

预订 10 桌及以上宴席
For 10 or more tables

免费五层装饰蛋糕模型（仅供拍照）

Five-tier decorative wedding cake for photo taking

奉送新人中式或西式简餐两份

Complimentary set lunch or dinner for couples

免费提供内置音响设备及话筒二支

Complimentary build-in sound system with 2 microphone

免费提供标准舞台摆设

Complimentary standard stage setup

免费于婚宴期间使用新娘化妆间

Complimentary use of one bridal room for dressing or make-up during the banquet

两个主桌精美摆台布置

Set up of two VIP tables

免费中式茶服务

Complimentary Chinese tea service

签到台一个及标准迎宾花摆设

One reception table and standard flower set up

每桌标准鲜花摆台

Standard flower decoration on all dining tables

每桌人民币 3,288 元+15%的服务费，可供十位享用，超出人数按每位人民币 328.80 元+15%的服务费收费
RMB3,288 + 15% service charge per table of 10 guests; each additional guest at RMB328.80 + 15% service charge

菜单及价格有效期至 2015 年 12 月 31 日 All menus & packages are valid till 31 December, 2015

凡预订 20 桌及以上宴席
For 20 or more tables

免费停车券（20 张）

Twenty complimentary parking coupons for guest use

免费入住豪华蜜月房一晚，配迎宾水果

One night's complimentary stay in a Deluxe Room with welcome fruits

免费香苑双人自助早餐或双人客房早餐送餐服务

Breakfast for two at Café Wu or in the comfort of the guestroom

可享受全球香格里拉酒店精选蜜月假期优惠

Exclusive honeymoon offers from Shangri-La hotels and resorts worldwide

如举办婴儿满月/百日宴，可享有食品九折优惠

Discount of 10% for the full moon or 100-day birthday celebration event

凡预订 40 桌及以上宴席
For 40 or more tables

将豪华蜜月房免费升级至行政套房一晚，配迎宾水果

Free upgrade Deluxe Room to Suit Rooms with welcome Fruits

详情咨询及预订，请联系婚宴专员：黄琮女士

For more information or reservations, please contact our wedding specialist, Olivia Huang,

电话/Tel: (86 27) 8580 6868 - 6344 电子邮件/E-mail: olivia.huang@shangri-la.com

中式菜单 A

精美六味碟
Six Special Cold Dishes

三文鱼刺身拼盘
Salmon Sashimi Platter

蒜香琵琶鸭
Half Roasted Duck and Half Steamed Duck

美极黑椒大虎虾
Roasted Tiger Prawns with Black Pepper

虫草花竹笙炖全鸡汤
Double-boiled Whole Chicken Soup with Cordyceps Flower and Bamboo Fungus

香辣葱姜炒花蟹
Stir-fried spotted Crab with Gin and Scallion in chili sauce

XO 酱彩虹杭椒炒牛仔柳
Stir-fried Sliced Beef and Hangjiao Chili in XO Sauce

鲍汁红烧一品全肘
Braised Full Pig's Knuckle in Abalone Sauce

清蒸桂花鱼
Steamed Mandarin Fish with Scallion

蒜蓉粉丝蒸大连活鲍鱼
Steamed Fresh Dalian Abalone with Minced Garlic and Vermicelli

双喜丸子
Braised Minced Pork and Fish Balls

蒜子香菇上汤娃娃菜
Braised Baby Cabbage in Mushroom and Garlic

锦绣幸福炒饭
Fried Rice with Diced Seafood and Vegetables

美点双辉
Finest Selection of Chinese Petit Fours

百年好合
Sweetened Syrup with Lotus Seeds and Lily Bulb

水果拼盘
Fresh Seasonal Fruit Platter

每位人民币 328.8 + 15% 服务费 RMB 328.8 per person and subject to 15% service charge

中式菜单 B

精美六味碟
Six Special Cold Dishes

三文鱼刺身拼盘
Salmon Sashimi Platter

秘制宫廷飘香鸡
Roasted Chicken with Special Sauce

白灼泰国活虎虾
Boiled Thailand Fresh Tiger Prawn

滋补炖双鸽汤
Double-boiled two Pigeon Soup with Lycium barbarum

椒盐掌中宝拼鲍鱼卷
Salted boneless Chicken Feet combination Abalone Spring Rolls

腰果彩虹牛仔粒
Braised Pig Knuckle in Brown Sauce

荷香粉蒸排骨
Steamed Pork Ribs with Rice Flour

清蒸海石斑
Steamed Garoupa with Scallion

三鲜烧海参
Braised Sea Cucumber with Three Delicacies

双喜丸子
Braised Minced Pork and Fish Balls

枸杞上汤时蔬
Sautéed Seasonal Vegetables

锦绣幸福炒饭
Fried Rice with Diced Seafood and Vegetable

美点双辉
Finest Selection of Chinese Petit Fours

甜甜蜜蜜
Sweetened Coconut Milk with Sago

水果拼盘
Fresh Seasonal Fruit Platter

每位人民币 328.8 + 15% 服务费 RMB 328.8 per person and subject to 15% service charge