

百年佳偶

WEDDING PACKAGE I

每桌人民币9588元,需加收10%服务费。以上总额需另支付适用的6%政府税费。

CNY9,588 per table plus 10% service charge.

The above rate will be subject to applicable government taxes and charges of 6%.

以上套餐每桌10人,适用15桌及以上桌数。有效期至2020年12月31日。

Each table accommodates 10 seats with a minimum of 15 tables. Valid until 31 December 2020.

- 度身订制中式或西式婚宴菜单
Custom-made Chinese set menu
or Western set menu
- 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
- 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
- 次日双人早餐于香荟餐厅
Breakfast for two persons at Aroma
- 豪华香槟塔及汽泡香槟酒一瓶
'Champagne fountain' with one bottle of
sparkling wine
- 提供花园预定优惠价
Special price for use of garden terrace
- 雅致婚宴桌花设计
Floral decoration for round tables
- 提供婚宴宾客优惠价
Special room rate for invitees wishing to stay
at the hotel
- 多层浪漫结婚装饰蛋糕
Splendid décor layered wedding cake
- 预订30桌及以上升级至外滩江景套房
Upgrade to Bund Suite River View room
for booking of 30 tables and above
- 迎宾台及贵宾签名轴一本
Bridal registry ledger and one table scroll
- 预订30桌及以上升级至高级精美婚庆布置
Upgrade to premium wedding styling for
booking of 30 tables and above
- 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

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

以上套餐包含每桌10人。每桌人民币9588元，需加收10%服务费。

Each table accommodates 10 seats. CNY9,588 per table plus 10% service charge.

以上总额需另支付适用的6%政府税费。

The above rate will be subject to applicable government taxes and charges of 6%.

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
Braised Chilean lobster, fresh mushroom,
curry sauce

鸡枞菌水鸭炖海参
Double boiled sea cucumber soup, duck,
wild mushrooms

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 garoupa, 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
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 golden-fried chicken, 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