



## 2025 西式婚宴套餐 Western Wedding Package 2025

Package & Price 套餐及價格	自助晚餐套餐 A Buffet Dinner Menu A 每位澳門元 MOP 988	自助晚餐套餐 B Buffet Dinner Menu B 每位澳門元 MOP 1,188
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	√	√
麻雀耍樂及茗茶招待 Mahjong facilities with Chinese tea services	√	√
幸福甜品角落 Sweet Corner	√	√
奉送結婚忌廉蛋糕 Complimentary fresh cream wedding cake	五磅 5lbs	五磅 5lbs
席前奉送雜果賓治特飲 Complimentary pre-dinner fruit punch	50 杯 50 glasses	100 杯 100 glasses
免費席間無限暢飲指定汽水、橙汁及啤酒 Complimentary free-flow of soft drinks, chilled orange juice and beer	兩小時 2 hours	三小時 3 hours
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	6 小時 6 hours	6 小時 6 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	√	√
尊享「銀河酒店™」享用二人晚餐, 價值澳門元 1,000 元 Romantic dinner for 2 valued at MOP 1,000 at Galaxy Hotel™	-	√
尊享「澳門銀河™」指定下午茶禮券 Complimentary Galaxy Macau™ Afternoon Tea Set Coupon	√	√
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	√	√
婚宴客人可享有優惠價格預訂「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 150 人或以上之婚宴酒席

All the above privileges are applicable only to 150 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.



西式婚宴 A - 自助晚餐  
WESTERN WEDDING MENU A – BUFFET DINNER

冷盤

**COLD PLATTER**

農夫火腿片，烤牛肉片，意大利臘腸，煙三文魚  
Sliced Farmer Pork Ham, Roasted Sliced Beef, Smoked Salami, Smoked Salmon

錦繡海鮮

**ASSORTED SEAFOOD ON ICE**

大虎蝦，雪蟹腳，扇貝，花甲，青口，翡翠螺  
Tiger Prawns, Snow Crab Legs, Sea Scallops, Clams, Mussels, Jade Whelk  
配料醬汁：檸檬角，雪利醋，燒烤醬，酸辣汁  
Condiments: Lemon Wedges, Shallot Vinegar, BBQ Sauce, Tabasco

生蠔

**OYSTER**

現開生蠔配檸檬，紅酒醋  
Freshly Shucked Oyster with Lemon & Red Wine Vinegar

新鮮生魚片

**FRESH SASHIMI**

金槍魚，油甘魚，墨魚  
Tuna, Hamachi, Tako  
配料醬汁：日本醬油，芥末，日本醃薑  
Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

壽司太卷檔

**MAKI ROLL AND SHSHI**

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 Roll  
配料醬汁：日本醬油，芥末，日本醃薑  
Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger



沙律吧

**SALAD STATION**

雜錦沙律菜

Mixed Garden Leaves

配料醬汁：千島汁，法式沙律汁，意大利黑醋汁

Condiments: Thousand Island Sauce, French Dressing, Balsamic Vinaigrette

中西冷菜

**WESTERN AND CHINESE SALAD**

華道夫沙律

Waldorf Salad

紅菜頭配柑肉沙律

Beetroot Salad with Mandarin Orange Segments

蔬菜沙律

Bounty Salad

豬耳沙律

Pork Ear Salad

檸檬鳳爪

Chicken Salad with Cured Lemon

香芹拌腐竹沙律

Celery Salad with Bean Curd Sheet

雲南小瓜拌煙鴨胸沙律

Smoked Duck Breast with Yunnan Melon

小食

**Snack**

蝦肉雲吞

Crispy Prawn Wan Ton

印式薯仔角

Indian Potato Samosa, Mint Chutney

蔬菜春卷

Vegetable Spring Rolls

湯

**SOUP**

蛋白蟹肉瑤柱羹

Crab Meat, Dried Scallop & Egg White Soup

扇貝法式龍蝦湯搭配什錦麵包和黃油

Scallop and Lobster Bisque Served with Assorted Bread and Butter



麵檔

**NOODLE STATION**

新加坡叻沙

Singapore Laksa with Traditional Condiments

熟食

**HOT DISH**

中式燒味

Assorted Chinese Barbecued Meat

香蒜雞中亦

Deep-fried Chicken Wing with Crispy Garlic

椒鹽銀鱈魚

Cod Fish with Salt and Pepper

蠔皇鮮菇炒牛柳粒

Wok-fried Beef with Mushrooms in Superior Oyster Sauce

烤羊架配蔬菜

Roasted Lamb Rack with Mixed Vegetables

海鮮燴豆腐

Braised Bean Curd with Seafood

XO 醬炒蘆筍虎蝦

Stir-fried Asparagus with Prawns in XO Sauce

花菇扒時蔬

Braised Season Vegetables with Mushrooms

菲王海鮮伊府麵

Braised E-fu Noodles with Garlic Chives

錦繡揚州炒飯

Yang Zhou Fried Rice

肉眼扒

**CARVING STATION**

澳洲肉眼扒配烤馬鈴薯

Roasted Australian Beef Rib Eye with Roasted Baby Potatoes

配料醬汁：黑椒汁，芥末

Condiments: Black Pepper Sauce, Mustard

現場片皮鴨

**PEKING DUCK LIVE STATION**

傳統片皮鴨

Fresh Sliced Roasted Duck with Traditional Condiments



鮮果

**FRESH FRUIT**

西瓜, 哈密瓜, 菠蘿, 火龍果

Watermelon, Hammy Melon, Pineapple, Dragon Fruit

哈根達斯雪糕站

**HAAGEN DAZS ICE CREAM STATION**

甜品

**DESSERT**

紅豆布甸

Red Bean Pudding

草莓蛋糕

Strawberries Short Cake

藍莓芝士蛋糕

Blueberry Cheese Cake

青檸慕絲

Lime Mousse

巧克力提拉米蘇

Chocolate Tiramisu

焦糖布甸

Crème Brulee

芒果瑞士卷

Mango Swiss Roll

覆盆子泡芙

Raspberry Cream Puff

雜錦水果撻

Assorted Fruit Tarts

精選咖啡或紅茶

**BLENDED COFFEE OR FINE TEA**

每位澳門幣 988 元, 另加 10% 服務費

MOP 988 per person, plus a 10% service charge

婚宴套餐有效期至 2025 年 12 月 31 日

Wedding packages are valid until December 31, 2025



西式婚宴 B - 自助晚餐  
WESTERN WEDDING MENU B – BUFFET DINNER

冷盤

**COLD PLATTER**

農夫火腿片，烤牛肉片，意大利臘腸，煙三文魚

Sliced Farmer Pork Ham, Roasted Sliced Beef, Smoked Salami, Smoked Salmon

錦繡海鮮

**ASSORTED SEAFOOD ON ICE**

大虎蝦，雪蟹腳，扇貝，花甲，青口，翡翠螺

Tiger Prawns, Snow Crab Legs, Sea Scallops, Clams, Mussels, Jade Whelk

配料醬汁：檸檬角，雪利醋，燒烤醬，酸辣汁

Condiments: Lemon Wedges, Shallot Vinegar, BBQ Sauce, Tabasco

生蠔

**OYSTER**

現開生蠔配檸檬，紅酒醋

Freshly Shucked Oyster with Lemon & Red Wine Vinegar

新鮮生魚片

**FRESH SASHIMI**

鮭魚，金槍魚，油甘魚，墨魚，北寄貝

Salmon, Tuna, Hamachi, Tako, Surf Hokkigai Clam

配料醬汁：日本醬油，芥末，日本醃薑

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

壽司太卷檔

**MAKI ROLL AND SHSHI**

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



中西冷菜

**WESTERN AND CHINESE SALAD**

牧羊人沙律

Shepherd Salad

希臘薯仔沙律

Greek Potato Salad

華道夫沙律

Waldorf Salad

紅菜頭配柑肉沙律

Beetroot Salad Mandarin Orange Segments

蔬菜沙律

Bounty Salad

摩洛哥庫斯米沙律

Moroccan Couscous Salad

豬耳沙律

Pork Ear Salad

檸檬鳳爪

Chicken Salad with Cured Lemon

香芹拌腐竹沙律

Celery Salad with Bean Curd Sheet

雲南小瓜拌煙鴨胸沙律

Smoked Duck Breast with Yunnan Melon

現做沙律檔

**SALAD LIVE STATION**

經典雞肉凱撒沙律

Classic Caesar Salad with Chicken

湯

**SOUP**

野菌湯配黑松露菌油

Wild Mushroom Cream Soup Infused with Truffle Oil

馳名佛跳牆

Buddha Jumps Over the Wall

各式麵包

**BREAD STATION**





燒烤

**BARBECUE STATION**

中式烤乳豬

Chinese Style Roasted Whole Suckling Pig

烤虎蝦

Grilled Tiger Prawn

紅酒燒西冷牛肉

Grilled Beef Rib Eye with Red Wine

香草風味扇貝

Grilled Shell Scallop with Fresh Herbs

烤羊排

Grilled Lamb Rack

烤玉米，馬鈴薯，意大利瓜，甜椒

Grilled Corn, Baby Potatoes, Zucchini, Bell Peppers

配料醬汁：燒烤醬，甜辣醬，芥末醬和牛肉汁

Condiments: BBQ Sauce, Sweet Chilli, Mustard & Beef Jus

小食

**Snack**

蝦肉雲吞

Crispy Prawn Wan Ton

印式薯仔角

Indian Potato Samosa, Mint Chutney

蔬菜春卷

Vegetable Spring Rolls

明檔

**LIVE STATION**

香煎鵝肝配紅酒汁，脆麵包

Pan-Seared Foie Gras with Port Wine Reduction & Bread Croutons

披薩檔

**PIZZA**

蕃茄海鮮披薩

Tomato Sauce, Mixed Seafood

意式風乾肉腸披薩

Tomato Sauce, Piccante Sausage, Red Onion



沙嗲

**SATAY**

雞肉，牛肉和羊肉沙嗲串

Chicken, Beef and Lamb Satay with Condiments

熱食

**HOT DISH**

各式中式燒味

Assorted Chinese Barbecued Meat

避風塘銀鱈魚

Deep-fried Cod Fish with Be-for-Time Style

香蒜焗雞扒

Country Style Roasted Chicken Cutlet with Garlic

韓式牛肋排

Korean Style Braised Beef Short Ribs

香橙烤鴨胸

Roasted Duck Breast with Citrus Sauce

蔥爆孜然羊肉粒

Wok-fried Lamb with Cumin & Leek

中式燒汁排骨

Braised Pork Ribs with Chinese Barbecue Sauce

上湯蘆筍

Steamed Asparagus in Supreme Broth

港式海鮮炒麵

Hong Kong Style Fried Noodles with Seafood

瑤柱蛋白炒飯

Fried Rice with Dried Scallop & Egg White

意粉檔

**PASTA STATION**

意大利麵，通心粉，扁意粉

Spaghetti, Penne, Linguine

醬汁佐料：番茄醬，白汁煙肉醬，香草醬

Sauces & Toppings: Tomato Sauce, Carbonara, Pesto Sauce

現場片皮鴨

**PEKING DUCK LIVE STATION**

傳統片皮鴨

Fresh Sliced Roasted Duck with Traditional Condiments



**鮮果**

**FRESH FRUIT**

西瓜, 哈密瓜, 菠蘿, 火龍果

Watermelon, Hammy Melon, Pineapple, Dragon Fruit

**哈根達斯雪糕站**

**HAAGEN DAZS ICE CREAM STATION**

**甜品**

**DESSERT**

葡式蛋撻

Portuguese Egg Tart

香蕉椰撻

Banana Coconut Tart

蜜桃杏仁撻

Peach & Almond Tart

草莓蛋糕

Strawberries Short Cake

日式芝士蛋糕

Japanese Cheese Cake

青檸慕絲

Lime Mousse

櫻桃黑森林朱古力蛋糕

Black Forest Chocolate Cake with Cherries

咖啡提拉米蘇

Tiramisu

芒果西米甜品

Mango Sago Dessert

木糠蛋糕

Serradura Biscuit Mousse

藍莓瑞士卷

Blueberry Swiss Roll

**精選咖啡或紅茶**

**BLENDED COFFEE OR FINE TEA**

每位澳門元 1,188, 另加 10% 服務費

MOP 1,188 per person, plus a 10% service charge

婚宴套餐有效期至 2025 年 12 月 31 日

Wedding packages are valid until December 31, 2025