

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, selected red wine and sparkling wine served with homemade canapés
- ✧ 3 hours beverage service including soft drinks, chilled juice, beer, selected red wine and sparkling wine
- ✧ Wedding invitations (five sets per table booked)
- ✧ Chocolate wedding favours

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:

- ✧ Hotel in-house sound system including 2 wireless microphones
- ✧ Reception table set up with guest signature book, registration book and pen
- ✧ One set of hotel projector & Screen

The Flower:

- ✧ Deluxe table centerpieces

For the couple:

- ✧ Two-night stay in Deluxe Suite on the weekend of the wedding including breakfasts
- ✧ Food tasting for 10 persons with 30 or more guaranteed tables
- ✧ 50% discount for food tasting with 10 persons on & below than 29 guaranteed tables
- ✧ 50% discount for booking the guest room from Deluxe Suite on the night of the wedding
- ✧ One-hour Jade Stone Massage at CHI, The Spa for two persons
- ✧ One-night Anniversary Stay in a Deluxe room in Jing An Shangri-la Hotel with RMB 2,500 dining credit(For 25 tables and above)
- ✧ Consecutive three-nights Honeymoon Stay in a Deluxe Room at selected Shangri-la Hotels or resorts (For 25 tables and above)
- ✧ Mercedes Benz limousine for 4 hours

Applicable for 10 tables & above

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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