

**凡预订 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
- 免费嘉宾签到簿一本  
Complimentary guest signature book
- 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
- 两个主桌精美摆台布置  
Arrangement 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 arrangement
- 每桌标准鲜花摆台  
Standard flower decoration on all dining tables

每桌人民币 3,888 元+15%的服务费，可供十位享用，超出人数按每位人民币 388.80 元+15%的服务费收费  
RMB3,888 + 15% service charge per table of 10 guests; each additional guest at RMB388.80 + 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

香格里拉专属嘉宾请柬（20 张）

Thirty complimentary wedding invitation cards

获赠五层装饰蛋糕模型拍照的顶层水果蛋糕一个（2 磅）

A four-tiered dummy wedding cake for photography and top tier fruit cake will be given to the newlyweds(two pounds)

免费提供 3 小时软饮无限量畅饮

Complimentary free-flowing soft drinks and juices for three hours

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**

结婚周年礼品 – 免费入住酒店豪华房一晚并享用香苑双人自助早餐

First year anniversary gift - one night's stay in a Deluxe Room with buffet breakfast for 2

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：黄琼女士**

**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*

彩虹牡丹大龙虾  
*Sautéed Lobster with Sliced Egg Rolls*

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

XO 酱银杏西芹炒花姿片牛仔柳  
*Stir-fried Royal Mussel with Ginkgo and Lily Bulb in XO Sauce*

武汉辣的跳  
*Braised Bullfrog in Chili Sauce*

秘制宫廷飘香鸡  
*Roasted Chicken with Special Sauce*

孜然炸寸骨  
*Deep-fried Spareribs with Cumin Sauce*

清蒸多宝鱼  
*Steamed Turbot with Shredded Scallion*

蒜子红烧甲鱼  
*Braised Turtle in Brown Sauce*

双喜丸子  
*Braised Minced Pork and Fish Balls*

金腿枸杞上汤时蔬  
*Sautéed Seasonal Vegetables with Mushroom*

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*

## 中式菜单 B

精美六味碟

*Six Special Cold Dishes*

粤式烧味大拼盘

*Barbecued Meat Combination Platter "Cantonese" Style*

大龙虾刺生拼三文鱼

*Salmon Sashimi and Big Lobster Combination Platter*

虫草花炖全鸡汤

*Double-boiled Whole Chicken Soup with Cordyceps Flower*

XO 酱彩虹炒牛柳丝

*Stir-fired Beef Fillet with Celery and Lily Bulbs*

沙拉海鲜角

*Deep-fried Dried Seafood with Salad Sauce Wrapped in Bread*

香辣葱姜炒花蟹

*Stir-fried Sea Crab with Scallion and Ginger in Spicy Hot Sauce*

红烧一品东坡全肘

*Braised Pig Knuckle in Brown Sauce*

清蒸多宝鱼

*Steamed Turbot with Scallion*

粉丝蒜茸蒸扇贝

*Steamed Scallop with Bean Vermicelli and Shredded Garlic*

双喜丸子

*Braised Minced Pork and Fish Balls*

蒜子香菇上汤扒娃娃菜

*Braised Baby Cabbage with Mushroom and Garlic*

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*