

Platinum Wedding Package

- ✦ Platinum 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, ribbons and customized menu covers
- ✦ Deluxe fresh floral centerpieces for all dining tables
- ✦ Elegant guest signature book
- ✦ Free flow of soft drinks and local beer 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 new couple
- ✦ Personalized monogrammed pajamas for the bride and groom
- ✦ Personalized monogrammed feather pillow and duvet
- ✦ Dining voucher at Scene a Café, valued at CNY 1,000 nett
- ✦ Dining voucher to celebrate the couple's first wedding anniversary, valued at CNY 1,000 nett
- ✦ A special room rate for the couple's family members and relatives

Terms and Conditions

CNY 6888 (+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 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

MENU OPTION

地球大合奏 芥茉虾, 镇江肴肉, 樱之花, 五 香牛肉, 酱汁千层, 口福鸡, 红油 莴笋, 凉拌胶花菜	A combination of mustard shrimp, crystal cured pork, salmon in x.o sauce, spicy beef, soy bean curd skin, poached chicken with Sichuan sauce, bamboo shoot in hot sauce, marinated seaweed
上汤焗龙虾	Baked lobster in superior soup
果仁牛柳	Pan-fried diced beef tenderloin with bell pepper and honeydew melon
大展鸿图鲍鱼羹	Braised abalone soup with crab roe
太后蒸扇贝	Steamed fresh scallop with vermicelli and minced garlic
盐焗鸡	Salt baked chicken
清蒸活桂鱼	Steamed mandarin fish with fine soy sauce
白灼双宝蔬	Poached vegetables
黄金炒饭	Fried rice with crab roe, diced scallop and seaweed
芦荟木瓜双皮奶	Double boiled milk with papaya and aloe
杏仁咖啡糕, 棉花盏	Coffee cake with almond, sweet milk tart,
水果拼盘	Seasonal fresh fruit platter