

豪华婚庆

套餐每桌 11999 元人民币净价

包含以下：

- 婚房：酒店行政套房 1 晚，包含次日自助餐厅双人早餐、婚房装饰布置、葡萄酒 1 瓶、甜品及水果
- 新郎房：酒店豪华客房 1 晚，包含次日自助餐厅双人早餐
- 用餐及签到期间提供软饮和非鲜榨果汁畅饮
- 约 10 磅婚宴蛋糕，四层精美装饰蛋糕
- 豪华婚宴迎宾甜品台及迎宾茶水
- 五层典雅香槟塔，2 瓶气泡酒
- 婚宴期间享用酒店三层约 77 平米新娘化妆间
- 使用多功能厅内顶棚音响设备及 2 支无线麦克风
- 使用投影仪及幕布 1 套
- 主桌鲜花装饰
- 10 人试餐（至少提前 5 天预订）
- 由烹饪团队精心呈献中式盛宴

条款说明

- 以上价格均为人民币，并已包含 10%服务费及在上述价格与服务费总额上计征的政府税及增值税(如适用)
- 每桌 10 人，如一桌不满 10 人仍按 10 人收费，如超过 10 人按实际人数收费
- 以上优惠价格仅适用于 2019 年 12 月 31 日之前
- 以上价格仅适用于四层九龙厅 10 桌起，二层 1/3 大宴会 15 桌起
- 如需使用露天花园（仅限预订九龙厅），另加收人民币 30,000 元净价

豪华婚庆菜单 1
Glamour Wedding Package Menu 1

凉菜 Cold Dish

【八星报喜】江南八小碟

Appetizer Specialties

老陈醋木耳, 捞拌海藻, 鲜香桃仁, 夫妻肺片, 牡丹虾仁, 龙须牛肉, 珊瑚海蜇花, 鲜香豇豆
Marinated Black Fungus with Vinegar, Mixed Cold Seaweed, Marinated Fresh Walnuts, Sliced Beef Shank and Tripe with Spicy Sauce, Steamed Shrimps with Sesame Oil, Spicy Shredded Beef, Marinated Jelly Fish Head with Dark Vinegar Sauce, Marinated Fresh Cowpeas

汤 Soup

【鸳鸯戏水】虫草花鲜鲍鱼炖乳鸽

Double-boiled Pigeon with Cordyceps Flower and Abalone

主菜 Main Course

【鸿运当头】鸿运乳猪全体

Roasted Suckling Pig

【龙显富贵】蒜蓉粉丝蒸波士顿龙虾

Steamed Lobster with Bean Vermicelli and Garlic

【比翼双飞】酱皇爆双蚌配黄金脆鱼柳

Stir-fried Duo Clams in Superior Soybean Sauce with Golden Fish Fillet

【情比金坚】金芥蜜椒牛肋骨

Braised Beef Ribs with Honey Mustard

【百子千孙】鸭缘烤鸭

Ya Yuan Peking Duck

【天长地久】百灵菇双丸扒海参

Double-braised Sea Cucumber with Bailing Mushroom

【鱼水之欢】鲜露蒸海斑

Steamed Grouper Fish with Light Soya Sauce

【繁花似锦】上汤瑶柱浸西兰花

Braised Broccoli with Dried Scallops Sauce

米饭 Rice

【鸳鸯凤侣】鸳鸯炒饭

Fried Rice with Shrimps and Sliced Chicken

甜点及果盘 Dessert and Fruit Platter

【琼浆玉露】蛋白杏仁茶汤圆

Rice Dumpling with Egg White and Almond Milk

【姹紫嫣红】合时鲜果盘

Fresh Seasonal Fruit Platter

豪华婚庆菜单 2
Glamour Wedding Package Menu 2

凉菜 Cold Dish

【八星报喜】江南八小碟

Appetizer Specialties

老陈醋木耳, 捞拌海藻, 鲜香桃仁, 牡丹虾仁, 龙须牛肉, 珊瑚海蜇花, 鲜香蚕豆, 香辣金钱肚
Marinated Black Fungus with Vinegar, Mixed Cold Seaweed, Marinated Fresh Walnuts, Steamed Shrimps with Sesame Oil, Spicy Shredded Beef, Marinated Jelly Fish Head with Dark Vinegar Sauce, Marinated Broad Beans, Marinated Spicy Tripe

汤 Soup

【如胶似漆】鲜蟹肉云腿烩燕窝

Braised Bird's Nest with Fresh Crab Meat and Ham

主菜 Main Course

【鸿运当头】鸿运乳猪全体

Roasted Suckling Pig

【龙显富贵】芝士牛油焗波士顿龙虾

Baked Lobster with Butter and Cheese

【情深似海】金蒜银丝蒸鲜鲍

Steamed Fresh Abalone with Bean Vermicelli and

Soy Sauce

【蓬荜生辉】春蛋海参扒元蹄

Braised Pork Knuckle with Sea Cucumber and Quail Eggs

【金凤来朝】金元炸仔鸡

Deep-fried Whole Chicken

【如鱼得水】清蒸深海石斑

Steamed Grouper Fish with Light Soya Sauce

【腰缠万贯】黄金脆鱼柳配黑椒脆瓜炒虾腰

Golden Fish Fillet accompanied with Fried Black

Pepper and Zucchini with Shrimp

【花前月下】杞子银耳浸西兰花

Braised Broccoli with Snow Fungus and Wolfberry

米饭 Rice

【金光闪闪】瑶柱蛋白炒饭

Fried Rice with Egg White, Dried Scallop and Diced Vegetable

甜品及果盘 Dessert and Fruit Platter

【琼浆玉露】红枣桂圆雪莲子

Red Dates with Jujube Longan and Lotus Seed Soup

【姹紫嫣红】合时鲜果盘

Fresh Seasonal Fruit Platter