

## 魅力婚庆

套餐每桌 7999 元人民币净价

包含以下：

- 婚房：酒店行政套房 1 晚，包含次日自助餐厅双人早餐、婚房装饰布置、葡萄酒 1 瓶、甜品及水果
- 用餐期间提供软饮畅饮
- 约 10 磅婚宴蛋糕，四层精美装饰蛋糕
- 魅力婚宴迎宾甜品台及迎宾茶水
- 五层典雅香槟塔，2 瓶气泡酒
- 婚宴期间享用酒店三层约 77 平米新娘化妆间
- 使用多功能厅内顶棚音响设备及 2 支无线麦克风
- 使用投影仪及幕布 1 套
- 主桌鲜花装饰
- 6 人试餐（至少提前 5 天预订）
- 由烹饪团队精心呈献中式盛宴

### 条款说明

- 以上价格均为人民币，并已包含 10% 服务费及在上述价格与服务费总额上计征的政府税及增值税(如适用)
- 每桌 10 人，如一桌不满 10 人仍按 10 人收费，如超过 10 人按实际人数收费
- 以上优惠价格仅适用于 2019 年 12 月 31 日之前
- 以上价格仅适用于四层九龙厅 10 桌起，二层 1/3 大宴会 15 桌起
- 如需使用露天花园（仅限预订九龙厅），另加收人民币 30,000 元净价

魅力婚庆菜单 1  
Joyous Wedding Package Menu 1

凉菜 Cold Dish

【六福临门】迎宾六小碟

Appetizer Specialties

老陈醋木耳, 鲜香桃仁, 鲜香豇豆, 泉水牛肉, 老醋蜇头, 酸辣鱼皮

Marinated Black Fungus with Vinegar, Marinated Fresh Walnuts, Marinated Fresh Cowpeas, Spring Water Poached Beef, Marinated Jelly Fish Head with Dark Vinegar Sauce, Cold Fish Skin Flavored with Chili and Sour Sauce

汤 Soup

【缘定今生】羊肚菌杞子炖竹丝鸡

Stewed Black Chicken with Morel and Chinese Wolfberry Soup

主菜 Main Course

【百子千孙】鸭缘烤鸭

Ya Yuan Peking Duck

【吉祥如意】油焖大虾皇

Deep-fried King Prawns with Tomato Sauce

【情深似海】陈皮蒸大连鲜鲍

Steamed Abalone with Tangerine Peel

【吉庆有余】豆酱蒸海斑

Steamed Grouper Fish with Soya Sauce

【金鸡报喜】金芒炸仔鸡

Deep-fried Chicken with Sliced Mango

【香柳满楼】金芥密椒松阪牛肋骨

Braised Beef Ribs with Honey Mustard

【丰财聚宝】一品圆蹄趴海参

Braised Pork Knuckle in Soy Sauce

【花开富贵】瑶柱上汤浸西兰花

Dried Scallops with Broccoli

米饭 Rice

【鸳鸯戏水】鸳鸯炒饭

Fried Rice with Shrimps and Sliced Chicken

甜品及果盘 Dessert and Fruit Platter

【和和美美】黑芝麻汤圆露

Black Sesame Paste Rice Dumpling

【姹紫嫣红】合时果盘

Fresh Seasonal Fruit Platter

魅力婚庆菜单 2  
Joyous Wedding Package Menu 2

凉菜 Cold Dish

【六福临门】迎宾六小碟

Appetizer Specialties

老陈醋木耳, 鲜香桃仁, 珊瑚海蜇花, 捞拌冰藻, 泡椒鱼皮, 龙须牛肉

Marinated Black Fungus with Vinegar, Marinated Fresh Walnuts, Marinated Jelly Fish Head with Dark Vinegar Sauce, Marinated Seaweed with Sesame, Cold Fish Skin Flavored with Wild Chili, Spicy Shredded Beef

汤 Soup

【琼浆玉液】云腿瑶柱鸡茸烩燕窝

Stewed Ham and Scallop, Diced Chicken and Bird's Nest

主菜 Main Course

【比翼双飞】冰梅烤鸭

Roasted Duck with Plum Sauce

【游龙戏凤】白灼游水基尾虾

Boiled Fresh Prawns with Light Soy Sauce

【情深似海】金蒜粉丝蒸大连鲜鲍

Steamed Dalian Abalone with Garlic and Bean Vermicelli

【吉庆有余】清蒸深海斑

Steamed Grouper Fish with Light Soya Sauce

【白头偕老】百灵菇扒海参

Braised Sea Cucumber with Wild Mushroom Sauce

【珠圆玉润】春蛋双冬扣圆蹄

Braised Pork Knuckle with Quail Eggs

【紫气东来】紫苏酱黄金脆鱼柳

Deep-fried Fish Fillet with Basil Sauce

【金枝玉叶】杞子银耳浸时蔬

Braised Fresh Vegetables with Snow Fungus and Wolfberry

面条 Noodles

【幸福绵长】金菇烩伊面

Braised E-fu Noodles with Mushroom Sauce

甜品及果盘 Dessert and Fruit Platter

【百年好合】莲子百合红豆沙汤圆

Red Bean Soup with Lotus and Rice Dumpling

【姹紫嫣红】合时果盘

Fresh Seasonal Fruit Platter