

# 天作之合 中式婚宴

## MAGNIFIQUE WEDDING CHINESE MENU A

澳門幣MOP**9,188**/席 Table

### 鴻運金豬全體

Barbecued Roasted Suckling Pig

### XO醬碧綠蝦球海參

Wok-fried Prawn with Sea Cucumber and Vegetable in XO Sauce

### 黃金杏片百花球

Deep-fried Shrimp Cake with Almond Slices  
and Sweet Chili Sauce

### 鮑汁花菇扣十二頭湯鮑

Braised Abalone with Mushroom in Abalone Sauce

### 羊肚菌雪耳燉乳鴿(位上)

Double Boiled Pigeon Soup with Morrel Mushroom and Snow Fungus

### 錦繡海鮮扒翡翠

Braised Assorted Seafood with Seasonal Vegetables

### 蔥油頭抽海青斑

Steamed Sea Grouper with Spring Onion, Ginger and Soy Sauce

### 脆皮吊燒雞

Roasted Crispy Chicken

### 宮廷飄香荷葉飯

Fried Rice with Seafood, Chicken, Shrimps,  
Mushrooms and Dry Scallops Wrapped in Lotus Leaf

### 上湯水餃

Dumpling in Supreme Soup

### 蛋白杏仁茶湯圓

Sweetened Almond Soup with Egg white and Glutinous Dumplings

### 美點雙輝

Chinese Petit Fours

### 錦繡鮮果盤

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2023年12月31日  
Subject to 10% service charge and menu serves for 10-12 persons,  
valid until 31 December 2023

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**10,888**/席 Table

#### 鴻運金豬全體

Barbecued Roasted Suckling Pig

#### 金絲碧綠鮮蝦貴妃蚌

Wok-fried Prawn and Coral Clam with Seasonal Vegetables

#### 脆香百花蟹鉗

Deep-fried Crab Claw with Sour and Sweet Sauce

#### 上湯波士頓龍蝦伊麵

Braised Boston Lobster with E-Fu Noodles in Supreme Broth

#### 松茸鮮鮑燉老雞(位上)

Double Boiled Chicken Broth with Abalone and Matsutake Mushroom

#### 鮑汁鵝掌扒海參

Braised Goose Webs with Sea Cucumber Slices and in Abalone Sauce

#### 薑蔥頭抽老虎斑

Steamed Tiger Grouper with Spring Onion, Ginger and Soy Sauce

#### 鹽香脆皮黃油雞

Crispy Chicken with Salt and Spices

#### 黑松露澳洲和牛炒飯

Fried Rice with Australia Wagyu Beef and Black Truffle

#### 上湯一口雲吞

Wonton in Supreme Soup

#### 蓮子百合紅豆沙湯圓

Sweetened Red Bean Soup with Lotus Seed,  
Lily and Glutinous Dumplings

#### 美點雙輝

Chinese Petit Fours

#### 錦繡鮮果盤

Seasonal Fresh Fruit Platter

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澳門十六浦索菲特酒店  
MACAU AT PONTE 16



## 百年好合 中式婚宴

### MAGNIFIQUE WEDDING CHINESE MENU C

澳門幣MOP**11,988**/席 Table

#### 鴻運金豬全體

Barbecued Roasted Suckling Pig

#### 松露腰果百合玉帶海參

Wok-fried Scallops, Sea Cucumber Slices with Cashew Nuts,  
Lily and Vegetable in Black Truffle

#### 杏香鵝肝百花球

Deep-fried Prawn Cake with Goose Liver and Almond Slices

#### 上湯芝士焗波士頓龍蝦伊麵

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

#### 猴頭菇舞茸燉花膠(位上)

Double Boiled Fish Maw with Hericium Erinaceus  
and Maitake Mushrooms

#### 文火鮑汁扣八頭湯鮑

Braised 8 Head Abalone in Abalone Sauce

#### 頭抽深海老虎斑

Steamed Tiger Grouper with Spring Onion, Ginger and Soy Sauce

#### 花雕薑蔥脆皮雞

Crispy Chicken with Ginger, Spring Onion and Yellow Wine

#### 蟹籽雜菌海皇飯

Assorted Seafood Fried Rice with Mushrooms and Crab Roe

#### 上湯雲吞生麵

Noodle with Wonton in Supreme Soup

#### 冰糖萬壽果燉燕窩

Boiled Papaya with Bird's Nest and Sugar

#### 美點雙輝

Chinese Petit Fours

#### 錦繡鮮果盤

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 Suckling Pig

#### 金盞琥珀核桃伴深海帶子蝦球

Wok-fried Scallops with Prawn and Crispy Walnut

#### 芝士杏香百花球

Deep-fried Prawn Cake with Cheese and Almond Slices

#### 芝士焗澳洲龍蝦伊麵

Cheese Baked Australia Lobster  
with E-Fu Noodles and Supreme Broth

#### 石斛竹絲雞燉花膠(位上)

Double Boiled Black Chicken Soup with Fish Maw and Dendrobe

#### 鮑汁六頭湯鮑伴蔥燒遼參(位上)

Braised 6 Head Abalone with Sea Cucumber in Abalone Sauce

#### 清蒸東星斑

Steamed Orange Grouper with Spring Onion, Ginger and Soy Sauce

#### 蒜香一品燒雞

Roasted Crispy Chicken with Fried Garlic and Spring Onion

#### 海膽宮廷炒飯

Fried Rice with Seafood and Sea Urchin

#### 瑤柱雜菌燜伊麵

Braised E-Fu Noodles and Assorted Mushrooms with Oyster Sauce

#### 原盅椰皇燉桃膠

Steamed Peach Gum with Milk and Egg in Whole Coconut Shell

#### 美點雙輝

Chinese Petit Fours

#### 錦繡鮮果盤

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 2023

### 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設計的法式高雅鮮花擺設

Complimentary French floral by hotel flower designer

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 dinning voucher at value of MOP500

贈送Sofitel Spa六十分鐘雙人水療體驗一次

60-minute Romantic treatment for the bride and groom at Sofitel 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 2023

### 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 MOP900+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

### 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  
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 Chauffeur 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  
One Complimentary afternoon tea set for two persons at RendezVous Lobby Bar

以上優惠不可疊加享用, 有效期至2023年12月31日  
The above offers cannot be accumulated, valid until 31 December 2023

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

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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

### 田園沙拉吧 | Garden Salad Bar

羅馬生菜，牛油生菜，混合生菜

Romaine Lettuce, Butter Lettuce, Mixed Lettuce

小料及汁醬 | Condiments and Dressing

櫻桃番茄，青瓜，甜椒，甜玉米粒，培根，芝士

Cherry Tomato, Cucumber, Bell Pepper, Sweet Corn, Bacon, Cheese

特級初榨橄欖油，意大利黑醋，凱撒汁，千島汁

Extra Virgin Olive Oil, Balsamic Vinegar, Caesar Dressing, Thousand Island Dressing

### 涼拌沙律 | Cold Salad

薯仔沙律配黑松露脆煙肉

Potato Salad with Truffle and Crispy Bacon

烤南瓜飛達芝士沙律

Roasted Pumpkin with Feta

紅菜頭沙律

Pickled Beetroot Salad

藜麥烤時蔬沙律

Quinoa Salad with Roasted Vegetables

中式辣味涼拌牛肉

Chinese Spicy Beef Salad

中式涼拌黑木耳

Chinese Black Fungus Salad

### 冷切及芝士 | Cold Cuts and Cheese

西班牙辣香腸 Spicy Chorizo Salami

火雞火腿 Turkey Ham

煙熏三文魚 Smoked Salmon

帕爾瑪火腿 Parma Ham

埃曼塔芝士，藍紋芝士，紅波芝士，布里芝士

Emmental Cheese, Blue Cheese, Edam Cheese, Brie Cheese

### 海鮮 | Poached Seafood on Ice

法國生蠔，雪蟹腳，基圍蝦，海螺，青口，白貝

French Oyster, Crab Leg, Shrimps, Sea Whelk, Green Mussels, White Clam

配檸檬，沙律醬，莎莎汁，番茄醬

Served with Lemon, Cocktail Sauce, Salsa Sauce, Ketchup

### 日本壽司及新鮮生魚片 | Japanese Sushi and Fresh Sashimi Corner

三文魚，吞拿魚，鯛魚

Salmon, Tuna, Snapper

四款什錦壽司卷配調味品

4 Kinds of Assorted Sushi and Maki Rolls with Condiments

### 湯 | Soup

清燉海參瘦肉老雞湯

Double Boiled Pork and Chicken Soup with Sea Cucumber

蕃茄濃湯

Tomato Soup

### 新鮮製作麵包 | Oven Fresh Breads

麵包，法式麵包，全麥麵包

Focaccia, French Baguette, Wholegrain

軟卷，硬卷，特式卷

Soft Roll, Hard roll, Specialty roll

牛油，橄欖油

Butter, Olive Oil

### 現切烤肉檔 | Craving Station

港式明爐叉燒 BBQ Pork

烤澳洲牛肉眼 Roasted Australia Rib Eye Beef

脆皮炸仔雞 Deep-fry Crispy chicken

黑胡椒汁，芥末醬 Black Pepper Sauce, Mustard

### 西式及亞式熱菜 |

### Western and Asian Hot Food

海鮮千層面

Seafood Lasagna

法式烤時蔬

Ratatouille

煎雞胸配蜂蜜芥末汁

Pan-fry Chicken Breast with Honey and Mustard Sauce

培根奶油蘑菇汁薯丸

Carbonara with Gnocchi

烤牛柳配香蒜及甜椒

Roasted Beef Tenderloins with Garlic and Bell Pepper

香煎鱈魚配香茅黃油汁

Pan-fry Cod Fish with Lemongrass Butter Sauce

糖醋咕嚕肉配荔枝及彩椒

Sour and Sweet Pork with Lychee and Bell Pepper

芝士汁大蝦炆伊麵

Braised E-Fu Noodles with Prawn and Cheese Sauce

頭抽香蔥清蒸石斑魚

Steamed Grouper with Spring Onion and Soy Sauce

清炒時令蔬菜

Stir-Fried Seasonal Vegetables

瑤柱蛋白菜粒炒飯

Fried Rice with Egg White, Scallop and Vegetable

### 甜點 | Dessert

超過十種法式蛋糕及糕點，馬卡龍，朱古力及撻

Over 10 Kinds of Cakes and French Pastries, Macarons, Chocolates and Tarts

### 水果 | Fruits

五種切片水果 Five Kinds of Sliced Fruit

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以上價目不適用於公眾假期

The above prices are not applicable for public holidays



# 婚宴自助餐單

## WEDDING BUFFET MENU B

澳門幣MOP888 /位 pax

100位起 | minimum of 100 guests

### 田園沙拉吧 | Garden Salad Bar

羅馬生菜，牛油生菜，混合生菜

Romanine Lettuce, Butter Lettuce, Mixed Lettuce

小料及汁醬 | Condiments and Dressing

櫻桃番茄，青瓜，甜椒，甜玉米粒，培根，芝士

Cherry Tomato, Cucumber, Bell Pepper, Sweet Corn, Bacon, Cheese

特級初榨橄欖油，意大利黑醋，凱撒汁，千島汁

Extra Virgin Olive Oil, Balsamic Vinegar, Caesar

Dressing, Thousand Island Dressing

### 涼拌沙律 | Cold Salad

烤南瓜飛達芝士沙律 Roasted Pumpkin with Feta

華道夫沙律 Woldorf Salad

海鮮雞尾酒沙律 Seafood Cocktail Salad

紅菜頭菲達芝士沙律

Pickled Beetroot with Feta Cheese Salad

尼斯沙律配烤吞拿魚 Nicoise Salad with Grill Tuna

中式辣味涼拌牛肉 Chinese Spicy Beef Salad

中式涼拌黑木耳 Chinese Black Fungus Salad

### 冷切及芝士 | Cold Cuts and Cheese

西班牙辣香腸 Spicy Chorizo Salami

火雞火腿 Turkey Ham

煙熏三文魚 Smoked Salmon

帕爾瑪火腿 Parma Ham

法式鵝肝醬 Foie Gras

自製法式豬肉肚 Homemade Pork Terrine

埃曼塔芝士，藍紋芝士，紅波芝士，布里芝士

Emmental Cheese, Blue Cheese, Edam Cheese, Brie Cheese

### 海鮮 | Poached Seafood on Ice

法國生蠔，波士頓龍蝦，雪蟹腳，大蝦，海螺，青口，白貝

French Oyster, Boston Lobster, Crab Leg, Prawns, Sea Whelk, Green Mussels, White Clam

配檸檬，沙律醬，莎莎汁，番茄醬

Served With Lemon, Cocktail Sauce, Salsa Sauce, Ketchup

### 日本壽司及新鮮生魚片 | Japanese Sushi and Fresh Sashimi Corner

三文魚，吞拿魚，鯛魚

Salmon, Tuna, Snapper

四款什錦壽司卷配調味品

4 Kinds of Assorted Sushi and Maki Rolls with Condiments

### 湯 | Soup

法式龍蝦濃湯 Lobster Bisque

清燉花膠老雞湯

Double Boiled Chicken Soup with Fish Maw

### 新鮮製作麵包 | Oven Fresh Breads

麵包，法式麵包，全麥麵包

Focaccia, French Baguette, Wholegrain

軟卷，硬卷，特式卷

Soft Roll, Hard roll, Specialty roll

牛油，橄欖油

Butter, Olive Oil

### 現切烤肉檔 | Craving Station

燒鵝 Roasted Goose

烤澳洲牛肉眼 Roasted Australia Rib eye beef

鴻運當頭脆皮金豬 Roasted Whole Suckling Pig

黑胡椒汁 Black Pepper Sauce

芥末醬，薄荷醬，酸梅醬

Mustard, Mint Sauce, Plum Sauce

### 西式及亞式熱菜 |

#### Western and Asian Hot Food

法式紅酒燴雞肉

Coq Au Vin (Chicken Braised in Red Wine)

油浸鴨腿配香橙

Duck Confit with Orange

黑松露薯泥

Black Truffle Mashed Potatoes

西班牙海鮮燴飯

Spanish Seafood Paella

烤牛柳配黑松露紅酒汁

Roasted Beef Tenderloins with Black Truffle and Red Wine Sauce

香煎鱈魚配法國青豆及檸檬黃油汁

Pan-fry Cod Fish with French Beans and Lemon Butter Sauce

醬皇爆炒十二頭鮑魚配蘆筍

Wok-fry 12 Head Abalone with Asparagus and XO Sauce

上湯波士頓龍蝦焗伊麵

Braised Boston Lobster with E-Fu Noodles in Supreme Broth

頭抽香蔥清蒸老虎斑

Steamed Grouper with Spring Onion and Soy Sauce

清炒時令蔬菜

Stir-Fried Seasonal Vegetables

XO醬皇海鮮炒飯

Fried Rice with Assorted Seafood and XO Sauce

### 甜點 | Dessert

超過十二種蛋糕及糕點，馬卡龍，朱克力及撻

Over 12 Kinds of Cakes and Pastries, Macaroons, Chocolates and Tarts

### 水果 | Fruits

五種切片水果 Five Kinds of Sliced Fruit

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