

Xuan 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

Complimentary massage voucher for 2 persons

Complimentary I Café buffet lunch voucher for 4 persons

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

Tel: (86 411) 8252 5000, ext.6371 Fax: (86 411) 8252 4930 Email : gigi.li@shangri-la.com

炫美婚宴
Xuan Mei Wedding Menu

龙凤呈祥

Cold Dishes

红烧海参

Braised Sea Cucumber with Brown Sauce

蒜茸牛油蒸大连大鲍鱼 (2 两/只)

Steamed Dalian Abalone with Garlic Butter

迎春全家福

Braised Assorted Seafood with Chicken

蒜茸粉丝蒸扇贝

Steamed Scallops with Minced Garlic and Vermicelli

清蒸桂鱼

Steamed Mandarin Fish

盐烤大虾 (7-8 头)

Roasted Prawns

姜葱炒飞蟹

Sautéed Crab with Ginger and Leek

当红炸子鸡

Deep-fried Crispy Chicken

碧绿红枣扒肘子

Braised Pork Leg with Chinese Date

黑椒牛柳条

Stir-fried Beef Fillet with Black Pepper Sauce

蒜泥猪排

Pork Ribs with Minced Garlic

蟹肉扒双蔬

Braised Seasonal Vegetables with Crab Meat

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 3,380 元加收 15%服务费/桌 (10 位)

RMB3,380 plus 15% surcharge per table (10 Pax)