



wedding package 婚宴套餐

Before The Wedding

籌備工作

- ◆ **Sumptuous banquet menu selection**
精選豪華婚宴菜單
- ◆ **Your choice from a collection of table linen, chair covers**
隨心挑選一系列桌布、椅套
- ◆ **3 selections of a three-tier wedding mock-up cake**
三款,三層裝飾結婚蛋糕以供選擇

For Family and Friends

與親友分享

- ◆ **Private room for mah-jong and services with tea, coffee and refreshments for 30 guests**
供三十人使用的私人包廂,提供麻將、茶水、咖啡及點心服務
- ◆ **Full day self-parking for 5 cars**
合共五輛車可享全天自助泊車服務
- ◆ **Complimentary 4-hour self-parking for all guests attending dinner**
參加囍宴的賓客均可享四小時免費自助泊車服務

Just for Two

二人尊享

- ◆ **One night's accommodation in St. Regis Suite with a complimentary wedding amenities, and in-suite breakfast for two the following morning**
新婚夜尊享一晚瑞吉套房住宿連小禮物,翌日房內享用早餐
- ◆ **Personal butler service for the duration of stay**
住宿期間可享私人管家服務
- ◆ **90-minute complimentary spa treatment for wedding couple at the Iridium Spa (valued at MOP6,000)**
新郎新娘可於鉅瑞水療享用九十分鐘水療護理(價值澳門幣 6,000)



wedding package

婚宴套餐

The Big Day

婚禮當天

- ◆ **3-hour free flow of soft drinks, mineral water, chilled juices and beer during the dinner**
晚宴上，三小時無限供應汽水、礦泉水、冰凍果汁及啤酒
- ◆ **A glass of signature cocktail for all guests during the cocktail reception**
贈送每位賓客一杯特色雞尾酒
- ◆ **Free corkage for all wine brought in to the event**
免除所有外帶酒類飲品之開瓶費
- ◆ **A complimentary bottle of champagne for toasting with champagne sabrage on stage. Option for groom to personally do the sabrage**
奉送香檳一瓶，可用於刀劍開香檳儀式中舉杯歡慶。新郎亦可選擇親自舉行開香檳儀式
- ◆ **Complimentary wedding gift from the hotel (an engraved sabre with the name of bride and groom)**
獲贈一份由酒店精心準備的結婚禮物（在開香檳刀上鐫刻新郎新娘的姓名）
- ◆ **Deluxe fresh floral centerpiece on all tables**
所有餐桌均以華麗的鮮花擺飾作點綴
- ◆ **Complimentary bridal changing room**
免費新娘衣帽間
- ◆ **3-hour use of private chauffeured Rolls Royce on wedding day**
婚禮當天可享三小時專屬勞斯萊斯服務
- ◆ **Complimentary use of audio visual equipment including 2 built-in LCD projectors and screens, DVD player, PA systems and follow spotlight**
免費享用影音設備，包括兩套內置式液晶投影器與屏幕、DVD 播放器、廣播系統及聚光燈
- ◆ **Complimentary easel stand for photo display**
免費享用照相區佈景架
- ◆ **Access to pool area for photo shoot**
可進入泳池區進行拍照



wedding package 尊貴婚宴套餐

More Rewards

更多獎勵

- ◆ Earn Starpoints® on your wedding banquet to redeem complimentary room nights, free upgrade in Starwood's hotels worldwide over 1,200 hotels. For wedding packages, SPG® members earn 1 Starpoint® for every 3 eligible U.S. dollars spent.
婚宴可賺取 Starpoints® 積分，用於全球超過 1,200 家喜達屋酒店兌換免費住宿或客房升級服務。凡預訂婚宴套餐，SPG® 俱樂部會員每三美金合格消費可獲一點 Starpoint® 積分。
- ◆ *Refer a friend and receive 5,000 bonus Starpoints when he or she books a wedding with us.*
成功將澳門瑞吉酒店的婚宴推介給朋友，你亦可獲贈 5,000 點 Starpoint® 積分

For reservations of 25 tables or more, you will receive the following value adds :

預訂二十五席或以上，可享下列升級禮遇：

- ◆ 3-hour free flow of soft drinks, mineral water, chilled juices, beer, house red and white wine during the dinner
婚宴上，三小時無限供應汽水、礦泉水、冰凍果汁、啤酒、特選紅酒及白酒
- ◆ Complimentary food tasting for 10 to 12 persons
尊享十至十二人免費試餐品鑒
- ◆ Private room for mah-jong and services with tea, coffee and refreshments for 60 guests
供六十人使用的私人包廂，提供麻將、茶水、咖啡及點心服務
- ◆ Full day self-parking for 8 cars
合共八輛車可享全天自助泊車服務
- ◆ *Earn your special signing bonus 20,000 Starpoints®*
賺取額外 20,000 Starpoint® 的簽約積分



AZALEA ♦ BEGONIA ♦ CAMELLIA ♦ DAHLIA ♦ EUGENIA

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 by an exquisite flower – each thoughtfully selected for its beauty, elegance and timeless expression of romance.

杜鵑花 ♦ 海棠花 ♦ 山茶花 ♦ 大麗菊 ♦ 丁香花

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定製的婚宴菜譜，各自散發獨特美態，高雅優尚，展現永恆的浪漫傳奇。



FAMILY STYLE CHINESE WEDDING DINNER - AZALEA

中式婚宴 – 杜鹃花

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

鮑魚竹筴燉雞

Stuffed marrow squash, whole conpoy with sea moss

發菜玉環柱脯

Steamed sea grouper in traditional style

古法蒸海青斑

Braised abalone slices with giant 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 prawn

蛋皇培根松子蝦仁炒飯

Assorted mushroom and shredded chicken with noodles in chicken broth

濃雞湯雜菌雞絲生面

Sweetened coconut and black sticky rice with glutinous rice dumplings

椰皇紫米湯圓

Chinese petits fours

美點譜雙輝

Seasonal fresh fruit platter

時令鮮果拼盤

MOP12,888 plus 10% service charge per table

每席澳門幣 12,888 元，另加 10% 服務費

Menus valid until June 30, 2016. Minimum 15 tables require for package. The St. Regis Macao reserves the right to alter the above banquet menu price and items.

菜譜價格有效期至 2016 年 6 月 30 日。預訂十五席或以上方可享婚禮套餐服務。澳門瑞吉酒店保留更改以上菜譜價格及各項目之權利。



FAMILY STYLE CHINESE WEDDING DINNER - BEGONIA

中式婚宴 – 海棠花

- Barbequed suckling pig Thai king style
泰皇金沙乳豬
- Stir fried prawns with foie gras and seasonal greens
翡翠鵝肝醬爆蝦球
- Chicken roll filled with crab meat in Portuguese style
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
野菌白汁燜伊面
- Pumpkin almond milk with glutinous rice dumplings
黃金露杏汁湯圓
- Chinese petits fours
美點譜雙輝
- Seasonal fresh fruit platter
時令鮮果拼盤

MOP15,888 plus 10% service charge per table
每席澳門幣 15,888 元，另加 10% 服務費

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FAMILT STYLE CHINESE WEDDING DINNER - CAMELLIA

中式婚宴 – 山茶花

- 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
- Braised abalone and sea cucumber in Beijing style
京汁鮑甫鵝掌
- 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
- Chinese petits fours
美點譜雙輝
- Seasonal fresh fruit platter
時令鮮果拼盤

MOP18,888 plus 10% service charge per table
每席澳門幣 18,888 元，另加 10% 服務費

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INDIVIDUALLY PLATED CHINESE WEDDING DINNER - DAHLIA

中式婚宴 (獨立位上) – 大麗菊

Singaporean style barbecued suckling pig, mantau foldovers
Spicy sauce 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
Black mushroom, ginger, shredded pork
家鄉蒸老虎斑

Crisp fried boneless chicken with egg yolk sauce
蛋皇醬火鳳凰

Stewed e-fu noodles with jumbo prawns and cheese sauce
芝士大蝦炆伊麵

Sweetened birds 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

Chinese petits fours
美點譜雙輝

Selection of seasonal fruit
精選時令水果

MOP1,588 plus 10% service charge per guest
每位澳門幣 1,588 元，另加 10% 服務費

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INDIVIDUALLY PLATED CHINESE WEDDING DINNER - EUGENIA

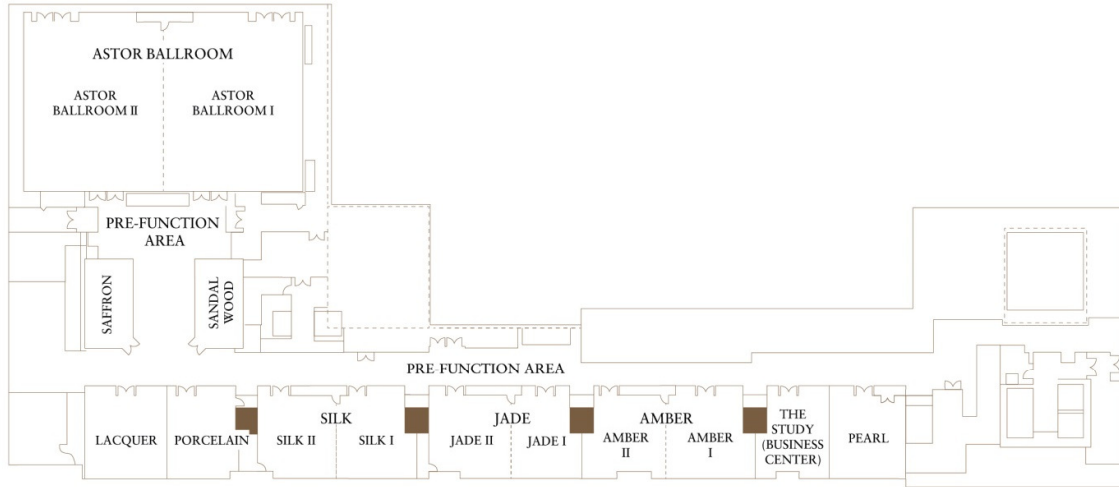
中式婚宴 (獨立位上) – 丁香花

- 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
燕窩麼利菌燴雞茸
- Braised whole 6 head abalone with sea cucumber, sauteed broccolini
原隻六頭鮑魚海參
- 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 glutinous rice soup with dumplings
Chilled mango osmanthus pudding
紫米露湯圓，芒果桂花糕
- Chinese petits fours
美點譜雙輝
- Selection of seasonal fruit
精選時令水果

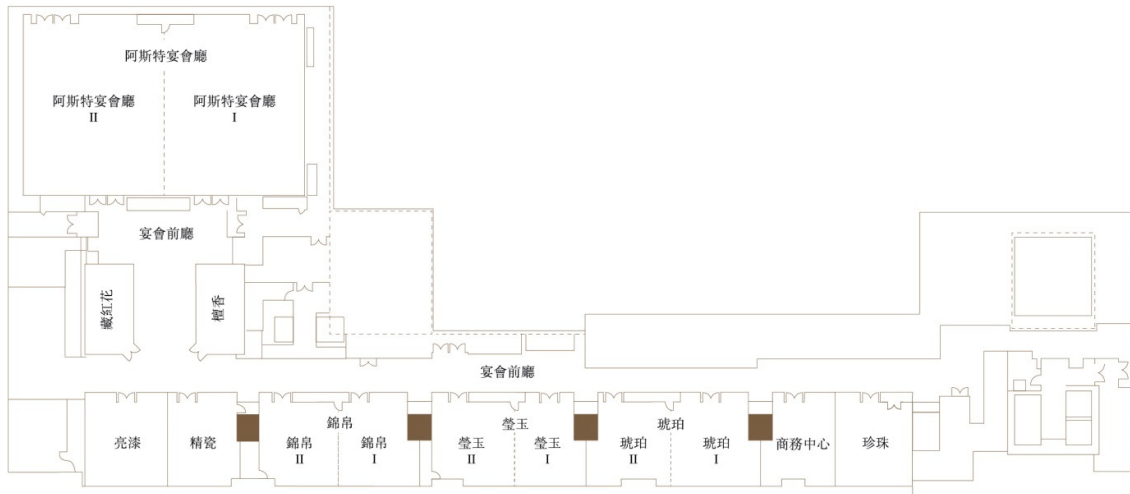
MOP1,988 plus 10% service charge per guest
每位澳門幣 1,988 元，另加 10% 服務費

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	AREA		DIMENSIONS		HEIGHT		THEATER	CLASSROOM	BANQUET	RECEPTION	BOARDROOM	U-SHAPE	HOLLOW SQUARE
	(SQFT)	(SQM)	(FT)	(M)	(FT)	(M)							
ASTOR BALLROOM	6,764	628	109.0 X 62.0	33.2 X 18.9	14.1	4.3	610	300	450	750	-	190	190
ASTOR BALLROOM I	3,375	314	54.4 X 62.0	16.6 X 18.9	14.1	4.3	300	150	220	375	-	90	90
ASTOR BALLROOM II	3,389	315	54.6 X 62.0	16.7 X 18.9	14.1	4.3	300	150	220	375	-	90	90
PEARL	764	71	29.7 X 25.7	9.1 X 7.8	14.1	4.3	-	-	-	-	12	-	-
AMBER	1,419	132	55.2 X 25.7	16.8 X 7.8	14.1	4.3	120	60	100	150	40	36	40
AMBER I	788	73	30.7 X 25.7	9.4 X 7.8	14.1	4.3	70	40	50	80	24	16	20
AMBER II	631	59	24.6 X 25.7	7.5 X 7.8	14.1	4.3	50	30	40	70	20	14	18
JADE	1,424	132	55.4 X 25.7	16.9 X 7.8	14.1	4.3	120	60	90	150	-	36	40
JADE I	607	56	23.6 X 25.7	7.2 X 7.8	14.1	4.3	50	30	40	70	20	14	18
JADE II	817	76	31.8 X 25.7	9.7 X 7.8	14.1	4.3	70	30	50	90	28	16	20
SILK	1,403	130	54.6 X 25.7	16.7 X 7.8	14.1	4.3	120	60	90	150	42	36	40
SILK I	533	49	20.7 X 25.7	6.3 X 7.8	14.1	4.3	50	20	30	60	18	10	15
SILK II	871	81	33.9 X 25.7	10.3 X 7.8	14.1	4.3	80	40	60	100	28	20	24
PORCELAIN	678	63	26.4 X 25.7	8.0 X 7.8	14.1	4.3	-	-	18	-	-	-	-
LACQUER	802	75	31.2 X 25.7	9.5 X 7.8	14.1	4.3	-	-	18	-	-	-	-
SANDALWOOD	595	55	18.8 X 31.7	5.7 X 9.7	14.1	4.3	-	-	-	-	20	-	-
SAFFRON	488	45	15.4 X 31.8	4.7 X 9.7	14.1	4.3	40	20	30	50	16	8	12



	面積		長度 x 寬度		高度		劇院式	課桌式	宴會式	酒會式	董事會	U型佈置	回型佈置
	(平方尺)	(平方米)	(尺)	(米)	(尺)	(米)							
阿斯特宴會廳	6,764	628	109.0 X 62.0	33.2 X 18.9	14.1	4.3	610	300	450	750	-	190	190
阿斯特宴會廳 I	3,375	314	54.4 X 62.0	16.6 X 18.9	14.1	4.3	300	150	220	375	-	90	90
阿斯特宴會廳 II	3,389	315	54.6 X 62.0	16.7 X 18.9	14.1	4.3	300	150	220	375	-	90	90
珍珠	764	71	29.7 X 25.7	9.1 X 7.8	14.1	4.3	-	-	-	-	12	-	-
琥珀	1,419	132	35.2 X 25.7	16.8 X 7.8	14.1	4.3	120	60	100	130	40	36	40
琥珀 I	788	73	30.7 X 25.7	9.4 X 7.8	14.1	4.3	70	40	50	80	24	16	20
琥珀 II	631	59	24.6 X 25.7	7.5 X 7.8	14.1	4.3	50	30	40	70	20	14	18
瑩玉	1,424	132	55.4 X 25.7	16.9 X 7.8	14.1	4.3	120	60	90	150	-	36	40
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錦帛	1,403	130	54.6 X 25.7	16.7 X 7.8	14.1	4.3	120	60	90	150	42	36	40
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精瓷	678	63	26.4 X 25.7	8.0 X 7.8	14.1	4.3	-	-	18	-	-	-	-
亮漆	802	75	31.2 X 25.7	9.5 X 7.8	14.1	4.3	-	-	18	-	-	-	-
檀香	595	55	18.8 X 31.7	5.7 X 9.7	14.1	4.3	-	-	-	-	20	-	-
藏紅花	488	45	15.4 X 31.8	4.7 X 9.7	14.1	4.3	40	20	30	50	16	8	12