

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
- ✂ 3 hours beverage service including soft drinks, chilled juice, beer and two bottles of selected red wine for each table
- ✂ 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 Executive 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 Signature CHI Balance treatment at CHI, The Spa for two persons
- ✂ One-night Anniversary Stay in a Deluxe room in Jing An Shangri-la Hotel with RMB 1,500 dining credit (For 25 tables and above)
- ✂ Special Bathrobe with acronym of the new couple

Applicable for 10 tables & above

## 华丽婚宴 中式菜单 A

人民币 16,999.00 每桌 10 人

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

鸿运脆皮金猪拼盘  
Our Signature of BBQ Suckling Pig Platter

香浓牛油焗澳洲红龙皇  
Chinese Style Braised Jumbo Australian Red Lobster in Rich Cheese Glaze

剁椒粉丝蒸元贝  
Steamed Scallops with Garlic and Chopped Pickled Chili

汽锅肉汁扣鲍螺脯  
Stewed Sea Conch and Eringi Mushroom with Meat Glaze

松茸珍珠鸡汤炖刺参  
Double Boiled Matsutake and Guinea Fowl Soup with Spiky Sea Cucumber

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

蒙古脆皮风沙鸡  
Golden Fried Chicken with Crispy Garlic

上汤野生白松露浸露筍  
Poached Asparagus with Wild White Truffle Broth

金菇双喜烩伊面  
Braised E-Fu Noodle with Enoki Mushroom and Yellow Garlic Chive

冰糖红枣嫩燕窝  
Sweetened Bird's Nest with Red Dates in Rock Sugar Syrup

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

## 华丽婚宴 中式菜单 B

人民币 16,999.00 每桌 10 人

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

金陵化皮金猪拼盘  
Our Signature of BBQ Suckling Pig Platter

花雕鸡油蒸原只皇帝蟹  
Steamed Alaska King Crab with Chinese Rice Wine and Chicken Broth

辣炒澳洲雪花牛柳粒  
Spicy Stir-Fried Diced Australian Marbled Beef Fillet

金银蒜茸蒸象拔蚌仔  
Steamed Baby Geoduck with Garlic and Vermicelli

瑶柱花胶海参羹  
Braised Fish Maw, Sea Cucumber and Japanese Conpoy Portage

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

明炉脆皮吊烧鸭  
Cantonese Style of Roasted Duck

浓汤松茸浸时令蔬  
Poached Seasonal Vegetables with Matsutake in Rich Broth

鲜虾鲍粒炒饭  
Fried Rice with Diced Abalone and Shrimp

椰汁木瓜炖燕窝  
Double Boiled Bird's Nest with Papaya and Coconut Cream

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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