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上海前滩香格里拉婚典

WEDDINGS BY SHANGRI-LA QIANTAN, SHANGHAI



上海前滩香格里拉
SHANGRI-LA
QIANTAN
SHANGHAI



经典婚典

EXTRAVAGANZA

每桌人民币16,888元 (10位)

RMB 16,888 per table (10 persons)

婚宴 WEDDING BANQUET

- 主厨臻选中式婚宴菜单
Chef's selection of Chinese set menu
- 主题迎宾餐前甜品 (按出席保证人数的1/3量提供) 及餐前30分钟软饮料、果汁畅饮
Themed welcome desserts (quantity based on 1/3 guarantee) with 30-minute free flow of soft drinks and juices before banquet
- 席间3小时软饮料、果汁、本地啤酒畅饮及每桌1瓶店选红葡萄酒
3-hour free flow of soft drinks, juices, local beer and one bottle of house wine per table
- 精美婚宴装饰蛋糕及单层五磅鲜奶蛋糕
Decorated wedding cake and 5-pound single layer milk cake
- 豪华香槟塔及香槟酒一瓶
Luxury champagne tower with one bottle of champagne

场地 VENUE

- 婚宴圆桌鲜花布置
Round table centerpieces set-up
- 宴会厅视听音响设备及麦克风
Audio and video equipment and microphones
- 新娘化妆室
Bridal room
- 婚宴请帖 (每桌5套)
Wedding invitation (5 sets per table)
- 宾客签名簿
Guest signature book
- 婚宴当日地面车位婚车免费停车
Ground floor parking on wedding day
- 婚宴当日地下车库停车券 (每桌1张)
Underground parking on wedding day (1 voucher per table)

新人 FOR THE COUPLE

- 上海前滩香格里拉婚典祝贺礼一份
Wedding gift from Shangri-La Qiantan, Shanghai
- 婚宴前十人试菜 (需提前预订)
Food tasting for 10 pax prior to wedding day (advance reservation is required)
- 新娘贴身女管家服务
Female butler service for bride
- 婚宴当晚入住行政江景套房一晚 (含婚房布置及次日前香汇双人自助早餐)
One-night stay in an Executive River View Suite (including wedding room set-up and breakfast for two at QT Kitchen)
- 香格里拉水疗双人活力香薰按摩一次 (60分钟)
Relaxing Aromatherapy Massage for two persons (60 mins)
- 预订GardenLab作为婚宴当日婚礼派对场地, 可享8.5折优惠 (需提前预订)
After wedding party at GardenLab with 15% off discount (advance booking required)

- 以上套餐价格适用于最低10桌起订。
Minimum order of 10 tables is required.



菜单

MENU

每桌人民币16,888元 (10位)

RMB 16,888 per table (10 persons)

香传·悦 A

八星高照迎佳偶 - 江南迎宾八喜小碟

Appetizer Combination

鸿运金猪庆天成 - 鸿运脆皮金猪拼盘

Roasted Suckling Pig Combination Platter

椰螺共庆情比胶 - 椰皇花胶海螺炖老鸡 (位上)

Double-Boiled Chicken Soup with Fish Maw and Sea Whelk (Individual)

三生彩龙喜相逢 - 三葱爆新西兰岩龙虾

Wok-fried New Zealand Lobster with Sliced Shallot and Spring Onion

福禄星斑浴爱河 - 广式清蒸深海双喜东星斑

Two Steamed Coral Groupers with Soya Sauce

百年好合牛运昌 - 蜜椒M5雪花和牛粒

Sautéed Diced M5 Wagyu Beef and Pepper with Oyster Sauce

黑金海钻映新人 - 松露金蒜新西兰蓝鲍鱼

Steamed Blue Abalone with Truffle and Minced Garlic

金沙帝皇谢宾朋 - 金沙蒜香焗帝皇蟹

Sautéed King Crab with Minced Garlic and Bread Crumb

碧玉琴瑟谱和谐 - 鲜拆蟹肉扒时蔬

Poached Seasonal Vegetable with Crab Meat

金银成对天成喜 - 金瑶蛋白炒丝苗

Wok-fried Rice with Dried Scallop and Egg White

双辉比翼珠帘合 - 锦绣美点映双辉

Chinese Dim Sum Combination

双喜百合靓燕巢 - 燕窝双喜百合露

Sweetened Bird Nest with Lily Cream

吉祥美果携百年 - 情投意合鲜果盘

Fresh Seasonal Fruit Platter

香传·悦 B

八星高照迎佳偶 - 江南迎宾八喜小碟

Appetizer Combination

鸿运金猪庆天成 - 鸿运脆皮金猪拼盘

Roasted Suckling Pig Combination Platter

松茸锦绣福满参 - 云南松茸炖辽参 (位上)

Double-boiled Soup with Sea Cucumber and Yunnan Matsutake (Individual)

金银祥龙携喜来 - 金银金蒜银丝新西兰岩龙虾

Steamed New Zealand Lobster with Leek and Garlic

福禄星斑浴爱河 - 头抽蒸深海双喜东星斑

Two Steamed Coral Groupers with Soya Sauce

百年好合牛运昌 - 松露汁滑烤和牛肋皇

Smoked and Grilled Wagyu Beef Ribs with Black Truffle Sauce

花开富贵谢宾朋 - 鸡油陈年花雕蒸帝皇蟹

Steamed Alaskan King Crab with Egg Custard and Aged Chinese Yellow Rice Wine

玉露彩珠映吉时 - 银鱼酱炒兰花蚌

Stir-fried Orchid Mussel with Green Vegetable and Anchovy Sauce

碧玉琴瑟奏喜乐 - 牛肝菌扒时蔬

Poached Seasonal Vegetable with Porcini in Superior Broth

伊人在畔共和美 - 海鲜烧伊面

Braised E-fu Noodles with Seafood

双辉比翼珠帘合 - 幸福美点映双辉

Chinese Dim Sum Combination

赤色双喜靓燕巢 - 红枣木瓜炖燕窝

Sweetened Bird's Nest with Red Date and Papaya

吉祥美果携百年 - 花开富贵鲜果盘

Fresh Seasonal Fruit Platter



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