

经典婚宴

婚宴:

- ☞ 中式或西式套餐
- ☞ 半小时的餐前酒会，可乐，雪碧，冰冻果汁，青岛啤酒，高级红酒畅饮及小食
- ☞ 三小时可乐，雪碧，冰冻果汁，青岛啤酒，高级红酒畅饮
- ☞ 婚宴请柬（每桌5套）
- ☞ 每位客人精致礼物

仪式:

- ☞ 香槟塔庆祝仪式，提供一瓶750毫升的香槟酒及五层香槟塔
- ☞ 展示用婚礼蛋糕及一个可供食用的500克蛋糕

场地:

- ☞ 提供酒店音响系统，2支无线话筒，1台DVD播放机
- ☞ 签到台布置并赠送贵宾签名本、礼金本、签字笔
- ☞ 一套投影仪及投影屏幕使用

鲜花:

- ☞ 豪华婚桌鲜花布置

新人:

- ☞ 婚宴当周周末入住贵华客房两晚，并含次日双人自助早餐
- ☞ 确保预定三十桌以上，提供一桌婚宴10人试菜
- ☞ 预定二十九桌及以下，提供婚宴10人试菜五折优惠
- ☞ 于【气】Spa享用一小时双人玉石护理一次
- ☞ 于结婚一周年纪念日入住上海静安香格里拉酒店尊雅客房一晚，以及人民币2500元之酒店餐饮消费（此项礼遇需消费达到25桌以上方可享用）
- ☞ 蜜月期间连续三晚入住香格里拉酒店集团旗下指定酒店之豪华客房（此项礼遇需消费达到25桌以上方可享用）
- ☞ 奔驰婚车礼宾服务4小时

预订满10桌以上方可享用上述套餐

经典婚宴 中式菜单 A

人民币 20,999.00 每桌 10 人

喜庆风味八小碟
A Combination Appetizer of Happiness Eight

金陵化皮全体乳猪
Our Signature of Barbecued Whole Suckling Pig

香葱极品 XO 酱澳龙虾皇
Stir Fried Australian Lobster with Spring Onion in Homemade XO Sauce

脆皮芝士花枝球
Golden Fried Cuttlefish Balls with Cheese Stuffing

广式炒野生红花蟹
Chinese Style Stir Fried Red Swimming Crab with Spring Onion and Ginger

原盅静香浓汤佛跳墙
Double Boiled Our Signature of Buddha Jump Over The Wall
刺参，花胶，鲍鱼，瑶柱，金华火腿

肉汁焗原只一品鲍鱼
Braised Abalones with Broccoli and Meat Gravy

鲜露蒸游水澳星斑
Steamed Live Spotted Garoupa in Chinese Style with Fine Soya Sauce

脆皮顺德乳鸭
Crispy Fried Shunteh Duckling Marinated Cantonese Spices

白松露鼎湖扒时蔬
Steamed White Truffle and Bamboo Shoots Wrapped in Beancurd Skin

鲍汁螺丝烩伊面
Braised E-Fu Noodles with Shredded Sea Conch in Abalone Glaze

香滑桃胶杏仁茶
Sweetened Creamy Almond Tea with Peach Gum

湖畔美点双辉
Finest Selection of Chinese Petits Fours

岭南时令鲜果盆
Fresh Cut Fruit Platter

以上价格均为人民币，并需加收 10% 服务费及在上述价格与服务费总额上计征的 6% 的增值税
All prices are in RMB and are subject to 10% service charge and 6% value-added tax payable
on the prices together with the service charge

经典婚宴 中式菜单 B

人民币 20,999.00 每桌 10 人

鸿图喜庆八福碟
A Combination Appetizer of Happiness Eight

鸿运脆皮全体乳猪
Our Signature of BBQ Whole Suckling Pig

芝士金汤焗澳洲龙皇
Braised Australian Lobster with Pumpkin Cheese Glaze

野生白松露雪花澳洲牛柳粒
Stir Fried Australian Beef Tenderloin with Wild White Truffle

花雕鸡油蒸膏蟹
Steamed Mud Crab with Chinese Rice Wine and Chicken Broth

蟹皇白玉花胶羹
Fish Maw Portage with Crab Roe and Winter Melon

蚝皇一品鲍扣辽参
Braised Spiky Sea Cucumber with Abalones

广式清蒸东星斑
Steamed Live Spotty Garoupa in Cantonese Style

飘香豉油王乳鸽
Traditional Cantonese Soya Glazed Young Pigeon

瑶柱竹笙扒时蔬
Braised Baby Chinese Cabbage in Bamboo Pith and Conpoy Broth

蟹子龙皇炒饭
Fried Rice with Tobiko, Prawn and Australian Scallops

莲子芡实炖燕窝
Double Boiled Sweetened Bird's Nest with Lotus Seeds

百年美点双辉
Finest Selection of Chinese Petits Fours

丰收合时鲜果盆
Fresh Cut Fruit Platter

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