

澳門十六浦索菲特酒店 2016 年法式浪漫婚宴套餐優惠

2016 SOFITEL MACAU INSPIRED WEDDING MENU

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

免費使用池畔戶外花園 (需要預約)
COMPLIMENTARY USE OF THE OUTDOOR POOLSIDE GARDEN (BOOKING IS REQUIRED)

三小時豪華轎車服務 (超時收費為MOP650每小時)
CHAUFFEUR LIMOUSINE SERVICE FOR 3 HOURS (MOP650 PER HOUR IN EXCESS)

五層裝飾結婚蛋糕供拍照用
5-TIER STYLISH MOCK WEDDING CAKE FOR CAKE CUTTING CEREMONY AND PHOTO SHOOTING

贈送法國香檳一瓶供祝酒儀式
ONE BOTTLE OF FRENCH SPARKLING WINE FOR TOASTING

每席奉送12杯汽水或啤酒
COMPLIMENTARY 12 GLASSES OF SOFT DRINKS OR BEER FOR EACH TABLE

以優惠價格購買精選美酒
FANTASTIC VALUE OFFER FOR SELECTED ALCOHOLIC BEVERAGES

免費使用影音設備
COMPLIMENTARY USE OF HOTEL AV SYSTEM

每席奉送精緻鮮花擺設
COMPLIMENTARY FLORAL CENTERPIECE FOR EACH TABLE

每席免費提供浪漫燭光裝飾
COMPLIMENTARY PROVISION OF THE CANDLES DECORATION FOR EACH TABLE

6小時免費汽車自助停泊服務 (視乎情況而定)
6-HOUR COMPLIMENTARY PARKING SPACE (FRIST COME FIRST SERVE)

贈送價值葡幣500元之周年餐廳消費禮券乙張
ANNIVERSARY DINING VOUCHER AT RESTAURANT AT VALUE OF MOP500

索菲特酒店客房一晚連雙人早餐 (中國內地, 香港, 澳門公眾假期不適用)
ONE NIGHT ACCOMMODATION WITH BREAKFAST FOR TWO
(ALL PUBLIC HOLIDAYS IN CHINA, HONG KONG AND MACAU ARE NOT APPLICABLE)

兩位各六十分鐘歐舒丹水療體驗
SO ROMANTIC TREATMENT FOR TWO AT SOSPA WITH L'OCCITANE (60 MINUTES)

6枱麻雀耍樂設備及茗茶招待 (需視乎情況而定)
6 COMPLIMENTARY TABLES OF MAHJONG WITH CHINESE TEA SERVICE (SUBJECT TO AVAILABILITY)

免費使用新娘房
COMPLIMENTARY USE OF BRIDAL ROOM

專享滿月/百日宴85折優惠
EXCLUSIVE 15% DISCOUNT FOR FULLMOON/ 100DAYS CELEBRATION PACKAGE

額外服務專享優惠 : (需收取額外費用)

ADDITIONAL SERVICE UPON REQUEST (SUBJECT TO ADDITIONAL CHARGE):

“3D 奇幻世界”婚紗照攝影套餐 (MOP1,499 供6位團隊使用)
PRE WEDDING PHOTO SHOOTING IN "3D WORLD" WITH MAXIMUM OF 6 PERSONS AT MOP1,499

麻雀小食優惠套餐供40位用, 收費MOP900+10%服務費
MAHJONG SNACK PACKAGE AT MOP900+10% PER SET FOR 40 PAX

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 7112
FOR ANY ENQUIRIES, PLEASE CONTACT OUR SALES DEPARTMENT AT +853 8861 7112



中式婚宴 花好月圓宴
INSPIRED WEDDINGS CHINESE MENU A

每席MOP 8,388
MOP8,388 PER TABLE

鸞鳳和鳴 (鴻運乳豬全體)

BARBECUED WHOLE SUCKLING PIG

花好月圓 (百花炸釀蟹鉗)

DEEP FRIED CRAB LEG

如意吉祥 (琥珀合桃四川鮮蝦仁)

SAUTÉED SHRIMP MEAT WITH WALNUT IN SICHUAN STYLE

比翼雙飛 (蟲草花螺頭燉花膠)

DOUBLE BOILED FISH MAW AND SEA WHELK WITH CORDYCEPS FLOWER

金星良緣 (翡翠花菇扣螺圍)

BRAISED SEA WHELK WITH MUSHROOMS AND VEGETABLES

富貴臨門 (瑤柱蝦乾浸時蔬)

POACHED SEASONAL VEGETABLES WITH CONPOY AND DRIED SHRIMP MEAT

喜結連理 (清蒸大海青斑)

STEAMED WHOLE GREEN GAROUPA

鴻運當頭 (當紅炸子雞)

DEEP-FRIED CRISPY CHICKEN

天長地久 (海鮮炒絲苗)

FRIED RICE WITH SEAFOOD

長伴相依 (金菇雜菌燜伊麵)

BRAISED E-FU NOODLES WITH MUSHROOM AND MIXED FUNGUS

濃情蜜意 (紅豆沙湯圓)

SWEETENED RED BEAN SOUP WITH DRIED TANGERINE PEEL AND GLUTINOUS DUMPLING

甜甜蜜蜜 (美點雙輝)

CHINESE PETIT FOURS

永結同心 (合時水果拼盤)

SEASONAL FRUIT PLATTER

以上價目需另加10%服務費(十至十二位用),有效期至2016年12月31日
Subject to 10% service charge and menu serve for 10-12 persons,
Valid until 31 December 2016

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



中式婚宴 金鑲玉印宴
INSPIRED WEDDINGS CHINESE MENU B

每席MOP 9,688
MOP9,688 PER TABLE

歡樂滿堂 (鴻運乳豬全體)

BARBECUED WHOLE SUCKLING PIG

美滿鴛鴦 (翡翠花枝帶子)

SAUTÉED CUTTLEFISH AND SCALLOP WITH VEGETABLES

甘苦與共 (石榴炸蝦丸)

DEEP FRIED SHRIMP MEAT WITH TOAST

游龍戲鳳 (上湯焗波士頓龍蝦伊麵)

BOSTON LOBSTER WITH E-FU NOODLE IN SUPREME BROTH

比翼雙飛 (蟲草花海螺燉海參)

DOUBLE BOILED SEA CUCUMBER SOUP WITH SEA WHELK AND CORDYCEPS FLOWER

闔家平安 (花菇扣原隻蹄膀)

BRAISED WHOLE KNUCKLE WITH MUSHROOM

海誓山盟 (清蒸大海青斑)

STEAMED WHOLE GREEN GAROUPA

情投意合 (金沙蒜香炸子雞)

DEEP-FRIED CRISPY CHICKEN WITH GARLIC

喜結連理 (鮑魚鮮蝦荷葉飯)

GLUTINOUS RICE WITH ABALONE AND SHRIMP MEAT IN LOTUS LEAF

琴瑟永諧 (瑤柱水餃生麵)

CONPOY DUMPLINGS IN NOODLE SOUP

濃情蜜意 (楊枝甘露)

MANGO AND GRAPEFRUIT SAGO

甜甜蜜蜜 (美點雙輝)

CHINESE PETIT FOURS

永結同心 (合時水果拼盤)

SEASONAL FRUIT PLATTER

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中式婚宴 佳偶天成宴
INSPIRED WEDDINGS CHINESE MENU C

每席MOP 11,188
MOP11,188 PER TABLE

珠聯璧合 (鴻運乳豬全體)

BARBECUED WHOLE SUCKLING PIG

海枯石爛 (X.O.醬蝦球桂花蚌)

SAUTÉED PRAWN AND GIANT CLAM IN XO SAUCE

萬福華堂 (上湯波士頓龍蝦焗伊麵)

BOSTON LOBSTER WITH E-FU NOODLE IN SUPREME BROTH

龍鳳呈祥 (瑤柱菜膽燉鮑魚)

DOUBLE BOILED ABALONE SOUP WITH CONPOY AND VEGETABLE

成雙成對 (海螺圍玉環瑤柱甫)

BRAISED FUZZY MELON STUFFED WITH CONPOY AND SEA WHELK

情比金堅 (蟹籽鮮蟹肉西蘭花)

BRAISED BROCCOLI WITH CRAB ROE IN SOUP

金星伴月 (清蒸深海花尾龍躉)

STEAMED SEA GAROUPA WITH SCALLIONS OIL

比翼雙飛 (金牌南乳脆皮雞)

ROASTED CRISPY CHICKEN WITH PRESERVED BEAN CURD SAUCE

幸福綿綿 (福建炒飯)

FRIED RICE HOKKIAN STYLE

相敬相歡 (上湯水餃生麵)

DUMPLING NOODLE IN SOUP

幸福美滿 (蓮子百合紅棗茶)

SWEETENED RED DATES SOUP WITH LILY BULBS AND LOTUS SEEDS

心心相印 (美點雙輝)

CHINESE PETIT FOURS

永結同心 (合時水果拼盤)

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中式婚宴 龍鳳呈祥宴
INSPIRED WEDDINGS CHINESE MENU D

每席MOP 13,999
MOP 13,999 PER TABLE

一片真心（鴻運乳豬全體）

BARBECUED WHOLE SUCKLING PIG

白頭到老（X.O.醬明蝦球帶子）

SAUTÉED SCALLOP AND SHRIMP MEAT WITH XO SAUCE

佳偶天成（芝士波士頓龍蝦伊麵）

BRAISED E-FU NOODLES WITH BOSTON LOBSTER AND CHEESE

福祿盈餘（松茸菌燉花膠竹絲雞）

DOUBLE BOILED FISH MAW AND CHICKEN WITH MUSHROOM MATSUTAKE

吉祥如意（野竹笙雲腿扒時蔬）

BRAISED BAMBOO FUNGUS AND YUNNAN HAM WITH VEGETABLES

闔家幸福（翡翠原隻六頭極品湯鮑扣海參）

BRAISED SEA CUCUMBER AND ABALONE WITH VEGETABLES

金星伴月（清蒸大海東星斑）

STEAMED GAROUPA WITH SCALLIONS OIL

比翼雙飛（金牌吊燒雞）

DEEP-FRIED CRISPY CHICKEN

萬福華堂（蟹子海鮮炒飯）

FRIED RICE WITH SEAFOOD AND CRAB ROE

情意綿綿（上湯雲吞生麵）

WONTON NOODLE SOUP

柔情蜜意（萬壽果燉雪耳）

STEWED PAPAYA WITH SNOW FUNGUS

甜甜蜜蜜（美點雙輝）

CHINESE PETIT FOURS

永結同心（合時水果拼盤）

SEASONAL FRUIT PLATTER

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BUFFET 自助菜單
MOP 688
MINIMUM 100 GUESTS
葡幣 688，至少100人用

BAKER'S BASKET 麵包
ASSORTED FRESHLY BAKED BREAD, PRESIDENT BUTTER
麵包籃配總統牌牛油

SOUP 湯
SWEET CORN AND CRAB MEAT SOUP
粟米蟹肉湯
BOUILLABAISSE WITH GARLIC CROUTONS
馬賽魚湯配蒜香麵包粒

SALADS 沙律
PRESERVED EGG SALAD, CHILI, GARLIC, SOYA SAUCE, CORIANDER, ROASTED PEANUT
涼拌皮蛋配辣椒、大蒜、豉油、香菜及花生
GREEK SALAD, CUCUMBER, TOMATO, CAPSICUM, OLIVE, FETA CHEESE, OLIVE OIL, LEMON, PARSLEY
希臘沙律配青瓜、番茄、波椒、橄欖、芝士、橄欖油、檸檬及蕃茜
GRILLED ITALIAN VEGETABLE SALAD WITH BALSAMIC REDUCTION
意式蔬菜沙律配黑醋汁
CAPRESE SALAD, TOMATO, MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC VINEGAR
意大利水牛芝士配番茄、紫蘇、橄欖油及黑醋汁
SMOKED CHICKEN SALAD, MANGO, CILANTRO, CUCUMBER, LEMON DRESSING
煙熏雞肉沙律配芒果、芫荽叶、青瓜及檸檬汁
THAI BEEF SALAD, THAI PASTE, CORIANDER, RED CHILI, ONION, TOMATO
泰式牛肉沙律配泰國醬、香菜、紅辣椒、洋蔥及番茄
NIÇOISE SALAD, TUNA, TOMATO, ONION, OLIVE, POTATO, EGG, RED WINE VINAIGRETTE, BALSAMIC
尼斯沙律配吞拿魚、番茄、洋蔥、橄欖、馬鈴薯、雞蛋、紅酒酸辣沙司及黑醋汁
WALDORF SALAD
沃爾多夫沙律
SEASONAL MIXED GREENS, VINAIGRETTE, DRESSINGS & CONDIMENTS
時令蔬菜沙律配酸辣沙司
DIPS SELECTIONS, ANTIPASTI & OLIVES
意式小菜及橄欖

COLD APPETIZERS 冷菜
DELI SELECTION, HOME MADE PÂTÉ EN CROUTE, SALAMI MILANO,
PARMA HAM & MELON, SMOKED DUCK, PARIS COOKED HAM
精選熟食, 自製肉餡餅、意味米蘭莎樂美腸、巴馬火腿、煙熏鴨肉及巴黎火腿
SMOKED SALMON, CAPER, LEMON, HORSE RADISH, RED ONION
煙熏三文魚配水瓜榴、檸檬、辣根醬及紅洋蔥

SEAFOOD ON ICE 冰鎮海鮮
SEA WHELK, FRESH SHRIMP, GREEN LIP NEW ZEALAND MUSSELS
海螺、基圍蝦、紐西蘭綠唇青口
MAYONNAISE, LEMON, COCKTAIL SAUCE
以上海鮮均配蛋黃醬、檸檬及雞尾酒汁

JAPANESE STATION 日式美食
SELECTION OF SUSHI - 4 TYPES
精選壽司-4款
TUNA SASHIMI, SALMON SASHIMI, WASABI, PICKLED GINGER, SOYA SAUCE
吞拿魚、三文魚刺身配芥末、壽司姜及豉油
SOBA NOODLE SHRIMP SALAD
蕎麥面鮮蝦沙律
BBQ EEL
碳燒鰻魚



CARVING STATION 烤肉

HERB CRUST NEW ZEALAND LAMB RACK, MINT SAUCE, SELECTION OF MUSTARDS

香草紐西蘭羊架配薄荷醬及法芥

CHINESE BBQ SELECTION, PLUM SAUCE

中式燒烤配梅子醬

GRILLED MEATS (COOKED IN THE KITCHEN) 烤肉

CAJUN SPICED CHICKEN DRUMSTICKS

卡真辣雞腿

BEEF SATAY

牛肉串

WESTERN HOT SECTION 西式美食

DAUPHINOISE POTATOES

馬鈴薯千層派

RATATOUILLE

普羅旺斯燉菜

BEEF BOURGUIGNON, BRAISED BEEF, RED WINE, BACON, SHALLOTS, MUSHROOM

紅酒燴牛肉配紅洋蔥、培根、干蔥及蘑菇

SEAFOOD GRATIN

脆烤海鮮

STEAMED RED SNAPPER, LEMON, CAPER SAUCE

清蒸紅鯛魚配檸檬水瓜榴醬

PANACHE OF GREEN VEGETABLES (BRUSSELS SPROUTS, GREEN PEAS, FRENCH BEANS, BROCCOLI)

時令蔬菜 (甘藍、青豆、荷蘭豆、西蘭花)

STEAM RICE 絲苗白飯

ASIAN HOT SECTION 亞洲美食

CHINESE SAUTÉED SEASONAL VEGETABLES, GARLIC, SOYA SAUCE

中式時令蔬菜配大蒜及豉油

LAMB CURRY, BRAISED LAMB, ONION TOMATO, DRY INDIAN SPICE, CHILI PASTE

羊肉咖哩配洋蔥、番茄、印度香料及辣椒醬

PORTUGUESE CHICKEN, COCONUT, CHORIZO, BLACK OLIVES

葡國雞配椰肉、臘肉腸及黑橄欖

BRAISED E-FU NOODLES WITH BOSTON LOBSTER

波士頓龍蝦燴伊麵

SWEET AND SOUR PORK, PINEAPPLE, YELLOW CAPSICUM, RED CAPSICUM

菠蘿咕嚕肉

WOK FRIED KAILAN WITH OYSTER SAUCE

蠔油炒芥蘭

FRIED MANDARIN FISH WITH X.O SAUCE

X.O. 醬桂花魚

SELECTION OF FRENCH CHEESE CRACKERS, NUTS, DRY FRUIT

精選法式芝士配餅乾及乾果

DESSERT 甜點

FRENCH MINI PASTRY 法式小點

CHEESE CAKE 芝士蛋糕

LEMON PIE 檸檬派

FRUIT TARTLETS 水果撻

CARAMEL PECAN TART 焦糖胡桃撻

APPLE PIE 蘋果派

CRÈME BRÛLÉE 焦糖燉蛋

MANGO PUDDING 芒果布丁

SEASONAL FRESH FRUIT 時令生果

Please note that all above prices are subject to 10% service charge



BUFFET MENU 自助菜單

MOP 888

MINIMUM 100 GUESTS

葡幣888，至少100人用

BAKER'S BASKET 麵包

ASSORTED FRESHLY BAKED BREAD, PRESIDENT BUTTER

麵包籃配總統牌牛油

SOUP 湯

ABALONE SOUP & MUSHROOM

鮑魚蘑菇湯

LOBSTER BISQUE, GARLIC CROUTONS

龍蝦濃湯配蒜香麵包粒

SALADS 沙律

PRAWN & CELERY SALAD, BLACK FUNGUS, CARROT, SICHUAN PEPPER OIL

涼拌蝦肉、西芹、黑木耳及甘筍

GREEK SALAD, CUCUMBER, TOMATO, CAPSICUM, OLIVE, FETA CHEESE, OLIVE OIL, LEMON, PARSLEY

希臘沙律配青瓜、番茄、波椒、橄欖、芝士、橄欖油、檸檬及蕃茜

GRILLED ITALIAN VEGETABLE SALAD, BALSAMIC REDUCTION

意式蔬菜沙律配黑醋汁

CAPRESE SALAD, TOMATO, MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC VINEGAR

意大利水牛芝士配番茄、紫蘇、橄欖油及黑醋汁

SEAFOOD PASTA SALAD, SHRIMP, CLAMS, RED ONION, TOMATO, CAPSICUM, LEMON DRESSING

海鮮通心粉沙律配基圍蝦、花蛤、紅洋蔥、番茄、波椒及檸檬汁

THAI CALAMARI, PRAWN AND AVOCADO SALAD, CORIANDER, GREEN ONION

泰式大蝦牛油果沙律配香草及青洋蔥

CAPRESE SALAD, TUNA, TOMATO, ONION, OLIVE, POTATO, EGG, RED WINE VINAIGRETTE, BALSAMIC

尼斯沙律配吞拿魚、番茄、洋蔥、橄欖、薯仔、雞蛋、紅酒酸辣沙司及黑醋汁

CHINESE BEEF SHANK SALAD, CORIANDER, CHILI OIL, PEANUTS

涼拌牛腩配香菜、辣椒油和花生

SEASONAL MIXED GREENS, VINAIGRETTE, DRESSINGS & CONDIMENTS

時令蔬菜沙律配酸辣沙司

DIPS SELECTIONS, ANTIPASTI & OLIVES

意式小菜及橄欖

COLD APPETIZERS 冷菜

DELI SELECTION, HOME MADE FOIE GRAS TERRINE, SALAMI MILANO, PARMA HAM & MELON, SMOKED

DUCK, PARIS COOKED HAM, MUSHROOM LYONNER, GHERKINS, BALSAMIC ONION

精選熟食, 自製鵝肝凍、意味米蘭莎樂美腸、巴馬火腿、煙熏鴨肉、巴黎火腿、蘑菇凍切腸配脆黃瓜及黑醋洋蔥

SMOKED TROUT, SMOKED SALMON, CAPER, LEMON, HORSE RADISH, RED ONION

煙熏彩虹魚、煙三文魚配水瓜榴、檸檬、辣根醬及紅洋蔥

SEAFOOD ON ICE 冰鎮海鮮

FRESH OYSTERS, FRESH CLAMS, CANADIAN SNOW CRAB LEGS, FRESH SHRIMP, GREEN LIP NEW ZEALAND

MUSSELS, MAYONNAISE, LEMON, COCKTAIL SAUCE

生蠔、花蛤、加拿大雪花蟹腿、基圍蝦、紐西蘭綠唇青口配蛋黃醬、檸檬及雞尾酒汁

JAPANESE STATION 日式美食

SELECTION OF SUSHI - 4 TYPES

精選壽司-4款

SASHIMI TUNA, OCTOPUS, TILAPIA, SALMON, WASABI, PICKLED GINGER, SOYA SAUCE

吞拿魚、八爪魚、鯛魚、三文魚刺身配芥辣、壽司姜及豉油

BABY OCTOPUS SALAD

迷你八爪魚沙律

BBQ EEL

碳燒鰻魚



CARVING STATION 烤肉檔

GRILLED NEW ZEALAND LAMB RACK

扒紐西蘭羊架

SLOW ROAST CANADIAN BEEF RIB EYE

MINT SAUCE, PEPPER SAUCE, SELECTION OF MUSTARDS

烤加拿大牛肉眼扒配薄荷汁、胡椒汁及法介

CHINESE BBQ SELECTION, PLUM SAUCE

中式燒烤配醬梅子醬

WESTERN HOT SECTION 西式美食

LYONNAISE POTATO

洋蔥炒馬鈴薯

PANACHE OF GREEN VEGETABLES (BRUSSELS SPROUTS, GREEN PEAS, FRENCH BEANS, BROCCOLI)

時令蔬菜 (甘藍、青豆、荷蘭豆、西蘭花)

BRAISED LAMB SHANK, CARROT, FRESH HERBS, CELERY, RED WINE, ONION

燴羊展配甘筍、香草、西芹、紅酒及洋蔥

STEAMED MONKFISH, GREEN PEPPERCORN SAUCE

清蒸鮫鰈魚配青胡椒汁

CHICKEN STUFFED WITH APRICOT , RED WINE JUS

百花雞配杏脯及紅酒汁

STEAM RICE

絲苗白飯

ASIAN HOT SECTION 亞洲美食

CHINESE SEASONAL VEGETABLES

中式時蔬

PRAWN MASALA

印度大蝦

KOREAN SPICY SEAFOOD STEW

韓國燴辣味海鮮

DRIED SCALLOP & EGG WHITE FRIED RICE

瑤柱蛋白炒飯

BRAISED E-FU NOODLES WITH BOSTON LOBSTER

波士頓龍蝦燴伊面

MIXED SEAFOOD, BAMBOO SHOOT, WATER CHESTNUTS

竹筍馬蹄炒海鮮

STEAMED SCALLOP WITH X.O. SAUCE

X.O.醬蒸扇貝

SELECTION OF FRENCH CHEESE CRACKERS, NUTS, DRY FRUIT

精選法式芝士配餅乾及乾果

DESSERT 甜點

FRENCH MINI PASTRY 法式小點

CHEESE CAKE 芝士蛋糕

LEMON PIE 檸檬派

FRUIT TARTELETTE 水果塔

CARAMEL PECAN TART 焦糖核桃派

APPLE PIE 蘋果派

CRÈME BRULÉE 法式焦糖布丁

MANGO PUDDING 芒果布丁

SEASONAL FRESH FRUIT 時令生果

Please note that all above prices are subject to 10% service charge

