

INDULGENCE

One-night stay in an Executive 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)

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 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

Rmb4,699 / 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

WEDDING CELEBRATION MENU

Rmb4,699 / Table
(maximum of 10 people per table)

Ceremony's Snack

Wedding mini sweet combination platter

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)

Appetizer Platter Selection (please choose one set)

Assorted appetizer platters

Shrimp salad with Shacha paste
Sliced braised beef with five spices
Pork jelly served with garlic vinaigrette
Bean sprout and noodle salad
Baked egg puff pastry Huai Yang style
Tossed fresh seasonal garden greens

Hot and cold mixed seafood appetizers sampler

Jelly fish and shredded chicken salad with sesame
Shrimp and lemongrass salad Thai style
Deep fried crab croquette served with mayonnaise
Crispy fried seafood cheese croquette
Bean sprout and noodle salad
Tossed fresh seasonal garden greens

Main Courses Selection

Seafood Choice (please choose four items)

- Braised king prawn with tomato sauce
- Gratinated lobster with superior soup
- Braised sea cucumber with leek and abalone sauce
- Steamed emperor crab with ginger and scallion
- Steamed fresh abalone with garlic paste
- Steamed half shell scallop with glass noodle and garlic paste
- Steamed fresh Mandarin fish with ginger and scallion
- Steamed fresh turbot with superior soy sauce

Beef & Lamb Selection (please choose two items)

- Boiled lamb in salted water Mongolian style
- Roasted leg of lamb traditional style
- Fried beef with teriyaki sauce and pine nut
- Roasted beef ribs served with garlic sauce

Pork Dishes (please choose two items)

- Braised pork knuckle with brown sauce and date
- Sweet and sour pork ribs with seasonal fruit
- Braised giant meat balls in abalone sauce
- Braised mini meat balls in brown sauce

Cantonese BBQ (please choose one item)

- Roasted crispy goose Cantonese style
- Cantonese BBQ mixed platter

Seasonal Garden Vegetables (please choose one item)

- Seasonal garden vegetable with dried scallop gravy
- Seasonal garden vegetable with mixed mushrooms gravy

Soup of The Day (please choose one item)

- Double boiled chicken soup with morel mushroom
- Double boiled oxtail soup with matsutake mushroom

Rice & Noodle (please choose two items)

- Lotus leaf wrap preserved meat rice
- Steamed chicken rice
- Steamed leek and scallion flour roll
- Meat and seafood dumplings

Sweet Sensation

Doubled boiled snow fungus broth with papaya

Deep fried stuffed yellow glutinous rice dough with red bean paste

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