

豪华婚宴 Glamour

每桌人民币 6,280元 (10位)
RMB 6,280 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

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

喜宴自带酒水可免开瓶费
Corkage fee is waived

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

* 酒店精心布置的青香阁蜜月行政套房一晚
* One night stay in the City Wing bridal suite with specially wedding decoration

每桌人民币6,280元，每桌供10位敬用，超出人数按每位人民币628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

RMB6,280 per table for 10 persons, additional person at RMB628 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 6,280元 (10位)
RMB 6,280 per table (10 persons)

豪华婚宴 A
Glamour A

- 喜庆胶东八彩碟
Eight Treasures Cold Dishes
- 虫草花老鸭鲜鲍盅
Double-Boiled Chinese herb and Abalone with Duck
- 上汤枸杞大对虾
Poached King Prawn in Superior Broth
- 果仁蜜椒牛肋骨
Pan-Fried Beef Ribs with Cashew Nut
- 吉祥雀蛋元宝肉
Braised Streaky Pork with Egg
- 葱香豆豉牙片鱼
Steamed Flounder Fish in Black Bean Sauce
- 至尊肉末扒刺参
Braised Sea Cucumber with Minced Pork
- 金汤花胶竹丝鸡
Stewed Chicken and Fish Maw in Superior Soup
- 鲜露清蒸石斑鱼
Steamed Garoupa Fish with Hot Oil
- 云腿上汤浸时蔬
Poached Vegetable and Ham in Superior Broth
- 海胆蟹籽蛋炒饭
Fried Rice with Sea Urchin ,Crab Roe and Egg
- 金牌美点叉烧酥
Baked Puff Pastry Filled with Barbecued Pork
- 锦绣时令水果盘
Fresh Fruit Platter

豪华婚宴 B
Glamour B

- 迎宾喜庆八彩碟
Eight Treasures Cold Dishes
- 酸辣花胶海皇羹盅
Double-Boiled Fish Maw with Spicy and Sour Soup
- 堂灼海捕大对虾
Poached King Prawn
- 蒜茸粉丝蒸鲜鲍
Steamed Abalone with Garlic and Vermicelli
- 烧汁鲍菇牛肉粒
Wok-Fried Beef with Mushroom
- XO 酱花枝带子
Fried Squid and Scallop in XO Sauce
- 五谷杂粮扒刺参
Braised Sea Cucumber with Assorted Cereals
- 翡翠虎皮丁香肘
Braised Pork Shank with Spinach
- 鲜露清蒸石斑鱼
Steamed Garoupa Fish with Hot Oil
- 炒碧绿广东菜心
Fried Vegetable
- 锦绣海鲜炒米饭
Fried Rice with Seafood
- 金牌美点叉烧酥
Baked Puff Pastry Filled with Barbecued Pork
- 四季时令水果盘
Fresh Fruit Platter