

金玉良缘

WEDDING PACKAGE II

每桌人民币10888元，需加收10%服务费。以上总额需另支付适用的6%政府税费。

CNY10,888 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
- 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
- 每桌两瓶进口红葡萄酒
Two bottles of international red wine per table
- 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
Floral decoration for round tables
- 多层浪漫结婚装饰蛋糕
Splendid décor 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*10
10 parking tickets
- 新娘化妆房
Bridal dressing room
- 花园可供使用
Use of garden terrace
- 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
- 次日双人早餐于香荟餐厅
Breakfast for two persons at Aroma
- 结婚周年庆餐饮券（价值人民币1000元）
Exclusive gift voucher for any restaurant at
Hyatt on the Bund Shanghai for your first year
wedding anniversary (Valued at CNY1,000)
- 提供婚宴宾客优惠价
Special room rate for invitees wishing to stay
at the hotel
- 预定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
- 预定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

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.

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以上套餐包含每桌10人。每桌人民币10888元，需加收10%服务费。

Each table accommodates 10 seats. CNY10,888 per table plus 10% service charge.

以上总额需另支付适用的6%政府税费。

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菜单 Menu A

苏杭风味八小碟
Appetiser combination

鸿运乳猪拼海蜆
Roasted suckling pig combination, jelly fish

上汤焗龙虾伊面
Braised live lobster, e-fu noodle

松茸水鸭炖海参
Double boiled liaoning sea cucumber soup,
old duck, matsutake mushroom

金酥玉带拼油泡北极贝带子
Sautéed Australian two way scallop,
Arctic red clam

秘制豉油蒸老虎斑
Steamed tiger garoupa, soya sauce

泰式椰皇咖喱蟹
Braised green crab, coconut curry sauce

黑蒜鸡枞菌扒牛排
Wok-fried wagyu beef,
fresh termite mushroom, black garlic

枸杞火腿炆汤扒时蔬
Braised baby cabbage, Yunnan ham, pottage

豉油皇鲜鱿炒面
Fried noodle, squid, soya sauce

传统养生核桃露
Sweetened walnut soup

缤纷时令水果盘
Assorted seasonal sliced fruits

菜单 Menu B

佳偶天成八小碟
Traditional appetiser specialties

港式烧味大拼盘
Barbecue meat combination

芝士牛油焗龙虾伊面
Sautéed live lobster, e-fu noodle,
cheese-butter sauce

菜胆竹荪土鸡炖花胶
Double boiled fish maw soup,
bamboo pith, wild chicken, vegetable

X.O酱银丝蒸六头大连鲜鲍
Steamed fresh abalone, glass noodle, X.O sauce

清蒸深海龙趸鱼
Steamed garoupa, homemade light soya sauce

鲍汁蟹味菇扣海参
Braised sea cucumber, fresh mushroom,
abalone sauce

红酒汁松茸焗牛排
Pan-fried beef fillet, black pepper,
matsutake mushroom, red wine sauce

金银蛋浸时蔬
Poached seasonal vegetable, salted egg, garlic

一品蚝汁海鲜捞饭
Fried rice, seafood, oyster sauce

松仁抹茶酥拼椰香姜汁糕
Baked pine nut puff, coconut milk & ginger jelly

缤纷时令水果盘
Assorted seasonal sliced fruits