



国贸饭店
Traders Hotel

BEIJING

AT CHINA WORLD TRADE CENTER

By Shangri-La

心心相印

*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

*免费赠送三磅水果蛋糕

*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 3288+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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婚宴菜单 A Wedding Menu A

京味六美碟
Special six appetizers platter

名酱花姿片
Fried cuttlefish with XO sauce

美极炒河虾
Stir fried prawn with soy sauce

羊城脆皮鸭
Roasted crispy duck

金菇鱼肚羹
Braised fish maw soup with enoki mushroom

蜜豆炒牛肉
Wok fried beef with honey bean

双冬烧海参
Braised sea cucumber with mushroom and bamboo shoot

清蒸桂花鱼
Steamed Mandarin fish with superior soy sauce

南乳吊烧鸡
Roasted marinated chicken with salted bean curd

鸡汁绿叶蔬
Fried garden green with chicken broth

海鲜炒米饭
Seafood fried rice

椰汁西米露
Sweetened sago broth with coconut milk

美满鲜果盘
Seasonal fresh fruits platter



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婚宴菜单 B Wedding Menu B

幸福六小碟
Assorted Oriental appetizers

避风塘花姿
Sautéed cuttlefish with garlic and chili

千岛玫瑰虾
Fried prawn with thousand island sauce

核桃炒鸭片
Stir fried sliced duck with walnut

海皇银丝羹
Braised seafood broth

烧汁牛柳粒
Wok fried beef with soy sauce

海参红烧肉
Braised pork belly with sea cucumber

清蒸左口鱼
Steamed olive flounder with superior soy sauce

金牌蒜香鸡
Crispy fried garlic marinated chicken

海米娃娃菜
Braised baby cabbage with dried shrimp

鸳鸯双味饭
Duo of fried rice

百合南瓜羹
Sweetened pumpkin broth with lily bulb

幸福鲜果盘
Seasonal fresh fruits platter



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婚宴菜单 C Wedding Menu C

开胃六喜碟
Selection of cold delicacies

翡翠花姿片
Sautéed cuttlefish with garden vegetables

椒盐凤尾虾
Fried prawn with salt and pepper

荔茸香酥鸭
Crispy fried duck with taro puree

瑶柱鸡丝羹
Braised chicken broth with dried scallop

五彩炒牛肉
Wok fried beef with capsicums

海参焖猪手
Braised pork knuckle with sea cucumber

蒜子烧桂鱼
Braised Mandarin fish with garlic

姜葱太白鸡
Poached chicken with ginger and leek

珍菌南瓜盅
Braised mushrooms in whole pumpkin

名酱海鲜面
Fried noodle with seafood and XO sauce

木瓜银耳露
Sweetened snow fungus broth with papaya

时令鲜果盘
Seasonal fresh fruits platter