



西式婚宴自助套餐

WESTERN WEDDING BUFFET PACKAGE



WYNN PALACE

COTAI

永利皇宮





西式婚宴自助套餐 – 梔子花 Western Wedding Buffet Package – Gardenia

- 入住表演湖景套房一晚及享用澳門幣伍佰元正的餐飲消費
One night's accommodation in a Fountain Suite with MOP500 dining credit
- 席間無限暢飲汽水、啤酒及果汁
Free flow of soft drink, beer and chilled juice during the dinner
- 每席免收一瓶自攜洋酒開瓶費
Complimentary corkage for one bottle of wine or liquor per table
- 祝酒香檳一瓶
Complimentary one bottle of Champagne for toasting
- 六層瑰麗結婚蛋糕模型
Six-tier mock wedding cake
- 婚宴管家服務
Dedicated Wedding Butler for the bride and groom
- 免費享用華麗新娘房
Luxurious Bridal Room
- 席上華麗鮮花擺設
Fresh floral centerpiece for all tables
- 免費享用酒店影音設備包括液晶投影機連屏幕、四支手提式無線麥克風、音響系統、追光燈及影像聚光投射燈
Complimentary use of in-house LCD projectors and screens, four wireless handheld microphones, PA system, follow spotlight and gobo lights
- 五輛免費代客泊車服務
Complimentary valet parking for five cars
- 免費泊車服務 (視乎供應情況而定)
Complimentary parking for all invited guests (subject to availability)



餐前小吃杯

Appetizer in Verrines

雞尾酒凍蝦

Cold water shrimp cocktail

青木瓜櫻花蝦沙律

Green papaya salad with Sakura shrimp

炙燒吞拿魚配脆皮洋蔥及柚子醋

Tuna tataki with crispy onion and ponzu

紅菜頭雞肉牛油果沙律

Beet root and chicken with avocado, Spanish almonds and tonburi from Akita

精選海鮮

Chilled Seafood Selection

凍蝦

Chilled prawns

海螺

Sea whelks

紐西蘭青口

Marinated New Zealand mussels

小龍蝦

Crayfish

波士頓龍蝦釀蝦他他

Boston lobster stuffed with shrimp tartare

自家醃製三文魚

House cured salmon

千島醬、日本醬油及日式芥末、辣醬、辣根咯嗲醬、

乾蔥紅酒醋汁、水瓜柳、鮮檸檬及青檸

Thousand island sauce, soy sauce and wasabi, hot sauce,
horseradish cocktail sauce, mignonette, capers, fresh lemon and lime

手卷壽司

Temaki Station

吞拿魚粒、蝦沙律、蟹肉、三文魚粒、三文魚籽

Chopped tuna, shrimp salad, crab meat, chopped salmon, marinated ikura

醃漬油甘魚、醃鰻魚、玉子燒、牛油果青瓜

Marinated Hamachi, marinated unagi, tamago,

avocado cucumber with myoga & shiso

日式漬物、日本醬油及日式芥末

Japanese pickles, soy sauce and wasabi

以上價格之有效期至 2025 年 12 月 31 日。由於價格變動及貨源關係，永利皇宮保留更改以上菜單價格及項目之權利。

Price is valid until 31 December, 2025. Wynn Palace reserves the right to alter the above menu price and items,
due to unforeseeable market price fluctuations and availability.



精選沙律

Salad Selection

香麻青瓜海蜇

Jellyfish and cucumber salad with sesame oil

麻油手撕雞

Shredded chicken with sesame oil

酸辣海參

Sea cucumber salad with hot and sour dressing

伊比利亞火腿

Pata Negra

精選芝士拼盤

International cheese platter

新鮮沙律菜

Mixed Leaves with Condiments

番茄、青瓜、紅洋蔥、脆包粒、煙肉、檸檬橄欖油、

法式芥末汁、意大利黑醋、凱撒沙律醬

Tomato, cucumber, red onion, croutons, bacon, lemon olive oil,

Dijon dressing, balsamic vinegar, Caesar dressing

即席烹調

Pasta and Risotto Live Station

帶子番茄意大利燴飯

Scallop risotto with tomato

番茄肉醬巴馬臣芝士扁意大利面

Linguine with parmesan butter and tomato sauce

車厘茄檸檬鯷魚香蒜醬意大利螺絲粉

Fusilli pasta with pesto, sourdough crumbs herbs, cherry tomato, lemon and anchovy

湯

Soup

忌廉蘑菇湯

Mushroom veloute

瑤柱響螺花膠筒燉雞

Double-boiled chicken soup with conpoy, sea whelk and fish maw

精選自家製麵包

Selection of homemade bread and bread rolls

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燒烤肉車

Carving

厚切脆薯配炒青豆及蘆筍

Deep-fried thick cut crispy potato with sauteed green beans and asparagus

檸檬香草烤雞

Lemon and herb roasted free range chicken
with Spanish almonds and lemon oil

慢烤草飼肉眼牛扒

Slow roasted pasture fed ribeye steak

牛肉汁、青醬、燒烤醬、香蒜牛油

Beef jus, chimichurri, barbeque sauce, garlic butter

精選芥末醬

Selection of mustard

中式燒味

BBQ

烤乳豬

Barbecued suckling pig

明爐燒鵝

Roasted goose

精選熱食

Hot Selection

京蔥排骨

Braised pork spare ribs with leeks

蜜桃琥珀蝦球玉帶

Stir-fried king prawns and scallops with peaches and honey-roasted walnuts

日式咖喱燜牛面頰肉

Braised beef cheek with Japanese curry

香草煎鱸魚配水瓜柳

Seabass with brown butter, capers, and soft herbs

焗烤千層茄子

Eggplant parmesan

金菇瑤柱扒時蔬

Braised seasonal vegetables with enoki mushrooms and conpoy

松子蟹肉有機紅米炒香苗

Fried rice with pine nuts, crab meat and organic red rice

上海炒面

Fried noodles with shredded pork and cabbage

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精選甜品

Sweet Selection

椰汁紅豆糕

Red bean and coconut cream pudding

楊枝甘露

Sago cream with pomelo and mango

雲呢拿芝士蛋糕

Vanilla cheesecake

朱古力焦糖蛋糕

Sacher chocolate caramel cake

秣酒栗子撻

Rum-chestnut tart

核桃果仁泡芙

Pecan praline choux puff

荔枝紅莓茶奶凍

Red berries tea panna cotta with lychee

木糠布甸

Serradura

精選馬卡龍

Selection of macarons

精選時令鮮果

Selection of seasonal fruit

精選茗茶及咖啡

Tea and coffee

每位澳門幣 1,588 及須另加百份之十服務費
MOP1,588 plus 10% service charge per person

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西式婚宴自助套餐 – 洋牡丹

Western Wedding Buffet Package – Ranunculus

- 入住表演湖景套房一晚及享用澳門幣伍佰元正的餐飲消費
One night's accommodation in a Fountain Suite with MOP500 dining credit
- 席間無限暢飲汽水、啤酒及果汁
Free flow of soft drink, beer and chilled juice during the dinner
- 每席免收兩瓶自攜洋酒開瓶費
Complimentary corkage for two bottles of wine or liquor per table
- 祝酒香檳一瓶
Complimentary one bottle of Champagne for toasting
- 八層瑰麗結婚蛋糕模型
Eight-tier mock wedding cake
- 婚宴管家服務
Dedicated Wedding Butler for the bride and groom
- 免費享用華麗新娘房
Luxurious Bridal Room
- 一小時雞尾酒會包括精緻小食、汽水、果汁及雜果賓治
One-hour pre-dinner cocktail reception with canapes, soft drink, chilled juice and fruit punch
- 席上華麗鮮花擺設
Fresh floral centerpiece for all tables
- 免費享用酒店影音設備包括液晶投影機連屏幕、四支手提式無線麥克風、音響系統、追光燈及影像聚光投射燈
Complimentary use of in-house LCD projectors and screens, four wireless handheld microphones, PA system, follow spotlight and gobo lights
- 八輛免費代客泊車服務
Complimentary valet parking for eight cars
- 免費泊車服務 (視乎供應情況而定)
Complimentary parking for all invited guests (subject to availability)
- 澳門幣壹仟元正餐飲禮券於永利皇宮餐廳享用
A dining certificate valued at MOP1,000



餐前小吃杯

Appetizer in Verrines

原種番茄配水牛芝士

Heirloom tomato with mozzarella

雞尾酒凍蝦

Cold water shrimp cocktail

炙燒油甘魚配辣蘿蔔

Hamachi tataki with spicy radish

紅菜頭雞肉牛油果沙律

Beet root and chicken with avocado, Spanish almonds and tonburi from Akita

香煎牛肉他他法式蛋沙律

Seared beef tartare with egg mimosa

精選海鮮

Chilled Seafood Selection

凍蝦

Chilled prawns

海螺

Sea whelks

紐西蘭青口

Marinated New Zealand mussels

波士頓龍蝦釀蝦他他

Boston lobster stuffed with shrimp tartare

自家醃製三文魚

House cured salmon

千島醬、日本醬油及日式芥末、辣醬、辣根咯嗲醬、

乾蔥紅酒醋汁、水瓜柳、鮮檸檬及青檸

Thousand island sauce, soy sauce and wasabi, hot sauce,
horseradish cocktail sauce, mignonette, capers, fresh lemon and lime



手卷壽司

Temaki Station

吞拿魚粒、蝦沙律、蟹肉、三文魚粒、三文魚籽

Chopped tuna, shrimp salad, crab meat, chopped salmon, marinated ikura

醃漬油甘魚、醃鰻魚、玉子燒、牛油果青瓜

Marinated Hamachi, marinated unagi, tamago,
avocado cucumber with myoga & shiso

日式漬物、日本醬油及日式芥末

Japanese pickles, soy sauce and wasabi

精選沙律

Salad Selection

五香牛腱

Marinated beef shank with five spices

口水雞

Poached chicken with chili oil, soy sauce and sesame

香辣鮑魚絲粉絲沙律

Shredded abalone and bean vermicelli salad with spicy sauce

伊比利亞火腿

Pata Negra

精選芝士拼盤

International cheese platter

新鮮沙律菜

Mixed Leaves with Condiments

番茄、青瓜、紅洋蔥、脆包粒、煙肉、檸檬橄欖油醬、

法式芥末汁、意大利黑醋、凱撒沙律醬

Tomato, cucumber, red onion, croutons, bacon, lemon olive oil,

Dijon dressing, balsamic vinegar, Caesar dressing



即席烹調

Pasta and Risotto Live Station

帶子番茄意大利燴飯

Scallop risotto with tomato

番茄肉醬巴馬臣芝士扁意大利面

Linguine with parmesan butter and tomato sauce

車厘茄檸檬鯷魚香蒜醬意大利螺絲粉

Fusilli pasta with pesto, sourdough crumbs herbs, cherry tomato, lemon and anchovy

湯

Soup

蟹肉蔬菜粒濃湯

Crab bisque with crab meat and brunoised root vegetables

雪蓮子鮮淮山瑤柱燉雞

Doubled-boiled chicken soup with honey locust seeds, fresh yam and conpoy

精選自家製麵包

Selection of homemade bread and bread rolls

燒烤肉車

Carving

厚切脆薯配炒青豆及蘆筍

Deep-fried thick cut crispy potato with sauteed green beans and asparagus

檸檬薄荷烤羊架

Roasted rack of lamb with lemon and mint

with Spanish almonds and lemon oil

慢烤草飼西冷牛扒

Slow roasted pasture fed beef sirloin

牛肉汁、青醬、燒烤醬、香蒜牛油

Beef jus, chimichurri, barbeque sauce, garlic butter

精選芥末醬

Selection of mustard



中式燒味

BBQ

烤乳豬

Barbecued suckling pig

蜜汁黑毛豬叉燒

Barbecued Iberico pork

琵琶鴨

Roasted duck

精選熱食

Hot Selection

蜜椒安格斯牛柳粒

Stir-fried diced Angus beef with onions and bell peppers

XO 醬三蔥炒龍蝦

Stir-fried lobster with shallots and spring onions in XO sauce

蔥燒海參

Braised sea cucumber with leeks

香烤味噌黑鱈魚

Miso glazed black cod

油封雞腿配蘋果茴香蜜餞

Chicken leg confit, apple and fennel compote

和牛漢堡扒配焦糖洋蔥及香醋肉汁

Wagyu hamburger steak with caramelized onion and balsamic gravy

泰式紅咖喱豬頸肉配紅米飯

Thai red curry pork neck with red rice

金湯珍菌浸菜苗

Poached seasonal vegetables with assorted mushrooms in pumpkin soup

鮑汁雞粒十穀米炒香苗

Fried rice with diced chicken and cereal grain rice in abalone sauce

豉油皇蝦仁炒麵

Fried noodles with shrimps and soy sauce

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精選甜品

Sweet Selection

杞子桂花糕

Osmanthus jelly with wolfberries

海底椰香芋西米露

Sago cream with sea coconut and taro

藍莓撻

Jumbo blueberry tart

迷你綠茶紅豆葡撻

Mini green tea and red bean Portuguese egg tart

芒果士多啤梨鮮果奶油蛋糕

Mango strawberry fresh fruit cream cake

朱古力脆脆泡芙

Chocolate crunchy choux puff

奇亞籽薑汁奶凍

Ginger soft cream with chia seeds

焦糖雲呢拿奶油布丁

Vanilla caramelized 'Pot de Crème'

精選馬卡龍

Selection of macarons

精選時令鮮果

Selection of seasonal fruit

精選茗茶及咖啡

Tea and coffee

每位澳門幣 1,888 及須另加百份之十服務費
MOP1,888 plus 10% service charge per person

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