

## 百年佳偶 WEDDING PACKAGE I

每桌人民币9288元另加收15%（服务费和税费）每桌10人。以上特惠限15桌及以上桌数。  
CNY9,288 plus 15% ( service charge and tax) per table, each table accommodates 10 seats.  
The package is based on a minimum of 15 tables.

- \* 有效期至2019年12月31日。
- \* Valid until 31 December 2019.

- 度身订制中式或西式婚宴菜单  
Custom-made Chinese set menu  
or Western set menu
- 三小时无限畅饮软饮料、橙汁和本地啤酒  
Three hours free flow soft drink,  
chilled orange juice and local beer
- 豪华香槟塔及汽泡香槟酒一瓶  
'Champagne fountain' with one bottle of  
sparkling wine
- 雅致婚宴桌花设计  
Floral decoration for round tables
- 多层浪漫结婚装饰蛋糕  
Splendid décor layered wedding cake
- 迎宾台及贵宾签名轴一本  
Bridal registry ledger and one table scroll
- 提供停车位\*5  
5 parking tickets
- 新娘化妆房  
Bridal dressing room
- 温馨浪漫婚庆布置: 包含精美舞台主背景、  
迎宾背景、T台装饰  
Specially designed wedding backdrop,  
reception photography backdrop, T stages
- 新婚蜜月外滩江景房一晚，并奉送  
新鲜水果和香槟酒一瓶  
One night stay in a River View room  
with fresh fruit and a bottle of Champagne
- 次日两人早餐于香荟餐厅  
Breakfast for two persons at Aroma
- 提供花园预定优惠价  
Special price for use of garden terrace
- 提供婚宴宾客优惠房价  
Special room rate for invitees wishing to stay  
at the hotel
- 预定30桌以上升级至外滩江景套房  
Upgrade to Bund Suite River View room  
for booking 30 tables and above
- 预定30桌以上升级至高级精美婚庆布置  
Upgrade to professional wedding deco for  
booking 30 tables and above
- 源水疗 S女王机单人护理（60分钟）一次  
60-minute Venus Swan Treatment (one time)  
for one person at Yuan Spa

如需预定或获取更多信息，请致电宴会销售部。电话：+86 21 6393 1234 转 6211。

For more information or reservations, please contact the Events Department on +86 21 6393 1234 ext. 6211.

# 百年佳偶

## WEDDING PACKAGE I

每桌人民币9288元,另加收15%(服务费和税费)。每桌10人  
CNY9,288 per table of 10 persons, price is subject to 15% (service charge and tax)

### 菜单 Menu A

江南风味八小碟  
Appetiser combination

潮式卤水大拼盘  
Marinated meat combination,  
"Chao Zhou" style

蟹味菇葡式焗大龙虾(冰鲜)  
Braised Chilean lobster, fresh mushroom,  
curry sauce

鸡枞菌水鸭炖辽参  
Double boiled sea cucumber soup,  
duck, wild mushroom

鲜核桃碧绿带子拼北极贝  
Wok-fried scallop, arctic shellfish,  
fresh walnut

港式葱姜炒青蟹  
Wok-fried green crab, ginger, chive

青胡椒茶树菇炒牛柳粒  
Sautéed beef tenderloin, tea tree mushroom,  
green pepper

古法麒麟蒸大青斑  
Steamed live groupa, ham, bamboo shoots,  
mushroom

虫草花枸杞浸时蔬  
Poached seasonal vegetable, medlar,  
cordyceps sprout

美极鲜焗海鲜乌冬  
Braised udon noodle, seafood, soya sauce

海底椰银耳炖木瓜  
Sweetened papaya soup, sea coconut,  
white fungus

缤纷时令水果盘  
Assorted seasonal sliced fruits

### 菜单 Menu B

苏杭风味八小碟  
Appetiser combination

港式烧味大拼盘  
Barbecue meat combination

芝士牛油焗智利龙虾伊面(冰鲜)  
Lobster braised, butter, cheese, e-fu noodle

有机骨竹荪炖大连鲍  
Doubled boiled abalone soup,  
pork rib, bamboo pith

金汤野米甜豆扣海参  
Sea cucumber braised, wild rice, honey bean,  
pumpkin potage

美国杏仁蜜椒煎中式牛排  
Pan-fried beef tenderloin, almond,  
sweet chili sauce

金牌脆皮南乳吊烧鸡  
Crispy chicken golden-fried, sesame

青雪菜笋丝蒸大黄花  
Steamed yellow croaker, pickled vegetable,  
bamboo shoot

金蒜豆豉鲮鱼浸时蔬  
Poached seasonal vegetable, black bean dace,  
garlic, pottage

棕香鲜虾带子蛋白炒饭  
Fried rice, shrimp, scallop, egg white

桂花山楂糕拼蛋黄鸳鸯芝麻球  
Sweet-scented osmanthus haw jelly, fried  
glutinous rice ball, sesame

缤纷时令水果盘  
Assorted seasonal sliced fruits