

华丽婚宴 Indulgence

每桌人民币 6,990元 (10位)
RMB 6,990 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

* 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

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6,990元, 每桌供10位敬用, 超出人数按每位人民币699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

RMB6,990 per table for 10 persons, additional person at RMB699 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 6,990元 (10位)
RMB 6,990 per table (10 persons)

华丽婚宴 A
Indulgence A

- 迎宾喜庆八彩碟
Eight Treasures Cold Dishes
- 姬松茸老鸭鲜鲍盅
Double-Boiled Mushroom and Abalone with Duck
- 黄油波士顿龙虾
Baked Lobster with Butter
- 椒丝鸡枞菌牛柳
Fried Sliced Beef with Mushroom and Pepper
- 柠檬醋椒海鲈鱼
Steamed Perch Fish with Sour Pepper Sauce
- 虫草花炖清远鸡
Double-Boiled Chicken with Chinese Herb
- 至尊肉末烧刺参
Braised Sea Cucumber with Minced Pork
- 吉祥雀蛋元宝肉
Braised Streaky Pork with Quail Egg
- 豉香油泼牙片鱼
Steamed Flounder Fish with Hot Oil
- 金银蛋上汤菜心
Poached Vegetable with Egg in Superior Broth
- 锦绣海鲜炒丝苗
Fried Rice with Seafood
- 吉祥芒果大布丁
Sweet Mango Pudding
- 四季时令水果盘
Fresh Fruit Platter

华丽婚宴 B
Indulgence B

- 迎宾喜庆八彩碟
Eight Treasures Cold Dishes
- 青橄榄老鸡螺肉盅
Double-Boiled Sea Whelk and Chicken with Olive
- 上汤花雕海捕虾
Poached King Prawn
- 蒜茸银丝蒸鲜鲍
Steamed Abalone with Garlic and Vermicelli
- 果仁蜜椒牛肋骨
Pan-Fried Beef Ribs with Cashew Nut
- 金巢碧绿炒带子
Fried Scallop and Vegetable
- 欢庆红烧狮子头
Stewed Pork Ball in Brown Sauce
- 兰花鲍汁扒刺参
Braised Sea Cucumber and Broccoli with Abalone Sauce
- 油泼深海石斑鱼
Steamed Garoupa Fish with Hot Oil
- 蚝皇菌菇扒菜心
Fried Vegetable with Mushroom
- 海胆蟹籽炒米饭
Fried Rice with Sea Urchin and Crab Roe
- 秘制香甜天鹅酥
Deep-Fried Pastry with Shredded Coconut Stuffing
- 锦绣时令水果盘
Fresh Fruit Platter