



Christmas Celebration at Grand Lisboa

Immerse yourself in the magic of Christmas at Grand Lisboa Hotel. Enjoy a sumptuous Christmas feast in our lavish Grand Ballroom during this joyful season. We promise to make it a warm and unforgettable celebration for you.

We have specially designed two splendid Christmas buffet menus for your selection:

- | | | |
|---------------------------|------------------|-------------------|
| ✿ Christmas Buffet Menu A | MOP650 per adult | MOP520 per child* |
| ✿ Christmas Buffet Menu B | MOP750 per adult | MOP600 per child* |

- All prices are subject to 10% service charge
- *Children between 4 and 11 years old

Enjoy the following privileges with a minimum of 100 persons or above:

- ✿ 2 glasses of soft drinks or house beer per person
- ✿ Christmas centerpiece décor per table
- ✿ Party favour for all guests
- ✿ Kids' entertainment corner
- ✿ Complimentary use of karaoke system
- ✿ Free corkage for 2 bottles of self-brought wines per table
- ✿ 2-hour usage of cotton candy machine (subject to hotel availability)
- ✿ 30 minutes of Santa Claus performance (additional 30 minutes at MOP500 nett)
- ✿ Complimentary use of standard PA system, lighting, built-in projector and screen
- ✿ Vouchers for complimentary 4-hour self-parking (subject to guaranteed number of persons)

Confirm your Christmas party before 30 September, 2019 to enjoy our early-bird promotion!

- ✿ 15% discount on menu price
- ✿ 30% discount on original price of adult for children between 4 and 11 years old
- ✿ Upgrade to free flow of soft drinks and house beer during dinner
- ✿ Waived corkage for all self-brought wines

Special package for add-on items:

- ✿ Corkage package A at MOP3,500 nett for maximum of 50 bottles of self-brought wines
- ✿ Corkage package B at MOP5,000 nett for all self-brought wines

For enquiries and reservations, please contact our Banquet Sales Office at (853) 8803 7822 or via email: banquet@grandlisboa.com

Terms and Conditions:

1. Package is valid until 25 December 2019.
2. This offer is only valid for cash or credit card settlement, and is not in conjunction with any other promotion or discounts.
3. Due to fluctuation of costs, Grand Lisboa Hotel reserves the right to adjust the menu price at least 15 days prior to the event.

普天同慶盡在新葡京

讓自己沉醉在新葡京酒店的聖誕魔幻裡。於富麗堂皇的宴會廳享受豐富的聖誕盛宴並且渡過一個歡樂時刻的季節。我們承諾將為每位賓客帶來一個溫馨難忘的節日。

我們特別為您獻上兩款精緻的聖誕自助餐單供您選擇：

- ✿ 聖誕自助餐單 A 每位澳門幣650 (成人) 每位澳門幣520 (小童)*
 - ✿ 聖誕自助餐單 B 每位澳門幣750 (成人) 每位澳門幣600 (小童)*
- 以上價目需另收加壹服務費
- *小童由4至11歲

凡惠顧100位或以上，即可享用以下禮遇：

- ✿ 每位奉送2杯汽水或啤酒
- ✿ 每席提供精緻聖誕擺設
- ✿ 聖誕派對玩意小禮物
- ✿ 免費使用兒童遊樂區
- ✿ 免費提供卡拉OK設備
- ✿ 每席免收2瓶自攜洋酒開瓶費
- ✿ 2小時免費使用棉花糖機（按酒店供應情況而定）
- ✿ 30分鐘聖誕老人演出（額外30分鐘為澳門幣500元正）
- ✿ 免費使用全場基本音響、燈光、內置投影機及螢幕
- ✿ 4小時免費自助泊車券（泊車券數量按保證人數而定）

凡於2019年9月30日前預訂聖誕派對即可享有早鳥優惠！

- ✿ 原價85折優惠
- ✿ 4歲至11歲小童可享有成人原價7折優惠
- ✿ 晚宴時段免費升級無限暢飲汽水及啤酒
- ✿ 全免所有自攜洋酒之開瓶費

額外特別優惠套餐：

- ✿ 最多50瓶自攜洋酒開瓶費套餐A為澳門幣3,500元正
- ✿ 全免自攜洋酒開瓶費套餐B為澳門幣5,000元正

如需查詢或預訂，請聯絡宴會銷售部 (853) 8803 7822 或 email: banquet@grandlisboa.com

條款及細則：

1. 聖誕套餐有效日期至2019年12月25日。
2. 此優惠只適用於以現金或信用卡結帳，不能與其他優惠同時使用。
3. 由於價格浮動，新葡京酒店於宴會前15天保留更改以上聖誕套餐價格之權利。



澳門新葡京酒店
GRAND LISBOA
Macau

2019 聖誕自助餐單 A

2019 Christmas Buffet Menu A

成人每位澳門幣 650 元

Adult at MOP650 per person

小童每位澳門幣 520 元

Children at MOP520 per person

以上價目需加壹服務費 Price is subject to 10% service charge

(供應時間最多兩小時 Buffet serves for maximum of 2 hours)

SEAFOOD ON ICE

Imported Pacific Half Shell Oyster

Imported Sea Prawns

冰上海鮮

進口太平洋半殼生蠔

進口海蝦

COLD APPETIZER & SALAD

Norwegian Smoked Salmon with Traditional Garnish

Parma Ham with Sweet Melon

Caesar Salad

Jellyfish with Pork Trotter

Crab Stick & Crab Roe with Cucumber Salad "Japanese Style"

Thai Spicy Chicken Feet Salad

Broccoli Salad with Shiitake Mushroom and Sweet Corn

Cherry Tomato

Imported Lettuce

凍頭盤及沙律

傳統煙挪威三文魚

意大利巴馬火腿伴甜瓜

凱撒沙律

海蜇伴花蹄

日式蟹柳蟹子青瓜沙律

泰式醃鳳爪

西蘭花鮮冬菇粟米沙律

車厘蕃茄

進口生菜

Dressing

Thousand Island, French, Balsamic and

Olive Oil

伴各式醬汁

千島汁、法式汁、意大利黑醋及

橄欖油

Condiments

Parmesan Cheese, Garlic Croutons, Crispy Bacon

配料

巴麻臣芝士、蒜茸麵包粒及脆煙肉

JAPANESE LIVE STATION

Salmon and Snapper Sashimi

Chef's Selection of Sushi Rolls

即席日式檔

三文魚及立魚刺身

廚師精選壽司卷

SOUP STATION

Caldo Verde

Selection of Bread with Butter

湯

葡國青菜湯

自選麵包伴牛油

CARVING WAGON

Traditional Roasted Christmas Turkey with Giblet Gravy
& Cranberries Sauce

Roasted Sirloin with Herbs Gravy

切肉車

傳統燒火雞配金巴梨汁及火雞汁

燒西冷配香草肉汁



澳門新葡京酒店
GRAND LISBOA
Macau

BBQ LIVE STATION

Charcoal Barbecued Pork Glazed with Rose Honey
Poached Chicken Marinated with Soya Sauce

SHAN XI HAND-MADE NOODLE STATION

Noodle with Braised Minced Pork in Pork Bone Soup

HOT ITEM - Western

Tempura Prawn
Pan-fried Sole Meuniere with Lemon Butter Sauce
Spaghetti with Pork Sausage and Tomato Basil Sauce
Roast Pork Neck "Thai Style"
Thai Style Chicken Curry

HOT ITEM - Chinese

Sautéed Cuttlefish & Shrimps with Seasonal Vegetables
Sweet & Sour Chicken with Pineapple
Braised Mushrooms & Baby Cabbage in Oyster Sauce
Deep-fried Shrimp Wonton Served with Sweet & Sour Sauce
Braised E-fu Noodles with Chives & Fresh Mushrooms
Steamed Rice

DESSERT

Stollen Bread
Assorted Premium Butter Cake
Christmas Log Cake
Christmas Ginger Cookies
Mini Mont Blanc
Assorted Mini French Pastries
International Fresh Fruit Platter
Ice Cream with Condiments

Hot Dessert

Mini Portuguese Egg Tart
Chocolate Fountain with Fresh Fruits and Marshmallow

Chinese Dessert

Red Bean Sweet Soup with Lotus Seeds, Lily Bulbs and
Glutinous Dumplings
Marble Almond Juice Pudding
Taro Milk Pudding

Live Station

Black Sesame Glutinous Rice Balls
Cotton Candy Station (Subject to availability)

即席燒烤檔

炭烤玫瑰花蜜叉燒
玫瑰鼓油雞

山西麵檔

肉燥豬骨湯拉麵

熱盤 - 西式

炸蝦天婦羅
香煎龍脷魚配檸檬牛油汁
香草茄汁豬肉腸意大利粉
泰色燒豬頸肉
清邁咖哩雞

熱盤 - 中式

翡翠花枝蝦仁
鳳梨咕嚕雞球
蠔皇北菇扒娃娃菜
甜酸炸雲吞
韮黃草菇乾燒伊麵
白飯

甜品

聖誕甜包
什錦牛油蛋糕
聖誕樹椿餅
聖誕薑味曲奇餅
法式迷你栗子蛋糕
什錦迷你法式甜餅
時令環球鮮果拼盤
雪糕伴配料

熱甜品

迷你葡式蛋撻
朱古力噴泉配鮮果及棉花糖

中式甜品

蓮子百合紅豆沙
杏汁雲石凍糕
香芋奶層凍糕

即席製作

播沙湯丸
即席棉花糖 (視乎情況而定)



澳門新葡京酒店
GRAND LISBOA
Macau

2019 聖誕自助餐單 B

2019 Christmas Buffet Menu B

成人每位澳門幣 750 元

Adult at MOP750 per person

小童每位澳門幣 600 元

Children at MOP600 per person

以上價目需加壹服務費 Price is subject to 10% service charge

(供應時間最多兩小時 Buffet serves for a maximum of 2 hours)

SEAFOOD ON ICE

Imported Pacific Half Shell Oyster

Canadian Cooked Lobster

Imported Cooked Mussel

冰上海鮮

進口太平洋半殼生蠔

加拿大熟龍蝦

進口熟青口

COLD APPETIZER SELECTIONS & SALAD

Norwegian Smoked Salmon

Italian Parma Ham Served with Sweet Melon

Mozzarella di Buffalo with Tomato & Basil

Beef Shank with Spicy Sauce

Crab Stick & Crab Roe with Cucumber Salad "Japanese Style"

Thai Spicy Chicken Feet Salad

Marinated Jelly Fish with Artificial Shark's Fin

Imported Seasonal Lettuce

Cherry Tomato

凍頭盤及沙律

傳統煙挪威三文魚

意大利巴馬火腿伴甜瓜

意大利水牛芝士伴紫蘇蕃茄

麻辣牛腩日式蟹柳蟹子青瓜沙律

泰式醃鳳爪

醃日式仿魚翅配海蜇

進口生菜

車厘蕃茄

Dressing

Thousand Island, French, Balsamic,

Honey Mustard

伴各式醬汁

千島汁、法式汁、意大利黑醋汁、

蜜糖芥末汁

Condiments

Parmesan Cheese, Garlic Croutons, Crispy Bacon

配料

巴麻臣芝士、蒜茸麵包粒及脆煙肉

JAPANESE LIVE STATION

Chef's selection of Sushi Rolls

Salmon Sashimi, Snapper and Octopus Sashimi

即席日式檯

廚師精選壽司卷

三文魚, 鯛魚及八爪魚刺身

SOUP STATION

Caldo Verde

Selection of Bread with Butter

湯

葡國青菜湯

自選麵包伴牛油

SHAN XI HAND-MADE NOODLE STATION

Noodle with Braised Minced Pork in Pork Bone Soup

山西麵檔

肉燥豬骨湯拉麵

CARVING WAGON

Roasted Sirloin with Burgundy Sauce

Traditional Roasted Christmas Turkey with Giblet Gravy &

Cranberries Sauce

切肉車

燒西冷配紅酒汁

傳統燒火雞配金巴梨汁及火雞汁



澳門新葡京酒店
GRAND LISBOA
Macau

BBQ LIVE STATION

Charcoal Barbecued Pork Glazed with Rose Honey
Poached Marinated Chicken in Soya Sauce

HOT ITEM - Western

Grilled Lamb Chops with Rosemary and Jus
Baked Whole Sea Bass with Tomato "Portuguese Style"
Tempura Prawn
Spaghetti Bolognese
Thai Chicken Curry

HOT ITEM - Chinese

Sautéed Scallops, Shrimp & Sweet Beans with Seasonal Vegetables
Deep-fried Chicken with Lemon Sauce
Braised Vegetables & Wild Mushroom in Abalone Sauce
Braised E-fu Noodles with Crabmeat and Enoki Mushrooms
Deep-fried Wonton with Sweet & Sour Sauce
Steamed Rice

DESSERT

Macaron
Stollen Bread
Assorted Premium Butter Cake
Christmas Log Cake
Cream Brûlée with Winter Spice
New York Cheese Cake with Red Berries
Serradura
Milk Chocolate & Ginger Tartlette
Coffee Jelly & Mango Jelly
International Fresh Fruit Platter
Ice Cream with Condiments

Hot Dessert

Banana Pudding
Mini Portuguese Egg Tart
Chocolate Fountain with Fresh Fruits & Marshmallow

Chinese Dessert

Chilled Split Pea Pudding and flavored with Coconut
Chilled Osmanthus Pudding with Medlar Seeds
Double-boiled Pear with Apricot Kernel and Snow
Fungus Sweet Soup

Live Station

Glutinous Rice Balls with Peanuts and Sesame Seeds
Cotton Candy Station (Subject to availability)
Belgian Waffle Station

即席燒烤檔

炭烤玫瑰花蜜叉燒
桂花豉油雞

熱盤 - 西式

香草燒羊扒
葡式焗原條鱸魚
炸蝦天婦羅
肉醬意大利粉
泰式清邁咖喱雞

熱盤 - 中式

碧綠蜜豆蝦仁帶子

西檸脆炸雞
鮑汁野菌扒菜苗
蟹肉金菇炆伊麵
甜酸炸雲吞
白飯

甜品

馬卡龍
聖誕甜包
什錦牛油蛋糕
聖誕樹頭餅
忌廉燉蛋配冬天香料
紐約芝士餅配紅莓
木糠蛋糕
牛奶朱古力薑味撻
咖啡啫喱及芒果啫喱
時令環球鮮果拼盤
雪糕伴配料

熱甜品

香蕉布丁
迷你葡式蛋撻
朱古力噴泉配鮮果及棉花糖

中式甜品

椰汁馬豆糕
宮廷杞子桂花糕
南北杏雪耳燉雪梨

即席製作

流心糖不甩配花生及芝麻
即席棉花糖 (視乎情況而定)
即席比利時鬆餅