

## 北京香格里拉饭店浪漫婚宴 SHANGRI-LA'S Romance Package

60 人以上喜宴包价可享受以下服务:

This Romance Package includes the following (minimum of 60 persons required):

- ♥ 厨师精选制作的自助餐或中式精美菜肴  
A sumptuous international buffet or Chinese menu prepared by our master chefs
- ♥ 新娘换装间配备茶水及小吃  
Bridal changing room with Chinese Tea and Cookies
- ♥ 中式或西式桌椅布置  
Chinese or Western decorations for tables and chairs
- ♥ 五层香槟塔和两瓶香槟酒  
2 bottles of Champagne for 5-tier Champagne fountain
- ♥ 婚礼基础舞台搭建, 音响设备及 2 支无线麦克风  
Stage set-up with basic sound system with 2 standing microphones
- ♥ 提供专用红地毯  
Red carpet along the aisle

每位人民币 488 元  
RMB488 net/pp

垂询及预定, 请致电婚宴组团队 86-10-8882 6767 / 6720, 邮箱 [events.slb@shangri-la.com](mailto:events.slb@shangri-la.com)

浪漫婚宴菜单 1  
Romance Wedding Menu 1

(金玉满堂) 京味拼盘  
(鸭卷、中华海藻丝、泡椒鲶鱼皮、卤水金钱肚、叉烧)  
Cold Dishes Combination Platter  
(Duck Roll, Seaweed Salad, Catfish with Pickled Pepper, Marinated Ox Tripe, Char Siu)

(共偕白首) XO 酱爆花枝炒肉片  
Sautéed Cuttlefish and Pork Fillet in XO Sauce

(金童玉女) 翡翠明虾球  
Stir-fried Shrimp Balls with Broccoli

(美满婚姻) 虫草花炖鸡  
Double-boiled Chicken with Aweto Flower

(早定良缘) 碧绿鲍汁焖南美参  
Braised Sea Cucumber with Abalone Sauce and a Green Vegetable

(富贵有余) 清蒸多宝鱼  
Steamed Turbot Fish

(鸾凤和鸣) 一品乳香鸡  
Classic Roasted Chicken

(情比金坚) 红烧一品肘子  
Braised Pork Knuckle with Dark Soy Sauce

(珠联璧合) 夏果西芹炒百合  
Pan-fried Celery with Lily and Macadamia Nuts

(情投意合) 幸福闷伊面  
E-Fu Noodles with Oyster Sauce

(永结同心) 美点影双辉  
Chinese Petit Fours

(合家欢聚) 环球时令鲜果盘  
Fresh Fruit Platter

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北京香格里拉饭店  
Shangri-La hotel

BEIJING

浪漫婚宴菜单 2  
Romance Wedding Menu 2

(金玉满堂) 精美六彩碟  
(鸭卷, 中华海藻丝, 泡椒鲶鱼皮, 卤水金钱肚, 芥辣黑木耳, 樱花海蜇头)  
Classic Six Cold Dishes Platter

(共偕白首) 碧绿百灵菇炒花枝  
Stir-fried "Bai Ling" Mushrooms with Cuttlefish and a Green Vegetable

(金童玉女) 脆皮黄金虾  
Deep-fried Prawn Fillet

(美满婚姻) 松茸什菌炖鸡  
Double-boiled Chicken with Wild Mushroom Soup

(早定良缘) 蒜茸粉丝蒸元贝  
Poached Scallops with Garlic Paste and Vermicelli

(富贵有余) 清蒸桂鱼  
Poached Live Mandarin Fish

(鸾凤和鸣) 玫瑰鼓油鸡  
Roasted Chicken with Black Bean Sauce and Rose Wine

(情比金坚) 沙拉菜配黑椒牛肋肉  
Black Pepper Beef Ribs with Garden Salad

(珠联璧合) 上汤浸时蔬  
Seasonal Vegetables in Superior Stock

(情投意合) 扬州炒饭  
Fried Rice "Yang Zhou" Style

(永结同心) 花生奶露  
Sweet Sago with Peanuts

(合家欢聚) 环球时令鲜果盘  
Fresh Fruit Platter

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