

婚宴套餐 WEDDING PACKAGE

CNY 11,999

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

驿动花园仪式婚礼
Pulse Garden wedding ceremony

驿动花园定制婚礼布置
Wedding decoration at Pulse Garden

三十人份驿动花园下午茶套餐
Pulse Garden afternoon tea package for 30 guests

新婚当晚入住希尔顿豪华套房附赠时令水果、精致甜品拼盘、精选葡萄酒一瓶和喜庆布置
Wedding-Day accommodation in one of our Hilton Deluxe Suite including amenities, a fresh fruit basket, homemade dessert plate, one bottle of house wine and flower bouquet

希尔顿经典婚宴菜单
Hilton wedding menu

五十人份餐前主题鸡尾酒会
Pre-dinner theme cocktail reception for 50 guests

餐前主题鸡尾酒期间提供两瓶高级气泡酒
2 bottles of sparkling wine for pre-dinner theme cocktail reception

软饮料、冰冻橙汁及品牌啤酒畅饮三小时
3 hours free flow of soft drink, chilled juice and brand beer

酒店精选品牌红葡萄酒畅饮三小时
3 hours free flow of house wine

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

酒店高品质音响系统、16路专业音响控台及无线麦克风2个
Hotel standard audio visual package including sound system, 16 channel audio mixer and 2 wireless microphones

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
Red carpeting aisle

全场鲜花布置: 签到处鲜花装饰, 客桌鲜花, 主桌豪华鲜花, 新娘手捧花一束, 六份嘉宾胸花
Theme designed floral arrangement including one for reception table, all dining tables, personalized setup for VIP table, one bride flower bouquet, six VIP flower corsage

婚宴仪式蛋糕及希尔顿特制婚礼蛋糕(6磅)
Wedding display cake for cake cutting ceremony with a 6 pound cream cake

香槟塔及高级香槟一瓶
Champagne tower set up with one bottle of champagne for toasting ceremony

新娘梳妆房一间
Dressing room on wedding night

希尔顿定制婚宴请柬(每桌四份)
Hilton special designed invitation cards

精美婚宴席位卡
Hilton special designed seating cards

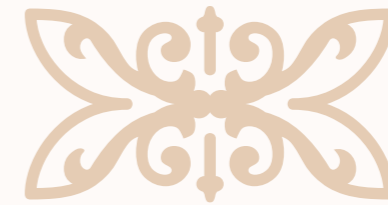
新婚夫妇次日餐厅双人自助早餐
Buffet breakfast for new couple in Essence next morning

精美婚宴电子欢迎牌
Welcome wedding electric signage

婚宴当天停车券二十五张
25 parking coupons on wedding day

酒店提供次日上海市区40公里送车服务
Hotel limousine on next day (Limitative 40km in Shanghai)

婚宴当天提供优惠房价
Special room rate on wedding day



您的婚宴菜单 YOUR WEDDING MENU

CNY 11,999

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.



Hilton

SHANGHAI HONGQIAO

上海虹桥元一希尔顿酒店

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中式婚宴钟爱一生菜单 WEDDING MENU

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万福金安 (希尔顿万福十小碟)
TEN SPECIAL COLD APPETIZERS

荣偕伉俪 (松茸菌炖滋补响螺汤)
DOUBLE-BOILED SEA SNAIL SOUP WITH MATSUTAKE

海誓山盟 (芥末酱沙丹明虾球)
DEEP FRIED CRISPY PRAWN WITH WASABI MAYONNAISE

青牛紫气 (青椒酱澳洲雪花肥牛)
BOILED SLICED AUSTRALIAN BEEF WITH GREEN PEPPER SAUCE

旭日东升 (清蒸游水大东星斑)
STEAMED LIVE SPOTTED GROUPER WITH LIGHT SOYA SAUCE

龙凤至尊 (蒜蓉粉丝蒸游水小青龙)
STEAMED BABY LOBSTER WITH MINCED GARLIC AND VERMICELLI

知心伴侣 (德式咸猪肘拼德式芝士肠)
DEEP-FRIED GERMAN PORK KNUCKLE WITH CHEESE SAUSAGE

好事成双 (翡翠汁芝士焗生蚝)
BAKED OYSTER WITH CHEESE SAUCE

鸾凤和鸣 (葱油湛江盐焗鸡)
SALTED CHICKEN WITH SCALLION OIL

掌定乾坤 (蚝皇白灵菇扣鹅掌)
BRAISED GOOSE WEB WITH MUSHROOM IN OYSTER SAUCE

风生水起 (鲍汁章鱼捞饭)
FRIED RICE WITH OCTOPUS AND ABALONE SAUCE

早生贵子 (雪莲子桂圆银耳羹)
SWEET WHITE FUNGUS SOUP WITH LONGAN AND CHINESE HONEYLOCUST FRUIT

百年好合 (金沙水晶果)
STEAMED PUMPKIN BUN STUFFED WITH SALTED EGG YOLK

万紫千红 (时令水果拼)
FRESH FRUIT PLATTER

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万福金安 (希尔顿万福十小碟)
TEN SPECIAL COLD APPETIZERS

如胶似漆 (蟹肉花胶海皇羹)
SUPER SEAFOOD SOUP WITH CRAB MEAT AND FISH MAW

心有灵犀 (极品酱明虾球炒澳洲带子)
STIR FRIED PRAWNS WITH SCALLOPS IN XO SAUCE

牛气冲天 (黑椒汁澳洲谷饲牛小排粒)
STIR-FRIED AUSTRALIAN BEEF RIB WITH BLACK PEPPER SAUCE

旭日东升 (清蒸游水大东星斑)
STEAMED LIVE SPOTTED GROUPER WITH LIGHT SOYA SAUCE

龙凤至尊 (蒜蓉粉丝蒸游水小青龙)
STEAMED BABY LOBSTER WITH MINCED GARLIC AND VERMICELLI

和和美美 (荷香玲珑糯米蒸肉排)
STEAMED PORK RIB WITH GLUTINOUS RICE

佳偶天成 (豉汁粉丝蒸大连鲜鲍)
STEAMED ABALONE WITH VERMICELLI AND BLACK BEAN SAUCE

比翼双飞 (玫瑰露酒浸豉油鸡)
POACHED CHICKEN WITH SOYA SAUCE

掌定乾坤 (蚝皇白灵菇扣鹅掌)
BRAISED GOOSE WEB WITH MUSHROOM IN OYSTER SAUCE

鸳鸯戏水 (鸳鸯虾仁鸡丝炒饭)
DOUBLE-WAY FRIED RICE WITH SHRIMPS AND CHICKEN

花前月下 (蔓越莓甜枣炖桃胶)
DOUBLE BOILED PEACH GUM WITH RED DATES AND CRANBERRY

永结同心 (芒果慕斯冰果圈)
MANGO MOUSSE JELLY

万紫千红 (时令水果拼)
FRESH FRUIT PLATTER