

CONRAD SHANGHAI
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尊奢婚礼专案 Conrad Shanghai Wedding Menu F

每桌人民币20,888元(每桌十人12桌起订)
CNY20,888 (10 persons per table, minimum 12 tables)

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 (按晚宴宾客数提供)
Upgrade luxury tea break (according to the number of guests)
- 豪华高瓶桌花
Luxury high table flowers
- 餐前鸡尾酒会 (至多100人份，托盘服务，含无酒精及含酒精鸡尾酒各1种)
Pre-dinner cocktail party (maximum one hundred pcs, tray service, including one non-alcoholic and one alcoholic cocktails)
- 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，含次日双人自助早餐)
One night stay at Premium Bund View Suite with exquisite decoration (including buffet breakfasts for two)

- 婚礼当日额外赠送1间豪华客房 (含次日双人自助早餐)
Extra one night stay at Deluxe Room (including buffet breakfasts for two)
- 至多35张停车券
Maximum thirty five 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6000元)
Wedding menu food tasting valued CNY 6,000 (maximum 6 persons)
- 当日新人开席前小食
Pre-wedding snack for the couple on the wedding day
- 大中华区康莱德酒店房券一张 (不可指定地点)
One room voucher of Conrad hotels in Great China (Non-designated destination)
- 提供L层欧赛朵玻璃房作为婚礼仪式场地
Complimentary wedding ceremony venue at Asador glasshouse on L floor
- MUSE Penthouse云端私享俱乐部单身派对或婚后派对一次 (位于64-66层)
Complimentary wedding ceremony venue at Asador glasshouse on L floor (此项由酒店第三方提供，敬请提前咨询详情 Provided by the third party, please consult in advance for details)

*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

喜庆风味十彩碟

Combination of Chinese Ten cold dishes

糖醋排骨

Sweet and Sour Pork Ribs

葱油美芹海螺片

Marinated sea snail with celery and spring onion

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

山珍木耳

Black fungus with mixed vegetable

家乡葱油白切鸡

Marinated salted chicken

老上海熏鱼

Shanghai Style Smoked Fish

红枣南瓜百花豆

Marinated red dates with pumpkin and honey bean

四喜烤麸

Marinated Bean Bran with Dried Lily

鸿运脆皮全体乳猪（二吃）

Our Signature of Barbecued Whole Suckling Pig

原盅香浓汤佛跳墙

Double-boiled Our Signature of Buddha Jump Over The Wall

香草奶油芝士汁焗澳龙伊面

Baked Australia lobster with vanilla cream sauce

蒜蓉粉丝蒸元贝皇

Steam scallop and bean vermicelli with garlic sauce

野菌黑椒爆雪花和牛M6

Fried wagyu beef M6 with wild mushroom in black pepper sauce

XO碧绿茶枝爆明虾球

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

广式姜葱炒红花蟹

Chinese Style Stir Fried Red Swimming Crab with spring onion oil and Ginger

鲜露蒸游水东星斑

Steamed star grouper with traditional style with Fine Soya Sauce

蚝皇碧绿海参鲜鲍片

Steamed sea cucumber and sliced abalone with green vegetables in oyster sauce

当红脆皮风沙鸡

Deep fried crispy chicken

浓汤珍菌瑶柱浸时蔬

Poached seasonal vegetable and wild mushroom in Conpoy Broth chicken Soup

鲍汁福建海鲜烩饭

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

冰糖红枣雪莲子炖燕窝

Double boiled red date and yacon with rock candy Birds Nest

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

喜庆风味十彩碟

Combination of Chinese Ten cold dishes

糖醋排骨

Sweet and Sour Pork Ribs

葱油美芹海螺片

Marinated sea snail with celery and spring onion

上海酱牛肉

Marinated beef Shanghai style

柠檬无骨鸭掌

Marinated Boneless Duck Feet in Lemon Sauce

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Chinese harvest vegetable with chef's special sauce

山珍木耳

Black fungus with mixed vegetable

家乡葱油白切鸡

Marinated salted chicken

老上海熏鱼

Shanghai Style Smoked Fish

红枣南瓜百花豆

Marinated red dates with pumpkin and honey bean

四喜烤麸

Marinated Bean Bran with Dried Lily

金陵化皮全体乳猪（二吃）

Our Signature of Barbecued Whole Suckling Pig

锦绣鲍丝海参花胶羹

Braised sliced abalone sea cucumber and fish maw soup with mushroom

三葱爆澳龙配兰花

Wok fried Australian lobster and three onion with broccoli

炆火松露雪花牛肋排

Steamed marinated Australia beef ribs with Truffle

川汁碧绿澳带明虾球

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

鸡油花雕蒸原只活帝王蟹

Steamed king crab with Shao Xing wine and chicken oil

广式清蒸游水东星斑

Steamed star grouper with traditional style

鲍汁鹅掌扣海参

Braised goose web and sea cucumber with abalone sauce

太子鲍拌状元蹄

Braised Boneless Black Pork Knuckle and Abalones in Soya Glaze

一品明炉琵琶鸭

Roasted duck with plum sauce

瑶柱竹笙扒时蔬

Braised Baby Chinese Cabbage in Bamboo pith and Conpoy Broth

韭香海鲜焖伊面

Braised Yi Fu noodles with seafood and bean sprout

冰糖红枣莲子雪耳炖燕窝

Double boiled red date, lotus seed and with rock candy Birds Nest

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