## 婚宴套餐 WEDDING PACKAGE

最低预订15桌(每桌10人). 另加15%服务费 15% service charge per table (for 10 persons), Minimum reservation of 15 tables

#### 新婚当晚入住希尔顿豪华婚房附赠时令水果、精致甜品拼盘和喜庆布置

Wedding-Day accommodation in one of our Hilton Deluxe Room including amenities, a fresh fruit basket, homemade dessert plate and flower bouquet

希尔顿经典婚宴菜单

五十人份迎宾茶点

Welcome refreshment for 50 guests

软饮料及品牌啤酒畅饮三小时

3 hours free flow of soft drink and brand beer

24平方米高清LED婚礼背景屏 24 sqm High-resolution LED electronic wedding backdrop

酒店特惠灯光音响套餐:现场设备技术支持专家,全频音箱配置专业功放, 超低音音箱,16路专业音响控台,无线话筒 (手持或领夹话筒) 2个,灯光控制台,电脑效果灯, LED场景颜色变化灯,全场追光灯,Par灯面光照亮

Hotel selectived audio visual package including profession onsite equipment technical support,
Fullrange loudspeaker with amplifier, Subwoofer, 16 Channel audio mixer, 2 Wireless set combo (handheld or clip on mic),
Lighting console, Moving head effect light, LED par effect light, Follow spot, Par can light (stage illumination)

多色系婚宴桌布及椅套搭配方案 Various color table linene and chair cover options for choice

红地毯走道铺设

全场鲜花布置:签到处鲜花装饰,圆桌鲜花,主桌豪华鲜花

Theme designed floral arrangement including one for reception table, all dining tables, personalized setup for VIP table

婚宴仪式蛋糕及希尔顿特制婚礼蛋糕(3磅)

Wedding display cake for cake cutting ceremony with a 3 pound cream cake

香槟塔及高级起泡酒一瓶

One bottle of sparking wine with champagne tower

新娘梳妆房一间 Dressing room on wedding night

希尔顿定制婚宴请柬(每桌三份) Hilton special designed invitation cards

精美婚宴席位卡 Hilton special designed seating cards

新婚夫妇次日元餐厅双人自助早餐

International buffet breakfast for new couple in Essence next morning

精美婚宴电子欢迎牌

Welcome wedding electric signage

婚宴当日免费停车券十五张

15 Parking coupons for wedding day

婚宴当晚入住提供优惠房价 Special room rate on wedding day

上海虹桥元一希尔顿酒店 中国上海红松东路 1116号 201103 Hilton Shanghai Hongqiao, 1116 Hong Song East Road, Shanghai 201103, China 电话 (T): +86 21 3323 6666 传真 (F): +86 21 3323 6999 电邮 (E): shash\_reservation@hilton.com 网址 (W): shanghaihongqiao.hilton.com hilton.com.cn/shanghaihongqiao



# 您的婚宴菜单 YOUR WEDDING MENU CNY 7,999

唯爱, 让记忆永恒。婚纱、婚鞋、婚戒的挑选, 餐桌、花卉、饰品的摆设, 这些细微之处都营造了婚礼的氛围,同时为新人创造了永恒的浪漫回忆。 上海虹桥元一希尔顿酒店为您谱写专属篇章, 纪念此刻永恒。

Make memories that last. From the wedding dress to the shoes, rings, table settings and florals; it is the small details that matter and create the most beautiful of moments for every newlywed. Enjoy your special day at Hilton Shanghai Hongqiao. Personalized, just for you.





### 中式婚宴龙飞凤舞菜单 WEDDING MENU

<sup>CNY</sup> 7,999

最低预订15桌(每桌10人), 另加15%服务费 15% service charge per table (for 10 persons), Minimum reservation of 15 tables

> 阖家欢乐 (希尔顿精选八小碟) EIGHT SPECIAL COLD APPETIZERS

共筑爱巢 (蟹肉瑶柱海皇羹)
BRAISED SEAFOOD SOUP WITH CONPOY AND CRAB MEAT

龙飞凤舞 (宫爆凤梨明虾球)
WOK-FRIED SPICY AND SOUR PRAWN WITH PINEAPPLE

甜甜蜜蜜 (蜜椒酱谷饲小牛嫩肩肉)
STIR-FRIED VEAL SHOULDER WITH SWEET PEPPER SAUCE

双喜临门(松茸野菌炒黑毛松阪肉)
STIR FRIED PORK NECK WITH MATSUTAKE AND MUSHROOM

如鱼得水 (清蒸游水海石斑鱼)
STEAMED LIVE GROUPER WITH SOYA SAUCE

人见人爱(法式奶油芝士焗波士顿龙虾) BAKED BOSTON LOBSTER WITH CREAM CHEESE

佳偶天成(豉汁粉丝蒸扇贝)
STEAMED SCALLOP WITH GLASS NOODLES AND BLACK BEAN SAUCE

比翼双飞 (葱油湛江盐焗鸡)
SALTED CHICKEN WITH SCALLION OIL

金枝玉叶 (橄榄油清炒杂锦蔬) SAUTÉED FRIED VEGETABLE WITH OLIVE OIL

> 情投意合 (传统扬州炒饭) FRIED RICE "YANG ZHOU" STYLE

甜美时光 (椰汁杂果西米露)
COCONUT MILK WITH MIXED FRUITS AND SAGO

花好月圆 (烘焙蜜汁叉烧酥) BAKED BARBECUE PORK PUFF

锦上添花 (时令水果拼盘)
SEASONAL FRUIT PLATE

# $\mathcal{B}$

# 中式婚宴龙飞凤舞菜单 WEDDING MENU

<sup>CNY</sup> 7,999

最低预订15桌(每桌10人), 另加15%服务费 15% service charge per table (for 10 persons), Minimum reservation of 15 tables

> 满堂吉庆(希尔顿精选八小碟) EIGHT SPECIAL COLD APPETIZERS

情深似海 (养生益气乌鸡汤) DOUBLE BOILED BLACK BONE CHICKEN SOUP WITH CHINESE HERBS

两情相悦 (川椒汁澳洲带子炒北极蚌)
WOK-FRIED WILD CLAM AND SCALLOP WITH SPICY SAUCE

情有独钟(沙茶谷饲小牛嫩肩肉)
STIR FRIED VEAL SHOULDER WITH BARBEQUE SAUCE

和和美美(本帮特色酱香圆蹄) BRAISED PORK SHANK WITH SWEET SOYA SAUCE

鱼跃龙门 (清蒸游水海石斑鱼)
STEAMED LIVE GROUPER WITH SOYA SAUCE

一见钟情 (蚝皇虾籽大乌参) BRAISED SEA CUCUMBER WITH PRAWN ROE IN SUPERIOR OYSTER SAUCE

> 天作之合(翡翠汁芝士焗生蚝) BAKED OYSTER WITH CHEESE SAUCE

鸾凤和鸣 (好味爆椒香辣鸭) DEEP FRIED DUCK WITH SPICE SAUCE

花开富贵 (蟹肉瑶柱扒娃娃菜)
CHINESE BABY CABBAGE WITH CRAB MEAT AND CONPOY GRAVY

情意绵绵 (牛肝菌培根乌冬面) WOK-FRIED UDONG NOODLES WITH BACON AND PORCINI

幸福美满 (南北杏雪耳炖万寿果)
SWEET WHITE FUNGUS SOUP WITH ALMOND AND PAPAYA

永结同心 (香芒慕斯雪媚娘)
GLUTINOUS RICE CAKE STUFFED WITH MANGO PASTE

锦上添花(时令水果拼盘) SEASONAL FRUIT PLATE