

## 珠联璧合

\*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 2 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 3688+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

极品六美碟  
Special six appetizers platter

羊城烧味拼  
Assorted Cantonese BBQ meats platter

银丝蒸扇贝  
Steamed half shell scallop with glass noodle and garlic paste

金抽煎大虾  
Fried prawn with superior soy sauce

虫草花鸡汤  
Chicken broth with plum flower

珍菌爆牛柳  
Wok fried beef with mushrooms

一品东坡肉  
Braised pork belly

清蒸海石斑  
Steamed fresh garoupa

香酥豆腐卷  
Crispy fried stuffed bean curd roll

上汤奶白菜  
Braised green cabbage with superior broth

太极鸳鸯饭  
Duo flavors of fried rice

核桃露汤圆  
Sweetened walnut broth with glutinous rice dumplings

锦绣水果盘  
Seasonal fresh fruits platter



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## 婚宴菜单 B Wedding Menu B

时尚六小碟  
Assorted Oriental appetizers

潮式卤水拼  
Cantonese style soy braised meat platter

豉汁蒸鲜鲍  
Steamed fresh abalone with bean sauce

翡翠大虾皇  
Sautéed prawn with garden green

火燻炖鸡汤  
Double boiled chicken soup with preserved ham

夏果牛柳粒  
Fried beef with Macadamia nut

鲍贝红烧肉  
Braised pork belly with sea clam

清蒸海石斑  
Steamed fresh garoupa

蟹黄扒豆腐  
Braised bean curd with crab meat

金瑶扒双蔬  
Garden vegetables with dried scallop sauce

飘香荷叶饭  
Lotus leaf wrapped rice

莲子桂圆汤  
Sweetened longan broth with lotus seed

甜蜜水果盘  
Seasonal fresh fruits platter



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婚宴菜单 C  
Wedding Menu C

国贸六喜碟  
Selection of cold delicacies

乳猪烧味拼  
Roasted suckling pig and BBQ meat platter

香辣翡翠螺  
Fried jade sea whelk with chili paste

古典油焖虾  
Stir fried prawn in tomato sauce

人参炖鸡汤  
Double boiled chicken with fresh ginseng root

烧汁牛仔骨  
Braised beef ribs with soy sauce

蚝豉红烧肉  
Braised pork belly with dried oyster

清蒸海石斑  
Steamed fresh garoupa

八珍烧豆腐  
Braised bean curd with seafood

蟹肉田园蔬  
Garden green with crab meat sauce

福建炒香苗  
Fujian style fried rice

红莲海底椰  
Sweetened sea coconut broth with lotus seed and red date

恩爱鲜果盘  
Seasonal fresh fruits platter