

华丽婚庆 INDULGENCE



人民币15,988元/桌(10位)
CNY PER TABLE (10 PERSONS)

场地 The Procession

- ❖ 酒店音响系统
Use of our in-house sound system
- ❖ 香槟塔庆祝仪式
Champagne fountain celebration
- ❖ 展示用婚礼蛋糕
Wedding cake presentation
- ❖ 豪华婚桌鲜花布置
Premium floral centrepieces

婚宴 The Reception

- ❖ 婚宴请帖(每桌5套)
Wedding invitations (five sets per table booked)
- ❖ 宾客签名簿
Guest signature book
- ❖ 半小时餐前酒会
A half-hour pre-function drinks
- ❖ 精美各式鱼子酱餐前西点(每满10桌提供20人份)
Caviar theme cocktail reception (20 pax per 10 tables)
- ❖ 每位宾客喜筵巧克力
Wedding chocolate from our artistic pastry chef
- ❖ 3小时软饮、冰冻果汁、本地啤酒的畅饮及每桌1瓶店选红葡萄酒
3-Hour beverage service with Chinese or Western set dinner including soft drinks, chilled juices, beer and one bottle of house red wine for each table
- ❖ 中式套餐
Chinese set menu

新人 For the Couple

- ❖ 新人特享晚餐珍宝盒
Special dinner bento box for couple
- ❖ 新人特享下午茶
Afternoon snacks for couple
- ❖ 婚礼前六人试餐
Food tasting for six persons
- ❖ 尊享婚宴当晚入住豪华阁套房(80m²)一晚
新婚蜜月房特别布置及次日怡咖啡
双人自助早餐或者客房送餐服务
(客房送餐可选美式早餐套餐或者中式早餐套餐)
One-night stay in Horizon Suite Room with Wedding Room Set-up on the Wedding Banquet Day
Inclusive of breakfast at YICAFE or In-room Dining
(A Shangri-La Morning Set or Chinese Breakfast Set)
- ❖ 完美婚典祝贺礼一份
Special Gifts from the Hotel
- ❖ 尊享次年结婚周年纪念日入住酒店豪华客房一晚
及价值人民币1,500元酒店餐饮礼券
One-night Anniversary Stay in a Deluxe room with RMB1,500 dining credit
- ❖ 尊享怡咖啡自助晚餐餐券(供四位使用)
Dinner voucher for four persons at YICAFE
- ❖ 尊享酒店网红打卡点的场地拍摄新人照片
(具体视酒店运营情况而定)
Hotel scenic photo-shooting spots
(subject to availability)
- ❖ 尊享全球设计师婚纱品牌MaRosa代金礼券一张
价值人民币3,888元(仅限搭配套餐使用)或可享租赁
MaRosa西班牙高定婚纱品牌指定款婚纱一套。
Gift Voucher Valued at RMB 3,888(for package use only): Entitles the holder to one set of designated haute couture bridal gowns from the globally renowned designer brand Ma Rosa.

条款与细则 Terms and conditions

以上价格为人民币, 已含10%服务费及政府现行税率
以上价格如有变更, 恕不提前通知
预订满10桌以上方可享用上述套餐
房间类型应当天预订情况而定
All prices are in RMB and inclusive of 10% service charge
and prevailing government taxes
Above prices are subject to change without prior notice
Above package is applicable for minimum booking of 10 tables
Room type is subject to availability

菜单 MENU

人民币15,988元/桌(10位)
CNY PER TABLE (10 PERSONS)

华丽婚庆 菜单I Indulgence I

八星报喜门第耀 浦香经典八味福彩碟
Shangri-La Eight Cold Dish Combinations

龙腾浦香图宏业 冰海帝王蟹香蒜蒸
Steamed King Crab with Dried Garlic and Glass Noodles

如胶似漆永缠绵 豪鲍花胶松茸佛跳墙(位上)
Buddha Jumps over the Wall

多子多福孙满堂 松露烧汁煎和牛
Stir-Fried Wagyu with Mushroom and Master BBQ Sauce

满船金玉达彼岸 辽参碧绿鲍汁扒
Braised Sea Cucumber and Abalone Sauce and Garden Green

良辰吉聚主宾欢 蟹粉扒澳带石榴包
Stir-Fried Scallops with Pomegranate Flower and Hair Crab Meat Sauce

佳偶同携共天长 美极豉油蒸游海澳星斑
Steamed Sea Spotted Grouper with Soya Sauce

阖家兴旺财运通 老广珍馐深井烧黑棕鹅(半只)
Roasted Hei Zong Goose in Cantonese Style

花开并蒂姻缘美 上汤金耳福菇扒时令蔬
Braised Fresh Mushroom with Seasonal Vegetable and Golden Fungus

美满姻缘流芳远 河虾仁蟹籽茶菇炒丝苗
Fried Rice with River Shrimps and Tobiko

甜言蜜语舞浪漫 燕窝核桃桂圆红枣茶
Double-Boiled Sweet Soup with Red Dates and 'Gui Yuan'

共度良缘双重奏 碧波湖畔美点双辉映
Finest Selection of Chinese Petit Fours

花烛辉煌世代昌 锦绣四季鲜果靓拼盘
Sliced Seasonal Fruit Platter

华丽婚庆 菜单II Indulgence II

高朋满座贺新婚 浦香经典八味福彩碟
Shangri-La Eight Cold Dish Combinations

金龙献瑞腾九州 岩龙虾芝士风范汁焗
Wok-Fried Rock Lobster with Cheese Cream Sauce

如胶似漆永缠绵 豪鲍花胶海参佛跳墙(位上)
Double-Boiled Abalone Soup with Fish Maw and Sea Cucumber

多子多福孙满堂 香煎法切羊扒配粤椒汁
Stir-Fried Lamb Chop with Garlic Pepper Sauce

鸾凤和鸣情比坚 风塘蛋黄炒松叶蟹
Stir-Fried Snow Crab with Salt Yolk with Dried Garlic

佳偶同携共天长 美极豉油蒸游海澳星斑
Steamed Sea Spotted Grouper with Soya Sauce

阖家兴旺财运通 港式脆皮烧腩配黄芥酱
Crispy Pork Belly with Barbecued Sauce

海枯石烂心永结 蒜香银丝蒸日月元贝皇
Steamed Half Scallops with Dried Garlic and Glass Noodle

花开并蒂姻缘美 金汤羊肚菌扒时令蔬
Braised Morel with Seasonal Vegetable and Pumpkin Sauce

美满姻缘流芳远 扬州叉烧虾仁炒丝苗
Fried Rice with Shrimps and BBQ Pork in Yangzhou Style

甜言蜜语舞浪漫 椰汁燕窝雪莲红豆
Sweetened Bird's Nest with Snow Lotus Rice and Red Bean

共度良缘双重奏 碧波湖畔美点双辉映
Finest Selection of Chinese Petit Fours

花烛辉煌世代昌 锦绣四季鲜果靓拼盘
Sliced Seasonal Fruit Platter

咨询或预定, 敬请联系酒店婚礼顾问
For enquiries or reservations,
please contact our Wedding Consultant

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