

# 经典婚宴 Extravaganza

每桌人民币 7,280元 (10位)  
RMB 7,280 per table (10 persons)

由中餐厨师团队精心呈献中式盛宴  
Sumptuous Chinese banquet specially prepared by our culinary team

桌面精美鲜花布置  
Wedding flower decoration for each table

香槟塔装饰及祝酒香槟一瓶  
Tower with one bottle of champagne

喜宴签到台及电子指示屏  
Reception table and LED signage

\*青岛啤酒,雪碧,可乐畅饮2.5小时  
\* Tsingtao beer, cola, sprite and mineral water free flow for 2.5 hours

婚宴期间在新娘房内更换礼服及化妆  
One bridal room for dressing or make-up during the ceremony

\* LED显示屏放映新婚影像  
\* LED screen for wedding DVD show

用餐期间提供茶水服务  
Tea service during the meal

喜宴自带酒水可免开瓶费  
Corkage fee is waived

\* 酒店精心布置的盛世阁蜜月行政套房一晚  
\* One night stay in the Valley Wing bridal suite with specially wedding decoration

每桌人民币7,280元, 每桌供10位敬用, 超出人数按每位人民币728元收费  
以上价格需加收10%服务费, 及在上述价格与服务费总额上计征6%增值税。  
参加人数不少于150人

RMB7,280 per table for 10 persons, additional person at RMB728 per person  
All prices are subject to 10% service charge  
and 6% value-added tax payable on the prices together with the service charge.  
Subject to a minimum of 150 persons



菜单  
MENU

每桌人民币 7,280元 (10位)  
RMB 7,280 per table (10 persons)

经典婚宴 A  
Extravaganza A

- 胶东喜庆八彩碟  
Eight Treasures Cold Dishes
- 海味瑶柱鱼肚盅  
Double-Boiled Fish Maw and Conpoy
- 松露燕麦焗鲍鱼  
Baked Abalone with Truffle Sauce
- 黄油焗波士顿龙  
Baked Lobster with Butter
- 柠檬醋椒加吉鱼  
Steamed Snapper Fish with Sour Pepper Sauce
- 柚香蜜椒雪花牛  
Braised Beef Garnished with Grapefruits
- 至尊鲍汁烧刺参  
Braised Sea Cucumber with Abalone Sauce
- 翡翠虎皮丁香肘  
Braised Pork Shank with Vegetable
- 豉香油泼牙片鱼  
Steamed Flounder Fish with Hot Oil
- 上汤金蒜浸芥兰  
Stir-Fried Kale in Superior Broth
- 锦绣海鲜蛋炒饭  
Fried Rice with Seafood and Egg
- 金牌美点叉烧酥  
Baked Puff Pastry Filled with Barbecued Pork
- 四季时令水果盘  
Fresh Fruit Platter

经典婚宴 B  
Extravaganza B

- 迎宾喜庆八彩碟  
Eight Treasures Cold Dishes
- 七彩菌菇鲜鲍盅  
Double-Boiled Abalone with Mushroom
- 金蒜粉丝蒸波龙  
Steamed Lobster with Vermicelli and Garlic
- 雀巢海味小炒皇  
Fried Seafood
- 彩椒鲍菇雪花牛  
Wok-Fried Beef with Mushroom and Pepper
- 吉祥雀蛋元宝肉  
Braised Streaky Pork with Quail Egg
- 金汤野米扒刺参  
Braised Sea Cucumber in Superior Soup
- 广式明炉吊烧鸭  
Roasted Duck
- 豉香油泼石斑鱼  
Steamed Garoupa Fish with Hot Oil
- 碧绿清炒芥兰菜  
Stir-Fried Kale
- 锦绣海味蛋炒饭  
Fried Rice with Seafood and Egg
- 心形草莓大布丁  
Sweet Strawberry Pudding
- 四季时令水果盘  
Fresh Fruit Platter