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## 至臻婚礼专案

### Conrad Shanghai Wedding Menu E

每桌人民币16,888元(每桌十人)  
CNY16,888 (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
- 专享红葡萄酒畅饮  
Free flow of designated red wine
- 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
- 婚宴精美特制蛋糕一个 (4磅)  
A four-pound exquisite wedding cake
- 升级豪华迎宾茶歇 (80人份)  
Upgraded luxury welcome coffee break (80 persons)
- 豪华高瓶桌花  
Luxury high table flowers
- 餐前鸡尾酒会  
(80人份，托盘服务，含无酒精及含酒精鸡尾酒各1种)  
Pre-dinner cocktail party (80 persons, tray service, including 1 non-alcoholic and 1 alcoholic cocktail)
- 新娘化妆间  
Bridal dressing room
- 婚礼当日入住浪漫婚房1晚  
(尊贵外滩景观套房及精美布置)  
One night stay at Premium Bund View Suite with exquisite decoration

- 婚礼当日额外赠送1间豪华房  
Extra one night stay at Deluxe Room
- 次日双人自助早餐  
Breakfast buffet for two on the next day
- 至多30张停车券  
Maximum thirty 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)
- 婚宴试菜 (至多6人，价值4000元)  
Wedding menu food tasting valued CNY 4,000  
(maximum 6 persons)
- 当日新人开席前小食  
Pre-wedding snack for the couple on the wedding day
- 双人身体精油按摩  
Body essential oil massage for two persons

\*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	葱油白切鸡 Boiled chicken with scallion oil
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
老上海熏鱼 Shanghai Style Smoked Fish	山珍木耳 Black fungus with mixed vegetable

#### 鸿运乳猪烧味大拼盘

Roasted Suckling Pig and BBQ Combination Platter

#### 云南松茸花胶汤

Double-boiled Matsutake in Fish Maw Soup

#### 香草芝士焗澳龙

Baked Australia Lobster with Vanilla Cream Sauce

#### 蒜蓉粉丝蒸大元贝

Steam Scallop and Bean Vermicelli with Garlic Sauce

#### 野菌黑椒爆和牛粒

Fried Wagyu Beef Cubes with Wild Mushroom in Black Pepper Sauce

#### XO碧绿茶枝爆虾球

Wok fried Cuttlefish and Shrimp Ball with Vegetable in XO Sauce

#### 孜然香煎澳洲羊排

Pan-fried Australia Lamb Chop with Cumin

#### 葱油蒸三门膏蟹

Steamed Roe Crab with Spring Onion Oil and Soy Sauce

#### 广式清蒸东星斑

Steamed Star Grouper with traditional style

#### 蚝皇碧绿海参鲜鲍片

Steamed Sea Cucumber and sliced Abalone with green Vegetables in Oyster Sauce

#### 当红脆皮炸仔鸡

Deep fried crispy Chicken

#### 浓汤珍菌浸时蔬

Poached seasonal Vegetable and Wild Mushroom in Chicken Soup

#### 福建海鲜炒饭

Fried Rice with Seafood 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

#### 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 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
老上海熏鱼 Shanghai Style Smoked Fish	山珍木耳 Black fungus with mixed vegetable

#### 鸿运乳猪烧味大拼盘

Roasted Suckling Pig and BBQ Combination Platter

#### 锦绣鲍丝花胶羹

Braised sliced abalone and fish maw soup with mushroom

#### 三葱爆澳龙配兰花

Wok fried Australian lobster and three onion with broccoli

#### 荷香雪花牛肋排

Steamed marinated Australia beef ribs with lotus leaf

#### 川汁碧绿澳带虾球

Wok fried scallop and shrimp ball with vegetable in chili sauce

#### 美极香煎嫩羊排

Pan fried lamb chop with maggi sauce

#### 鸡油花雕蒸帝王蟹

Steamed king crab with Shao Xing wine and chicken oil

#### 广式清蒸东星斑

Steamed star grouper with traditional style

#### 鲍汁鹅掌扣海参

Braised goose web and sea cucumber with abalone sauce

#### 五彩金汤鲍鱼卷

Braised sea cucumber roll with mushrooms in golden soup

#### 一品明炉吊烧鸭

Roasted duck with plum sauce

#### 浓汤珍菌浸时蔬

Poached seasonal vegetables with wild mushroom in chicken soup

#### 韭香海鲜焖伊面

Braised Yi Fu noodles with seafood and bean sprout

#### 冰糖红枣莲子雪耳

Double boiled red date, lotus seed and 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