

# 超豪华婚宴 Premier

每桌人民币 7,990元 (10位)  
RMB 7,990 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

\*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7,990元, 每桌供10位敬用, 超出人数按每位人民币799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

RMB7,990 per table for 10 persons, additional person at RMB799 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

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RMB 7,990 per table (10 persons)

超豪华婚宴 A  
Premier A

- 迎宾喜庆八彩碟  
Eight Treasures Cold Dishes
- 姬松茸金耳炖鲜鲍  
Double-Boiled Mushroom and Abalone
- 黄油芝士焗龙虾  
Baked Lobster with Cheese and Butter
- 柠檬醋椒加吉鱼  
Steamed Snapper Fish with Sour Pepper Sauce
- 秘制黑椒牛仔骨  
Pan-Fried Beef Ribs with Black Pepper
- 如意喜蛋元宝肉  
Braised Pork and Quail Egg
- 至尊肉末烧刺参  
Braised Sea Cucumber with Minced Pork
- 高汤花胶黄油鸡  
Stewed Chicken and Fish Maw in Superior Soup
- 葱香豉油石斑鱼  
Steamed Garoupa with Hot Oil
- 蚝皇菌菇扒芥兰  
Fried Vegetable with Mushroom
- 锦绣海鲜蛋炒饭  
Fried Rice with Egg and Seafood
- 幸福一品天鹅酥  
Deep-Fried Pastry with Shredded Coconut Stuffing
- 四季时令水果盘  
Fresh Fruit Platter

超豪华婚宴 B  
Premier B

- 迎宾喜庆八彩碟  
Eight Treasures Cold Dishes
- 上汤竹荪燕窝盅  
Boiled Bird's Nest Soup with Bamboo Pith
- 高汤枸杞大对虾  
Poached King Prawn in Superior Broth
- 八宝糯米鲍鱼鸡  
Steamed Chicken with Glutinous Rice in Lotus Leaf
- 金巢花枝炒澳带  
Fried Scallop and Squid
- 凤梨蜜椒牛肉粒  
Braised Beef with Pepper and Pineapple
- 鲍汁鲜掌扒刺参  
Braised Sea Cucumber with Abalone Sauce and Goose Web
- 吉祥如意丁香肘  
Braised Pork Shank with Vegetable
- 豉香油泼东星斑  
Steamed Garoupa Fish with Hot Oil
- 腰果百合炒西芹  
Fried Celery with Cashew Nut and Lily Bulb
- 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