

天作之合 中式婚宴

MAGNIFIQUE WEDDING CHINESE MENU A

澳門幣MOP 9,188/席 Table

鴻運金豬全體

Barbecued Roasted Suckling Pig

XO醬碧綠蝦球海參

Wok-fried Prawn with Sea Cucumber and Vegetable in XO Sauce

黃金杏片百花球

Deep-fried Shrimp Cake with Almond Slices
and Sweet Chili Sauce

鮑汁花菇扣十二頭湯鮑

Braised Abalone with Mushroom in Abalone Sauce

羊肚菌雪耳燉乳鴿(位上)

Double Boiled Pigeon Soup with Morrel Mushroom and Snow Fungus

錦繡海鮮扒翡翠

Braised Assorted Seafood with Seasonal Vegetables

蔥油頭抽海青斑

Steamed Sea Grouper with Spring Onion, Ginger and Soy Sauce

脆皮吊燒雞

Roasted Crispy Chicken

宮廷飄香荷葉飯

Fried Rice with Seafood, Chicken, Shrimps,
Mushrooms and Dry Scallops Wrapped in Lotus Leaf

上湯水餃

Dumpling in Supreme Soup

蓮子百合紅豆沙湯圓

Sweetened Red Bean Soup with Glutinous Dumplings

美點雙輝

Chinese Petit Fours

錦繡鮮果盤

Seasonal Fresh Fruit Platter

以上價目需另加10%服務費(十至十二位用), 有效期至2022年12月31日
Subject to 10% service charge and menu serves for 10-12 persons,
valid until 31 December 2022

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

S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16

情投意合 中式婚宴

MAGNIFIQUE WEDDING CHINESE MENU B

澳門幣MOP **10,888**/席 Table

鴻運金豬全體

Barbecued Roasted Suckling Pig

金絲碧綠鮮蝦貴妃蚌

Wok-fried Prawn and Coral Clam with Seasonal Vegetables

脆香百花蟹鉗

Deep-fried Crab Claw with Sour and Sweet Sauce

上湯波士頓龍蝦伊麵

Braised Boston Lobster with E-Fu Noodle in Supreme Broth

松茸鮮鮑燉老雞(位上)

Double Boiled Chicken Broth with Abalone and Matsutake Mushroom

鮑汁鵝掌扒海參

Braised Goose Webs with Sea Cucumber Slices and in Abalone Sauce

薑蔥頭抽老虎斑

Steamed Tiger Grouper with Spring Onion, Ginger and Soy Sauce

鹽香脆皮黃油雞

Crispy Chicken with Salt and Spices

黑松露澳洲和牛炒飯

Fried Rice with Black Truffle and Australia Wagyu Beef

上湯一口雲吞

Wonton in Supreme Soup

楊枝甘露

Mango and Grapefruit Sago

美點雙輝

Chinese Petit Fours

錦繡鮮果盤

Seasonal Fresh Fruit Platter

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S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16

百年好合 中式婚宴

MAGNIFIQUE WEDDING CHINESE MENU C

澳門幣MOP **11,988**/席 Table

鴻運金豬全體

Barbecued Roasted Suckling Pig

松露腰果百合玉帶海參

Wok-fried Scallops, Sea Cucumber Slices with Cashew Nuts,
Lily and Vegetable in Black Truffle

杏香鵝肝百花球

Deep-fried Prawn Cake with Goose Liver and Almond Slices

上湯芝士焗波士頓龍蝦伊麵

Baked Boston Lobster with Cheese and E-Fu Noodles in Supreme Sauce

猴頭菇舞茸燉花膠(位上)

Double Boiled Fish Maw with Hericium Erinaceus
and Maitake Mushrooms

文火鮑汁扣八頭湯鮑

Braised 8 Head Abalone in Abalone Sauce

頭抽深海老虎斑

Steamed Tiger Grouper with Spring Onion, Ginger and Soy Sauce

花雕薑蔥脆皮雞

Crispy Chicken with Ginger, Spring Onion and Yellow Wine

蟹籽雜菌海皇飯

Assorted Seafood Fried Rice with Mushrooms and Crab Roe

上湯雲吞生麵

Noodle with Wonton in Supreme Soup

冰糖萬壽果燉燕窩

Boiled Papaya with Bird's Nest and Sugar

美點雙輝

Chinese Petit Fours

錦繡鮮果盤

Seasonal Fresh Fruit Platter

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澳門十六浦索菲特酒店
MACAU AT PONTE 16

珠聯璧合 中式婚宴

MAGNIFIQUE WEDDING CHINESE MENU D

澳門幣MOP **16,888**/席 Table

鴻運金豬全體

Barbecued Roasted Suckling Pig

金盞琥珀核桃伴深海帶子蝦球

Wok-fried Scallops with Prawn and Crispy Walnut

芝士杏香百花球

Deep-fried Prawn Cake with Cheese and Almond Slices

法式焗澳洲龍蝦伊麵

Cheese Baked Australia Lobster
with E-Fu Noodles and Supreme Broth

石斛竹絲雞燉花膠 (位上)

Double Boiled Black Chicken Soup with Fish Maw and Dendrobe

鮑汁六頭湯鮑伴蔥燒遼參 (位上)

Braised 6 Head Abalone with Sea Cucumber in Abalone Sauce

清蒸東星斑

Steamed Orange Grouper with Spring Onion, Ginger and Soy Sauce

蒜香一品燒雞

Roasted Crispy Chicken with Fried Garlic and Spring Onion

海膽宮廷炒飯

Fried Rice with Seafood and Sea Urchin

瑤柱雜菌燜伊麵

Braised E-Fu Noodles and Assorted Mushrooms with Oyster Sauce

原盅椰皇燉桃膠

Steamed Peach Gum with Milk and Egg in Whole Coconut Shell

美點雙輝

Chinese Petit Fours

錦繡鮮果盤

Seasonal Fresh Fruit Platter

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S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16

婚宴自助餐單 WEDDING BUFFET MENU A

澳門幣MOP 688 /位 pax

100位起 | minimum of 100 guests

麵包 | Baker'S Basket

各款新鮮麵包

Assorted Freshly Baked Bread
with President Butter

前菜 | Appetisers and Salads

意式巴馬火腿配香瓜

Parma Ham Salad with Cantaloupe Melon

泰式牛柳沙律

Thai Beef Tenderloin and Cucumber Salad

香草羅馬蕃茄沙律

Roma Tomato Salad with Sweet Basil

海鮮沙律配青蘆筍

Grilled Seafood Salad with Green Asparagus
and Tomato, Balsamic Vinaigrette

越式魷魚粉絲沙律

Vietnamese Squids and Glass Noodle Salad

雜錦田園沙律菜伴沙律汁及配料

Assorted Garden Greens with Dressings and
Condiments

冷盤 | Cold Section

三文魚凍

Salmon Terrine with Crème Fraiche

意式雞肉腸，火腿，煙燻鴨，煙燻鯖魚，煙燻吞拿魚

Coppa Net Chicken Mortadella, Jambon, Smoked
Duck, Smoked Mackerel, Smoked Tuna

法式芝士拼盤 | Selection of French Cheese

精選各款法國芝士配餅乾及乾果

Crackers, Nuts, Dry Fruit

海鮮 | Seafood on Ice

法國生蠔，阿拉斯加蟹腳，花蛤，南非蝦，藍青口

Fine De Claire Oysters, Crab Legs, Fresh Clams,
Fresh Shrimp, Blue Mussel

日式美食 | Japanese Station

精選3款壽司

Selection of Sushi - 3 Types

三文魚，金槍魚，鯛魚刺身及雜錦天婦羅

Sashimi Salmon, Tuna, Tilapia and
Assorted Tempura

湯 | Soup

西蘭花忌廉湯

Broccoli Cream Soup

西湖牛肉羹

Minced Beef Soup with Coriander and Tofu

燒烤車 | Carving Trolley

燒焗西冷牛扒配乾葱紅酒汁

Roasted Beef Strip Loin with
Red Wine Shallot Sauce

中式當紅炸子雞

Chinese Deep-Fried Chicken

西式美食 | Western Hot Section

燒焗法國春雞伴香草汁

Roasted French Chicken with Vanilla Juice

香煎鱸魚配蕃茄莎莎醬

Seared Sea Bass, Tomato Salsa and Coriander

傳統葡國鴨肉飯

Traditional Portuguese Duck Rice

法式南瓜土豆泥

Pumpkin Mashed Potatoes

亞洲美食 | Asian Hot Section

無錫肉骨

Stewed Spare Ribs Wuxi Style

甜酸蝦球伴雜錦西椒

Sweet and Sour Prawns with Mixed Peppers

蜜椒蒜香牛柳粒

Sautéed Dried Beef Tenderloins with Garlic
and Bell Pepper

香燒雞伴青瓜酸奶油

Tandoori Chicken with Cucumber Raita

香炒時令蔬菜

Stir-Fried Seasonal Vegetables

印尼炒麵

Indonesian Fried-Noodles

甜點 | Dessert

精選法式甜點

Assorted French Pastries

法式薑汁燉蛋/法式橙酒朱古力慕絲/蘋果金寶/

芒果慕絲蛋糕

Ginger Crème Brûlée / Grand Marnier Chocolaté

Mousse/ Apple Crumble / Mango Mousse Cake

黑森林蛋糕/紐約芝士蛋糕

Black Forest Gateaux / New York Cheese Cake

雜錦新鮮生果

Seasonal Fresh Fruits and Berries Platter

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婚宴自助餐單 WEDDING BUFFET MENU B

澳門幣MOP 888 /位 pax

100位起 | minimum of 100 guests

麵包 | Baker'S Basket

各款新鮮麵包

Assorted Freshly Baked Bread with President Butter

前菜 | Appetisers and Salads

意式巴馬火腿配香瓜

Parma Ham Salad with Cantaloupe Melon

華道夫沙拉

Woldorf Salad

希臘番茄, 黃瓜和橄欖沙拉

Greek Tomato, Cucumber and Olive Salad

泰式鮮蝦柚子沙拉

Thai Prawn Pomelo Salad

雞肉和青蘋果沙拉

Chicken and Green Apple Salad

法國普羅旺斯金槍魚和蔬菜沙拉

French Provençale Tuna and Vegetable Salad

凱撒沙律吧 | Caesar Salad Station

生菜

Remain Lettuce

香脆培根, 鳳尾魚, 烤雞

Crispy Bacon, Anchovies, Grilled Chicken

麵包粒, 帕爾馬芝士, 車厘茄

Bread Crouton, Parmesan Shaving, Cherry Tomato

凱撒醬

Caesar Dressing

冷盤 | Cold Section

三文魚凍

Salmon Terrine with Crème Fraiche

鵝肝凍

Foie Grass Terrine with Onion Jam

意式莎樂美腸, 煙鴨胸, 佳宴火腿, 開心果腸

Salami Milano, Smoked Duck, Bayone Ham,

Pistachio Mortadella

煙燻三文魚, 煙燻馬鮫魚, 煙燻彩虹魚

Smoked Salmon, Smoked Mackerel,

Smoked Trout Caper

法式芝士拼盤 | Selection of French Cheese

精選各款法國芝士配餅乾及乾果

Crackers, Nuts, Dry Fruit

海鮮 | Seafood on Ice

法國生蠔, 波士頓龍蝦, 雪蟹腳, 花蛤, 南非蝦, 藍青口

Fine De Claire Oysters, Boston Lobster, Crab Legs,

Fresh Clams, Fresh Shrimp, Blue Mussel

日式美食 | Japanese Station

精選4款壽司

Selection of Sushi - 4 Types

三文魚, 金槍魚, 鯛魚刺身及雜錦天婦羅

Sashimi Salmon, Tuna, Tilapia and Assorted Tempura

湯 | Soup

龍蝦忌廉湯

Lobster Bisque

黑虎掌菌響螺炖雞

Double Boiled Sea Conch Soup with Tiger Palm
Mushroom and Chicken

燒烤車 | Carving Trolley

燒焗西冷牛扒配乾葱紅酒汁

Roasted Beef Strip Loin

with Red Wine Shallot Sauce

鸞鳳和鳴脆金豬

Barbecued Roasted Whole Suckling Pig

西式美食 | Western Hot Section

法式炫彩奶香煎鱈魚

Pan-Fried Cod Fish with Butter Cream Sauce

意式小米焗慢火小羊肉

Italy Polenta with Lamb

法式香煎小牛柳配黑松露汁

Pan-Fried Beef with Black Truffle Sauce

傳統葡國鴨肉飯

Traditional Portuguese Duck Rice

法式南瓜土豆泥

Pumpkin Mashed Potatoes

亞洲美食 | Asian Hot Section

泰式香草炒帶子

Wok-Seared Canadian Scallops with Thai Herbs

波士頓龍蝦燴伊麵

Braised Boston Lobster with E-Fu Noodles

in Supreme Broth

香燒雞伴青瓜酸奶奶酪

Tandoori Chicken with Cucumber Raita

香炒時令蔬菜

Stir-Fried Seasonal Vegetables

XO醬海鮮鴛鴦飯

Fried Jasmine and Red Rice with Assorted

Seafood and XO Chili Sauce

甜點 | Dessert

精選法式甜點

Assorted French Pastries

法式泡芙塔

Choux A La Crème

法式薑汁燉蛋/法式橙酒朱古力慕絲/蘋果金寶/

芒果慕絲蛋糕

Ginger Crème Brûlée/ Grand Marnier Chocolaté

Mousse/ Apple Crumble/ Mango Mousse Cake

黑森林蛋糕/紐約芝士蛋糕/朱古力咖啡歌劇蛋糕

Black Forest Gateaux/ New York Cheese Cake/

Coffee and Chocolate Opera Cake

雜錦新鮮生果

Seasonal Fresh Fruits and Berries Platter

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法式浪漫婚宴套餐 MAGNIFIQUE WEDDING PACKAGE 2022

尊享 ENTITLEMENT

免費於索菲特濠庭十六浦池畔拍攝充滿歐洲風情的婚紗照

Exclusive wedding photography 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)

奉送1小時歡迎雜果賓治

Complimentary 1-hour welcome fruit punch

提供五層華麗結婚蛋糕模型供拍照及儀式之用

5-tier stylish mock wedding cake for cake cutting ceremony and photo shooting

贈送法國葡萄氣酒一瓶供祝酒儀式

Complimentary one bottle of French sparkling wine for toasting

用餐期間無限暢飲啤酒或汽水

Free flow of beer or soft drinks during dinner

以優惠價格購買精選美酒

Fantastic value offer for selected alcoholic beverage

每席奉送由酒店專屬花藝師設計的法式高雅鮮花擺設

Complimentary French floral by hotel flower designer

免費使用基礎影音設備

Complimentary use of hotel basic A/V system

免費提供油畫架供擺放新人婚紗照

Standing easel for wedding photo display

6小時免費汽車自助停泊服務(視乎情況而定)

Complimentary 6 hours parking space (First come first served)

索菲特酒店客房一晚連雙人早餐(中國內地, 香港, 澳門公眾假期及前夕不適用)

One night accommodation with breakfast for two persons

(All public holidays in China, Hong Kong & Macau and holiday eve are not applicable)

贈送價值澳門幣500元之周年晚餐消費禮券一張

Anniversary dining voucher at value of MOP500

贈送SoSpa六十分鐘雙人水療體驗一次

60-minute So Romantic treatment for the bride and groom at So SPA

免費提供麻雀耍樂設備及茗茶招待(需視乎情況而定)

Complimentary mahjong tables with Chinese tea service (Subject to availability)

免費使用場地附設之新娘房

Complimentary use of Bridal room

以上套餐適用於十席或以上之宴席

The above package is applicable to 10 tables or above

查詢請聯絡營業部, 電話:+853 8861 7112 | 電郵:H6480-SL5@sofitel.com

For any enquiries, please contact our Sales Department at

+853 8861 7112 or E-mail: H6480-SL5@sofitel.com

S O F I T E L

澳門十六浦索菲特酒店

MACAU AT PONTE 16

法式浪漫婚宴套餐 MAGNIFIQUE WEDDING PACKAGE 2022

額外服務優惠 ADDITIONAL SERVICE OFFER

麻將小食 (供40位賓客享用), 優惠價格澳門幣900元+10%服務費每小時
Mahjong snacks for 40 guests which priced at MOP 900+10% each hour

超值三小時無限暢飲酒店精選紅/白葡萄酒, 每席收費澳門幣168元+10%服務費
Free flow of house red / white wine for 3 hours which priced at MOP168+10% per table

專享滿月/百日宴85折優惠
15% discount off for Fullmoon/100 days celebration package

於婚宴當天惠顧18樓樂軒華中餐廳可享有8折優惠
20% discount off for lunch at 18/F Le Chinois on wedding day

惠顧滿以下金額, 可享更多優惠 ADDITIONAL PRIVILEGES FOR MINIMUM SPENDING AT THE FOLLOWING AMOUNT

滿澳門幣**120,000元或以上**
Minimum spending at MOP120,000

免費額外提供法式甜品區 (價值澳門幣3,900元)
Signature French pastry corner

滿澳門幣**150,000元或以上**
Minimum spending at MOP150,000

免費額外提供馬卡龍回禮
French Macarons as gift away for each guest

滿澳門幣**180,000元或以上**
Minimum spending at MOP180,000

免費提供五小時豪華轎車服務 (超時收費為澳門幣650元+5%每小時)
Complimentary Chauffeured Limousine service for 5 hours
(MOP650+5% per hour in excess)

贈送雅聚廊大堂吧雙人下午茶套餐一份
Complimentary one set of afternoon tea for two persons at RendezVous Lobby Bar

以上優惠不可疊加享用, 有效期至2022年12月31日
The above offers cannot be accumulated, valid until 31 December 2022

以上套餐適用於十席或以上之宴席
The above package is applicable to 10 tables or above
查詢請聯絡營業部, 電話: +853 8861 7112 | 電郵: H6480-SL5@sofitel.com
For any enquiries, please contact our Sales Department at
+853 8861 7112 or E-mail: H6480-SL5@sofitel.com

S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16