Exclusive wedding photography opportunity at the Sofitel Mansion Poolside

免費使用池畔戶外花園(需要預約)

Complimentary use of the outdoor poolside garden (Booking is required)

奉送1小時歡迎雜果賓治

Complimentary 1-hour welcome fruit punch

提供五層華麗結婚蛋糕模型供拍照及儀式之用

5-tier stylish mock wedding cake for cake cutting ceremony and photo shooting

贈送法國葡萄氣酒一瓶供祝酒儀式

Complimentary one bottle of French sparkling wine for toasting

用餐期間無限暢飲啤酒或汽水

Free flow of beer or soft drinks during dinner

以優惠價格購買精選美酒

Fantastic value offer for selected alcoholic beverage

每席奉送由酒店專屬花藝師Cedric Amani設計的法式高雅鮮花擺設

Complimentary French floral by hotel flower designer Cedric Amani

每席免費提供浪漫燭光裝飾

Complimentary provision of the candles decoration for each table

免費使用基礎影音設備

Complimentary use of hotel basic A/V system

免費提供油畫架供擺放新人婚紗照

Standing easel for wedding photo display

6小時免費汽車自助停泊服務(視乎情況而定)

Complimentary 6 hours parking space (First come first served)

索菲特酒店客房一晚連雙人早餐(中國內地, 香港, 澳門公眾假期及前夕不適用)

One night accommodation with breakfast for two persons

(All public holidays in China, Hong Kong & Macau and holiday eve are not applicable)

贈送價值澳門幣500元之周年晚餐消費禮券一張

Anniversary dining voucher at value of MOP500

贈送SoSpa六十分鐘雙人水療體驗一次

60-minute So Romantic treatment for the bride and groom at So SPA

免費提供麻雀耍樂設備及茗茶招待(需視乎情況而定)

Complimentary mahjong tables with Chinese tea service (Subject to availability)

免費使用場地附設之新娘房

Complimentary use of Bridal room

以上套餐適用於十席或以上之宴席

The above package is applicable to 10 tables or above

查詢請聯絡營業部, 電話: +853 8861 7112 | 電郵: H6480-SL5@sofitel.com

For any enquiries, please contact our Sales Department at

+853 8861 7112 or E-mail: H6480-SL5@sofitel.com

## S O F I T E L

澳門十六浦索菲特酒店

MACAU AT PONTE 16

# 法式浪漫婚宴套餐 MAGNIFIQUE WEDDING PACKAGE 2021

## 額外服務優惠 ADDITIONAL SERVICE OFFER

麻將小食 (供40位賓客享用), 優惠價格澳門幣900元+10%服務費每小時  
Mahjong snacks for 40 guests which priced at MOP 900+10% each hour

超值三小時無限暢飲酒店精選紅/白葡萄酒, 每席收費澳門幣168元+10%服務費  
Free flow of house red / white wine for 3 hours which priced at MOP168+10% per table

專享滿月/百日宴85折優惠  
15% discount off for Fullmoon/100 days celebration package

於婚宴當天惠顧18樓樂軒華中餐廳可享有8折優惠  
20% discount off for lunch at 18/F Le Chinois on wedding day

法式桌布及餐具擺設, 場地及餐椅鮮花佈置, 法國葡萄美酒1瓶,  
每席收費澳門幣1,398元+10%服務費  
French table decorations, fresh flower décor on site and tiffany chairs, one bottle of French fine wine which priced at MOP1,398+10% per table

## 惠顧滿以下金額, 可享更多優惠 ADDITIONAL PRIVILEGES FOR MINIMUM SPENDING AT THE FOLLOWING AMOUNT

滿澳門幣**120,000元或以上**  
Minimum spending at MOP120,000

免費額外提供法式甜品區 (價值澳門幣3,900元)  
Signature French pastry corner

滿澳門幣**150,000元或以上**  
Minimum spending at MOP150,000

免費額外提供馬卡龍回禮  
French Macarons as gift away for each guest

滿澳門幣**180,000元或以上**  
Minimum spending at MOP180,000

免費提供五小時豪華轎車服務 (超時收費為澳門幣650元+5%每小時)  
Complimentary Chauffeured Limousine service for 5 hours  
(MOP650+5% per hour in excess)

贈送雅聚廊大堂吧雙人下午茶套餐一份  
Complimentary one set of afternoon tea for two persons at RendezVous Lobby Bar

以上優惠不可疊加享用, 有效期至2021年12月31日  
The above offers cannot be accumulated, valid until 31 December 2021

以上套餐適用於十席或以上之宴席  
The above package is applicable to 10 tables or above  
查詢請聯絡營業部, 電話: +853 8861 7112 | 電郵: H6480-SL5@sofitel.com  
For any enquiries, please contact our Sales Department at  
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S O F I T E L

澳門十六浦索菲特酒店  
MACAU AT PONTE 16



# 婚宴自助餐單 WEDDING BUFFET MENU A

澳門幣MOP **688** /位 pax

100位起 | minimum of 100 guests

## 麵包 | Baker'S Basket

各款新鮮麵包

Assorted Freshly Baked Bread  
with President Butter

## 前菜 | Appetisers and Salads

意式巴馬火腿配香瓜

Parma Ham Salad with Cantaloupe Melon

泰式牛柳沙律

Thai Beef Tenderloin and Cucumber Salad

香草羅馬蕃茄沙律

Roma Tomato Salad with Sweet Basil

海鮮沙律配青蘆筍

Grilled Seafood Salad with Green Asparagus  
and Tomato, Balsamic Vinaigrette

越式魷魚粉絲沙律

Vietnamese Squids and Glass Noodle Salad

雜錦田園沙律菜伴沙律汁及配料

Assorted Garden Greens with Dressings and  
Condiments

## 冷盤 | Cold Section

三文魚凍

Salmon Terrine with Crème Fraiche

意式雞肉腸，火腿，煙燻鴨，煙燻鯖魚，煙燻吞拿魚

Coppa Net Chicken Mortadella, Jambon, Smoked  
Duck, Smoked Mackerel, Smoked Tuna

## 法式芝士拼盤 | Selection of French Cheese

精選各款法國芝士配餅乾及乾果

Crackers, Nuts, Dry Fruit

## 海鮮 | Seafood on Ice

法國生蠔，阿拉斯加蟹腳，花蛤，南非蝦，藍青口

Fine De Claire Oysters, Crab Legs, Fresh Clams,  
Fresh Shrimp, Blue Mussel

## 日式美食 | Japanese Station

精選3款壽司

Selection of Sushi - 3 Types

三文魚，金槍魚，鯛魚刺身及雜錦天婦羅

Sashimi Salmon, Tuna, Tilapia and  
Assorted Tempura

## 湯 | Soup

西蘭花忌廉湯

Broccoli Cream Soup

西湖牛肉羹

Minced Beef Soup with Coriander and Tofu

## 燒烤車 | Carving Trolley

燒焗西冷牛扒配乾葱紅酒汁

Roasted Beef Strip Loin with  
Red Wine Shallot Sauce

中式當紅炸子雞

Chinese Deep-Fried Chicken

## 西式美食 | Western Hot Section

燒焗法國春雞伴香草汁

Roasted French Chicken with Vanilla Juice

香煎鱸魚配蕃茄莎莎醬

Seared Sea Bass, Tomato Salsa and Coriander

傳統葡國鴨肉飯

Traditional Portuguese Duck Rice

法式南瓜土豆泥

Pumpkin Mashed Potatoes

## 亞洲美食 | Asian Hot Section

無錫肉骨

Stewed Spare Ribs Wuxi Style

甜酸蝦球伴雜錦西椒

Sweet and Sour Prawns with Mixed Peppers

蜜椒蒜香牛柳粒

Sautéed Dried Beef Tenderloins with Garlic  
and Bell Pepper

香燒雞伴青瓜酸奶酪

Tandoori Chicken with Cucumber Raita

香炒時令蔬菜

Stir-Fried Seasonal Vegetables

印尼炒麵

Indonesian Fried-Noodles

## 甜點 | Dessert

精選法式甜點

Assorted French Pastries

法式薑汁燉蛋/法式橙酒朱古力慕絲/蘋果金寶/

芒果慕絲蛋糕

Ginger Crème Brûlée / Grand Marnier Chocolaté

Mousse/ Apple Crumble / Mango Mousse Cake

黑森林蛋糕/紐約芝士蛋糕

Black Forest Gateaux / New York Cheese Cake

雜錦新鮮生果

Seasonal Fresh Fruits and Berries Platter

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# 婚宴自助餐單 WEDDING BUFFET MENU B

澳門幣MOP 888 /位 pax

100位起 | minimum of 100 guests

## 麵包 | Baker'S Basket

各款新鮮麵包

Assorted Freshly Baked Bread with President Butter

## 前菜 | Appetisers and Salads

意式巴馬火腿配香瓜

Parma Ham Salad with Cantaloupe Melon

華道夫沙拉

Woldorf Salad

希臘番茄, 黃瓜和橄欖沙拉

Greek Tomato, Cucumber and Olive Salad

泰式鮮蝦柚子沙拉

Thai Prawn Pomelo Salad

雞肉和青蘋果沙拉

Chicken and Green Apple Salad

法國普羅旺斯金槍魚和蔬菜沙拉

French Provençale Tuna and Vegetable Salad

## 凱撒沙律吧 | Caesar Salad Station

生菜

Remain Lettuce

香脆培根, 鳳尾魚, 烤雞

Crispy Bacon, Anchovies, Grilled Chicken

麵包粒, 帕爾馬芝士, 車厘茄

Bread Crouton, Parmesan Shaving, Cherry Tomato

凱撒醬

Caesar Dressing

## 冷盤 | Cold Section

三文魚凍

Salmon Terrine with Crème Fraiche

鵝肝凍

Foie Grass Terrine with Onion Jam

意式莎樂美腸, 煙鴨胸, 佳宴火腿, 開心果腸

Salami Milano, Smoked Duck, Bayone Ham,

Pistachio Mortadella

煙燻三文魚, 煙燻馬鮫魚, 煙燻彩虹魚

Smoked Salmon, Smoked Mackerel,

Smoked Trout Caper

## 法式芝士拼盤 | Selection of French Cheese

精選各款法國芝士配餅乾及乾果

Crackers, Nuts, Dry Fruit

## 海鮮 | Seafood on Ice

法國生蠔, 波士頓龍蝦, 雪蟹腳, 花蛤, 南非蝦, 藍青口

Fine De Claire Oysters, Boston Lobster, Crab Legs,

Fresh Clams, Fresh Shrimp, Blue Mussel

## 日式美食 | Japanese Station

精選4款壽司

Selection of Sushi - 4 Types

三文魚, 金槍魚, 鯛魚刺身及雜錦天婦羅

Sashimi Salmon, Tuna, Tilapia and Assorted Tempura

## 湯 | Soup

龍蝦忌廉湯

Lobster Bisque

黑虎掌菌響螺炖雞

Double Boiled Sea Conch Soup with Tiger Palm

Mushroom and Chicken

## 燒烤車 | Carving Trolley

燒焗西冷牛扒配乾葱紅酒汁

Roasted Beef Strip Loin with Red Wine Shallot

Sauce

鸞鳳和鳴脆金豬

Barbecued Roasted Whole Suckling Pig

## 西式美食 | Western Hot Section

法式炫彩奶香煎鱈魚

Pan-Fried Cod Fish with Butter Cream Sauce

意式小米焗慢火小羊肉

Italy Polenta with Lamb

法式香煎小牛柳配黑松露汁

Pan-Fried Beef with Black Truffle Sauce

傳統葡國鴨肉飯

Traditional Portuguese Duck Rice

法式南瓜土豆泥

Pumpkin Mashed Potatoes

## 亞洲美食 | Asian Hot Section

泰式香草炒帶子

Wok-Seared Canadian Scallops with Thai Herbs

波士頓龍蝦燴伊麵

Braised Boston Lobster with E-Fu Noodles

in Supreme Broth

香燒雞伴青瓜酸奶酪

Tandoori Chicken with Cucumber Raita

香炒時令蔬菜

Stir-Fried Seasonal Vegetables

XO醬海鮮鴛鴦飯

Fried Jasmine and Red Rice with Assorted

Seafood and XO Chili Sauce

## 甜點 | Dessert

精選法式甜點

Assorted French Pastries

法式泡芙塔

Choux A La Crème

法式薑汁燉蛋/法式橙酒朱古力慕絲/蘋果金寶/

芒果慕絲蛋糕

Ginger Crème Brûlée/ Grand Marnier Chocolaté

Mousse/ Apple Crumble/ Mango Mousse Cake

黑森林蛋糕/紐約芝士蛋糕/朱古力咖啡歌劇蛋糕

Black Forest Gateaux/ New York Cheese Cake/

Coffee and Chocolate Opera Cake

雜錦新鮮生果

Seasonal Fresh Fruits and Berries Platter

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