



ST REGIS

MACAO • COTAI CENTRAL

澳門瑞吉金沙城中心酒店

WEDDING PACKAGE

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

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 are permitted for 5 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 evening of accommodation in a St. Regis Suite with wedding amenities, and in-suite breakfast for two
婚宴當晚入住瑞吉套房，並於套房內尊享雙人早餐
- ◆ Personal butler service all throughout your stay
住宿期間尊享瑞吉管家服務
- ◆ Complimentary 90-minute spa treatment for the bride and groom at Iridium Spa (valued at MOP6,000)
於鉅瑞水療享用九十分鐘雙人水療之旅（價值澳門幣 6,000）
- ◆ Complimentary three-night stay in a Deluxe Room at The St. Regis Bangkok
尊享入住三晚曼谷瑞吉酒店豪華客房



THE BIG DAY

婚禮當天

- ◆ Three-hour free flow of soft drinks, mineral water, chilled juices and beer during your wedding banquet
晚宴三小時無限暢飲汽水、礦泉水、果汁及啤酒
- ◆ 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 wishes
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
- ◆ As a special wedding gift, we will present the bride and groom with a saber that has their initials engraved on it
香檳刀將鐫刻新人姓名的開首字，作為獨一無二的新婚禮物
- ◆ Signature wedding giveaways for all of your invited guests
精緻賓客回禮禮品
- ◆ A beautiful table centrepiece of flowers
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 two built-in LCD projectors and screens, DVD player, PA systems and 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 stands for your photo display
可享用瑞吉畫架展示婚紗照片
- ◆ 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 1,300 hotels worldwide. For wedding packages, SPG® members earn one Starpoint for every three US dollars spent.

囍宴可賺取 Starpoints® 積分，用於全球超過 1,300 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。

Refer a friend and receive 5,000 bonus Starpoints when he or she books a wedding with us.

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。

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 Starwood Preferred Guest.

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。



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 with 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。

時至今日，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。



AZALEA ♦ 杜鵑花

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
濃雞湯雜菌雞絲生麪

Sweetened coconut and purple 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，另加 10%服務費



BEGONIA ♦ 海棠花

Barbecued 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

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

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，另加 10%服務費



CAMELLIA ♦ 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

Beijing-style braised abalone and sea cucumber
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，另加 10%服務費



DAHLIA ♦ 大麗菊

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

Chinese petits fours
美點譜雙輝

Selection of seasonal fruit
精選時令水果

Individually plated at MOP1,588 plus 10% service charge per person
獨立位上每位澳門幣 1,588，另加 10% 服務費



EUGENIA ♦ 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
燕窩麼利菌燴雞茸

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，芒果桂花糕

Chinese petits fours
美點譜雙輝

Selection of seasonal fruit
精選時令水果

Individually plated at MOP1,988 plus 10% service charge per person
獨立位上每位澳門幣 1,988，另加 10%服務費