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永恒婚礼专案 Conrad Shanghai Wedding Menu D

每桌人民币12,888元(每桌十人)
CNY12,888 (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两瓶
Two designated bottles 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 (60份软饮及小食)
One-hour tea break (sixty set of soft drinks and snacks)
- 新娘化妆间
Bridal dressing room
- 入住浪漫婚房一晚 (尊贵套房及精美布置)
One night stay at premium suite with exquisite decoration
- 次日双人自助早餐
Breakfast buffet for two on the next day
- 至多25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 (两份)
Two sets of 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

锦绣年华八彩碟

Combination of Chinese cold dishes

葱油美芹海螺片 Marinated sea snail with celery and spring onion	家乡咸草鸡 Marinated salted chicken
上海酱牛肉 Marinated beef Shanghai style	柠檬无骨鸭掌 Marinated boneless duck feet in lemon sauce
锦绣蔬菜色拉 Chinese harvest vegetable with chef's special sauce	红枣南瓜百花豆 Marinated red dates with pumpkin and honey bean
川香鱿鱼骨 Marinated squid with chili	山珍木耳 Black fungus with mixed vegetable

鸿运烧味大拼盘

Selected Siew-Mei combination

干贝芙蓉鱼肚盅

Braised sea cucumber soup with fish maw and egg white

金玉满堂小青龙

Steamed fresh baby lobster with garlic

豉香出缸肉蒸东星斑

Steamed star grouper with salted pork in black bean sauce

XO酱澳带炒虾仁

Wok fried scallop and shrimp with XO sauce and vegetables

南乳吊烧鸡

Roasted crispy chicken

葱油花雕蒸膏蟹

Steamed roe crab with Shao Xing wine and spring onion

中式黑椒牛排

Pan fried beef tenderloin with black pepper Chinese style

天府碧绿鲜鲍片

Braised sliced abalone with green vegetables in chili sauce

五光十色烩时蔬

Sautéed seasonal vegetables

福建海鲜炒饭

Fried rice with sea food abalone sauce 'Fu Jian' style

冰糖红枣雪莲子

Double boiled red date and yacon 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

幸福美满八小碟

Combination of Chinese cold dishes

葱油美芹海螺片 Marinated sea snail with celery and spring onion	家乡咸草鸡 Marinated salted chicken
上海酱牛肉 Marinated beef with Shanghai style	柠檬无骨鸭掌 Marinated boneless duck feet in lemon sauce
锦绣蔬菜色拉 Chinese harvest vegetable with chef's special sauce	红枣南瓜百花豆 Marinated red dates with pumpkin and honey bean
川香鱿鱼骨 Marinated squid with chili	山珍木耳 Black fungus with mixed vegetable

鸿运烧味大拼盘

Selected Siew-Mei combination

上汤小米花胶竹荪盅

Double-boiled fish maw and bamboo fungus in millet soup

金玉满堂小青龙

Steamed fresh baby lobster with garlic

古法蒸游水东星斑

Steamed star grouper traditional style

鲍汁津白扒辽参

Braised sea cucumber with Chinese cabbage

桃红绿柳明炉鸭

Roasted duck

豉香出缸肉蒸膏蟹

Steamed roe crab with salted pork in black bean sauce

西式碳烤小牛排

Roasted beef tenderloin with black pepper western style

全家福绿鲜鲍片

Braised sliced abalone with vegetable in oyster sauce

五光十色烩时蔬

Sautéed seasonal vegetables

XO酱海鲜炒饭

Fried rice with seafood in XO sauce

冰糖红枣莲子雪耳

Double boiled red date and 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