



浦东香格里拉大酒店
Pudong Shangri-La

SHANGHAI

Dear Guest,

Celebrate of your love and devotion to one another with The Perfect Wedding at the Pudong Shangri-La.

We want to make this occasion especially memorable for you. Let us frame your devotion with one of the most romantic views in Shanghai. We have the perfect setting for your intimate ceremony. You'll cherish every moment as you and your loved-one recite vows overlooking the lights of The Bund.

Music from a string quartet will usher you down the aisle and into your first dance together as husband and wife. Custom-made flower arrangements will decorate every tabletop as you and your guests are served a gourmet feast.

We'll help you celebrate your union on a truly grand scale. Enjoy the romance and celebration of The Perfect Wedding. Make this an evening you'll always remember. At the Pudong Shangri-La, we have the resources to make your perfect wedding happen for you.

Sincerely,

The Wedding Specialists at the Pudong Shangri-La

THE
Perfect
WEDDING

33 Fu Cheng Lu, Pudong, Shanghai 200120, China
Telephone No. (86-21) 6882 8888 Facsimile No. (86-21) 6882 9998

The Premium Wedding

∞ The Procession

- ∞ 2 hours string quartet and use of our in-house sound system*
- ∞ Red aisle runner*
- ∞ Stage with Roman pillars and backdrop*
- ∞ Champagne fountain celebration*
- ∞ Unity candle ceremony*
- ∞ Presentation wedding cake*

∞ The Reception

- ∞ Wedding invitations (five sets per booked table)*
- ∞ Guest signature scroll*
- ∞ Half hour cocktail reception*
- ∞ 3 hours beverage service with Chinese or Western set dinner including soft drinks, chilled juice, beer and one bottle of house red wine for each table*
- ∞ Premium floral centrepieces*
- ∞ Themed menu covers on dining tables*

∞ For the couple

- ∞ One Limousine pickup for the bride or family member (within Shanghai outer ring)*
- ∞ One-night stay in Premier Bund Room on the evening of the banquet plus breakfast at Yi Café*
- ∞ Room upgrade on the evening of the banquet with 30+ guaranteed tables*
- ∞ Two (2) Shangri-La bathrobes embroidered with the bride and groom's names*

RMB6388.00 per table of 10 persons + 15% surcharge

*** Above prices are subject to change without prior notice*

*** Above package is applicable for minimum booking of 10 tables*

*** Room and car type subject to availability*

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Pudong Shangri-La

SHANGHAI

The Premium Wedding Menu I

如意八小碟

Eight Cold Appetizer Combinations

黄油扇贝皇

Baked Sea Scallops with Creamy Cheese Sauce

千岛花枝球

Stir-fried Cuttlefish Ball with Thousand Islands Sauce

瑶柱鸡丝翅

Braised Shark's Fin Soup with Shredded Chicken and Sun Dried Scallops

鲍汁白灵菇

Braised Abalone Mushrooms with Garden Green Vegetable

孜然烤羊扒

Grilled Lamb Chop with Cumin Sauce

清蒸大青斑

Steamed Grouper with Soy Sauce

明炉挂烧鸭

Roasted Duck with Bean Sauce

肘子烩时蔬

Braised Seasonal Vegetables with "Jinhua" Ham in Oyster Sauce

飘香荷叶饭

Fried Rice with Seafood and Duck Meat Wrapped in Lotus Leaf

红豆沙汤丸

Sweetened Red Bean Cream with Glutinous Rice Dumping

美点双辉映

Finest Selection of Chinese Petit Fours

锦绣鲜果盆

Seasonal Fruits Platter

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SHANGHAI

The Premium Wedding Menu II

如意八小碟

Eight Cold Appetizer Combinations

荔茸炸带子

Deep Fried Crispy Sea Scallops with Taro Paste

翡翠明虾仁

Stir Fried Shrimps with Garden Green Vegetable

鱼肚竹笙翅

Shark's Fin Soup with Bamboo Sums and Fish Maw

碧绿白玉鲍

Braised Top Shell with Oyster Sauce

蜜椒牛仔骨

Braised Beef Short Rib with Honey Glaze

清蒸大青斑

Steamed Grouper with Soy Sauce

天府手烤鸡

Roasted Boneless Chicken with Barbeque Sauce

云腿鲜时蔬

Stir Fired Superior Vegetables Compliment with "Yunnan Ham"

海鲜乌东面

Wok Fried 'Odon' Noodle with Seafood and Black Pepper Sauce

桂园西米露

Sweetened Sago Broth with Sun Dried "Gui Yuan"

美点双辉映

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