

*Begin Your  
New Chapter*



澳門 凱旋門  
L'ARC MACAU

## 佳偶天成宴

Romance Wedding Menu

每席 \$ 9,888

供十二位用

per table of 12 persons

登科大紅袍 (鴻運乳豬全體)

B barbecued Whole Suckling Pig

錦繡滿華堂 (彩椒腰果西芹蝦仁帶子)

Sautéed Shrimps with US Celery, Cashew, Scallops and Bell Peppers

龍皇獻彩盒 (酥炸海皇沙律卷)

Deep-fried Seafood Rolls

金枝伴玉樹 (三寶海味扒雙蔬)

Braised Conpoys, Fish Maw and Mushroom with Vegetables

麗影瑤池舞 (蟲草花花膠嫩竹絲雞)

Double-boiled Wushan Chicken Consommé with Fish Maw and Chinese Herbs

龍皇喜得水 (清蒸珍珠花尾龍躉)

Steamed Sabah Giant Grouper

心心菇相印 (蠔皇鮑片扒花菇)

Braised Sliced Abalone with Black Mushroom in Oyster Sauce

鴻運喜當頭 (蒜香脆皮吊燒雞)

Roasted Crispy Chicken Coated with Shaved Garlic

幸福倆纏綿 (蠔皇蝦子荷葉飯)

Steamed Fried Glutinous Rice Wrapped in Lotus Leaf

碧波情意長 (甫魚乾燒伊麵)

Braised E-fu Noodles with Dried Flounder and Black Mushroom

柔情甜蜜意 (百年好合紅豆沙)

Sweetened Red Bean Soup with Lily Bulbs

佳偶齊同心 (甜蜜鴛鴦美點)

Chinese Petit Fours

前程佳似錦 (繽紛生果拼盤)

Fresh Fruit Platter

每席奉送啤酒或汽水共十二罐

Complimentary 12 Cans of Beers or Soft Drinks for Each Table

## 珠聯璧合宴

Pearls Wedding Menu

每席 \$ 10,888

供十二位用

per table of 12 persons

珠聯璧合 (鴻運乳豬全體)

B barbecued Whole Suckling Pig

良緣天注定 (瑤柱龍環環)

Braised Yunnan Melon Rings Stuffed with Whole Conpoys

金屋喜藏嬌 (香酥帶子鵝肝芋盒)

Deep-fried Crispy Pastry with Foie Gras, Scallops and Mashed Taro

福星齊高照 (蜜豆木耳炒桂花蚌蝦球)

Sautéed Pacific Clams and Shrimps with Honey Beans and Black Fungus

鳳凰展姿堂 (松茸花膠燉雞)

Double-boiled Wushan Chicken Consommé with Fish Maw and Matsutake Mushroom

永共浴愛海 (清蒸沙巴龍躉)

Steamed Sabah Giant Grouper

如意掌上寶 (蠔皇湯翅扒海參)

Braised Abalones with Sea Cucumber in Oyster Sauce

鴻運喜當頭 (蒜香脆皮炸雞)

Roasted Crispy Chicken Coated with Shaved Garlic

珍珠佳滿盈 (鮑汁飄香荷葉飯)

Steamed Fried Millet Rice with Diced Chicken and Shrimps Wrapped in Lotus Leaf

長伴倆相依 (上湯雲吞伊麵)

E-fu Noodles with Shrimp Wontons in Consommé

百年偕好合 (百年好合紅豆沙湯圓)

Sweetened Red Beans Soup with Lotus Seed, Lily Bulbs and Glutinous Rice Dumplings

永結同心約 (凱旋雙輝美點)

Chinese Petit Fours

良辰添美景 (繽紛生果拼盤)

Fresh Fruit Platter

每席奉送啤酒或汽水共十二罐

Complimentary 12 Cans of Beers or Soft Drinks for Each Table

\*以上菜譜由2026年1月1日至12月31日供應；以上價格以澳門幣計算，並需收取百分之十服務費；不可與任何折扣優惠同時使用；澳門凱旋門保留因市場價格的浮動對以上菜譜價格及各項自作合理調整之權利。受條款及細則約束，如有任何更改，恕不另行通知。 Above offers are valid from 1 January to 31 December 2026. Above prices are quoted in MOP and subject to 10% service charge. Offer cannot be used in conjunction with other promotional offer or discount. In the case of unforeseeable market price fluctuations for any of the menu items, L'Arc Macau reserves the right to alter above menus prices and items; Terms and conditions apply, and subject to change without prior notice.

過量飲酒危害健康：CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE. EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH. Above offers are valid from 1 January to 31 December 2026. Above prices are quoted in MOP and subject to 10% service charge. Offer cannot be used in conjunction with other promotional offer or discount. In the case of unforeseeable market price fluctuations for any of the menu items, L'Arc Macau reserves the right to alter above menus prices and items; Terms and conditions apply, and subject to change without prior notice.

# 鸞鳳和鳴宴

## Harmony Wedding Menu

每席 \$12,888

供十二位用  
per table of 12 persons

鸞鳳共和鳴 (鴻運乳豬全體)

Barbecued Whole Suckling Pig

琴瑟樂百年 (銀環瑤柱甫)

Braised Radish Rings Stuffed with Whole Conpoy

龍君配佳人 (上湯美澳龍蝦伊麵)

E-fu Noodles with American Lobster in Supreme Soup

如意添吉祥 (黃金百花炸蟹釐餅)

Deep-fried Crab Claws Stuffed with Shrimp and Cuttlefish Mousse

福祿富貴足 (高湯螺頭雞燉翅)

Double-boiled Superior Shark's Fin with Sea Whelk in Chicken Bouillon

福祿有盈餘 (清蒸原條老虎斑)

Steamed Tiger Grouper

玉女抱金錢 (蠔皇原隻澳洲六頭鮑魚扒花菇)

Braised Whole Australian Abalones with Black Mushroom in Oyster Sauce

鳳凰效于飛 (脆皮炸子雞)

Roasted Crispy Chicken Coated with Shaved Garlic

天長共地久 (蠔皇蝦子荷葉飯)

Steamed Fried Glutinous Rice Wrapped in Lotus Leaf

幸福倆相依 (上湯鮮蝦水餃)

Shrimp Dumplings in Consommé

闔府慶團圓 (生磨合桃露湯圓)

Sweetened Ground Walnut Soup with Glutinous Rice Dumplings

比翼同雙飛 (美點雙輝映)

Chinese Petit Fours

馨果合家歡 (繽紛生果拼盤)

Fresh Fruit Platter

每席奉送啤酒或汽水共十二罐

Complimentary 12 Cans of Beers or Soft Drinks for Each Table

# 金玉滿堂宴

## Jade Wedding Menu

每席 \$15,888

供十二位用  
per table of 12 persons

金玉滿堂紅 (鴻運乳豬全體)

Barbecued Whole Suckling Pig

龍情柔蜜意 (上湯澳洲龍蝦伊麵)

E-fu Noodles with Australian Lobster in Supreme Soup

玉環嵌明珠 (發財蒜子瑤柱甫)

Braised Whole Conpoy with Black Flossy Moss

喜鵲報佳音 (黑松露醬蜜豆腐豉椒炒帶子)

Sautéed Scallops with Bell Peppers, Honey Beans and Snow Peas in Truffle Sauce

龍鳳展翅飛 (竹筍螺頭雞燉翅)

Double-boiled Superior Shark's Fin with Sea Whelk and Bamboo Fungus in Chicken Bouillon

吉慶有盈餘 (清蒸原條東星斑)

Steamed Leopard Coral Grouper

富貴喜臨門 (蠔皇原隻澳洲四頭鮑魚)

Braised Whole Australian Abalones in Oyster Sauce

喜鵲樂洋洋 (金牌脆皮醬燒雞)

Roasted Crispy Chicken

百年美眷合 (蠔皇蝦子荷葉飯)

Steamed Fried Glutinous Rice Wrapped in Lotus Leaf

萬福慶華堂 (上湯鮮蝦水餃)

Shrimp Dumplings in Consommé

幸福添美滿 (雙香雪耳燉椰青)

Double-boiled Sliced Coconut and Snow Fungus with Sweet and Bitter Almond in Rock Sugar Soup

永結同心願 (良緣雙輝美點)

Chinese Petit Fours

瑞果現呈祥 (繽紛生果拼盤)

Fresh Fruit Platter

每席奉送啤酒或汽水共十二罐

Complimentary 12 Cans of Beers or Soft Drinks for Each Table

\*以上菜譜由2026年1月1日至12月31日供應;以上價格以澳門幣計算,並需收取百分之十服務費;不可與任何折扣優惠同時使用;澳門風門保留因市場價格的浮動對以上菜譜價格及各項自作合理調整之權利。受條款及細則約束,如有任何更改,恕不另行通知。Above offers are valid from 1 January to 31 December 2026. Above prices are quoted in MOP and subject to 10% service charge. Offer cannot be used in conjunction with other promotional offer or discount. In the case of unforeseeable market price fluctuations for any of the menu items, L'Arc Macau reserves the right to alter above menus prices and items. Terms and conditions apply, and subject to change without prior notice.

適量飲酒危害健康: CONSUMO EXCESSIVO DE BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE. EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH. A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida; the sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited.

# 2026 婚宴自助餐菜譜 | Wedding Buffet Menu |

每位 \$898 per person  
150元起  
150 persons or above

## 前菜及沙律 Appetizers and Salad

西班牙黑毛豬火腿  
Iberico Bellota Ham

冰鎮雪花蟹腳  
Snow Crab Leg on Ice

三文魚刺身  
Fresh Salmon Sashimi

冰鎮鮮蝦  
Prawn on Ice

八爪魚刺身  
Octopus Sashimi

冰鎮新西蘭青口  
New Zealand Half Shell Mussels on Ice

精選壽司  
Selected Sushi

特色燒牛肉  
Roasted Beef with Black Pepper

意大利風乾火腿伴蜜瓜  
Air-dried Prosciutto with Honeydew Melon

扒意大利雜菜配香茅汁  
Grilled Fresh Vegetables with Pesto Sauce

青芥芥末蘋果雞沙律  
Roasted Chicken Salad with Green Mustard and Apple

意大利芝士配紫羅蘭馬番苗  
Buffalo Cheese Salad with Tomato and Basil

法國青豆吞拿魚香仔沙律  
Tuna Fish Salad with New Potato and French Beans

芒果汁豆腐伴蟹肉  
Bean Curd in Mango Sauce with Crab Meat

美臣雜肉批  
Mixed Home Made Meat Terrine

香草海鮮沙律  
Seafood Salad with Basil

黑松露醬煙鴨胸  
Smoked Duck Breast with Black Truffle Sauce

煙燻海鮮配紫洋蔥  
Smoked Seafood with Red Onion

辣椒仁牛油果沙律  
Avocado Salad with Chili Shrimp

凱撒沙律  
Caesar Salad

田園沙律  
Garden Fresh Green Salad

珍珠車厘苗  
Cherry Tomato

雜錦芝士拼盤  
Assorted Cheese Platter

### 醬汁 Dressings

油醋汁 / 千島汁 /  
法汁 / 黑醋些厘汁  
Vinegar / Thousand Island /  
French / Italian / Balsamic and  
Sherry Dressings

## 熱菜 Hot Dishes

清蒸珍珠龍躉  
Steamed Sabah Giant Grouper

香草燒羊腩  
Roasted Lamb Rack with Herb

咖喱炒蟹  
Fried Crab with Curry Sauce

椒鹽蒜香大蝦  
Fried King Prawn with Spicy Garlic and Salt

清燒多寶魚配蒜醬油汁  
Roasted Turbot Fish with Sweet Soy Sauce

香燒金沙骨配新薯  
Roasted Spare Rib with New Potato and Honey

香蔥芝士焗生蠔  
Baked Oyster with Spring Onion and Cheese

燒皇鮮菇扒西蘭花  
Broccoli with Mushroom in Oyster Sauce

鮑魚鴨片焗飯  
Braised Rice with Abalone and Sliced Duck

照燒芝麻雞扒  
Roasted Chicken Steak with Sesame

吉列石斑柳配芒果汁  
Deep-fried Grouper Fillets with Mango Sauce

紅酒燜金錢牛腩  
Stewed Beef Shank with Red Wine Sauce

芝士焗龍蝦伊麵  
E-fu Noodles with Lobster and Cheese

## 中式燒味拼盤 Chinese Barbecue

燒乳豬  
Roasted Suckling Pig

脆皮燒雞  
Roasted Chicken

## 切肉 Carving Station

燒美國肉眼扒配芥末汁及紅酒汁  
Roasted U.S. Rib Eye Beef Served with Mustard and Red Wine Sauce

## 湯 Soup

香南瓜魚翅湯配新鮮出爐麵包  
Roasted Pumpkin Soup with Mushroom and Shark's Fin  
With your choice of selected Bread and Rolls

## 甜品 Desserts

金箔榛子朱古力餅  
Chocolate Hazelnut Truffle Cake with Edible Gold Leaf

法式蛋白布甸  
Baked Egg White Pudding

葡式芝士餅  
Portuguese Cheese Cake

魚糖燻蛋布甸  
Caramel Custard

白森林蛋糕  
White Forest Cake

蘋果金寶  
Apple Crumble

意式奶凍  
Panna Cotta

意大利提拉米蘇  
Tiramisu

楊莓莓餅  
Baked Berry Tart

芒果綠茶蛋卷  
Mango and Green Tea Swiss Roll

葡式蛋撻  
Portuguese Egg Tart

迷你果撻  
Mini Fruit Tart

繽紛生果拼盤  
Fresh Fruit Platter

## 朱古力噴泉 Chocolate Fountain

曲奇、泡芙、棉花糖、草莓、鳳梨和蜜瓜  
With your choice of Cookies, Eclairs, Marshmallows, Strawberry, Pineapple and Honeydew Melon

\*以上菜譜由2026年1月1日至12月31日供應；每位奉送指定啤酒或汽水之杯；以上價格以澳門幣計算，並需收取百分之十服務費；不可與任何折扣優惠同時使用；澳門凱旋門保留因市場價格的浮動對以上菜譜價格及各項自作合理調整之權利。恕條款及細則約束，如有任何更改，恕不另行通知。

Above offer is valid from 1 January to 31 December 2026; Complimentary one glass of specified beer or soft drink for each person; Above price is quoted in MOP and subject to 10% service charge; Offer cannot be used in conjunction with other promotional offer or discount; In the case of unforeseeable market price fluctuations for any of the menu items, L'Arc Macau reserves the right to alter above menu price and items; Terms and conditions apply, and subject to change without prior notice.

適量飲酒有害健康；CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE. EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH. 禁止向未滿十八歲人士銷售或提供酒精飲料；A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS A MENORES DE 18 ANOS É PROIBIDA; THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED

# 2026 婚宴自助餐菜譜 II

每位 \$1,288 per person  
150起  
150 persons or above

## 前菜及沙律 Appetizers and Salad

鮑魚配鮮果橘子汁 (每位1隻)  
Abalone with Fresh Fruit on Mandarin  
Oranges Vinegar Dressings (1 abalone per person)

西班牙黑毛豬火腿  
Iberico Bellota Ham

新鮮生蠔  
Fresh Oyster

冰鎮雪花蟹腳  
Snow Crab Leg on Ice

三文魚刺身  
Fresh Salmon Sashimi

冰鎮鮮蝦  
Prawn on Ice

精選壽司  
Selected Sushi

黃金鮫魚  
Ika Kogane

燒豬頸肉西柚柚沙律  
Roasted Pork Jowl Salad with Pomelo

芝麻蠔肉  
Ajitruke Tsubugi with Sesame

希臘沙律  
Greek Salad

法國青豆吞拿魚蟹仔沙律  
Tuna Fish Salad with New Potato and  
French Beans

牛油果鮮蔬筍海鮮沙律  
Seafood Salad with  
Avocado and Asparagus

黑松露醬燒鴨胸  
Smoked Duck Breast with Black Truffle Sauce

鮮菇生果蝦沙律  
Prawn Salad with Fruit and Berry

南瓜香茵凍批  
Pumpkin Terrine with Mushroom

上海烤魷珍珠黑木耳雞肉沙律  
Chicken Meat and Black Fungus Salad with  
Wheat Gluten in Shanghai Style

法式芝士焗盤  
French Cheese Platter

凱撒沙律  
Caesar Salad

田園沙律  
Garden Fresh Green Salad

珍珠車厘茄  
Cherry Tomato

清蒸海上斑  
Steamed Fresh Red Spotted Grouper

芝士焗龍蝦伊麵  
Baked E-fu Noodles with Lobster and Cheese

葡式咖喱炒蟹  
Fried Crab with Curry Sauce in  
Portuguese Style

香燒羊架配鮮薄荷汁  
Roasted Lamb Rack with  
Fresh Mint Sauce

清燒龍蝦配南瓜汁  
Roasted Oilfish with  
Pumpkin Sauce

香燒金沙骨  
Roasted Spare Rib with Honey

香蔥芝士焗帶子  
Baked Scallop with Spring  
Onion and Cheese

帶子鮑魚扒西蘭花  
Broccoli with Scallop and Abalone  
Mushroom in Oyster Sauce

鮑魚鴨片焗飯  
Braised Rice with Abalone and Sliced Duck

紅酒焗和牛腩肉  
Stewed Australian Wagyu Beef Cheek Meat  
with Red Wine Sauce

黃金蒜香大蝦  
Fried King Prawn with  
Spicy Garlic and Salt

燒和牛卷金瓜  
Roasted Wagyu Beef Rolls  
with Pumpkin

百花釀蟹鉗  
Deep-fried Crab Claws  
Stuffed with Shrimp Mousse

## 中式燒味拼盤 Chinese Barbecue

脆皮燒乳豬  
Roasted Suckling Pig

特色燒鵝  
Roasted Goose

脆皮燒雞  
Roasted Chicken

## 切肉 Carving Station

燒美國肉眼配芥末汁及紅酒汁  
Roasted U.S. Rib Eye Beef Served with  
Mustard and Red Wine Sauce

## 湯 Soup

紅燒冬菇蟹鉗配新鮮出爐麵包  
Braised Shark's Fin Soup with Crab Meat  
With your choice of Selected Bread and Rolls

## 醬汁 Dressings

千島汁 / 法汁 /  
東方汁 / 黑醋些厘汁  
Thousand Island / French /  
Oriental / Balsamic and  
Sherry Dressings

## 甜品 Desserts

金箔馬卡龍  
Macaron with Edible Gold Leaf

法式蛋白布甸  
Baked Egg White Pudding

美式芝士餅  
American Cheese Cake

咖啡魚糖雞蛋布甸  
Coffee Caramel Custard

白森林蛋糕  
White Forest Cake

蘋果金寶  
Apple Crumble

意式奶凍  
Panna Cotta

意大利提拉米蘇  
Tiramisu

楊莓莓撻  
Baked Berry Tart

芒果綠茶蛋卷  
Mango and Green Tea Swiss Roll

葡式蛋撻  
Portuguese Egg Tart

迷你果撻  
Mini Fruit Tart

繽紛生果拼盤  
Fresh Fruit Platter

## 朱古力噴泉 Chocolate Fountain

曲奇、泡芙、棉花糖、草莓、鳳梨和蜜瓜  
With your choice of Cookies, Eclairs, Marshmallows,  
Strawberry, Pineapple and Honeydew Melon

\*以上菜譜由2026年1月1日至12月31日供應；每位奉送指定啤酒或汽水之杯；以上價格以澳門幣計算，並需收取百分之十服務費；不可與任何折扣優惠同時使用；澳門凱旋門保留因市場價格的浮動對以上菜譜價格及各項目作合理調整之權利。受條款及細則約束，如有任何更改，恕不另行通知。

Above offer is valid from 1 January to 31 December 2026; Complimentary one glass of specified beer or soft drink for each person; Above price is quoted in MOP and subject to 10% service charge; Offer cannot be used in conjunction with other promotional offer or discount; In the case of unforeseeable market price fluctuations for any of the menu items, L'Arc Macau reserves the right to alter above menu price and items; Terms and conditions apply, and subject to change without prior notice.

過量飲酒有害健康；CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE. EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH. 禁止向未滿十八歲人士銷售或提供酒類飲料；A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS A MENORES DE 18 ANOS É PROIBIDA. THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED

# 2026 澳門凱旋門 婚宴禮遇

卓越非凡的服務，成就動人難忘的美滿時刻！

我們的專業團隊悉心安排婚宴每項細節，為您們留下重要而美好的人生回憶！

## 惠顧滿十一席或以上，尊享以下非凡禮遇

- 蜜月套房一晚連二人自助早餐
- 豪華轎車連司機接載服務六小時
- 五層瑰麗裝飾結婚蛋糕 (供拍攝用)
- 奉送五磅結婚蛋糕於席前享用
- 每席奉送指定啤酒或汽水共十二罐
- 名貴香檳酒乙支 (供新人祝酒用)
- 超額酒水可享八折優惠或尊享任飲優惠套餐
- 免收自攜餐酒及洋酒開瓶費 (每席乙支)
- 席前享用美點及粉麵
- 全場免費泊車四小時
- 宴會茶芥全免
- 每席附設個性化雅緻菜譜
- 席上鮮花擺設
- 提供進場追光射燈
- 提供新娘房及化妝間
- 提供鴿片宴樂及茗茶招待
- 提供婚禮進場及背景音樂等影音設備
- 提供特大電子螢幕或投影機
- 提供個性化電子指示牌於酒店大堂及電梯入口處播放
- 大婚當日惠顧凱旋門午市可享八折優惠
- 奉送澳門凱旋門咖啡廳二人自助晚餐禮券

## 惠顧滿二十一席以上，可升級至以下優惠

- 升級豪華轎車連司機接載服務六小時
- 奉送指定啤酒或汽水任飲
- 自攜餐酒及洋酒開瓶費全免
- 每席奉送精美紅酒乙支
- 提供卡拉OK系統設備

\*以上優惠由2026年1月1日至12月31日供應；受條款及細則約束，如有任何更改，恕不另行通知。

過量飲酒危害健康；CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE. EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH. 禁止向未滿十八歲人士銷售或提供酒精飲料；A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS A MENORES DE 18 ANOS É PROIBIDA; THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED.



# 2026 L'Arc Macau Wedding Privilege

The exceptional service of L'Arc Macau creates memorable moments for you!  
Our professional team meticulously handles every aspect of your wedding,  
leaving you with cherished memories for a lifetime!

The following privileged items will be offered with  
a minimum guaranteed attendance of 11 tables

- 1-night suite accommodation with buffet breakfast for 2 persons
- 6-hour chauffeur driven bridal limousine service
- One 5-tier mock-up wedding cake (for photo-shooting)
- 5 lbs wedding cream cake before dinner
- Complimentary 12 cans of specified beers or soft drinks for each table
- A bottle of sparkling wine (for toasting ceremony)
- 20% off special discount on additional beverage or free flow beverage package
- Complimentary corkage fee for brought in wine or liquor (1 bottle for each table)
- Dim Sum and noodles before dinner
- Complimentary car parking for 4 hours for all guests
- Complimentary Chinese tea and condiments
- Personalized menus on each table
- Floral centerpiece for each table
- Follow spotlight for march-in
- Bridal room and dress room
- Mahjong facilities with Chinese tea service
- Usage of wedding music and in-house audio and visual system
- Usage of LED screens or build-in LCD projectors
- Usage of build-in plasma screens at hotel lobby and lift entrance for e-signage display
- 20% off special discount for lunch at L'Arc Chinese Restaurant on wedding day
- Complimentary Coffee Shop Dinner Buffet dining gift voucher for 2 persons

The following privileged items will be offered with  
guaranteed attendance of 21 tables

- Upgraded luxury level limousine with 6-hour chauffeur driven service
- Free flow of specified beer or soft drinks
- Complimentary corkage charge for brought in wine and liquor
- A bottle of specific wine for each table
- Usage of karaoke system

\*Above offers are valid from 1 January to 31 December 2026; Terms and conditions apply, and subject to change without prior notice.

適量飲酒危害健康；過量飲酒有害健康。EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH  
禁止向未滿十八歲人士銷售或提供酒精飲料；A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS A MENORES DE 18 ANOS É PROIBIDA. THE SALE  
OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED



澳門凱旋門酒店 澳門新口岸皇朝區城市日大馬路278號  
L'Arc Hotel Macau, Avenida 24 de Junho, No. 278, NAPE, Macau

電話 Enquiries : (853) 2880 8888 | 宴會部電話 Banquet Enquiries: (853) 8860 6011  
[www.larcmacau.com](http://www.larcmacau.com)