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挚爱婚礼专案

Conrad Shanghai Wedding Menu C

每桌人民币10,888元(每桌十人)
CNY10,888 (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
- 婚宴精美特制蛋糕一个 (2磅)
A two-pound exquisite wedding cake
- 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
- 一小时迎宾茶歇 (30份软饮及小食)
One-hour tea break (thirty set of soft drinks and snacks)
- 新娘化妆间
Bridal dressing room
- 入住浪漫婚房一晚 (豪华套房及精美布置)
One night stay at deluxe suite with exquisite decoration
- 次日双人自助早餐
Breakfast buffet for two on the next day
- 至多20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
- 婚前单身套房一间或长辈豪华房两间 (需提前预定，视乎酒店房间情况给予安排)
One assigned suite for bachelor or two deluxe rooms for parents
(Advanced reservations are required, guest rooms to be assigned according to hotel availability)

*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

精美八彩碟

Combination of Chinese eight cold dishes

川香鱿鱼骨 Marinated squid with chili	水晶肴肉 Marinated crystal pork jelly
家乡咸草鸡 Marinated salted chicken	葱油萝卜丝海蜇 Jellyfish mixed with shredded turnip
彩椒金针拌秋耳 Gold needle and black fungus with pepper	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

潮州卤水大拼盘

Chaozhou marinated meat combination

锦绣鲍丝花胶羹

Braised abalone and fish maw soup with mixed mushroom

芝士焗波士顿龙虾伊面

Baked fresh Boston lobster with cheese and rice cake

澳洲和牛珍菌牛柳粒

Wok fried beef cubes with mixed mushroom

XO酱带子炒花枝

Stir fried scallop and cuttlefish with XO sauce

金银蒜粉丝蒸帝王蟹

Steamed king crab and bean vermicelli

港式古法蒸老虎斑

Steamed tiger grouper with traditional style

碧绿鲍汁扒鲜鲍脯

Braised sliced abalone in oyster sauce and vegetables

一品脆皮吊烧鸡

Deep fried crispy chicken

高汤松茸浸时令双宝蔬

Braised matsutake and two vegetables in stock

培根牛松炒丝苗

Fried rice with beef and bacon

冰糖红枣莲子雪耳

Double boiled red date lotus seed and white fungus with rock candy

永结同心美满点

Assorted sweets

乳酪挞 Cheese tart

生煎包 Pan fried pork dumpling

万紫千红生果盆

Seasonal fresh fruit

菜单 B

Menu B

精美八小碟

Combination of Chinese eight cold dishes

川香鱿鱼骨 Marinated squid with chili	水晶肴肉 Marinated crystal pork jelly
家乡咸草鸡 Marinated salted chicken	葱油萝卜丝海蜇 Jellyfish mixed with shredded turnip
彩椒金针拌秋耳 Gold needle and black fungus with pepper	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

潮州卤水大拼盘

Chaozhou marinated meat combination

金汤鲍参鱼肚羹

Braised fish maw and abalone with sea cucumber golden soup

蒜蓉粉丝蒸波士顿龙虾

Steamed Boston lobster and bean vermicelli with garlic sauce

七味香煎小羊排

Pan fried lamb chop with shichimi

碧绿川汁带子炒虾球

Pan fried scallop and shrimp with vegetable in chili sauce

鸡油花雕蒸膏蟹

Steamed roe crab with Shaoxing wine and chicken oil

生晒头抽蒸老虎斑

Steamed tiger grouper with first soy sauce

挂炉吊烧鸭配冰花梅酱

Roasted duck with plum sauce

五彩金针鲍鱼卷

Braised sea cucumber roll with mushrooms

高汤松茸浸时令双宝蔬

Braised matsutake and two vegetable in stock

鲍汁海鲜烩伊府面

Stewed Yi Fu noodle with seafood

木瓜莲子炖雪耳

Double lotus seed and white fungus in sweet soup

永结同心美满点

Assorted sweets

乳酪挞 Cheese tart

生煎包 Pan fried pork dumpling

万紫千红生果盆

Seasonal fresh fruit