

优雅婚庆

套餐每桌 6999 元人民币净价

包含以下：

- 婚房：酒店嘉里阁超豪华客房 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
- 用餐期间提供软饮畅饮
- 约 8 磅婚宴蛋糕，四层精美装饰蛋糕
- 五层典雅香槟塔，2 瓶气泡酒
- 优雅婚宴迎宾甜品台及迎宾茶水
- 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
- 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
- 以上优惠价格仅适用于周末及公众假期
- 以上价格仅适用于四层九龙厅 10 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

优雅婚庆菜单 1

Inspiration Wedding Package Menu 1

凉菜 Cold Dish

【六福临门】迎宾六小碟

Appetizer Specialties

老陈醋木耳, 酸辣嫩藕芽, 捞汁冰藻, 珊瑚海蜇花, 鲜椒麻油金钱肚, 泡椒鱼皮

Marinated Black Fungus with Vinegar, Marinated Lotus Sprouts with Chili Vinegar Sauce, Marinated Seaweed, Marinated Jelly Fish Head with Dark Vinegar Sauce, Marinated Spicy Tripe, Fish Skin Flavoured with Wild Chili

汤 Soup

【琼浆玉液】瑶柱鸡茸烩蟹肉

Braised Chicken Mushrooms, Dried Scallop and Crab Meat

主菜 Main Course

【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

【金玉满堂】金蒜银丝蒸大连鲍

Steamed Dalian Abalone with Garlic and Bean Vermicelli

【百子千孙】鸭缘烤鸭

Ya Yuan Peking Duck

【出双入对】鲍汁双丸海参

Stewed Sea Cucumber with Double Seafood Ball and Abalone Sauce

【情比金坚】金芥密椒松阪牛肋骨

Braised Beef Ribs with Honey Mustard

【如鱼得水】豆酱蒸石斑

Steamed Grouper in Bean Paste

【金银满仓】椰汁百合腰豆金瓜盅

Steamed Pumpkin with Lily Bulbs, Red Bean and Coconut Milk

【花开富贵】珍菌扒西兰花

Wok-fried Broccoli with Mushroom Sauce

米饭 Rice

【粒粒生辉】鲜虾培根炒饭

Fried Rice with Bacon and Shrimps

甜品及果盘 Dessert and Fruit Platter

【珍珠玉露】桂圆银耳西米露

Warm Sago Soup with Longan and Fungus

【良辰美景】合时鲜果盘

Fresh Seasonal Fruit Platter

优雅婚庆菜单 2

Inspiration Wedding Package Menu 2

凉菜 Cold Dish

【六福临门】迎宾六小碟

Appetizer Specialties

老陈醋木耳, 芝麻海藻, 珊瑚海蜇花, 香辣牛肉, 麻油鲜椒金钱肚, 泡椒藕带

Marinated Black Fungus with Vinegar, Mixed Seaweed with Sesame, Marinated Jelly Fish Head with Dark Vinegar Sauce, Spicy Beef, Marinated Spicy Tripe, Marinated Lotus Sprouts with Chili Vinegar Sauce

汤 Soup

【鸾凤和鸣】鲜松茸杞子炖竹丝鸡

Double-boiled Chicken Soup with Fresh Matsutake with Chinese Wolfberry

主菜 Main course

【欢天喜地】鸿运大彩拼

Mixed Cold Meat Plate

【金玉良缘】茄汁干烧大明虾

Braised Prawn with Sweet and Sour Tomato Sauce

【比翼双飞】粤式冰梅烧鸭

Roasted Duck with Plum Sauce

【白头到老】百灵菇扒双丸海参

Braised Sea Cucumber with Two Kinds of Seafood Ball and Bailing Mushrooms

【喜气洋洋】秘椒法式羊排

Grilled Lamb Chop with Pepper Sauce

【年年有余】清蒸深海石斑

Steamed Grouper with Light Soy Sauce

【举案齐眉】美果鲜芦笋腰豆百合

Stir-fried Asparagus with Cashew Nut and Lily Bulbs

【金枝玉叶】上汤金银蛋浸娃娃菜

Braised Baby Chinese Cabbage with Salted and Preserved Egg Broth

面条 Noodles

【幸福绵绵】瑶柱金菇焖伊面

Braised E-Fu Noodles with Dried Scallops

甜品及果盘 Dessert and Fruit Platter

【百年好合】莲子百合红豆沙

Red Bean Soup with Lotus and Rice Balls

【良辰美景】合时鲜果盘

Fresh Seasonal Fruit Platter