

S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16

2025澳門十六浦索菲特酒店浪漫婚宴套餐 2025 SOFITEL MACAU WEDDING PACKAGE

尊享 ENTITLEMENT

可免費使用戶外池畔露台場地 (需提前預約)
Complimentary use of the outdoor terrace for wedding ceremony (Reservation required)

可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

奉送一小時歡迎雜果賓治
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

用餐期間三小時無限暢飲啤酒和汽水
3-hour free flow of beer and soft drinks during dinner

以優惠價格購買酒店精選美酒
Fantastic value offer for selected alcoholic beverage

免收自攜酒水之開瓶費
Free corkage for all self-brought in wine and liquor

每席奉送高雅餐檯鮮花擺設
Complimentary floral centerpiece for all dining tables

免費使用基礎影音設備及追光燈
Complimentary use of hotel standard A/V system and follow spot light

免費提供油畫架供擺放新人婚紗照
Standing easel for wedding photo display

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)

免費使用新娘房
Complimentary use of bridal room

6小時免費汽車自助停泊服務 (需視乎停車場實際使用情況)
6 hours free parking space (Frist come first served)

索菲特酒店套房一晚連雙人早餐 (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 eves are not applicable)

贈送索菲特水療中心六十分鐘雙人水療體驗一次
60-minute romantic treatment for two persons at Sofitel SPA

贈送價值澳門幣500元之餐飲消費禮券一張
Anniversary F&B voucher at value of MOP 500

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

如有任何爭議, 澳門十六浦索菲特酒店保留最終解釋及決定權

In case of any disputes, Sofitel Macau reserves the right of final interpretation and decision

查詢請聯絡營業部·電話: +853 8861 7112 | 電郵: Sofitel.MacauAtPonte16.Sales@Sofitel.com

For any enquiries, please contact our Sales Department at

+853 8861 7112 or E-mail: Sofitel.MacauAtPonte16.Sales@Sofitel.com

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澳門十六浦索菲特酒店
MACAU AT PONTE 16

2025澳門十六浦索菲特酒店浪漫婚宴套餐 2025 SOFITEL MACAU WEDDING PACKAGE

額外服務優惠 ADDITIONAL SERVICE OFFER

麻雀小食(供30位賓客享用)·優惠價格澳門幣900元+10%服務費每小時
Mahjong snacks for 30 guests priced at MOP 900+10% per 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198元+10%服務費
Free flow of house red and white wine for 3 hours priced at MOP 198+10% per table

尊享滿月酒或百日宴85折優惠
Enjoy 15% discount for baby full moon or 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
Enjoy 20% discount for lunch at 18/F Le Chinois Restaurant 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

為糖果區免費提供50件法式小甜點
50 pieces of signature French desserts for candy corner

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

為每位賓客免費提供馬卡龍回禮
French macarons gift box 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700元每小時+5%政府稅)
Complimentary chauffeured limousine service for 5 hours
(MOP 700+5% per hour in excess)

贈送雅聚廊大堂吧雙人下午茶套餐一份
One complimentary afternoon tea set for two persons at Rendez Vous Lobby Bar

以上優惠不可疊加享用
The above offers are cannot be accumulated

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
如有任何爭議,澳門十六浦索菲特酒店保留最終解釋及決定權
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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

天作之合 | 中式婚宴

MAGNIFIQUE WEDDING CHINESE MENU A

澳門幣MOP**9,688**/席 Table

紅袍金豬全體

Roasted Whole Suckling Pig

XO醬碧綠蝦球珊瑚蚌

Wok-fried Prawns and Coral Mussels with Vegetable in XO Sauce

黃金杏片百花球

Deep-fried Shrimp Cakes with Almond Slices,
Served with Sweet Chili Sauce

上湯虎蝦伊麵

Braised E-Fu Noodles with Tiger Prawns in Supreme Broth

羊肚菌鮮鮑燉雞湯(位上)

Double Boiled Chicken Broth with Abalones and Morel Mushrooms

錦繡海鮮扒翡翠

Braised Assorted Seafood with Seasonal Vegetable

蔥油頭抽深海珍珠斑

Steamed Pearl Grouper with Scallion and Supreme Soy Sauce

脆皮吊燒雞

Crispy Roasted 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

Dumplings in Supreme Soup

蛋白杏仁茶湯圓

Sweetened Almond Soup with Egg White and Glutinous Dumplings

美點雙輝

Chinese Petit Fours

錦繡鮮果盤

Seasonal Fresh Fruit Platter

菜單價目需另加10%服務費,每席供十至十二位享用

Subject to 10% service charge and menu serves for 10-12 persons per table

以上價目有效期至2025年12月31日,且不適用於公眾假期

The above price is valid until 31 December 2025 and is not applicable to public holidays

澳門十六浦索菲特酒店保留更改以上菜單價格及各項目之權力

Sofitel Macau At Ponte 16 reserves the right to alter the above banquet menu price and items

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

紅袍金豬全體

Roasted Whole Suckling Pig

金絲碧綠鮮蝦澳洲玉帶

Wok-fried Prawns and Australian Scallops with Seasonal Vegetable

發財玉環瑤柱甫

Braised Whole Conpoys Stuffed in Hairy Gourd Rings,
topped with Black Moss

上湯波士頓龍蝦伊麵

Braised Boston Lobster with E-Fu Noodles in Supreme Broth

松茸鮮鮑燉老雞(位上)

Double Boiled Chicken Broth with Abalones and Matsutake Mushrooms

鮑汁花菇鵝掌扒海參

Braised Goose Webs with Sea Cucumber Slices
and Mushrooms in Abalone Sauce

薑蔥頭抽清蒸油花斑

Steamed Oil Grouper with Scallion, Ginger and Supreme 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 Australia Wagyu Beef and Black Truffle

上湯一口雲吞

Wontons in Supreme Soup

蓮子百合紅豆沙湯圓

Sweetened Red Bean Soup with Lotus Seeds,
Lily and Glutinous Rice Dumplings

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**12,388**/席 Table

紅袍金豬全體

Roasted Whole Suckling Pig

夏果澳洲玉帶桂花蚌

Wok-fried Australian Scallops and Osmanthus Mussels
with Macadamia Nuts and Vegetable

杏香鵝肝百花球

Deep-fried Prawn Cakes with Foie Gras and Almond Slices

上湯芝士焗波士頓龍蝦伊麵

Baked Boston Lobster
with E-Fu Noodles and Cheese 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 Whole Abalones in Abalone Sauce

清蒸深海老虎斑

Steamed Tiger Grouper with Scallion and Supreme Soy Sauce

花雕薑蔥脆皮雞

Crispy Chicken with Ginger, Scallion and Shaoxing Yellow Wine

蟹籽雜菌海皇飯

Assorted Seafood Fried Rice with Mushrooms and Crab Roe

上湯雲吞生麵

Noodles with Wontons 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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S O F I T E L

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

紅袍金豬全體

Roasted Whole Suckling Pig

琥珀核桃雞樅菌澳帶蝦球

Wok-fried Australian Scallops with Prawns,
Termite Mushrooms and Crispy Walnuts

發財福子玉環瑤柱甫

Braised Whole Conpoy Stuffed in Hairy Gourd Rings,
topped with Black Moss

上湯芝士焗澳洲龍蝦伊麵

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 Broth with Fish Maw and Dendrobe

鮑汁六頭湯鮑伴蔥燒遼參

Braised Whole Abalones and Sea Cucumbers in Abalone Sauce

薑蔥頭抽清蒸東星斑

Steamed Leopard Coral Grouper with Scallion,
Ginger and Supreme Soy Sauce

蒜香一品燒雞

Crispy Roasted Chicken with Fried Garlic

海膽宮廷炒飯

Fried Rice with Seafood and Sea Urchin

瑤柱雜菌燜伊麵

Braised E-Fu Noodles with Assorted Mushrooms and Conpoy

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

菜單價目需另加10%服務費，每席供十至十二位享用

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Sofitel Macau At Ponte 16 reserves the right to alter the above banquet menu price and items

2025婚宴自助餐單 (A)

2025 WEDDING BUFFET MENU

澳門幣MOP688 /位 pax

100位起 | minimum of 100 guests

田園沙拉吧 | Garden Salad Bar

羅馬生菜，牛油生菜，混合生菜

Romanine Lettuce, Butter Lettuce, Mixed Lettuce

小料及汁醬 | Condiments and Dressing

櫻桃番茄，青瓜，甜椒，甜玉米粒，培根，芝士

Cherry Tomato, Cucumber, Bell Pepper, Sweet Corn, Bacon, Cheese

特級初榨橄欖油，意大利黑醋，凱撒汁，千島汁

Extra Virgin Olive Oil, Balsamic Vinegar, Caesar Dressing, Thousand Island Dressing

涼拌沙律 | Cold Salad

薯仔沙律配黑松露脆煙肉

Potato Salad with Truffle and Crispy Bacon

烤南瓜菲達芝士沙律

Roasted Pumpkin with Feta

紅菜頭沙律

Pickled Beetroot Salad

藜麥烤時蔬沙律

Quinoa Salad with Roasted Vegetables

中式辣味涼拌牛肉

Chinese Spicy Beef Salad

中式涼拌黑木耳

Chinese Black Fungus Salad

冷切及芝士 | Cold Cuts and Cheeses

西班牙辣香腸 Spicy Chorizo Salami

火雞火腿 Turkey Ham

煙熏三文魚 Smoked Salmon

帕爾瑪火腿 Parma Ham

埃曼塔芝士，藍紋芝士，紅波芝士，布里芝士

Emmental Cheese, Blue Cheese, Edam Cheese, Brie Cheese

海鮮 | Poached Seafood on Ice

法國生蠔，雪蟹腳，基圍蝦，海螺，青口，白貝

French Oyster, Crab Leg, Shrimps, Sea Whelk, Green Mussels, White Clam

配檸檬，雞尾酒醬，莎莎汁，番茄醬

Served with Lemon, Cocktail Sauce, Salsa Sauce, Ketchup

日本壽司及新鮮生魚片 | Japanese Sushi and Fresh Sashimi Corner

三文魚，吞拿魚，鯛魚

Salmon, Tuna, Snapper

四款精選壽司卷配調味品

4 Kinds of Selected Sushi and Maki Rolls with Condiments

湯 | Soup

清燉海參瘦肉老雞湯

Double Boiled Pork and Chicken Soup with Sea Cucumber

蕃茄濃湯 Tomato Soup

新鮮製作麵包 | Oven Fresh Breads

麵包，法式麵包，全麥麵包

Focaccia, French Baguette, Wholegrain

軟卷，硬卷，特色卷

Soft Roll, Hard Roll, Specialty Roll

牛油，橄欖油 Butter, Olive Oil

現切烤肉檔 | Craving Station

港式明爐叉燒 BBQ Pork

烤澳洲牛肉眼 Roasted Australia Rib Eye Beef

脆皮炸仔雞 Deep-fried Crispy Chicken

黑胡椒汁，芥末醬 Black Pepper Sauce, Mustard

西式及亞式熱菜 |

Western and Asian Hot Food

海鮮千層面

Seafood Lasagna

法式烤時蔬

Ratatouille

煎雞胸配蜂蜜芥末汁

Pan-fried Chicken Breast with Honey and Mustard Sauce

培根奶油蘑菇汁薯丸

Carbonara with Gnocchi

烤牛柳配香蒜及甜椒

Roasted Beef Tenderloins with Garlic and Bell Pepper

香煎鱈魚配香茅黃油汁

Pan-fried Cod Fish with Lemongrass Butter Sauce

糖醋咕嚕肉配荔枝及彩椒

Sour and Sweet Pork with Lychee and Bell Pepper

芝士汁大蝦炒伊麵

Braised E-Fu Noodles with Prawn and Cheese Sauce

頭抽香蔥清蒸石斑魚

Steamed Grouper with Scallion and Soy Sauce

清炒時令蔬菜

Stir-fried Seasonal Vegetables

瑤柱蛋白菜粒炒飯

Fried Rice with Egg White, Scallop and Vegetable

甜點 | Dessert

超過十種法式蛋糕及糕點，馬卡龍，朱古力及撻

Over 10 Kinds of Cakes and French Pastries, Macarons, Chocolates and Tarts

水果 | Fruits

五種切片水果 Five Kinds of Sliced Fruit

以上價目需另加10%服務費

The above pieces are subject to 10% service charge

有效期至2025年12月31日，且不適用於公眾假期

Valid until 31 December 2025 and not applicable to public holidays

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2025 婚宴自助餐單 (B)

2025 WEDDING BUFFET MENU

澳門幣 MOP888 /位 pax

100位起 | minimum of 100 guests

田園沙拉吧 | Garden Salad Bar

羅馬生菜, 牛油生菜, 混合生菜

Romanine Lettuce, Butter Lettuce, Mixed Lettuce

小料及汁醬 | Condiments and Dressing

櫻桃番茄, 青瓜, 甜椒, 甜玉米粒, 培根, 芝士

Cherry Tomato, Cucumber, Bell Pepper, Sweet Corn, Bacon, Cheese

特級初榨橄欖油, 意大利黑醋, 凱撒汁, 千島汁

Extra Virgin Olive Oil, Balsamic Vinegar, Caesar Dressing, Thousand Island Dressing

涼拌沙律 | Cold Salad

烤南瓜菲達芝士沙律 Roasted Pumpkin with Feta

華道夫沙律 Woldorf Salad

海鮮雞尾酒沙律 Seafood Cocktail Salad

紅菜頭菲達芝士沙律

Pickled Beetroot with Feta Cheese Salad

尼斯沙律配烤吞拿魚 Nicoise Salad with Grill Tuna

中式辣味涼拌牛肉 Chinese Spicy Beef Salad

中式涼拌黑木耳 Chinese Black Fungus Salad

冷切及芝士 | Cold Cuts and Cheeses

西班牙辣香腸 Spicy Chorizo Salami

火雞火腿 Turkey Ham

煙熏三文魚 Smoked Salmon

帕爾瑪火腿 Parma Ham

法式鵝肝醬 Foie Gras

自製法式豬肉肚 Homemade Pork Terrine

埃曼塔芝士, 藍紋芝士, 紅波芝士, 布里芝士

Emmental Cheese, Blue Cheese, Edam Cheese, Brie Cheese

海鮮 | Poached Seafood on Ice

法國生蠔, 波士頓龍蝦, 雪蟹腳, 大蝦, 海螺, 青口, 白貝

French Oyster, Boston Lobster, Crab Leg, Prawns, Sea Whelk, Green Mussels, White Clam

配檸檬, 雞尾酒醬, 莎莎汁, 番茄醬

Served With Lemon, Cocktail Sauce, Salsa Sauce, Ketchup

日本壽司及新鮮生魚片 | Japanese Sushi and Fresh Sashimi Corner

三文魚, 吞拿魚, 鯛魚 Salmon, Tuna, Snapper

四款精選壽司卷配調味品

4 Kinds of Selected Sushi and Maki Rolls with Condiments

湯 | Soup

法式龍蝦濃湯 Lobster Bisque

清燉花膠老雞湯

Double Boiled Chicken Soup with Fish Maw

新鮮製作麵包 | Oven Fresh Breads

麵包, 法式麵包, 全麥麵包

Focaccia, French Baguette, Wholegrain

軟卷, 硬卷, 特色卷

Soft Roll, Hard Roll, Specialty Roll

牛油, 橄欖油

Butter, Olive Oil

現切烤肉檔 | Craving Station

燒鵝 Roasted Goose

烤澳洲牛肉眼 Roasted Australia Rib Eye Beef

鴻運當頭脆皮金豬 Roasted Whole Suckling Pig

黑胡椒汁 Black Pepper Sauce

芥末醬, 薄荷醬, 酸梅醬

Mustard, Mint Sauce, Plum Sauce

西式及亞式熱菜 |

Western and Asian Hot Food

法式紅酒燴雞肉

Coq Au Vin (Chicken Braised in Red Wine)

油浸鴨腿配香橙

Duck Confit with Orange

黑松露薯泥

Black Truffle Mashed Potatoes

西班牙海鮮燴飯

Spanish Seafood Paella

烤牛柳配黑松露紅酒汁

Roasted Beef Tenderloins with Black Truffle and Red Wine Sauce

香煎鱈魚配法國青豆及檸檬黃油汁

Pan-fried Cod Fish with French Beans and Lemon Butter Sauce

醬皇爆炒十二頭鮑魚配蘆筍

Wok-fried 12 Head Abalone with Asparagus and XO Sauce

上湯波士頓龍蝦焗伊麵

Braised Boston Lobster with E-Fu Noodles in Supreme Broth

頭抽香蔥清蒸老虎斑

Steamed Grouper with Scallion and Soy Sauce

清炒時令蔬菜

Stir-fried Seasonal Vegetables

XO醬皇海鮮炒飯

Fried Rice with Assorted Seafood and XO Sauce

甜點 | Dessert

超過十二種蛋糕及糕點, 馬卡龍, 朱克力及撻

Over 12 Kinds of Cakes and Pastries,

Macaroons, Chocolates and Tarts

水果 | Fruits

五種切片水果 Five Kinds of Sliced Fruit

以上價目需另加10%服務費

The above pieces are subject to 10% service charge

有效期至2025年12月31日, 且不適用於公眾假期

Valid until 31 December 2025 and not applicable to public holidays

澳門十六浦索菲特酒店保留更改以上菜單價格及各項目之權力

Sofitel Macau reserves the right to alter the above banquet

menu price and items