

## 銀河國際會議中心婚宴套餐

### GALAXY INTERNATIONAL CONVENTION CENTER WEDDING PACKAGE

Package & Price 套餐及價格	自助套餐 Buffet Package 每位澳門元 MOP 1,188	
	100人或以上	150人或以上
一晚澳門安達仕酒店住宿及贈送雙人早餐 (房間供應按實際情況而定) One night accommodation at Andaz Macau with breakfast for two persons (subject to availability)	√	√
新娘衣帽間 Bridal room	√	√
提供麻雀耍樂 Mahjong service	√	√
麻雀耍樂期間提供茗茶及迎賓美點招待 Chinese tea and refreshment provided during mahjong session	-	40份 40 sets
幸福甜品角落 Sweet Corner	-	√
席前奉送迎賓特飲 Complimentary welcome drink	-	√
席間飲品套餐 Beverage package during dinner	汽水及果汁暢飲 Free flow of soft drink & juice	汽水及果汁暢飲 Free flow of soft drink & juice
免費自攜洋酒或烈酒開瓶服務 Complimentary corkage for alcoholic beverages	每席2瓶 2 bottles per table	全免 All
祝酒香檳 Champagne for toasting	1瓶 1 bottle	1瓶 1 bottle
供拍攝用之裝飾結婚蛋糕模型 Mock wedding cake for photo shooting	1個 One	1個 One
基本燈光音響設備 Standard lightings and sounds system	√	√
雅緻檯花擺設 Fresh floral centerpiece for all tables	√	√
油畫架 Easel stand	2個 Two	2個 Two
豪華轎車服務 Complimentary chauffeured limousine service	-	8小時 8 hours
賓客自助泊車服務(車位供應按實際情況而定) Self-parking service (Subject to availability)	√	√
尊享「澳門銀河™」天浪淘園作婚紗攝影場地 Grand Resort Deck as pre-wedding photo shooting venue	√	√
可享有優惠價格預訂婚後派對 Special rates for After Party	√	√
於銀河國際會議中心舉行之寶寶滿月宴或百日宴可享折扣優惠 Discount offer for Baby Full Moon/ 100 Days Celebration in Galaxy International Convention Center	√	√
婚宴客人可享有優惠價格預訂澳門安達仕酒店 Special room rates for invited wedding guests who stay at Andaz Macau	√	√



備註:

Remarks:

所有價目需另加 10% 服務費，每席供十至十二位享用

All price is subject to 10% service charge, for 10-12 persons per table

以上優惠只適用於 100 人或以上之婚宴酒席

All the above privileges are applicable only to 100 persons or more.

酒店將保留更改以上菜譜價格及各項目之權利，恕不另行通知

Hotel reserves the right to alter the above banquet menu price and items, without prior notice

如需任何查詢, 請聯絡會展銷售部, 電話 (853) 8883 3712.

For further inquiry, please contact our MICE Sales Team at (853) 8883 3712.



**婚禮自助菜單**  
**WEDDING BUFFET MENU**

**錦繡海鮮**

**ASSORTED SEAFOOD ON ICE**

生蠔, 虎蝦, 新西蘭青口, 扇貝, 蛤蜊

Oysters, Tiger Prawns, New Zealand Green Shell Mussels, Scallops and Clams

檸檬角, 紅蔥頭醋, 辣醬, 塔巴斯哥辣醬

Lemon Wedges, Shallot Vinegar, Hot Sauce and Tabasco Sauce

**精選刺身**

**SASHIMI**

三文魚刺身, 吞拿魚刺身, 甜蝦刺身

Salmon Sashimi, Tuna Sashimi, Japan Prawn Amebi Sashimi

**日式壽司及壽司卷**

**SELECTION OF JAPANESE SASHIMI, SUSHI AND MAKI ROLLS**

北寄貝壽司, 鰻魚手握壽司, 八爪魚壽司, 太卷, 加州卷

Clam Surf Hokkigai Sushi, Eel Sushi, Octopus Sushi, Futomaki, California Roll

日本醬油, 芥末, 酸薑

Kikkoman Sauce, Wasabi and Pickled Ginger

**前菜**

**APPETIZERS**

葡萄牙八爪魚沙律

Portuguese Octopus Salad

希臘沙律

Greek Salad with Feta Cheese, Tomato and Oregano

馬鈴薯煙肉沙律

Potato Salad with Bacon and Chives

意式番茄水牛芝士沙律

Tomato and Mozzarella Cheese Salad with Basil

涼拌蔥油海蜇

Marinated Jellyfish with Spring Onion Oil

涼拌青瓜黑木耳

Marinated Baby Cucumber and Black Fungus with Chinese Vinegar and Minced Garlic

婚宴套餐有效期至 2025 年 12 月 31 日

Wedding packages are valid until December 31, 2025



沙律

**SALAD**

西生菜, 紅毛菜, 火箭菜, 紅菊苣, 蕃茄片, 青瓜片  
Iceberg Lettuce, Lollo Rosso Lettuce, Arugula, Radicchio, Sliced Tomatoes and Sliced Cucumber  
千島醬, 法式沙律醬, 意大利黑醋汁, 凱撒沙律醬  
Thousand Island Sauce, French Dressing, Italian Balsamic Vinegar, Caesar Dressing

湯

**SOUP**

蟹肉魚肚羹  
Braised Fish Maw Broth with Crabmeat  
法式龍蝦湯  
Lobster Bisque  
特色麵包和黃油  
Assorted Breads and Butter

烤肉檔

**CARVING STATION**

澳洲西冷  
Roasted Australian Sirloin  
時令蔬菜及烤馬鈴薯  
Seasonal Vegetables and Roasted Potatoes  
金牌烤乳豬  
Roasted Whole Suckling Pig  
乳豬醬汁, 胡椒汁, 第戎芥末醬, 芥末籽醬, 英式芥末醬  
Hoisin Sauce, Peppercorn Sauce, Dijon Mustard, Pommery Seed Mustard, English Mustard

意大利麵檔

**PASTA STATION**

意大利麵條, 長通粉, 扁意粉  
Spaghetti, Penne, Linguine  
香草番茄醬, 奶油培根醬, 海鮮醬汁  
Fresh Herb Tomato Sauce, Carbonara Sauce, Crustacean Sauce

小食

**SNACKS**

蔬菜春卷  
Vegetable Spring Rolls  
脆皮蝦肉雲吞  
Crispy Prawn Wonton

**熱菜**

**HOT DISHES**

中式燒味拼盤

Chinese Barbecue Combination Platter

香煎三文魚配薯仔, 酸豆及番茄

Pan Seared Salmon Fillet with Potato, Capers and Tomato

黑椒炒羊肚菌牛肉片

Wok fried Beef and Morel Mushroom in Black Pepper Sauce

葡式燴龍蝦及各式海鮮

Portuguese Lobster and Seafood Stew

海鮮燴豆腐

Braised Bean Curd with Seafood and Spring Onion

XO 醬蘆筍炒帶子蝦球

Stir Fried Scallops and Prawns with Asparagus in XO Sauce

上湯浸芥蘭

Braised Chinese Kale in Superior Broth

香菇燜伊府麵

Braised E-Fu Noodles with Mushrooms

蟹肉蛋炒飯

Fried Rice with Crab Meat and Egg

**甜點**

**DESSERTS**

覆盆子馬卡龍

Raspberry Macaron

草莓慕斯

Strawberry Mousse

紅寶石桃梅爾巴

Peach Melba

荔枝玫瑰塔

Lychee rose Tart

混合莓果乳酪蛋糕

Mixed Berries Cheese Cake

伊斯法罕泡芙

Ispahan Choux Puff

精選冰淇淋

Selection of Ice Cream

新鮮水果拼盤

Fresh Fruit Platter

每位澳門幣 1,188 元, 另加 10% 服務費  
MOP 1,188 per person, plus a 10% service charge