

Bliss Wedding Package

*Complimentary one night stay in a Honeymoon Suite with breakfast on following day

*Complimentary fresh floral and sumptuous fruit basket in Honeymoon Suite

*“Heart to Heart” handprint clay or deluxe photo frame (until stock lasts)

*Complimentary use of an exclusive venue and red carpet for bridal entrance

*Welcome reception table and wedding registration book

*Bridal changing room

*Bridal bouquet and corsages

*Champagne fountain and 1 bottle of Champagne

*LCD projector with 1 screen and 2 wireless microphones

*Use of sound system and staging without backdrop

*Selection of Chinese/Western set or buffet menu

*3 pounds fruit cake

*1 bottle of wine (per table)

*Fresh floral centerpiece for VIP table

*Special room rate discount for guests

Our Bliss Wedding Package is priced at RMB 3288 per table. (10 persons per table)
Subject to 15% service charge.

To learn more about weddings at Traders Hotel, Beijing and the choices of venues, please contact our wedding specialist at Tel: (86 10) 6505 2277 ext 6220, Fax: (86 10) 6505 3175 or E-mail: kathy.guo@tradershotels.com



国贸饭店
Traders Hotel

BEIJING

AT CHINA WORLD TRADE CENTER

By Shangri-La

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