

北京香格里拉饭店优雅婚庆 SHANGRI-LA'S Elegance Package

80 人以上喜宴包价可享受以下服务:

This Elegance Package provides the following (minimum of 80 persons):

- ♥ 厨师精选制作的自助餐或中式精美菜肴
A sumptuous international buffet or Chinese menu, prepared by our master chefs
- ♥ 新娘换装间配备茶水及小吃
Bridal changing room with Chinese Tea and Cookies
- ♥ 中式或西式桌椅布置
Chinese or Western decorations for tables and chairs
- ♥ 就餐期间可享受 2 小时畅饮可乐, 雪碧、中国茶、本地矿泉水及茶水, 自带红白葡萄酒和中式白酒, 免收开瓶费
Enjoy free flow of Coke, Sprite, Chinese Tea, local mineral water for 2 hours during meal period
- ♥ 婚礼基础舞台搭建, 基础的音响设备及 2 支无线麦克风
Stage set-up with basic sound system with 2 standing microphones
- ♥ 北京香格里拉饭店景阁高级客房入住一晚并提供鲜花, 水果及次日咖啡 CHA 自助餐厅双人早餐 (80 人以上即可享用)
One-night stay in Garden Wing Superior Room with bridal decorations and amenities including fresh flowers, a fresh fruit platter, and buffet breakfast for 2 at Café Cha Restaurant the next morning.
- ♥ 上述高级客房, 如需连续使用, 可享受特惠价
Special room rate for extended rooms or subsequent nights' stay
- ♥ 如预订孩子百天宴可享受 10% 的折扣
10% discount for 100-days birth celebration event

每位人民币 688 元

垂询及预定, 请致电婚宴组团队 86-10-8882 6767 / 6720, 邮箱 events.slb@shangri-la.com

优雅婚宴菜单 1
Elegance Wedding Menu 1

(金玉满堂) 香宫拼盘
(鸭卷, 中华海藻丝, 泡椒鲶鱼皮, 卤水金钱肚、樱花海蜇头)
Classic Six Cold Dishes Platter

(共偕白首) 翡翠花枝炒澳带
Sautéed Australian Scallops and Cuttlefish with a Green Vegetable

(金童玉女) 美极煎大花虾
Pan-fried King Prawns with Magic Sauce

(美满婚姻) 杞子松菌炖鸡汤
Double-boiled Chicken Soup with Wolfberry and Matsutake Mushrooms

(天长地久) 鲍汁花菇焖南美参
Braised Sea Cucumber with Black Mushrooms and Abalone Sauce

(富贵有余) 冬菜蒸多宝鱼
Steamed Whole Turbot with Preserved Vegetables

(鸾凤和鸣) 沙拉菜配红酒牛肋肉
Pan-fried Beef Ribs in Red Wine Sauce with Garden Salad

(情比金坚) 一品红烧肘子
Slow-cooked Pork Knuckle with Soy Sauce

(金枝玉叶) 羊肚菌炒西芹百合
Stir-fried Celery and Lily with Morels

(情意绵绵) 金菇瑶柱焖伊面
E-fu Noodles with Oyster Sauce

(永结同心) 美点影双辉
Chinese Petit Fours

(合家欢聚) 合时生果盘
Seasonal Fresh Fruits Platter

人民币 688 元/每位
RMB688 net per person

优雅婚宴菜单 2
Elegance Wedding Menu 2

(金玉满堂) 特色六彩碟
(鸭卷, 中华海藻丝, 泡椒鲶鱼皮, 卤水金钱肚, 芥辣黑木耳, 樱花海蜇头)
Classic Six Cold Dishes Platter

(共偕白首) 酱皇爆花枝象拔蚌
Stir-fried Geoduck and Cuttlefish with Soy Bean Paste

(金童玉女) 脆皮黄金虾
Deep-fried Prawn Fillet

(美满婚姻) 虫草花胶炖螺头
Double-boiled Sea Whelk and Fish Maw with Aweto Flower

(天长地久) 鲍汁南美参扣鲜鲍
Braised Whole Abalone with Sea Cucumber

(富贵有余) 清蒸石斑鱼
Steamed Garrupa Fish

(鸾凤和鸣) 美味一品烧鸡
Classic Roasted Chicken

(情比金坚) 黑椒松板牛肋肉
Pan-fried Beef Ribs with Black Pepper

(金枝玉叶) 金汤浸时蔬
Poached Chinese Cabbage in Superior Sauce

(情意绵绵) 扬州炒饭
Fried Rice "Yang Zhou" Style

(永结同心) 汤丸红豆沙
Red Bean Soup with Sweet Dumplings

(合家欢聚) 合时生果盘
Seasonal Fresh Fruit Platter

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