



ST REGIS
MACAO • COTAI CENTRAL
澳門瑞吉金沙城中心酒店

Art of Celebration

婚宴美學

ST. REGIS WEDDING PACKAGE

瑞吉婚宴套餐

BEFORE THE WEDDING

籌備工作

- We will present you with a selection of sumptuous wedding banquet menus
備有一系列豪華婚宴菜單以供選擇
- You may choose from a selection of table linens and chair covers
隨心挑選一系列典雅餐桌布藝及宴會椅套
- We will offer various wedding mock-up cakes for you to choose from
多款精緻結婚裝飾蛋糕以供選用
- Services of our dedicated wedding specialists
瑞吉婚宴專家提供專業諮詢

FOR FAMILY AND FRIENDS

與親友共樂

- Private room for mahjong and refreshment services with tea, coffee and snacks
私人包廂以供麻雀耍樂、中式茗茶、咖啡及點心服務
- Full-day self-parking privileges for five vehicles
五輛私家車可享全日自助泊車
- Complimentary four-hour self-parking for all guests attending your wedding banquet
參加婚宴的賓客均享四小時免費自助泊車

JUST FOR TWO

二人尊享

- One complimentary night's stay in a St. Regis Suite with in-suite breakfast or buffet breakfast at the Manor for two
婚宴當晚入住瑞吉套房，並於套房內尊享雙人早餐或於雅舍餐廳享用雙人自助早餐
- St. Regis Butler Service
尊享瑞吉管家服務
- Complimentary 90-minute spa treatment for the bride and groom at Iridium Spa
於鉅瑞水療享用九十分鐘雙人水療之旅

THE BIG DAY

婚禮當天

- Three-hour free flow of soft drinks, mineral water, chilled orange juices and beer during your wedding banquet
晚宴上三小時無限暢飲汽水、礦泉水、橙汁及啤酒
- All of your guests will receive a signature cocktail during the cocktail reception
每位賓客尊享一杯專為新人量身定制的特色雞尾酒
- Complimentary corkage for alcoholic beverages
免收所有自攜洋酒或烈酒開瓶費
- A complimentary bottle of champagne for sabering on stage. The groom may also personally perform the sabering if he chooses to do so
奉送香檳一瓶供祝酒用，新郎亦可選擇親自進行刀劍開香檳儀式
- Signature wedding giveaways for all of your invited guests
精緻賓客回禮禮品
- A beautiful floral centerpiece on each table
席上雅致鮮花擺設
- Bridal dressing room
新娘衣帽間
- Enjoy exclusive access to our Rolls Royce service for three hours
三小時專屬勞斯萊斯豪華轎車服務
- Complimentary use of audio visual equipment including projectors and screens, DVD player, PA systems and spotlight
免費享用影音設備，包括投影器與屏幕、DVD播放器、廣播系統及聚光燈
- Complimentary easel stands for your photo display
瑞吉專用畫架展示婚紗照片
- Access to our outdoor swimming pool for your wedding photography
新人可於戶外池畔拍攝婚紗照

MORE REWARDS

更多獎勵

Earn Starpoints on your wedding banquet to redeem complimentary room nights and free upgrades at over 6,000 hotels worldwide. For wedding packages, SPG members earn one Starpoint for every three US dollars spent. Refer a friend and receive 5,000 bonus Starpoints when he or she books a wedding with us.

Reserve 15 tables or more to enjoy the privileges of wedding package. Contact our St. Regis wedding specialists at 8113 3800 or sales.macao@stregis.com on how you can embark on the magical journey as our esteemed SPG members.

囍宴可賺取Starpoints積分，用於全球超過6,000家酒店兌換免費住宿或客房升級服務。凡預訂婚宴套餐，SPG俱樂部會員每3美元合格消費可獲1 Starpoint積分。成功推介澳門瑞吉酒店的婚宴套餐給朋友，更可獲贈5,000 Starpoints積分獎賞。

預訂十五席或以上即可享以上婚宴套餐禮遇。致電8113 3800或電郵sales.macao@stregis.com與我們的瑞吉婚宴專家聯絡，了解如何成為SPG俱樂部會員，展開美滿的蜜月旅程。

ART OF CATERING

婚宴美學

Throughout her life, Caroline Astor, St. Regis' founding patroness, displayed an amazing passion for abundant florals and opulent botanicals.

Today, we honor her legacy by representing each of our bespoke Wedding Packages with an exquisite flower – Each thoughtfully selected for its beauty, elegance and timeless expression of romance.

瑞吉創辦人的母親阿斯特夫人，將一生無比的熱誠傾注於花卉和植物品種之美學上。

時至今天，我們秉承她的意願，精心挑選各款芳華鮮花的名字演繹每個量身定制的婚宴菜譜，各自散發獨特美態，高雅優尚，展現永恆的浪漫傳奇。

AZALEA

杜鵑花

MOP13,388+ per table 每席澳門幣13,388+

Barbecued Suckling Pig

錦繡燒乳豬

Fried Scallops with Bell Peppers and Truffle

七彩松露爆炒帶子

Crisp Fried Sea Cucumber, Indian Almond and Mushroom Roll

欖仁海參珍菌卷

Double Boiled Chicken with Abalone and Bamboo Pith

鮑魚竹笙燉雞

Stuffed Marrow Squash, Whole Conpoy with Sea Moss

發菜玉環柱甫

Traditional Steamed Sea Grouper

古法蒸海青斑

Braised Abalone Slices with Large Mushrooms and Seasonal Vegetables

碧綠天白菇鮑片

Roasted Crispy Chicken with Superior King Soy Sauce

脆皮豉油皇燒雞

Fried Rice with Egg Yolk, Bacon, Pine Nuts and Prawns

黃金培根松子蝦仁炒飯

Assorted Mushrooms and Shredded Chicken with Noodles in Chicken Broth

濃雞湯雜菌雞絲生麩

Sweetened Coconut and Purple Rice with Glutinous Rice Dumplings

椰皇紫米湯圓

Western Petits Fours

西式精緻甜點

Seasonal Fresh Fruit Platter

時令鮮果拼盤

If you have any concerns regarding food allergies, please contact your event manager. All prices listed in MOP and valid until December 31, 2018. 10% service charge will be applied to all orders. Minimum of 15 tables for the package. The St. Regis Macao reserves the right to alter the above banquet menu price and items.

如閣下對任何食物有敏感或要求，請告知您的宴會經理。菜譜價格均為澳門幣並須另加10%服務費，有效期至2018年12月31日。預訂十五席或以上方可享婚禮套餐禮遇。澳門瑞吉酒店保留更改以上菜譜價格及各項目之權利。

BEGONIA

海棠花

MOP16,688+ per table 每席澳門幣16,688+

Barbecued Suckling Pig

幸福金寶乳豬

Stir Fried Prawns with Foie Gras and Seasonal Greens

翡翠鵝肝醬爆蝦球

Portuguese-Style Chicken Roll Filled with Crab Meat

葡汁蟹肉雞卷

Stuffed Marrow Squash with Conpoy and Seasonal Vegetables

翡翠玉環瑤柱甫

Double-Boiled Chicken with Morel Mushrooms and Sea Whelk

摩利菌螺頭燉雞

Braised Abalone Slices with Sea Cucumber and Seasonal Vegetables

碧綠鮑片海參

Steamed Pearl Grouper in Superior Chicken Sauce

瓊脂玉液蒸珍珠躉

Roast Chicken with Garlic

大漠風沙雞

Fried Rice with Black Truffle in Lotus Leaf

松露飄香荷葉飯

Braised E-Fu Noodles with Assorted Mushrooms in Cream Sauce

野菌白汁燜伊麵

Pumpkin Almond Milk with Glutinous Rice Dumplings

黃金露杏汁湯圓

Western Petits Fours

西式精緻糕點

Seasonal Fresh Fruit Platter

時令鮮果拼盤

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CAMELLIA

山茶花

MOP22,888+ per table 每席澳門幣22,888+

Barbecued Whole Suckling Pig

登科大紅袍

Baked Australian Lobster with E-fu Noodles and Superior Stock

上湯龍蝦伊麵

Stir-Fried Pigeon and Coral Clams with Vegetables in XO Sauce

XO醬玉翡翠爆鴿片珊瑚蚌

Braised Whole Conpoy with Sea Moss and Garlic

發財福子瑤柱甫

Double-boiled Fish Maw with Yellow Fungus and Bamboo Pith

黃耳竹笙燉花膠

Steamed Spotted Ocean Grouper

清蒸大海東星斑

Beijing-style Braised Six-head Whole Abalone and Goose Web

京汁原隻六頭鮑魚扣鵝掌

Roasted Yellow Chicken with Spiced Salt

鹽香燒三皇雞

Fried Rice with Salted Cod Fish

馬介休炒絲苗

Egg Noodles and Meat Dumplings in Superior Broth

上湯鮮肉水餃蛋麵

Double-Boiled Sweetened Jujube and Fresh Ginseng with Glutinous Dumplings

雪山棗鮮人參湯圓

Western Petits Fours

西式精緻甜點

Seasonal Fresh Fruit Platter

時令鮮果拼盤

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DAHLIA

大麗菊

Individually plated at MOP1,688+ per guest 獨立位上每位澳門幣1,688+

Singaporean Barbecued Suckling Pig, Mantou Foldovers

Spicy Wok-fried Scallops with Black Truffle

星州燒乳豬，黑松露碧綠炒帶子

Double-Boiled Pigeon, Matsutake Mushroom with Abalone

松茸老鴿燉鮑魚

Braised Sea Cucumber and Goose Web, Rice, Abalone Sauce

鮑汁小米遼參扣鵝掌

Steamed Tiger Grouper Fillet with

Black Mushroom, Ginger, Shredded Pork

家鄉蒸老虎斑

Crisp Fried Boneless Chicken with Egg Yolk Sauce

蛋黃醬火鳳凰

Stewed E-Fu Noodles with Jumbo Prawns and Cheese Sauce

芝士大蝦炆伊麵

Sweetened Bird's Nest Walnut Pudding,

Compote with Gold, Valrhona Caramelia Salted Chocolate Cream

燕窩合桃布甸伴川椒菠蘿醬、黃金片及法芙娜海鹽朱古力忌廉

Western Petits Fours

西式精緻甜點

Selection of Seasonal Fruit

精選時令水果

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EUGENIA

丁香花

Individually plated at MOP2,088+ per guest 獨立位上每位澳門幣2,088+

Hokkaido Bay Scallop Sashimi and Mango Salad

Crispy Roasted Almond Chicken Layered with Prawn Mousse, Sweet and Sour Hawthorn Jus

日本刺身帶子伴芒果沙律，山楂汁杏香百花鵝肝脆皮雞

Marrow Squash with Conpoy and Sea Moss,

Stuffed Bamboo Pith with Seasonal Vegetables

發菜釀竹筍玉環柱甫

Braised Minced Chicken with Morel Mushrooms and Bird's Nest

燕窩摩利菌燴雞茸

Braised Whole Six-head Abalone with Sea Cucumber and Sautéed Broccoli

原隻六頭鮑魚伴海參

Steamed Sea Grouper Fillet, Black Truffle and Egg White

黑松露玉液斑球

Baked Lobster Rice with Seafood Soup

海鮮湯龍蝦泡飯

Sweetened Purple Rice with Glutinous Rice Dumplings

Chilled Mango Osmanthus Pudding

紫米露湯圓伴芒果桂花糕

Western Petits Fours

西式精緻甜點

Selection of Seasonal Fruit

精選時令水果

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