### 婚宴套餐 WEDDING PACKAGE

### CNY8999

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

#### 新婚当晚入住酒店豪华婚房,包含时令水果盆,巧克力和喜庆布置

Wedding-Day accommodation in one of our Hilton deluxe rooms including amenities, a fresh fruit basket, home-made chocolate and flower bouquet

#### 希尔顿经典婚宴菜单,软饮,果汁和本地啤酒畅饮三小时,每桌一瓶指定品牌红葡萄酒

Hilton wedding menu, providing soft drinks, chilled juice and local beer free flow for 3 hours, one bottle of house wine per table

#### 专业音响及二个话筒(手持或领夹话筒)

Professional audio mixer and two microphone (handheld or clip on microphone)

#### 多种不同色系<u>婚宴桌布及椅套的选择</u>

Various color table linen and chair cover options for choice

#### 红地毯走道铺设

Red carpeting aisle

#### 24平方米LED婚礼背景屏

LED electronic wedding backdrop

#### 特色旅拍服务

Wedding travel photography

#### 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

#### 婚宴仪式蛋糕及精致婚礼蛋糕(6磅)

Wedding display cake for cake cutting ceremony and a 6 pound cream cake

#### 香槟塔,包含高级香槟一瓶

Champagne tower set up with one bottle of Champagne wine for toasting ceremony

#### 新娘梳妆房一间并提供饮料

Dressing room during wedding with Mini-bar setup

#### 希尔顿经典请柬(每桌五份)及精美婚宴席位卡(每桌一份)

Hilton special designed invitation cards & seating cards

#### 新婚夫妇次日元餐厅双人自助早餐

Buffet breakfast for new couple in Essence next morning

#### 提供精美婚宴电子欢迎牌

Welcome wedding poster

#### 婚宴当天停车券二十张

20 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

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### 您的婚宴菜单 YOUR WEDDING MENU CNY8999

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.





## 中式婚宴祥龙献瑞菜单WEDDING MENU

CNY 8999

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

> 锦绣前程(希尔顿鸿运八小碟) EIGHT SPECIAL COLD APPETIZERS

永浴爱河 (牛肝菌炖滋补鲜鲍汤)
DOUBLE BOILED ABALONE SOUP WITH PORCINI

海誓山盟 (川椒汁海螺片炒贵妃蚌)
SAUTEED WILD CLAM WITH SLICED SEA WHELK IN SPICY SAUCE

情比金坚 (金牌烧汁牛肋骨)
SMOKED BEEF RIBS WITH HOMEMADE SPECIAL SAUCE

连年有余 (清蒸游水海石斑鱼)
STEAMED FRESH GAROUPA WITH SOYA SAUCE

祥龙献瑞 (姜葱芝士焗古巴龙虾配乌冬面) BAKED LOBSTER WITH CHEESE AND UDONG NOODLES

佳偶天成(豉汁粉丝蒸扇贝王)
STEAMED SCALLOP WITH VERMICELLI IN BLACK BEAN SAUCE

鸿运连连(特色宫廷酱烤骨) BRAISED PORK RIB IN HOME-MADE SAUCE

金鸡报喜 (蓉城干煸红袍清远鸡)
DEEP FRIED CHICKEN WITH CHILIES

知心伴侣(鱼汤蛤蜊杞子扒时蔬)
SEASONAL VEGETABLES WITH CLAM IN FISH BROTH

金玉满堂 (蟹籽虾仁培根炒饭)
FRIED RICE WITH SHRIMP AND BACON

红红火火(老陈皮莲籽红豆沙)
SWEET SOUP WITH RED BEAN AND LOTUS SEED

钟爱一生 (烘焙蜜汁叉烧酥) BAKED BARBECUE PORK PUFF

万紫千红(时令水果拼盘)
SEASONAL FRUIT PLATE

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## 中式婚宴祥龙献瑞菜单WEDDING MENU

CNY 8999

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

> 春满华堂(希尔顿鸿运八小碟) EIGHT SPECIAL COLD APPETIZERS

珠联璧合 (蟹肉雪蛤海皇羹)
BRAISED SEAFOOD SOUP WITH CRAB MEAT AND HASMA

双双对对 (翡翠夏果炒鸳鸯蚌)
STIR FRIED CLAM WITH MACADAMIA NUTS AND GREEN PEA

喜气洋洋 (特色香茅烤法式羊排)
ROASTED BABY LAMB CHOP WITH LEMONGRASS

鱼水情深 (清蒸游水海石斑鱼)
STEAMED FRESH GAROUPA WITH SOYA SAUCE

一生挚爱 (鲍汁白灵菇扣辽参) BRAISED SEA CUCUMBER WITH MUSHROOM IN ABALONE SAUCE

缘定今生 (椰汁咖喱焗肉蟹)
WOK FRIED CRAB WITH COCONUT MILK IN CURRY SAUCE

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

比翼双飞 (粤式明炉吊烧鸭半只) ROASTED DUCK WITH HOME-MADE SAUCE

长相厮守 (上汤虫草花浸时令蔬)
SEASONAL VEGETABLES WITH CORDYCEPS FLOWER IN SUPERIOR SOUP

天长地久(豉油皇海鲜炒面)
STIR FRIED CANTONESE NOODLES WITH SEAFOOD

圆圆满满 (甜枣雪耳炖无花果)
SWEET SOUP WITH WHITE FUNGUS AND FICUS CARICA

心心相印 (清香椰汁桂花冻糕)
OSMANTHUS CAKE WITH COCONUT MILK

万紫千红(时令水果拼盘) SEASONAL FRUIT PLATE