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思慕婚礼专案 Conrad Shanghai Wedding Menu A

每桌人民币6,888元(每桌十人)
CNY 6,888 (10 persons per table)

礼遇 Benefits:

- 精选中式晚宴或西式晚宴可供选择
A selection of exquisite Chinese or Western dinner
- 三小时无限量畅饮果汁，软饮料及啤酒
Free flow of juice, soft drinks and beer for three hours
- 五层装饰婚典蛋糕
Wedding cake with five-layer decoration
- 入住浪漫婚房一晚（豪华客房及精美布置）
One night stay at deluxe room with exquisite decoration
- 次日双人自助早餐
Breakfast buffet for two on the next day
- 按宴会预定桌数提供停车券
Free parking coupons according to the table quantity
- 婚礼当日多功能媒体设备一套（一套投影仪及屏幕，一套音响及两个无线话筒）
A set of multifunctional AV equipment (a projector & screen, a stereo & two wireless microphones)

*上述价格需另加收16.6%服务费及税费

The above prices are subject to 16.6% service charge and tax

*详细情况请咨询酒店婚礼策划管家

Please contact the wedding planner for details



MENU

菜单

菜单 A

Menu A

八味迎宾碟

Combination of Chinese cold dishes

上汤津白辽参盅

Double-boiled sea cucumber and dried scallop with Chinese cabbage

上汤芝士焗波士顿龙虾年糕

Baked fresh Boston lobster with cheese and rice cake

日式烧汁菌菇牛柳粒

Wok-fried diced beef tenderloin with Japanese style mushroom sauce

XO 酱蜜豆花枝爆鱼柱

Wok fried sliced cuttle fish with XO sauce and honey beans

豉油葱香石斑鱼

Steamed grouper with soy sauce and spring onion

鸡油花雕蒸青蟹

Steamed green crab with chicken oil and Shaoxing wine

蒜珠芥蓝炒里脊

Wok fried pork loin and kale

鸿运当头脆皮鸡

Deep fried crispy chicken

田园风光时鲜蔬

Sauteed seasonal vegetables

金玉满堂海鲜炒饭

Fried rice with sea food and two kind of sauces

上海生煎包

Pan fried pork dumpling

蛋挞

Egg tart

红豆沙小圆子

Sweetened red bean soup with glutinous rice dumpling

时令水果盘

Seasonal fresh fruit

菜单 B

Menu B

八味迎宾碟

Combination of Chinese cold dishes

燕麦海皇花胶盅

Braised seafood and dried scallop with oats

酒酿干烧老虎虾(10只)

Braised tiger shrimp with wine brewing

黑椒煎牛小排

Beef tenderloin with black pepper

XO 酱蜜豆花枝爆鱼柱

Wok fried sliced cuttle fish with XO sauce and honey beans

古法秘制石斑鱼

Steamed marbled goby Shanghai style

银丝蒜香扇贝皇

Steamed scallop with spring onion sauce and glass noodle

碧绿菜胆大圆蹄

Stewed pork leg with soya sauce

明炉吊烧鸭

Roasted duck

田园风光时鲜蔬

Sauteed seasonal vegetables

海味鲍汁烩伊面

Braised noodle with seafood in abalone sauce

叉烧酥

Baked barbecued pork puff

芝士乳酪挞

Cheese tart

冰糖红枣莲子雪耳

Double boiled red date and yacon with rock candy

时令水果盘

Seasonal fresh fruit