

华丽婚庆

套餐每桌 9999 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
- 用餐及签到期间提供软饮和非鲜榨果汁无限量畅饮
- 约 10 磅婚宴蛋糕，四层精美装饰蛋糕
- 华丽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 平米专用新娘化妆间
- 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

华丽婚庆菜单 1

Alluring Wedding Package Menu 1

凉菜 Cold Dish

【鸿运彩蝶】迎宾六小碟

Appetizer Specialties

老陈醋木耳, 泡椒藕带, 捞拌冰藻, 珊瑚海蜇花, 龙须牛肉, 牡丹虾仁

Marinated Black Fungus with Vinegar, Marinated Lotus Sprouts with Chili Vinegar Sauce, Marinated Seaweed with Sesame, Marinated Jelly Fish Head with Dark Vinegar Sauce, Spicy Shredded Beef, Marinated Shrimps with Sesame Oil

汤 Soup

【如胶似漆】羊肚菌花胶炖水鸭

Double-boiled Duck Soup with Morel Mushrooms and Fish Maw

主菜 Main Course

【紫气东来】金牌全体乳猪

Roasted Suckling Pig

【蓬荜生辉】XO 酱花枝带子

Fried Scallop with Cuttlefish and XO Sauce

【腰缠万贯】黄金脆鱼柳配黑椒脆瓜炒虾腰

Golden Fish Fillet accompanied with Fried Black Pepper and Zucchini with Shrimp

【百子千孙】鸭缘烤鸭

Ya Yuan Peking Duck

【吉庆有余】鲜露蒸海斑

Steamed Grouper with Light Soya Sauce

【珠圆玉润】鲍汁海参扣大连鲍

Braised Sea Cucumber with Abalone Sauce

【金银满屋】椰汁百合腰豆金瓜盅

Steamed Pumpkin with Lily Bulbs, Red Bean and Coconut Milk

【花开富贵】鲜蟹肉扒西兰花

Wok-fried Broccoli with Fresh Crab Meat

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

【琼浆玉露】西米花生奶露

Sago with Peanut Milk

【姹紫嫣红】合时鲜果盘

Fresh Seasonal Fruit Platter

华丽婚庆菜单 2

Alluring Wedding Package Menu 2

凉菜 Cold Dish

【鸿运彩蝶】迎宾六小碟

Appetizer Specialties

老陈醋木耳, 泡椒藕带, 珊瑚海蜇花, 龙须牛肉, 捞拌海藻, 牡丹虾仁

Marinated Black Fungus with Vinegar, Marinated Lotus Sprouts with Chili Vinegar Sauce, Marinated Jelly Fish Head with Dark Vinegar Sauce, Spicy Shredded Beef, Mixed Cold Seaweed, Marinated Shrimps with Sesame Oil

汤 Soup

【如胶似漆】鲜蟹肉鸡茸烩燕窝

Braised Bird's Nest and Minced Chicken with Crab Meat Broth

主菜 Main Course

【紫气东来】芝士牛油焗大虾

Baked King Prawn with Butter and Cheese

【招财进宝】金蒜银丝蒸鲜鲍

Steamed Abalone with Bean Vermicelli and Garlic

【比翼双飞】香芒炸仔鸡

Deep-fried Chicken with Sliced Mango

【蓬荜生辉】春蛋海参扒圆蹄

Braised Pork Knuckle with Sea Cucumber and Quail Eggs

【年年有余】冬菜花肉蒸海斑

Steamed Grouper Fish with Pork and Dried Vegetables

【珠光宝气】琥珀五彩牛柳粒

Wok-fried Diced Beef with Vegetables and Pepper Sauce

【金银满屋】美果鲜芦笋腰豆百合

Stir-fried Asparagus with Cashew Nut and Lily Bulbs

【白头偕老】鲍汁百灵菇扒芥兰

Braised Mushrooms with Kai Lan in Abalone Sauce

面条 Noodles

【幸福绵绵】瑶柱金菇焖伊面

Braised E-Fu Noodles with Dried Scallops and Needle Mushroom

甜品及果盘 Dessert and Fruit Platter

【百年好合】莲子百合红豆沙汤圆

Sweetened Red Bean Soup with Lotus and Rice Dumplings

【姹紫嫣红】合时鲜果盘

Fresh Seasonal Fruit Platter