

A perfect day to remember forever: Let our team help you to create a wedding day that is not only stylishly elegant, but one with a wow factor to impress your guests ...

A Kerry Wedding Experience: ***“DRAGON & PHOENIX” PACKAGE***

Price at RMB458.00 net per person

Package includes:

- Chinese set or buffet menu selections
- Champagne fountain with one complimentary bottle of Champagne
- One mock wedding cake
- A 1 kg. wedding Cake
- Stylish table setup decorated with ribbon
- Tabletop centerpieces for dining tables
- Red carpet
- Waived corkage fee
- One guest registration book
- One night stay in a suite, with breakfast for two persons and a bottle of imported red wine
- Box of candy gift for all guests
- Guest invitation cards on guaranteed minimum attendance of 60%
- 30 red packets

* Price quoted above is net price.

* Valid until 31 December 2009.

* Minimum number of 100 guests is required to enjoy the above package rate.

* Additional RMB10,000.00 net for rental of Rooftop Garden.

* AV equipment rental at RMB1,500.00 net per set, inclusive of one set of control panels, two speakers and two wireless microphones.

* Free flow of soft drinks, juices, local mineral water and local beer throughout the function at RMB50.00 net per person.

For more information, please call (86 10) 65618833 extension 6643.

CHINESE WEDDING MENU – “DRAGON & PHOENIX” PACKAGE
RMB458.00 NET PER PERSON

中式婚宴- 龙凤呈祥系列，每位人民币 RMB458.00 净价

Menu A

龙阁满堂红（餐前六味小碟）
Assorted Chinese Cold Cuts Combination

鸾凤和鸣（凤巢锦绣河虾仁）
Fried Shrimps with Assorted Vegetables

情浓情斟酌（野山菌炖米鸭汤）
Double Boiled Duck Soup with Wild Mushrooms

龙凤贺呈祥（翡翠花枝凤球）
Sautéed Sliced Squid and Chicken with
Green Vegetables

良缘天合（碧绿无锡三寸骨）
Braised Pork Spare Ribs “Wuxi” Style
with Vegetables

双凤报佳音（瑰玫豉油皇乳鸽）
Sautéed Pigeon with Soya Sauce

海誓共山盟（巴蜀干烧桂花鱼）
Pan-fried Mandarin Fish Sichuan-style

宝碟伴明珠（鲍汁北菇鸭掌）
Braised Duck Web and Mushrooms
in Abalone Sauce

掌上明珠（竹笙福果浸时蔬）
Braised Seasonal Vegetables with Bamboo Pith
in Superior Stock

幸福贺鸳鸯（鸡丝鸳鸯炒饭）
Fried Rice with Shredded Chicken

百年双辉影（美点双辉）
Fancy Duet Dessert

春风满大地（时令水果拼盘）
Fresh Fruit Platter

Menu B

玉蝶双飞舞（餐前六味小碟）
Assorted Chinese Cold Cuts Combination

鸿运喜临门（乳猪锦绣大拼盘）
Roasted Suckling Pig and Cold Cuts
Combination

鸳鸯齐戏水（西洋参炖鸳鸯鸡）
Double Boiled Chicken Soup with Ginseng

仙人戏西施（玉环肉丸酿虾球）
Brewed Shrimp Balls with Meat Balls
and Winter Melon

锦绣年华（黑椒美果牛柳粒）
Pan-fried Beef Tenderloin with Black Pepper Sauce

佳偶天成久（豉油皇蒸多宝鱼）
Steamed *Duo Bao* Fish with Black Bean Sauce

邂逅结珠帘（春旦罗汉扒大鸭）
Braised Duck with Vegetables

喜鸽报安康（XO 酱翡翠炒鸽柳）
Sautéed Pigeon Fillets and Green Vegetables
with XO Sauce

百子影千孙（猪肝杞子红枣浸时蔬）
Braised Seasonal Vegetables with Pork Liver and
Red Dates in Superior Stock

携手共创和（蟹肉银芽伊府面）
Braised *E-Fu* Noodles with
Crab Meat and Bean Sprouts

连生富贵子（莲子百合红豆沙）
Sweetened Red Bean Cream with Lotus Seeds
and Lily Buds

思情满神州（时令水果拼盘）
Fresh Fruit Platter