

新濠影滙
STUDIO CITY

2026 西式婚宴套餐
2026 Western Wedding Package

席間無限暢飲汽水、啤酒及橙汁

Free flow of soft drink, house beer and chilled orange juice during dinner

祝酒法國香檳乙瓶

A bottle of French champagne for toasting

免收自携洋酒或烈酒開瓶費

Free corkage for self-brought in wine or liquor

每席鮮花擺設

Fresh floral centerpiece for all tables

六層華麗裝飾結婚蛋糕

6-tier mock wedding cake

免費使用標準視聽設備及聚光燈供新人進場

Complimentary use of standard audio visual equipment and follow spot for march-in ceremony

升級享外置場景射燈及影像投射燈

Free upgrade to wash-beam & gobo lights

免費新娘房

Complimentary use of bridal room

賓客回禮

Welcome gifts for all guests

新人可於新濠影滙指定場景拍攝婚紗照

Exclusive pre-wedding photo shoot at designated areas in Studio City

新人可於婚宴當晚享用客房住宿一晚及房內享用早餐兩份

1 night stay at Star Deluxe King Suite on Wedding Day with in-room dining breakfast for two

星級糖果區裝飾

Signature candy corner display

賓客可享五小時免費自助泊車

5 hours of complimentary self-parking

*西式婚宴禮遇適用於 150 人或以上之婚宴

*Western Wedding Package applicable to wedding reception with minimum of 150 persons

*200 人或以上之婚宴更可額外專享八小時平治轎車服務

* Additional Offer of **8 hours of Limousine Service** for wedding receptions
with minimum of 200 persons

有效日期至 2026 年 12 月 31 日 Valid until 31st December 2026

如欲查詢，請聯絡婚宴銷售專員 For Enquiries, Please Contact Wedding Sales Specialist

電話 Mobile: +853 6262 2342 || 電郵 Email: CristinaDosSantos@melco-resorts.com

酒精飲品的酒精濃度達 1.2% 以上。請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收 10% 服務費。

The alcoholic beverages have an alcohol strength higher than 1.2% vol.

Please inform our service staff if you have any food allergies or dietary requirements.

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西式婚宴自助晚餐菜譜 Western Wedding - Buffet Dinner Menu

前菜及沙律 Appetizer and Salads

巴馬火腿配蜜瓜

Parma Ham with Honeydew

煙三文魚配蒔蘿芥末醬

Smoked Salmon with Dill Pommery Mustard

蟹肉青檸牛油果沙律

Crab Meat Salad with Lime and Avocado

煙慢煮牛仔柳伴吞拿魚汁

Slow-cooked Veal Loin with Tuna Sauce

 彩虹番茄芝士羅勒沙律

Rainbow Tomato Salad with Mozzarella Cheese and Basil

葡式豬耳沙律

Portuguese Pork Ear Salad

 沙律菜配各種醬汁及調味品

Garden Green Salad with Homemade Dressing and Condiments

芝士拼盤

Selection of Cheese Platter

凍海鮮盤 Chilled Seafood

 波士頓龍蝦

Boston Lobster

阿拉斯加皇帝蟹腳, 海蝦, 海螺, 蜆, 青口

Alaskan King Crab Leg, Sea Prawn, Sea Whelk, Clam, Mussel

雞尾酒汁, 辣茄汁, 柚子油醋, 檸檬角

Cocktail Sauce, Hot Sauce, Yuzu Vinaigrette, Lemon Wedges

 蔬食 Vegetarian

 含可持續發展海產 Contains Sustainable Seafood

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日式美食 Japanese

🐟 刺身: 三文魚, 吞拿魚, 章魚, 油甘魚
Sashimi: Salmon, Tuna, Octopus, Hamachi

手握壽司及壽司卷 :

🐟 火焰三文魚壽司, 吞拿魚壽司, 魷魚壽司, 玉子壽司, 鰻魚壽司, 加州卷, 天婦羅蝦卷, 蔬菜卷

Selection Sushi and Maki Rolls :

Seared Salmon Sushi, Tuna Sushi, Squid Sushi, Sweet Egg Sushi, Eel Sushi,

California Maki Roll, Tempura Prawn Maki Roll, Vegetable Maki Roll

配酸薑片, 芥末及日本醬油

Served with Pickled Ginger, Wasabi and Kikkoman Soy Sauce

湯 Soup

紅棗麥冬燉老雞

Double-boiled Elder Chicken Soup with Red Dates and "Maidong"

🐟 法式龍蝦湯

French Lobster Soup

配新鮮麵包及牛油

Served with Bread Rolls and Butter

烤肉 The Carving

香烤美國頂級牛扒伴波配砵酒汁

Oven-roasted US Prime Beef Rib with Port Wine Sauce

慢烤紐西蘭羊排配蜜糖芥末醬

Slow-roasted New Zealand Lamb Rack with Honey Pommery Mustard

粵式燒味 Cantonese Barbecue

蜜汁黑豚叉燒

Honey Glazed Barbecued Iberico Pork

海南燒雞

Hainanese Roasted Chicken

沙茶燒鵝皇

Roasted Goose with Satay Sauce

熱盤 Hot Dishes

香烤鴨胸配香橙紅酒汁

Roasted Duck Breast with Orange and Red Wine Sauce

🌿 蔬食 Vegetarian

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 清蒸大海斑柳
Steamed Grouper fillet with Ginger and Spring Onion

雞縱菌爆炒牛柳
Wok-fried Beef Fillet with Termite Mushroom

 雲耳百合炒蘆筍
Stir-fried Green Asparagus with Lily Bulbs and Black Fungus

鮑魚雞粒炒飯
Fried Rice with Chicken and Abalone

 野菌燜伊麵
Braised E-fu Noodle with Wild Mushrooms

甜點 Desserts

 暖焦糖香蕉金寶
Warm Caramel Banana Crumble

 咖啡歌劇蛋糕
Coffee Opera

 合桃批
Pecan Pie

 藍莓芝士蛋糕
Blueberry Cheesecake

 朱古力香橙蛋糕
Chocolate Orange Cake

 野莓香檳杯
Winter Berry Champagne Cup

 芒果熱情果蛋糕
Mango Passion fruit Cake

 荔枝啫喱杯
Lychee Jelly Cup

 精選雪糕及配料
Selection of Ice Cream with Condiments

 時鮮水果
Seasonal Fresh Fruit

每位澳門幣 1,188

MOP 1,188 Per Person

 蔬食 Vegetarian

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