

- ♡ *Elite Chinese-style wedding menu*
- ♡ *3 Hours free flow of soft drink and Beer, and complimentary with 1 bottles of Shangri-la selected imported wine*
- ♡ *Complimentary Executive Suite for one night stay (including welcome flowers, fruits and one bottle of house red wine) and 2 breakfasts at Horizon Club Lounge the next day*
- ♡ *One Luxury Mercedes limousine arrangements on wedding day (4 hours in Chengdu urban wedding services)*
- ♡ *Arch with Deluxe Flowers at wedding entrance*
- ♡ *Luxury wedding head table set up with exquisite VIP table flower*
- ♡ *Mysterious marriage car trip show*
- ♡ *Wonderful food presentation Show*
- ♡ *5-Tiers dummy wedding cake and 4 pounds of wedding cake*
- ♡ *Champagne tower with one bottle of sparkling wine*
- ♡ *Unique Bridal resting room*
- ♡ *Sweet celebration gift*
- ♡ *Romantic wedding giveaway from hotel*
- ♡ *Welcome drinks with chips and nuts within 45 minutes*
- ♡ *Delicate Reception table with signing scroll*
- ♡ *The bride and grooms with twelve brooches*
- ♡ *Random camera and comes with CD-ROM on the wedding day*
- ♡ *Complimentary 1 set of fixed LCD projectors with Screens*
- ♡ *Exclusive butler wedding service*
- ♡ *Complimentary a pair of Shangri-La wedding robes Embroidered with the names*
- ♡ *Complimentary Chengdu Shangri-La Hotel Executive Suite for one night including buffet breakfast next day on the wedding anniversary*

RMB3,888 per table + 15% service charge and government tax (10 persons per table)

Only apply to tables above 22 (inclusive)

Will not notice if there is any change on the above wedding package price and content

The above wedding package provided by hotel will only depend on hotel events occupancy and no changes or refund

For enquiries or reservations, please contact our wedding specialist

At tel: (86 28) 8409 7348 / 8409 7307

Or Email: grace.jiang@shangri-la.com

Chinese Wedding Set Menu

BBQ Platter with Six Cold Dishes Combination

Shark's Fin Soup with Assorted Seafood in Superior Soup

Poached Live Prawn with Soy Sauce

Steamed Red Grouper with Superior Soy Sauce

Braised Sea Cucumber with Minced Pork and Vegetable

Stir-fried Spring Chicken with Dried Chili and Sichuan Pepper

Sichuan Style Smoked Duck with Tea Leaf

Steamed Scallop with minced garlic

Braised Turtle Meat with Taro and Green Vegetable

Braised wild mushroom with abalone sauce

Braised Crab Roe with Broccoli

Steamed rice with shrimp and lotus leave

Sweetened white fungus soup with date

Seasonal Fruits Platter

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