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雅致套房附赠时令水果、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 Junior 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

五十人份餐前鸡尾酒会

Pre-dinner cocktail reception for 50 guests

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

每桌一瓶酒店精选品牌红葡萄酒

One bottle of house wine per table

3D全息投影套餐

3D Holographic projection package

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

婚宴当天停车券二十张

20 parking coupons on wedding day

婚宴当晚入住提供优惠房价

Special room rate 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)

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 ch/shanghaihongqiao



您的婚宴菜单 YOUR WEDDING MENU CNY9,999

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.





中式婚宴龙凤呈祥菜单

WEDDING MENU

CNY9,999

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

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

团团圆圆(苏北桃园鸡炖滋补甲鱼汤) DOUBLE-BOILED TURTLE SOUP WITH CHICKEN

心心相印(极品酱明虾球炒象拔蚌) STIR-FRIED GEODUCK CLAM AND PRAWN WITH XO SAUCE

牛气冲天(黑椒汁谷饲西冷牛仔粒)
STIR FRIED BEEF SIRLOIN WITH BLACK PEPPER SAUCE

如鱼得水(清蒸游水老虎斑) STEAMED LIVE GROUPER WITH LIGHT SOYA SAUCE

龙凤呈祥(姜葱芝士焗古巴龙虾配乌冬面) BAKED CUBA LOBSTER WITH CHEESE AND UDONG NOODLES

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

花开富贵(鸿运千岛花枝丸) DEEP FRIED CUTTLEFISH BALL WITH THOUSAND ISLAND DRESSING

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

知心伴侣(上汤枸杞鲜芦笋) POACHED ASPARAGUS WITH LYCIUM IN SUPERIOR BROTH

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

早生贵子(甜枣雪耳炖无花果) SWEET WHITE FUNGUS SOUP WITH RED DATES AND FIG

> 心心相印(金牌烧肉蘑菇包) MUSHROOM BUN STUFFED WITH BBQ PORK

> > 万紫千红(时令水果拼) FRESH FRUIT PLATTER

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中式婚宴龙凤呈祥菜单

WEDDING MENU

CNY9,999

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

> 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(翡翠象拔蚌炒北极蚌) WOK FRIED GEODUCK AND WILD CLAM WITH VEGETABLES

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

如鱼得水(清蒸游水老虎斑) STEAMED LIVE GROUPER WITH LIGHT SOYA SAUCE

龙凤呈祥(椰汁咖喱焗古巴龙虾配乌冬面) BAKED CUBA LOBSTER WITH CURRY AND UDONG NOODLES

> 和和美美(特色本帮酱香蹄) BRAISED PORK SHANK IN SWEET SOYA SAUCE

花开富贵(鸿运千岛花枝丸) DEEP FRIED CUTTLEFISH BALL WITH THOUSAND ISLAND DRESSING

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

一生一世(浓汤虫草花浸时蔬) POACHED VEGETABLES WITH CORDYCEPS FLOWERS IN SUPERIOR BROTH

> 福泰安康(泰式桑巴酱炒饭) STIR FIRED RICE "TAI" STYLE

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(椰汁抹茶冻糕) COCONUT MATCHA CAKE

万紫千红(时令水果拼) FRESH FRUIT PLATTER