



MANDARIN ORIENTAL
MACAU

2019 中式婚宴套餐 Chinese Wedding Package 2019

	愛·歡欣 Delightful Wedding	愛·永恆 Timeless Wedding	愛·珍貴 Cherished Wedding	愛·難忘 Memorable Wedding
菜譜價錢 (每席供十二位用) Menu price (Twelve persons per table)	澳門幣 12,999 MOP	澳門幣 14,999 MOP	澳門幣 16,999 MOP	澳門幣 19,999 MOP
惠顧十二席或以上, 可享以下優惠 Privileges for a wedding banquet of 12 tables or above				
每席奉送十二罐汽水或啤酒 Twelve cans of soft drink or beer per table	√	√	√	√
免自携餐酒或烈酒開瓶費 Complimentary corkage for self-bring in wine and spirit	每席兩瓶 2 bottles per table	每席兩瓶 2 bottles per table	全免 All	全免 All
奉送祝酒用法國香檳一瓶 One bottle of French champagne for toasting ceremony	√	√	√	√
精緻裝飾結婚蛋糕模型以供婚禮儀式之用 Mock wedding cake for cake-cutting ceremony	√	√	√	√
鮮果忌廉蛋糕 Fresh fruit cream cake	三磅 3 pounds	三磅 3 pounds	五磅 5 pounds	五磅 5 pounds
精緻賓客回禮 Mandarin Oriental table gift	-	-	√	√
主題婚宴佈置 Themed wedding decoration	√	√	√	√
每席餐桌鮮花擺設 Standard floral centerpiece for all dining tables	√	√	√	√
免費使用新娘房及婚宴管家服務 Complimentary bridal room with wedding butler service	√	√	√	√
麻雀耍樂及茗茶招待 Mahjong setup with Chinese tea service	√	√	√	√
麻雀耍樂美點 Mahjong snack refreshment	-	澳門幣 1,800 MOP	澳門幣 1,800 MOP	澳門幣 1,800 MOP
免費使用基本影音設備及追光燈 Complimentary usage of standard AV system and follow spot light	√	√	√	√
六位賓客試菜 Wedding menu tasting for six guests	√	√	√	√
一晚酒店住宿並享用雙人香檳早餐 One night accommodation with Champagne Breakfast for two persons	豪華海景套房 Water Front Suite	尊貴全海景套房 Panorama Suite	尊貴全海景套房 Panorama Suite	豪華景緻套房 Deluxe Suite
澳門文華東方水療中心享用雙人專屬水療服務 Spa treatment for bride and groom at The Spa at Mandarin Oriental, Macau	六十分鐘 60 minutes	六十分鐘 60 minutes	六十分鐘 60 minutes	九十分鐘 90 minutes
一個月使用健身中心及室外溫水游泳池 (只適用於婚宴前) Usage of fitness center and outdoor swimming pool for one month (Only available prior to wedding banquet)	√	√	√	√
二人健身訓練課程兩節 (只適用於婚宴前) Two sessions of personal training and fitness measurement for bride and groom (Only available prior to wedding banquet)	√	√	√	√
豪華轎車服務 Chauffeur-driven bridal limousine service	六小時 6 hours	六小時 6 hours	八小時 8 hours	八小時 8 hours
四小時免費自助泊車 (因應停車場車位供應情況而定) Complimentary four-hour self-parking (subject to availability)	√	√	√	√
於御苑餐廳享用二人結婚週年晚餐 1st wedding anniversary dinner for two persons at Vida Rica Restaurant	√	√	√	√
尊享節慶套餐折扣優惠 Exclusive discount on Celebration Package	√	√	√	√

以上價格另需附加 10% 服務費, 價格如有更改, 恕不另行通知
Above prices are subject to 10% service charge and may change without prior notice
以上優惠不可與其他優惠同時使用
The above offer cannot be used in conjunction with other promotional offers
條款及細則適用
Terms & conditions apply



2019 中式婚宴菜譜
Chinese Wedding Dinner Menu 2019

愛 · 歡欣
Delightful Wedding

紅袍富貴脆金豬
Barbecued Whole Suckling Pig

上湯波士頓龍蝦伊麵
Braised Boston Lobster with E-fu Noodles in Supreme Broth

翡翠花菇扣遼參
Braised Sea Cucumber with Japanese Mushroom and Seasonal Vegetable

富貴花膠海皇羹
Braised Chicken Soup with Shredded Fish Maw and Assorted Seafood

蔥油清蒸花尾龍躉
Steamed Giant Garoupa with Scallion and Supreme Soya Sauce

當紅脆皮炸子雞
Deep-fried Free Range Crispy Chicken

御苑炒鴛鴦香苗
Fried Jasmine and Thai Red Rice with Sakura Shrimp, Egg, Corn Kernel, Green Bean and Scallion

鮑汁百靈菇肉絲拌麵
Braised Pan Mee with Shredded Pork, King oyster mushroom, Yellow Chive and Abalone Sauce

桃膠水晶湯圓炭焙紅棗茶
Double-boiled Charcoal Roasted Red Date Tea with Peach Gum served with Red Bean Paste Crystal Dumpling

士多啤梨奶凍配芒果忌廉
Strawberry Panna Cotta with Mango Cream

甜甜蜜蜜美點
Chinese Petits Fours

同樂時令鮮果
Seasonal Fruit Platter

每席澳門幣 12,999 元，另加百分之十服務費 (供十二位用)
MOP 12,999 per table of 12 persons, subject to 10% service charge



2019 中式婚宴菜譜 Chinese Wedding Dinner Menu 2019

愛 · 永恆 *Timeless Wedding*

紅袍富貴脆金豬
Barbequed Whole Suckling Pig

金蝦雙至映龍皇
Boston Lobster Salad with Crispy Shredded Taro served with Cheesy Cereal Shrimp Ball

蜜豆蓮藕花枝珊瑚蚌
Sautéed Coral Clam and Cuttlefish with Sweet Pea and Lotus Root

法國鵝肝百花釀蟹鉗
Deep-fried Crab Claw stuffed with Shrimp Paste and Foie Gras

花膠竹笙燉雞湯
Double-boiled Chicken Soup with Fish Maw and Bamboo Pith

蔥油清蒸老虎斑
Steamed Tiger Garoupa with Scallion and Supreme Soya Sauce

翡翠花菇燴鮑脯
Braised Sliced Abalone with Japanese Mushroom and Broccoli

美辣脆皮吊燒雞
Deep-fried Free Range Chicken with Sweet Vinegar and Spices Crumb

黃金魚籽海鮮炒香苗
Seafood Fried Rice with Tobiko Caviar and Seasonal Vegetables

上湯鮮蝦水餃生麵
Shrimp Dumpling with Egg Noodles in Supreme Broth

柚子蘆薈楊枝金露
Sweetened Cream of Mango with Yuzu, Aloe Vera and Sago Pearls

朱古力慕絲配紅桑子忌廉
Chocolate Mousse with Raspberry Chantilly Cream

甜甜蜜蜜美點
Chinese Petits Fours

同樂時令鮮果
Seasonal Fruit Platter

每席澳門幣 14,999 元，另加百分之十服務費 (供十二位用)
MOP 14,999 per table of 12 persons, subject to 10% service charge



2019 中式婚宴菜譜
Chinese Wedding Dinner Menu 2019

愛 · 珍貴
Cherished Wedding

紅袍富貴脆金豬
Barbequed Whole Suckling Pig

上湯波士頓龍蝦伊麵
Braised Boston Lobster with E-fu Noodles in Supreme Broth

松露蘆筍百合玉帶
Sautéed Scallops with Asparagus with Lily Bulbs and Black Truffle Sauce

碧綠遼參扣鮑脯
Braised Slided Abalone with Sea Cucumber and Seasonal Vegetable

花旗參花膠燉雞湯
Double-boiled Chicken Soup with Fish Maw and Ginseng

蔥油清蒸老虎斑
Steamed Tiger Garoupa with Scallion and Supreme Soya Sauce

鱘龍魚籽金湯玉翡翠
Braised Shimeiji Mushroom with Vegetable and Caviar in Golden Broth

黃金蒜香脆皮雞
Crispy Free Range Chicken with Fried Garlic

御苑炒鴛鴦香苗
Fried Jasmine and Thai Red Rice with Sakura Shrimp, Egg, Corn Kernel, Green Bean and Scallion

金華鮮蝦水餃皇
Shrimp and Pork Dumpling with Jin Hua Air-dried Ham in Supreme Broth

桃膠水晶湯圓炭焙紅棗茶
Double-boiled Charcoal Roasted Red Date Tea with Peach Gum served with Red Bean Paste Crystal Dumpling

接骨木花白朱古力慕絲配士多啤梨啫喱
Elderflower White Chocolate Mousse with Strawberry Jelly

甜甜蜜蜜美點
Chinese Petits Fours

同樂時令鮮果
Seasonal Fruit Platter

每席澳門幣 16,999 元，另加百分之十服務費 (供十二位用)
MOP 16,999 per table of 12 persons, subject to 10% service charge



2019 中式婚宴菜譜 Chinese Wedding Dinner Menu 2019

愛 · 難忘 *Memorable Wedding*

紅袍富貴脆金豬
Barbequed Whole Suckling Pig

龍皇雙輝映
Lobster in Two Ways
Golden Thread Lobster Roll and Rock Melon Lobster Salad

官燕水晶玉環瑤柱脯
Braised Luffa Squash stuffed with Whole Conpoy and Bird's Nest in Superior Broth

XO 醬蘆筍珊瑚桂花蚌
Sautéed Clams with Asparagus and Premier XO Sauce

松茸菌花膠響螺燉雞湯
Double-boiled Silken Chicken Soup with Fish Maw and Matsutake Mushroom

遼參扣原隻南非鮑魚
Braised Whole South African Abalone with Sea Cucumber in Oyster Sauce

蔥油清蒸西星斑
Steamed Coral Groupa with Scallion and Supreme Soya Sauce

山楂脆皮吊燒雞
Deep-Fried Free Range Chicken with Sweet and Sour Hawthorn Sauce

八寶飄香荷葉飯
Eight Treasure Fried Rice with Roasted Duck, Bamboo Shoot, Mushroom, Dried Shrimp, Lotus Seed, Salted Egg Yolk, Scallion and Chicken wrapped in Lotus Leaf

金瑤櫻花蝦拌麵
Tossed Noodles with Shredded Conpoy and Sakura Shrimp

桃膠杏仁露湯圓
Sweetened Cream of Almond with Peach Gum and Glutinous Rice Dumpling

雜莓忌廉芝士慕絲配香草忌廉
Mixed Berries Cream Cheese Mousse with Vanilla Chantilly Cream

甜甜蜜蜜美點
Chinese Petits Fours

同樂時令鮮果
Seasonal Fruit Platter

每席澳門幣 19,999 元，另加百分之十服務費 (供十二位用)
MOP 19,999 per table of 12 persons, subject to 10% service charge

更多選擇 <i>Wedding with MORE Selections</i>		額外價格 (澳門幣) <i>Supplement Charges (MOP)</i>
精選菜式 <i>Special Selections</i>	鱈龍魚籽金湯玉翡翠 <i>Braised Shimeiji Mushroom with Vegetable and Caviar in Golden Broth</i>	不需額外收費 <i>Without extra charges</i>
	美辣脆皮吊燒雞 <i>Deep-fried Free Range Chicken with Sweet Vinegar and Spicy Crumbs</i>	每席 \$300 <i>\$300 per table</i>
	黑蒜蘆筍炒遼參 <i>Wok-fried Sea Cucumber with Asparagus and Preserved Garlics</i>	每席 \$800 <i>\$800 per table</i>
	法國鵝肝百花釀蟹鉗 <i>Deep-fried Crab Claws stuffed with Shrimp Paste and Foie Gras</i>	每席 \$800 <i>\$800 per table</i>
	官燕水晶玉環瑤柱脯 <i>Braised Luffa Squash stuffed with Whole Conpoy with Bird's nest in Supreme Broth</i>	每席 \$800 <i>\$800 per table</i>
龍蝦 <i>Lobster</i>	上湯波士頓龍蝦伊麵 <i>Braised Boston Lobster with E-Fu Noodles in Supreme Broth</i>	每席 \$1,000 <i>\$1,000 per table</i>
	金榜題名龍蝦 <i>Wok-fried Boston Lobster with Salted Egg Yolk</i>	每席 \$1,600 <i>\$1,600 per table</i>
	龍皇雙輝映 <i>Lobster in Two Ways</i> <i>Golden Thread Lobster Rolls served and Rock Melon Salad with Lobster</i>	每席 \$2,000 <i>\$2,000 per table</i>
湯 <i>Soup</i>	金瑤花菇燉響螺湯 <i>Double-Boiled Sea Whelk Soup with Conpoy and Chinese Mushroom</i>	每席 \$500 <i>\$500 per table</i>
	蟲草花孢子花膠響螺燉雞湯 <i>Double-Boiled Sea Whelk Soup with Fish Maw and Cordyceps Flower</i>	每席 \$1,000 <i>\$1,000 per table</i>
	蟲草花雞蓉燕窩羹 <i>Braised Bird's Nest in Supreme Broth with Minced Chicken and Cordyceps Flower</i>	每席 \$1,000 <i>\$1,000 per table</i>
	鮑魚花膠海底椰燉雞湯 <i>Double-boiled Chicken Soup with Abalone, Fish Maw and Sea Coconut</i>	每席 \$1,500 <i>\$1,500 per table</i>
鮑魚 <i>Abalone</i>	遼參扣原隻南非鮑魚 (7頭) <i>Braised Whole South Africa Abalone and Sea Cucumber in Oyster Sauce (7 Heads)</i>	每席 \$2,400 <i>\$2,400 per table</i>
	花膠扣原隻南非鮑魚 (7頭) <i>Braised Whole South Africa Abalone and Fish Maw in Oyster Sauce (7 Heads)</i>	每席 \$2,400 <i>\$2,400 per table</i>
魚 <i>Fish</i>	蔥油清蒸老虎斑 <i>Steamed Tiger Garoupa with Scallion and Supreme Soya Sauce</i>	每席 \$2,000 <i>\$2,000 per table</i>
	蔥油清蒸東星斑 <i>Steamed Star Garoupa with Scallion and Supreme Soya Sauce</i>	時價 <i>Market Price</i>

甜品 Dessert	柚子蘆薈楊枝金露 <i>Sweetened Cream of Mango with Yuzu, Aloe Vera and Sago Pearls</i>	不需額外收費 <i>Without extra charges</i>
	腰果核桃露湯圓 <i>Sweetened Walnut Soup with Cashew and Glutinous Rice Dumpling</i>	每席 \$100 <i>\$100 per table</i>
	百年好合,連生貴子 (蟲草花孢子,蓮子,百合,雪耳,桃膠,紅棗,桂圓) <i>Double-boiled Cordyceps Flower Soup with Longan, Lily Bulbs, Snow Fungus, Peach gum, Dried Red Dates and Lotus Seeds</i>	每席 \$200 <i>\$200 per table</i>
	桃膠水晶湯圓炭焙紅棗茶 <i>Double-Boiled Charcoal Roasted Red Date Tea with Peach Gum served with Red Bean Paste Crystal Dumpling</i>	每席 \$380 <i>\$380 per table</i>
	法芙娜朱古力心太軟蛋糕 <i>Valrhona Chocolate Fondant</i>	每席 \$900 <i>\$900 per table</i>
	椰汁燉官燕 <i>Double-Boiled Sweetened Bird's Nest with Coconut Cream</i>	每席 \$1,000 <i>\$1,000 per table</i>
飲料套餐 Beverage Package	三小時無限暢飲汽水及啤酒 <i>3-Hour Free Flow of Soft Drinks and Beer</i>	每席 \$488 <i>\$488 per table</i>
	三小時無限暢飲汽水,啤酒及果汁 <i>3-Hour Free Flow of Soft Drinks, Beer and Chilled Juices</i>	每席 \$588 <i>\$588 per table</i>
	三小時無限暢飲汽水,啤酒,果汁及紅白餐酒 <i>3-Hours Free Flow of Soft Drinks, Beer, Chilled Juices, House Red Wine and House White Wine</i>	每席 \$888 <i>\$888 per table</i>
	紅餐酒 <i>House Red Wine</i>	每席 \$295 <i>\$295 per bottle</i>
	白餐酒 <i>House White Wine</i>	每席 \$325 <i>\$325 per bottle</i>
	開瓶費 <i>Corkage Fee</i>	每瓶 \$350 <i>\$350 per bottle</i>
其他 Others	素食菜譜 <i>Vegetarian Menu</i>	每位 \$800 <i>\$800 per person</i>
	杯子蛋糕 (最少訂購: 三打) <i>Cup Cake (Minimum Order: 3 dozens)</i>	每打 \$400 <i>\$400 per dozen</i>
	馬卡龍塔 (最少訂購: 一百件) <i>Macaron Tower (Minimum Order: 100 pieces)</i>	每個 \$1,500 <i>\$1,500 per tower</i>
	精緻茶點 (每款供三十位用) <i>Afternoon Tea Refreshment (for 30 persons per menu)</i>	每款 \$1,800 <i>\$1,800 per menu</i>

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