

### **Wan Mei Wedding Package 2009**

Complimentary use of the luxurious Grand Ballroom

A sumptuous range of Chinese set menus specially prepared by our Executive Chefs

A four-tier wedding cake and which the top tier two pound fruit cake will be given to the newlyweds

Complimentary use of Shangri-La hotel Terrace Garden for the wedding photo shoot

A bottle of sparkling wine and a five-tier champagne glass tower for toasting ceremony

Complimentary use of red carpet and stage

Specially designed table set up and centerpiece

One night stay in an Executive Suite with buffet breakfast for two persons in I Café or Horizon Club Lounge

Wedding set up for bridal room

Imported bottle of wine with couple's name on the label

Fruit and flower amenities upon check-in

Chocolate Pralines as turn down amenity

Complimentary use of swimming pool and Health Club during the stay

Complimentary car parking for all invited guests at the hotel car park

Complimentary use of changing room for the bride

Complimentary use of LCD/Screen

Guestbook with marker pen

Wedding march music and existing audiovisual equipment system

Overnight stay for two in an Executive Suite on the weekend of the first wedding anniversary

Free corkage fee and waiving of 15% surcharge for your baby's full moon celebration in the hotel

Complimentary I Café buffet lunch voucher for 4 persons

Complimentary food tasting for 5 persons two (2) weeks before the wedding day

Special Beverage Option:

RMB40 net per person: Includes one bottle of local red wine per table and free flow of soft drinks and local beer

#### **Terms and Condition:**

Minimum Guaranteed Requirement: 200 Guests

Valid from January 1 to December 31, 2009

Please contract our wedding specialist – Gigi Li

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大连香格里拉大饭店  
Shangri-La hotel

DALIAN, CHINA

完美婚宴  
Wan Mei Wedding Menu

龙凤呈祥

Cold Dishes

碧绿花枝玉带

Stir-fried Scallops with Cuttlefish and Vegetables

清蒸大连大鲍 (2 两)

Steamed Abalone

盐水大虾 (7-8 头)

Poached Prawns

古法蒸加吉鱼

Steamed "Jia Ji" Fish Special Style

红烧海参

Braised Sea Cucumber with Brown Sauce

富贵全家福

Braised Assorted Seafood with Chicken

姜葱炒飞蟹

Sautéed Crab with Ginger and Leek

黑椒牛仔骨

Black Pepper Beef Ribs

明炉吊烧鸭

Roasted Duck

脆皮风沙鸡

Deep-fried Garlic Crispy Chicken

蒜茸粉丝蒸扇贝

Steamed Scallops with Vermicelli and Minced Garlic

鲍汁花菇时蔬

Braised Cauliflower with Mushrooms Vegetables with Abalone Sauce

喜面

Braised Noodles with Vegetables

美点双辉映

Chinese Petit Fours

精美生果盘

Seasonal Fruit Platter

人民币 3,680 元加收 15% 服务费/桌 (10 位)

RMB3,680 plus 15% surcharge per table (10 Pax)