

花团锦簇

WEDDING PACKAGE III

每桌人民币12,388元，需加收10%服务费。以上总额需另支付适用的6%政府税费。

CNY12,388 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 unlimited 畅饮软饮料、橙汁、本地啤酒
和进口红葡萄酒
Three hours free flow soft drink, chilled orange
juice, local beer and international red wine
- 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 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*15
15 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
- 提供新人试餐 (午市-6位)
Food tasting for six persons
- 新婚蜜月外滩江景套房一晚，并奉送
新鲜水果和香槟酒一瓶
One night stay in a Bund Suite 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 at Aroma
- 结婚周年庆餐饮券 (价值人民币2000元)
Exclusive gift voucher in any restaurant at
Hyatt on the Bund Shanghai for your first year
wedding anniversary (Valued at CNY2,000)
- 结婚周年庆住宿券, 入住上海外滩茂悦
大酒店江景套房一晚, 并含次日双人早餐
Exclusive gift voucher for staying one night
in Bund Suite River View room at Hyatt
on the Bund Shanghai with two breakfasts
for your first year wedding anniversary
- 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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WEDDING PACKAGE III

每以上套餐包含每桌10人。每桌人民币12388元。需加收10%服务费。

Each table accommodates 10 seats. CNY12,388 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

苏杭风味八小碟

Traditional appetiser combination

喜庆金猪耀红袍

Roasted whole suckling pig

浓汤芝士牛油焗龙虾

Braised live lobster, cheese-butter sauce

传统迷你佛跳墙

Double boiled abalone soup, sea cucumber,
ham, wild chicken

碧绿花枝炒玉带

Wok-fried scallop, cuttle fish, vegetable

自制豆奶芙蓉蒸珍宝蟹

Steamed king crab, soya milk, egg white custard

棕香姜丝蒸东星斑

Steamed spotted garoupa, ginger, soya sauce

松茸菌焗和牛小排

Braised wagyu beef short rib, matsutake
mushroom

鲍汁百灵菇扒时蔬

Braised white king oyster mushroom,
seasonal vegetable, abalone sauce

金枕榴莲酥拼鲜虾豆苗饺

Baked durian puff, shrimp & vegetable dumpling

无花果元肉炖雪莲

Sweetened snow lotus seed soup, longan, fig

缤纷时令水果盘

Assorted seasonal sliced fruits

菜单 Menu B

江浙风味八小碟

Traditional appetiser specialties

喜庆金猪耀红袍

Roasted whole suckling pig

上汤焗深海龙虾

Braised live lobster, butter, broth

松露老鸽炖海参

Double boiled sea cucumber soup, pigeon,
truffle, pottage

X.O酱桂花蚌炒带子

Sautéed scallop, mussel, X.O sauce

港式桥底香辣蟹

Deep fried green crab, garlic, chili

豉油皇清蒸东星斑

Steamed spotted garoupa, soya sauce

慢炖和牛小排干邑黑蒜汁

Slow cooked wagyu beef short rib, cognac,
black garlic sauce

金汤羊肚菌枸杞扒时蔬

Braised seasonal vegetable, morel,
pumpkin pottage

咖喱海鲜炒乌冬面

Fried udon noodle, seafood, curry sauce

蛋黄肉松酥拼鲜奶黑芝麻冻糕

Baked pork puff, sesame milk jelly

缤纷时令水果盘

Assorted seasonal sliced fruits