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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



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SHANGRI-LA  
QIANTAN  
SHANGHAI

# 奢华婚典

## SERENDIPITY

每桌人民币18,888元 (10位)  
RMB 18,888 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-pond single layer milk cake
- 豪华香槟塔及香槟酒一瓶  
Luxury champagne tower and 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
- 宴会厅激光投影仪及幕布  
Laser projector and screen
- 宴会厅吊顶射灯追光每桌婚宴圆桌中心  
Spotlight in the center of each round table over the ceiling
- 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)

· 以上价格已包含服务费及税费, 10桌起订。  
Inclusive of service charge and tax. Minimum order of 10 tables is required.

### 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
- 婚宴前六人试菜 (需提前预订)  
Food tasting for 6 pax prior to wedding day (advance reservation is required)
- 新娘贴身女管家服务  
Female butler service for bride
- 婚宴当晚入住豪华套房一晚 (含婚房布置及次日日前香汇双人自助早餐)  
One-night stay in a Executive Suite (including wedding room set-up and breakfast for two at QT Kitchen)
- 香格里拉水疗双人疗程一次 (90分钟)  
Spa treatment for two persons (90 mins)
- 预订香聚江南灶回门宴, 可获赠一道厨师推荐菜  
Book return dinner at Shangri-La Jiangnan Wok to get a complimentary signature dish
- 预订GardenLab作为婚宴当日婚礼派对场地, 可享8折优惠  
Book wedding after party at GardenLab to get 20% off

预定400人以上可额外享用以下礼遇:  
Additional benefits for a booking of 400 guests and above:

- 尊享浅氧花园指定区域作为户外婚礼仪式区 (先到先得, 不含布置)  
Complimentary wedding ceremony at Qyard designated area in priority (first come first serve, excluding set-up)
- 婚宴场地升级至东方大宴会厅, 含厅内固定墙式LED大屏使用  
Wedding venue upgraded to Oriental Grand Ballroom, including complimentary use of built-in LED wall screen
- GardenLab婚宴餐后派对30人, 专享特调新婚之夜鸡尾酒 (每人1杯)  
Complimentary 30 pax after party themed cocktail at GardenLab (1 glass per person)
- 婚宴蛋糕升级至单层十磅鲜奶蛋糕  
Wedding cake upgraded to 10-pond single layer milk cake
- 婚房升级至前滩套房  
Wedding room upgraded to New Bund Suite
- “水晶宫”定制整墙色系 (视婚宴当天活动情况而定)  
Customized color wall at banquet entrance (subject to actual arrangement on wedding day)



# 菜单

## MENU

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### 香传· 禧 A

八星高照迎佳偶 – 江南迎宾八喜小碟

Eight Treasures - Appetizer Combination

鸿运金猪庆天成 – 鸿运脆皮金猪全体

Golden Roasted Whole Suckling Pig Combination Platter

飞龙含露喜相逢 – 澳洲龙虾黑松露焗

Braised Australian Lobster with Black Truffle Sauce

至尊坛香福满门 – 极品至尊佛跳墙 (位上)

辽参, 鲍鱼, 花胶, 瑶柱, 鸽蛋

Double Boiled Sea Cucumber, Abalone, Fish Maw, Scallop,

Pigeon Egg in Superior Broth (Per Person)

花好吉时谢宾朋 – 阿拉斯加长脚蟹花雕蒸

Steamed Alaskan Crab with Aged Chinese Rice Wine

百年好合牛运昌 – 珍菌M5雪花和牛粒

Sauteed Diced M5 Angus Beef with Mushroom

福禄星斑舞爱河 – 深水东星斑葱油蒸

Steamed Coral Grouper with Spring Onion Oil

月圆喜狮献瑞球 – 淮扬清汤狮子头

Lion head - Double Boiled Meat Ball in Superior Broth

碧玉琴瑟谱和鸣 – 竹笙云腿扒鲜芦笋

Wok-fried Asparagus with Ham and Bamboo Pith

露鲜虾美馈金银 – 黑松露海鲜炒金银

Wok-fried Seafood and Rice with Black Truffle Sauce

双辉比翼珠帘合 – 江南影色美点双辉

Chinese Petit Four

并蒂莲开靛燕巢 – 木瓜莲子炖靛燕窝

Sweetened Bird Nest Soup with Papaya and Lotus Seed

吉祥美果携百年 – 应时节鲜果继芳龄

Selection of Fresh Seasonal Fruit Platter

### 香传· 禧 B

八星高照迎佳偶 – 江南迎宾八喜小碟

Eight Treasures - Appetizer Combination

星洲彩龙喜相逢 – 澳洲龙虾星洲汁焗

Sauteed Australian Lobster with Chef Homemade Sauce

金螺腾空情比胶 – 牛肝菌响螺炖花胶 (位上)

Double Boiled Fish Maw, Sea Whelk and Porcini Soup

并蒂芙蓉谢宾朋 – 阿拉斯加帝皇蟹芙蓉蒸

Steamed Alaskan King Crab with Egg

百年好合牛运昌 – 松露酱葱烧M5和牛排

Pan-fried M5 Angus Beef with Spring Onion and Black Truffle

Sauce

相守一参鲍佳人 – 鲍皇汁鲍鱼烩辽参

Braised Sea Cucumber and Abalone with Abalone Sauce

福禄星斑舞爱河 – 深水东星斑广式蒸

Steamed Coral Grouper with Soya Sauce, Leek and Garlic

鸾凤和鸣定三生 – 古法烹清远鸡

Qingyuan Chicken with Salted Pork, Bamboo Shoot and

Mushroom

碧玉琴瑟谱和鸣 – 上汤白松露浸芦笋

Poached Asparagus and White Truffle in Superior Broth

紫气东来珠帘合 – 紫气东来荷香饭

Steamed Cantonese Cured Sausages and Rice Wrapped in Lotus

Leaf

双辉比翼心相印 – 江南影色美点双辉

Chinese Petit Four

双喜南瓜靛燕巢 – 燕窝双喜南瓜露

Sweetened Bird Nest with Pumpkin Cream

吉祥美果携百年 – 应时节鲜果继芳龄

Selection of Fresh Seasonal Fruit Platter

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