

比翼双飞

*免费入住浪漫温馨蜜月套房一晚及次日早餐送餐服务

*蜜月套房免费赠送鲜花及丰盛水果篮

*心心相印手印泥（现场成型）或精美相框（限量版，送完即止）

*豪华婚宴场地和新人入场红地毯

*婚典接待台和精美婚典签到簿

*新娘独立化妆室

*新娘手捧花及新人胸花

*香槟塔及香槟一瓶

*LCD 投影仪、屏幕一套及两个无线麦克风

*提供舞台及音响设施一套（不含背景板）

*中式或西式婚宴菜单

*赠送高档红葡萄酒 1 瓶（每席）

*贵宾席特别鲜花布置

*为参加婚礼的嘉宾提供优惠住宿价格

每席为人民币 2988+15%服务费（每席 10 人）

更多北京国贸饭店婚宴详情和场地选择，敬请联系我们的专业婚典服务人员。

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国贸饭店
Traders Hotel

BEIJING

AT CHINA WORLD TRADE CENTER

By Shangri-La

婚宴菜单 A Wedding Menu A

优雅六小碟
Special six appetizers platter

杞子上汤虾
Poached prawn in superior broth with wolfberry

蜜瓜牛柳粒
Wok fried beef with melon

海鲜酸辣汤
Hot and sour soup with seafood

头抽多宝鱼
Steamed turbot with superior soy broth

至尊红烧肉
Braised pork belly

大漠风沙鸡
Crispy fried marinated chicken

虾籽烧海参
Braised sea cucumber with shrimp roe

清炒田园蔬
Stir fried garden vegetables

黄焖娃娃菜
Braised baby cabbage in saffron broth

扬州炒香苗
Yang Zhou style fried rice

百合红豆沙
Sweetened red bean broth with lily bulb and lotus seed

美满鲜果盘
Seasonal fresh fruits platter



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婚宴菜单 B Wedding Menu B

精品六围碟
Assorted Oriental appetizers

笼仔荷叶虾
Steamed prawn with lotus leaf

葱椒牛仔骨
Fried beef ribs with scallion and pepper

银鱼浦蛋汤
Silver bait and egg broth

剁椒象皮鱼
Steamed filefish with chopped chili pickles

金牌蒜香骨
Fried garlic marinated pork ribs

一品吊烧鸡
Crispy fried chicken

冬菇烧海参
Braised sea cucumber with shiitake mushroom

清炒田园蔬
Stir fried garden vegetables

珍菌炒时蔬
Braised seasonal mushrooms with fresh green

龙凤配炒饭
Fried rice with shrimp and chicken

桂花雪耳露
Sweetened snow fungus broth with osmanthus

幸福鲜果盘
Seasonal fresh fruits platter



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婚宴菜单 C Wedding Menu C

迎宾六品碟
Selection of cold delicacies

茶香奶油虾
Wok fried prawn with tea

松茸炒牛肉
Fried beef with Matsutake mushroom

文丝豆腐羹
Fine shredded bean curd broth

曲靖风味鱼
Fried river carp with chili and garlic

参枣烧蹄膀
Braised pork knuckle with red dates and ginseng root

玫瑰豉油鸡
Soy braised chicken

鲍汁烧海参
Braised sea cucumber with abalone sauce

清炒田园蔬
Stir fried garden vegetables

竹影兰花拼
Braised bamboo pith with broccoli

牛肉松炒饭
Fried rice with beef

蜜枣炖雪梨
Double boiled pear broth with honey dates

时令鲜果盘
Seasonal fresh fruits platter