



## 2025 戶外婚宴午宴套餐 Outdoor Wedding Lunch Package 2025

Package & Price 套餐及價格	自助午餐套餐 BUFFET LUNCH PACKAGE 每位澳門元 MOP 988
一晚「銀河酒店™」住宿及贈送雙人早餐(房間供應按實際情況而定) One night accommodation at Galaxy Hotel™ with breakfast for two persons (subject to availability)	√
新娘衣帽間 Bridal room	√
席前奉送雜果賓治特飲 Complimentary pre-dinner fruit punch	30 杯 30 glasses
席間飲品套餐 Complimentary free-flow of soft drinks, chilled orange juice and beer	汽水及啤酒暢飲 Free flow of soft drink & beer
免費自攜洋酒或烈酒開瓶服務 Complimentary corkage for alcoholic beverages	每席 2 瓶 2 bottle per table
祝酒香檳 Champagne for toasting	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
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	√
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	√
於綠洲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 Oasis	√
可享受優惠價格預訂戶外庭園婚禮 Special rate for Garden Wedding Ceremony	√
婚宴客人可享受優惠價格預訂「銀河酒店™」 Special room rates for invited wedding guests who stay at Galaxy Hotel™	√

**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 50 人或以上之婚宴酒席

All the above privileges are applicable only to 50 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.

婚宴套餐有效期至 2025 年 12 月 31 日

Wedding packages are valid until December 31, 2025



戶外婚宴 - 自助午餐  
**OUTDOOR WEDDING – BUFFET LUNCH**

冷菜

**SALAD**

牧羊人沙律

Shepherd Salad

紅菜頭配柑肉沙律

Beetroot Salad Mandarin Orange Segments

夏威夷雞肉沙律

Hawaiian Chicken Salad

芒果配煙鴨胸沙律

Mango with Smoked Duck Breast Salad

牛展沙律

Beef Halogen Salad

蘆筍拌木耳沙律

Asparagus Salad with Black Fungus

凱撒沙律

Caesar Salad

沙律吧

**SALAD STATION**

雜錦沙律菜

Mixed Garden Leaves

配料醬汁：千島汁，法汁，意大利黑醋汁

Thousand Island Sauce, French Dressing, Balsamic Dressing

生蠔吧

**OYSTER BAR**

現開生蠔配檸檬，紅酒醋

Freshly Chucked Oysters with Lemon & Red Wine Shallot Vinegar

壽司和太卷檔

**MAKI ROLL & SUSHI**

金槍魚壽司，三文魚壽司，章魚壽司，甜腐皮壽司，玉子壽司，加州卷

Tuna Sushi, Salmon Sushi, Octopus Sushi, Japan Bean Curd Sushi, Tamago Sushi, California Rolls

配料醬汁：日本醬油，芥末，日本醃薑

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger



湯

**SOUP**

姬松茸燉竹絲雞

Double-boiled Black Chicken with Agaricus

麵包

**BREAD STATION**

各款特色麵包配黃油

Selection of Assorted Breads with Butter

燒烤

**BARBECUE STATION**

黑毛豬五花肉配特製醬汁

Char Grilled Iberico Pork Belly in Special Sauce

澳大利亞和牛

Char Grilled Australia Wagyu Beef Striploin

紐西蘭羊架

Char Grilled Lamb Racks

香草烤美國春雞

Grilled US Spring Chicken with Cajun and Herbs

蒜油烤扇貝

Grilled Sea Scallop with Garlic Oil

烤虎蝦

Grilled Tiger Prawns

粟米棒

Corn on the Cob

雜錦蔬菜

Assorted Vegetables

配料醬汁：泰式燒烤醬，韓式辣醬，燒烤醬，黑椒汁

Thai Sweet Chili, Korean Chili, BBQ and Black Pepper Sauce

熱食

**HOT DISH**

香煎鱸魚配馬鈴薯和蕃茄

Grilled Sea Bass with Braised Potato, Capers & Tomato

XO 醬帶子炒蘆筍

Stir-fried Scallops and Asparagus in XO Sauce

港式海鮮炒麵

Hong Kong Style Fried Noodles with Seafood

瑤柱蛋白炒飯

Fried Rice with Dried Scallop and Egg White



**鮮果**

**FRESH FRUIT**

西瓜, 菠蘿, 蜜瓜, 火龍果

Water Melon, Pineapple, Honey Dew Melon, Dragon Fruit

**甜品**

**DESSERT**

櫻桃開心果朱古力

Pistachio Chocolate with Cherries

咖啡提拉米蘇

Coffee Tiramisu Cake

菠蘿香脆酥糕

Pineapple Crunch Mousse Cake

焦糖布丁

Caramel Pudding

木糠布丁

Serradura

芒果芝士蛋糕

Mango Cheese Cake

**精選咖啡或紅茶**

**BLENDED COFFEE OR FINE TEA**

每位澳門元 988, 另加 10%服務費

MOP 988 per person, plus a 10% service charge