

Diamond Wedding Package

- ✦ Diamond Wedding Lunch menu, Chinese or Western style
- ✦ A decorative 3-tier wedding cake
- ✦ Champagne tower and two bottles of sparkling wine
- ✦ Wedding ice-carving decor (a pair of kissing swans)
- ✦ Customized wine label design and production, personalized with the couple's photo
- ✦ Exquisitely designed wedding banquet set-up with wedding linens and ribbons
- ✦ Deluxe fresh floral centerpieces for all dining tables
- ✦ Elegant guest signature book
- ✦ Free flow of soft drinks during the wedding lunch
- ✦ A red carpet leading to the head table
- ✦ Two complimentary parking spaces
- ✦ Waiver of corkage fees for any red/white wine and Chinese wine brought by guests

Special Benefits for the Bride & Groom

- ✦ Two nights' complimentary stay for the couple in a Bridal Suite with fresh floral arrangements and a bottle of imported champagne
- ✦ Romantic breakfast for the couple
- ✦ Personalized monogrammed pajamas for the bride and groom
- ✦ Dining voucher at Scene a Café, valued at CNY 600 nett
- ✦ A special room rate for the couple's family members and relatives

Terms and Conditions:

CNY 4688 (+15% service charge) per table / 10 persons per table

This package requires a minimum guarantee of 10 tables.

The package rate may change without prior notice.

China World Hotel reserves the final right of interpretation
for above terms and conditions.

*For more information, call our wedding specialists at
tel: 6505 2266—6260 or email: events.cwh@shangri-la.com*

Menu Option 1

风味六小碟 五香牛肉,熏鱼,海蜇,花肉泡菜,炆黄瓜,凉拌胶花菜	A combination of spicy beef, smoked fish, jellyfish, sliced pork meat with pickled Chinese cabbage, pickled cucumber and seaweed
鲍鱼芦笋拼日本甜虾三文鱼刺身	Marinated abalone with asparagus, sweet shrimp Japanese style and salmon sashimi
名门雪影虾球	Sauteed shrimp balls with crab roe, egg white and milk
竹笙鸡茸烩燕窝	Braised bird's nest with minced chicken and bamboo pith
太后蒸珍珠贝	Steamed fresh pearl shell with vermicelli and minced garlic
黑椒吊烧琵琶鸭	Roasted duck with black pepper sauce
鱼香松子黄鱼	Simmered yellow-fin tuna with pine nut in Sichuan sauce
杏鲍菇扒时蔬	Braised vegetable with eringii mushroom
蒜香烟肉炒饭	Fried rice with bacon and minced garlic
芒果芦荟西米露	Sweetened sago with aloe and mango
杞子桂花糕,糯米糍	Sweet-scented osmanthus cake with Chinese wolfberry, glutinous rice ball with sweet filling
水果拼盘	Seasonal fresh fruit platter

Menu Option 2

江南大拼盘 香辣蝴蝶贝, 五味酱凤尾虾, 镇江肴肉, 菠菜卷, 烧汁蒜香茄子	Jiang Nan combination platter including clams with hot sauce, shrimp with spice sauce, crystal cured pork, spinach roll, eggplant with minced garlic in bbq sauce
蒜茸开边蒸龙虾	Steamed lobster with minced garlic
蜜椒汁煎羊排	Double boiled duck soup with morel mushroom and worm grass
虫草花羊肚菌炖水鸭汤	Braised abalone soup with crab roe
柚子蜜桃烧排骨	Braised pork rib with sweet walnut and grapefruit
红烧珍珠鲍鱼	Braised limpet mollusk with soy sauce
清蒸多宝鱼	Steamed turbot with fine soy sauce
金银蛋肥牛浸时蔬	Simmered vegetable with beef and egg, salt egg
避风塘炒饭	Fried rice Hong Kong style
南北杏银耳炖木瓜	Double boiled papaya with tremella mushroom and almond
绿茶腰豆糕, 糯米糍	Kidney bean cake with green tea, glutinous rice ball with sweet filling
水果拼盘	Seasonal fresh fruit platter