

The Reception:

- A sumptuous range of Chinese Dinner menus specially prepared by chefs
- A half-hour pre-function drinks including soft drinks, chilled juice, beer served with homemade chips & nuts
- **8** 3 hours beverage service including soft drinks, chilled juice, beer and one bottles of house wine for each table

The Ceremony:

- Champagne fountain celebration including a bottle of champagne (750ml) and a five level champagne towel
- Wedding cake presentation including a model wedding cake of which one genuine tier (500g) will be given to newlyweds

The Procession:

- Reception table set up with guest signature book, registration book and pen
- Some set of hotel projector & Screen

The Flower:

B Deluxe table centerpieces

For the couple:

- Ø One-night stay in Grand Premier Room on the night of the wedding including breakfast
- 🏿 Food tasting for 10 persons with 30 or more guaranteed tables
- 85 50% discount for food tasting with 10 persons on & below than 29 guaranteed tables

Applicable for 10 tables & above



WEST SHANGHAI

永恒婚宴 中式菜单A

人民币 10,999.00 每桌 10 人

喜庆风味 六小碟 A Combination Appetizer of Happiness Six

潮式靓卤水拼盘 Assorted Chaozhou Style Bittern Meat Platter

香辣 XO 酱爆爱尔兰蓝龙虾 Wok Fried Spicy Irish Blue Lobster with XO Sauce

黄金奶油芝士焗元贝 Golden Baked Scallops with Creamy Cheese Glaze

中式 孜 然 葱 爆 新 西 兰 羊 排 Chinese Roasted Cumin New Zealand Rack of Lamb

松茸乳鸽炖太子鲍 Double Boiled Matsutake and Young Pigeon with Baby Abalone

鲜露蒸双喜珍珠龙趸 Steamed Live Giant Pearl Garoupa in Chinese Style

驰名沙姜霸皇鸡 Poached Chicken with Fresh Chopped Ginger and Shallot

高湯松露浸时令蔬 Poached Seasonal Vegetables with Truffle Broth

烟三文鱼芦笋炒饭 Smoked Salmon and Asparagus Fried Rice

陈年果皮红豆沙 Sweetened Red Bean Porridge with Lotus Seeds and Lily Bulb

> 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



永恒婚宴 中式菜单 B

人民币 10,999.00 每桌 10 人

鸿图喜庆亢福碟 A Combination Appetizer of Happiness Six

薑蔥炒爱尔兰蓝龙虾 Wok Fried Irish Blue Lobster with Ginger and Spring Onion

> 陈皮絲蒸鲜鮑 Steamed Baby Abalone with Tangerine Peel

黑椒蒜片安格斯雪花牛粒 Stir Fried Angus Marbled Beef with Chinese Garlic and Pepper Sauce

X.O 酱爆杂菌炒辽参 Stir Fried Spiky Sea Cucumbers and Mushrooms with XO Sauce

花胶鲍螺金汤羹 Chinese Pumpkin Soup with Shredded Fish Maw and Sea Conch

豆酱蒸东海大黄鱼 Steamed East Sea Yellow Croaker with Salted Soya Beans

> 广东明炉脆皮烧鸭 Crispy Roasted Duck in Cantonese Style

瑶柱扒娃娃菜 Poached Baby Chinese Cabbage with Conpoy

黑松露花蛤焖伊面 Braised E-Fu Noodle with Black Truffle Paste and Clam Meat

冰糖红枣燉桃胶 Sweetened Peach Gum with Red Dates in Rock Sugar Syrup

> 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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