

## *Eternity Love*

- ♥ *Sumptuous Chinese Wedding Dinner*
- ♥ *Complimentary night stay in Deluxe room with Breakfast for 2 persons*
- ♥ *Honeymoon room set up (Bed sheet, Double Happiness sign and Nuts)*
- ♥ *Welcome Fruits in the room*
- ♥ *Unlimited flow of Soft drinks (WangLaoJi, Coke and Sprite) & Beer with the choice of Qingdao or Heineken beer)*
- ♥ *Choice of Special wedding favors for all your guests*
- ♥ *Bridal Changing room*
- ♥ *Personal Wedding Butler throughout the evening*
- ♥ *9 – tiers Wedding Dummy Cake*
- ♥ *Elegant Champagne fountain with 1 bottle of sparkling juice*
- ♥ *2 X VIP table set up with grand Fresh Floral centerpieces*
- ♥ *Traditional Dragon and Phoenix display for both VIP tables.*
- ♥ *Dragon and Phoenix chair covers for 1 VIP table.*
- ♥ *Red Carpet accompanied the grand entrance*
- ♥ *Complimentary use of LCD Projector.*

*Minimum 20 tables to enjoy the above package*

*Items offered in the package are subject to changes*

*To organize your Shangri-La wedding in Wenzhou's finest venue,  
Please contact our Wedding specialist at (86 577) 8998 6867 or email [events.slwz@shangri-la.com](mailto:events.slwz@shangri-la.com)*



温州香格里拉大酒店  
Shangri-La hotel

WENZHOU, CHINA

## 中式婚宴菜单

### Wedding Menu

精致十碟 (任选十款 六荤四素)

Cold dishes (Choice of 10 6Meat 4Veg)

白灼花蛤、风味鳗鲞、精选虾干、炸凤尾鱼、美味鸭舌、盐水仔鸭、葱油海蜇、传统蒸蟹、白切嫩鸡、  
拌万年青、凉拌木耳、糯米糖藕、百合南瓜、拌羊栖菜、拌金针菇、时令水果

Poached Clam, Salted Eel, Dried Shrimps, Deepfried Anchovy, Duck tongue, Salted duck, Marinated Jelly  
fish, Steamed Crab, Boiled Chicken, vegetables with sesame oil, Marinated Black Fungus, Stuffed lotus root  
with glutinous rice, Mixed lily and pumpkin, Marinated Seaweed, Marinated mushroom enoki, Seasonal

fruits

**或选**

**Or**

双拼蝴蝶盘 (任选四大盘)

Cold Combine Plate (Choice of 4)

如意同心圆 (送)

Boiled Glutinous Rice Balls (Complimentary)

海皇烧鱼翅

Braised Shark's Fin in Superior Sauce

双拼蒸黄鱼

Steamed Yellow Croaker with Two Style

黄油焗龙虾

Baked Lobster with Butter

鸿运澳洲鲍

Braised Australia Abalone

脆皮炸双鸽

Deep-fried Pigeon

吉祥蒸蛸螯

Steamed Green Crab

黑椒牛仔骨

Beef shot rib with black pepper sauce

碧绿海中宝

Fried Assorted Seafood with vegetables

百合灼芥兰

Stir-fried Kale with Lily

美点映双辉

Chinese Dim Sum

(椰茸蒸软糍 枣泥蜜方糕)

鲜果雪蛤露

Stewed Hasma with Fresh Fruit

甜蜜时令果

Seasonal Fresh Fruit Platter



温州香格里拉大酒店  
Shangri-La hotel

WENZHOU, CHINA

## 中式婚宴菜单

### Wedding Menu

潮汕卤水拼

Assorted Meat Combination Chaozhou Style

精致六碟 (任选六款 四荤二素)

Cold Dishes (Choice of 6 4meat 2 Veg)

美味鸭舌、炸凤尾鱼、精选虾干白切嫩鸡、盐水仔鸭、风味鳗鲞糯米糖藕、  
百合南瓜、葱油海蛰拌金针菇、时令水果

Duck tongue, Deep-fried fish, Dried Shrimps, Boiled Chicken, Salted duck, Salted Eel, Stuffed lotus root  
with glutinous rice, Marinated Pumpkin and lily, Jellyfish, Enoki mushroom with soy sauce, Seasonal Fruits

**或选**

**Or**

双拼蝴蝶盘 (任选四大盘)

Cold Combine Plate (Choice of 4)

如意同心圆 (送)

Boiled Glutinous Rice Balls (Complimentary)

鲍汁扒辽参

Braised Sea Cucumber in Abalone Sauce

双拼蒸黄鱼

Steamed Yellow Croaker with Two Style

黄油焗龙虾

Baked Lobster with Butter

生炒澳洲鲍

Stir-fried Australia Abalone

吉祥蒸蛸螯

Steamed Green Crab

元贝荷香鸡

Steamed Chicken with Conpoy in louts Leave

巴西碳烤肉

Char-grilled Pork Brazilian Style

银巢海上鲜

Braised Assorted Seafood in Noodle Nest

芦笋炒百合

Stir-fried Asparagus with Lily bulb

美点映双辉

Chinese Dim Sum

(黄桥酥烧饼 岭南鸡蛋挞)

(Crispy Cake HuangQiao Style, Egg Tart)

木瓜汁雪蛤

Stewed Hasma with Papaya

甜蜜时令果

Seasonal Fresh Fruit Platter