

## *Jade Wedding Package*

- ✦ Jade Wedding Lunch menu, Chinese or Western style
- ✦ A decorative 3-tier wedding cake
- ✦ Champagne tower
- ✦ 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 red wine
- ✦ Romantic breakfast for the couple
- ✦ A special room rate for the couple's family members and relatives

#### Terms and Conditions:

CNY 4288 (+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: (86 10) 6505 2266—6260 or email: [events.cwh@shangri-la.com](mailto: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
什锦刺身拼盘 醋青花鱼,三文鱼,蝴蝶贝, 鲷鱼,金枪鱼	Sashimi combination platter including mackerel, salmon, butterfly clam, sea bream and tuna
美极珍珠鲍鱼掌中宝	Deep-fried limpet mollusk with chicken feet in maggi sauce
中式蜜瓜牛柳	Sauteed beef tenderloin with honeydew melon
淮杞乌鸡炖猴头蘑汤	Double boiled Houtou mushroom soup with black chicken and Chinese wolfberry
黑椒吊烧琵琶鸭	Roasted duck with black pepper sauce
清蒸多宝鱼	Steamed turbot with fine soy sauce
蒜茸扒双蔬	Poached vegetables with minced garlic
桃李炒饭	Fried rice with seafood and raisins
西米黑珍珠露	Chilled sago with grass jelly
燕麦擂沙汤丸,桂花红豆糕	Oatmeal coated "Tang Yuan", red bean paste cake
水果拼盘	Seasonal fresh fruit platter

## *Menu Option 2*

鸿运乳猪拼盘	Roasted suckling pig combination platter
白灼虾	Poached shrimp
烧汁什菌牛柳	Braised beef tenderloin with assorted fungus in bbq sauce
龙皇太子羹	Braised scallop and seafood soup
清蒸活桂鱼	Steamed mandarin fish with fine soy sauce
至尊猪骨锅	Simmered pork bone with sweet corn, water chestnut and sugarcane
杏鲍菇扒菜胆	Simmered green vegetables with eringii mushrooms
黄金炒饭	Fried rice with crab roe, diced scallop and seaweed
红豆沙小丸子	Boiled red bean paste dumpling
杞子桂花糕, 南瓜饼	Sweet-scented osmanthus cake with Chinese wolfberry, pumpkin cake
水果拼盘	Seasonal fresh fruit platter