

## EXTRAVAGANZA

One-night stay in a Horizon Club Deluxe Suite  
with breakfasts for two people at a hotel designated restaurant

One designated limousine for the wedding ceremony  
(One car per day, served for the first booking)

Usage of hotel outdoor garden for the wedding ceremony

Ceremony's sweet snack for each table

Free flow of soft drinks for the pre-event

Two sets of LCD projector

A wide selection of table linen and elegant seat covers

Stylish decorated table set up

Red carpet and music for the wedding march

One bridal dressing room

Marching show for the first dish

Exclusive romantic buffet for the bride and groom

Exclusive honeymoon offers from Shangri-La hotels and resorts worldwide

One-stop wedding consultant service

Exclusive offers for the full month or 100-day birth celebration

### **Rmb5,699 / Table (maximum of 10 people per table)**

- All prices are in RMB and are subject to 10% service charge and 6% VAT
- The above package is valid for 30 or more tables
- Shangri-La Hotel, Huhhot reserves the right to alter the above price and menu items

For enquiries and reservations, please contact our wedding specialist  
at telephone (86 471) 336 6888 extension 6338  
or e-mail [events.slhh@shangri-la.com](mailto:events.slhh@shangri-la.com)

## WEDDING CELEBRATION MENU

**Rmb5,699 / Table**  
**(maximum of 10 people per table)**

### **Ceremony's Snack (please choose one set)**

**Mini sweet combination platter A**

White chocolate mousse with Blue Curacao jelly

Glutinous rice roll stuffed with sweetened purple potato puree

Cherry tomato and lotus seed tart

Red date and walnut pie

**Mini sweet combination platter B**

Mini red date cheese cake

Mini cup cake with peanut butter cream

Baked dried longan pie

Lotus seed and osmanthus jelly

### **Seasonal fresh fruits platter**

Seasonal mini whole fruit (two types)

Seasonal fresh cut fruit (four types)

### **Assorted Appetizer Platters**

Shrimp salad with Shacha paste

Jelly fish salad

Sliced braised beef with five spices

Pork jelly served with garlic vinaigrette

Lamb tripe salad with willow mushroom

Bean sprout and noodle salad

Baked egg puff pastry Huai Yang style

Tossed fresh seasonal garden greens

### **Soup of The Day (please choose one item)**

Double boiled chicken soup with fresh ginseng

Double boiled oxtail soup with morel mushroom

### **Main Courses Selection**

#### **Seafood Choice (please choose four items)**

Braised king prawn with tomato sauce

Gratinated lobster with superior soup

Braised sea cucumber with fresh abalone

Braised abalone and goose web in oyster sauce

Steamed emperor crab with ginger and scallion

Steamed half shell scallop with glass noodle and garlic paste

Steamed fresh Mandarin fish with superior soy sauce

Steamed fresh grouper with superior soy sauce

#### **Beef & Lamb Selection (please choose two items)**

Boiled lamb in salted water Mongolian style

Roasted leg of lamb traditional style

Boiled sliced beef and razor clam in hot and sour broth

Roasted beef ribs served with teriyaki sauce

**Pork Dishes (please choose two items)**

- Braised pork trotters and chicken with abalone sauce
- Braised pork belly with deer tendon
- Braised giant meat balls in abalone sauce
- Braised pork knuckle with brown sauce and date

**Cantonese BBQ (please choose one item)**

- Roasted crispy goose Cantonese style
- Cantonese BBQ mixed platter

**Seasonal Garden Vegetables (please choose one item)**

- Steamed garden greens with olive leaf paste
- Garden vegetables platter with seafood gravy

**Rice & Noodle (please choose two items)**

- Lotus leaf wrap preserved meat rice
- Fried rice with beef and pickled vegetable
- Egg noodle soup with garden green
- Meat and seafood dumplings

**Sweet Sensation**

Doubled boiled hasma broth with papaya

Deep fried stuffed yellow glutinous rice dough with red bean paste

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