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倾心婚礼专案 Conrad Shanghai Wedding Menu B

每桌人民币8,888元(每桌十人)
CNY 8,888 (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
- 每桌提供酒店指定红葡萄酒一瓶
A designated bottle of red wine for each table
- 五层装饰婚典蛋糕
Wedding cake with five-layer decoration
- 酒店提供指定香槟一瓶及五层香槟塔
A designated bottle of champagne and a five-tier champagne tower
- 新娘化妆间
Bridal dressing room
- 入住浪漫婚房一晚（尊贵客房及精美布置）
One night stay at premium room with exquisite decoration
- 次日双人自助早餐
Breakfast buffet for two on the next day
- 至多15张停车券
Maximum fifteen parking coupons
- 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)
- 结婚周年浪漫双人自助晚餐
Romantic wedding anniversary buffet dinner for two

*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

锦绣年华八冷碟

Combination of Chinese cold eight dishes

柠檬无骨鸭掌

Marinated boneless duck feet
in lemon sauce

糖醋排骨

Sweet and sour pork ribs

川香鱿鱼骨

Marinated squid with chili

水晶肴肉

Marinated crystal pork jelly

桂花冰糖红枣

Marinated red dates with rock
sugar and osmanthus

芥味素鲍鱼

Marinated vegetarian abalone
with wasabi sauce

锦绣蔬菜色拉

Chinese harvest vegetables with
chef's special sauce

四喜烤麸

Marinated bean bran with dried lily

上汤枸杞辽参花胶盅

Double boiled sea cucumber and fish maw with
medlar in stock

芝士焗波士顿鲜龙虾年糕

Baked fresh Boston lobster with cheese and rice cake

香葱豆豉扇贝皇

Steamed scallop with black bean sauce and spring onion

豉油葱汁石斑鱼

Steamed grouper with soy sauce and spring onion

当红脆皮炸仔鸡

Deep Crispy fried chicken

黑椒煎菌菇牛仔粒

Fried beef cubes and mixed mushroom with black pepper

鸡油花雕蒸青蟹

Steamed green crab with chicken oil and Shaoxing wine

兰花川汁花枝虾球

Wok fried cuttlefish and shrimp balls with broccoli in
chili sauce

田园时鲜蔬

Sautéed seasonal vegetables

海鲜叉烧炒丝苗

Fried rice with seafood and roast pork

同心椰汁西米露

Chilled sago cream in coconut soup

永结同心美满点

Assorted sweets

马拉糕

Steamed cantonese sponge cake

叉烧酥

Baked barbecued pork puff

万紫千红生果盆

Seasonal fresh fruit

菜单 B Menu B

幸福美满八小碟

Combination of Chinese cold dishes

柠檬无骨鸭掌

Marinated boneless duck feet
in lemon sauce

糖醋排骨

Sweet and sour pork ribs

川香鱿鱼骨

Marinated squid with chili

水晶肴肉

Marinated crystal pork jelly

桂花冰糖红枣

Marinated red dates with rock
sugar and osmanthus

芥味素鲍鱼

Marinated vegetarian abalone
with wasabi sauce

锦绣蔬菜色拉

Chinese harvest vegetables with
chef's special sauce

四喜烤麸

Marinated bean bran with dried lily

鸡丝海皇瑶柱羹

Braised shredded chicken with seafood and dried scallop

姜葱波龙焗伊面

Wok-fried fresh Boston lobster with
spring onion and ginger

日式烧汁菌菇牛柳粒

Wok fried beef cubes and mixed mushroom with Japanese sauce

广式清蒸石斑鱼

Steamed grouper with Cantonese style

脆皮南乳吊烧鸡

Deep fried crispy chicken

酱烧东坡蹄

Stewed pork leg with soya sauce

碧绿干烧山药澳带

Stir fried scallop and yam with
chili sauce and vegetables

全家福蚝皇鲜鲍片

Braised sliced abalone in oyster
sauce and vegetables

田园时鲜蔬

Stir fried seasonal vegetables

一品干烧天府伊面

Braised Yi Fu noodle with mushroom

江南桂花酒酿圆子

Sweetened glutinous rice dumpling
in sweet wine soup

永结同心美满点

Assorted sweets

马拉糕

Steamed cantonese sponge cake

叉烧酥

Baked barbecued pork puff

万紫千红生果盆

Seasonal fresh fruit