

喜结良缘宴 ¥2988/桌 Wedding Menu ¥2988/Table

A

珠联璧合(精美八小碟) Eight delicious cold dishes

比翼双飞(淮山枸杞炖乳鸽) Stewed young pigeon with medlar

吉祥如意(避风塘炒虾) Sauteed crab, Bifengtang style

花成蜜就(粤式黑椒牛柳粒) Sauteed fillet beef in black pepper sauce

天长地久(芝士焗老虎蟹) Baked tiger crab with cheese

天作之合(广式吊炉烤鸭) Roasted duck

佳偶天成(清蒸桂花鱼) Steamed mandarin fish

富贵花开(金牌酱汁蹄) Braised pig knuckle in soy sauce

花开并蒂(鲍汁红豆海参) Stewed sea cucumber with red bean in abalone sauce

永结同心(杏袍菇猪颈肉) Sauteed pork with mushroom

白首成约(瑶柱扒娃娃菜) Braised baby cabbage with scallop in soup

百年好合(西芹百合) Sauteed celery with lily

心心相印(美点双辉) Double pastries

甜甜蜜蜜(时令鲜果) Fresh fruit platter

All prices are quoted in RMB and subject 15% service charge.

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喜结良缘宴 ¥2988/桌 Wedding Menu ¥2988/Table

B

珠联璧合(精美八小碟) Eight delicious cold dishes

比翼双飞(发财海鲜羹) Assorted seafood soup

吉祥如意(美极生中虾) Sauteed shrimp in soya sauce

花成蜜就(泰式咖喱青蟹) Sauteed blue crab with curry ,Thai style

天长地久(久缘水晶鸡) Steamed young chicken

天作之合(蒜蓉粉丝蒸扇贝) Steamed scallop with minced garlic

佳偶天成(黑椒牛柳粒) Sauteed beef fillet in black pepper sauce

富贵花开(糯米蒸甲鱼) Steamed soft-shelled turtle with sticky rice

花开并蒂(清蒸富贵鱼) Steamed mandarin fish

永结同心(德国咸蹄) Pan-fried pork trotter in spiced salt ,DE style

白首成约(松仁玉米粒) Sauteed shelled corn with pine nut

百年好合(田园时蔬) Sauteed seasonal vegetables

心心相印(美点双辉) Double pastries

甜甜蜜蜜(时令鲜果) Fresh fruit platter



珠联璧合宴 ¥3988/桌 Wedding Menu ¥3988/Table

A

缘定今生 (精美八味碟) Assorted eight cold dishes

情意绵绵 (万怡小炒皇) Sauteed assorted seafood with vegetables

锦绣红袍 (茶叶烧汁麻虾) Braised prawn with tea sauce

比翼双飞 (淮山枸杞炖乳鸽) Stewed young pigeon with medlar

鹏程万里 (芝麻橙花烤排骨) Roasted pork rib with sesame in orange sauce

吉祥如意 (桶子玫瑰豉油鸡) Braised chicken with rose in black bean sauce

携手共创 (咸蛋黄焗肉蟹) Baked crab with salted egg yolk

招财进宝 (中式煎牛柳) Pan-fried beef fillet Chinese style

花开如意 (网中港式珍珠斑) Steamed pearl grouper Hongkong style

百子千孙(松仁玉米粒) Sauteed shelled corn with pine nut

纵横四海 (飘香腊味素珍饭) Fried rice with preserved meat and vegetables

成双成对 (中式美点影双辉) Double pastries

早生贵子 (香滑杏仁露汤丸) Glutinous rice balls in almond juice

甜意绵绵 (锦绣合时水果盘) Fresh fruit platter



珠联璧合宴 ¥3988 / 桌 Wedding Menu ¥3988 / Table

B

Assorted eight cold dishes

锦绣红袍(川汁干烧大明虾) Braised prawn in chili sauce Sichuan style 情意绵绵(竹笙海鲜羹) Stewed assorted seafood soup with bamboo fungus 花开如意(脆皮奶拼海鲜筒) Deep-fried seafood roll with milk 心有灵犀 (萨尔萨汁煎牛排) Pan-fried steak in salsa sauce 鹏程万里 (万怡烤鸭) Signature roasted duck 吉祥如意 (金蒜姜葱焗肉蟹) Baked crab with ginger and scallion 黄金万两 (一品海参扣肘子) Braised sea cucumber and ox sinew in soy sauce 纵横四海(豉油清蒸海青斑) Steamed grouper with black bean sauce 招财进宝(鲍汁双菇扒时蔬) Braised mushroom and vegetable in abalone sauce

成双成对(羊城美点双辉映) Double pastries

早生贵子(红枣桂圆莲子羹) Lotus seeds and longan in rock sugar sauce

Fried rice with shrimp and chicken Hongkong style

甜意绵绵(应时冰爽鲜果盘) Fresh fruit platter

缘定今生 (精制美味八彩碟)

携手共创(港式鸳鸯炒香米)



龙凤呈祥宴 ¥4988 / 桌 Wedding Menu ¥4988 / Table

Assorted eight cold dishes

A

喜气洋洋(雀巢美果炒虾球) Fried shrimp with nuts 鸳鸯戏水(虫草花炖土鸡) Stewed chicken with worm grass 花开富贵 (黑椒烧汁牛仔骨) Sautéed calf rib in black pepper sauce 竹报平安 (密制梅子挂炉鸭) Roasted duck with plum 十全十美(豉油清蒸海青斑) Steamed grouper with black bean sauce 喜鹊鸣春(金蒜姜葱焗肉蟹) Baked crab with ginger and scallion 情投意合 (八宝糯米蒸甲鱼) Steamed turtle with Chinese rice pudding 富贵有余 (海鲜卷拼蒜香骨) Pan-fried pork rib and seafood roll 春意盎然(清炒郊外时令蔬) Fried seasonal vegetables

锦绣前程(星洲炒海鲜米粉) Stir-fried rice noodles with seafood Singapore style

心心相应(羊城美点映双辉) Double pastries

天长地久 (精制美味八彩碟)

百年好合(百合莲子红豆沙) Sweetened red bean paste with lotus seeds and lily

甜意绵绵(应时冰爽鲜果盘) Fresh fruit platter



龙凤呈祥宴 ¥4988 / 桌 Wedding Menu ¥4988 / Table

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天长地久(精制美味八小碟) Assorted eight cold dishes

喜气洋洋(时果鲜虾大沙律) Shrimp and seasonal fruit salad

鸳鸯戏水(葡汁焗扇贝) Baked scallop in cream sauce

花开富贵(香芒彩椒炒牛柳) Fried beef fillet with green and red pepper

竹报平安(花旗参炖竹丝鸡) Stewed chicken soup with American ginseng

十全十美(黄金双味鴛鸯带子) Fried scallop in two flavor

喜鹊鸣春(脆皮挂炉烧肥鸭) Deep fried crispy duck

情投意合(东菜海红斑) Steamed red spot grouper with pickles

富贵有余(白灵姑扒海参) Poached sea cucumber with mushroom

春意盎然(清炒郊外时令蔬) Fried seasonal vegetables

锦绣前程(金菇蟹肉炆伊面) Fried noodle with mushroom and crab

心心相应(美点影双辉) Double pastries

百年好合(椰汁荔芋西米露) Sweet sago cream and litchi with coconut milk

甜意绵绵(应时冰爽鲜果盘) Fresh fruit platter



鸾凤和鸣宴 ¥5988 / 桌 Wedding Menu ¥5988 / Table

A

珠联璧合(精美八小蝶) Assorted eight cold dishes

富贵吉祥(潮粤烧味拼) BBQ combination platter Cantonese style

龙宫升平(鲍参海鲜羹) Stewed seafood with abalone soup

缔结良缘(黄油伊面焗龙虾) Baked lobster with butter and noodles

金龙献瑞(金蒜琥珀炒牛柳) Fried beef fillet with minced garlic

天长地久(脆炸妙龄鸽) Deep fired crispy young pigeon

喜鹊朝皇(梅子蒸海斑) Steamed grouper with plum

吉庆有余(雀巢海中宝) Sautéed assorted seafood

满堂生辉(避风塘老虎蟹) Sautéed crab "Bifengtang" style

金枝玉叶 (郊外田园蔬) Fried seasonal vegetable

前程似锦(海鲜菠萝饭) Fried rice with seafood and pineapple

花好月圆 (美点映双辉) Double pastries

花好月圆 (雪梨炖银耳) Snow pear and white fungus in rock sugar soup

和和美美(时令水果盆) Fresh fruit platter



鸾凤和鸣宴 ¥5988 / 桌 Wedding Menu ¥5988/Table

B

珠联璧合(精致美味八小碟) Assorted eight cold dishes Baked shrimp in hot sauce 富贵吉祥(红油沙司焗明虾) 龙宫升平(松茸菌皇炖花胶) Stewed fish maw with mushroom and matsutake 缔结良缘 (XO 酱螺片牛柳) Sautéed sea whelk and beef in XO sauce 金龙献瑞 (蒜香芝士扇贝皇) Sautéed scallop with cheese and minced garlic 天长地久 (泰式咖喱烩肉蟹) Braised crab with carry Thai style 吉庆有余(豉油清蒸海石斑) Steamed grouper in black bean sauce 喜鹊朝皇(粤式当红炸子鸡) Deep-fried diced chicken with chili pepper 满堂生辉(万怡红烧大圆蹄) Braised pig knuckle in soy sauce 金枝玉叶 (芙蓉干贝扒时蔬) Braised vegetables with scallop and egg white 前程似锦(生财牛肉松炒饭) Fried rice with crushed dried beef (羊城美点双辉映) Double pastries 花好月圆 两心相悦(莲子红豆沙汤圆) Glutinous rice balls stuffed with red bean paste 和和美美(应时冰爽鲜果盘) Fresh fruit platter



百年好合宴 ¥6988 / 桌 Wedding Menu ¥6988/Table

A

大吉大利(鸿运乳猪六小碟) Six crispy young pig dishes

龙凤吉祥 (鲍汁白灵菇扣辽参)Braised sea cucumber with mushroom in abalone sauce

游龙戏水(广式老虎斑) Steamed tiger grouper Cantonese style

瑞气洋洋 (金银蒜蒸九孔鲍) Steamed abalone with minced garlic

龙腾四海(姜葱珍宝蟹) Fried jumbo crab with ginger and scallion

终成眷属 (蒜香鸡尾虾) Deep-fried shrimp with minced garlic

喜节良缘(深井烧鹅皇) Roasted goose Cantonese style

富贵添资 (花旗参炖乳鸽) Stewed young pigeon with ginseng

珍珠满筐(雀巢海中宝) Sautéed assorted seafood

双宿双飞(京葱雪花牛肉) Fried snowflake beef with green scallion

小家碧玉(上汤浸时蔬) Braised seasonal vegetable in soup

鸾凤合鸣 (XO 酱炒饭) Fried rice in XO sauce

和府共庆(福山南瓜丸子) Glutinous rice ball in pumpkin soup

永结同心(时令鲜果盘) Fresh fruit platter



百年好合宴 ¥6988 / 桌 Wedding Menu ¥6988/Table

B

大吉大利(美味沪港八彩碟) Assorted eight cold dishes

龙腾四海(芝士黄油焗龙虾) Baked lobster with cheese and butter

龙凤吉祥(虫草花炖花胶螺头) Stewed fish maw with snail muscles

瑞气洋洋(黄金百花雪蟹钳) Fried crab claw stuffed with lily

终成眷属(XO 酱爆龙凤片) Sautéed shrimp and chicken in XO sauce

喜结良缘(金银蒜蒸大连鲍) Steamed abalone with minced garlic

富贵添资(清蒸大海老虎斑) Steamed tiger grouper

珍珠满筐(脆皮炸子鸡) Crispy diced chicken with chili pepper

游龙戏水(密制手抓寸金骨) Signature spare rib

小家碧玉(贝汁野菌西兰花) Sautéed mushroom and broccoli in scallop sauce

鸾凤合鸣(海鲜菠萝炒香米) Fried rice with assorted seafood and pineapple

双宿双飞(羊城美点双辉映) Double pastries

和府共庆(玉珍珠花生奶露) Peanuts cream with milk

永结同心(应时冰爽鲜果盘) Fresh fruit platter

Courtyard by Marriott Shanghai Jiading Wedding Package Extra Benefits

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上海绿地万怡酒店婚宴包价及优惠项目

- 1. 3 hours free flow of soft drinks and local beer.
 - 三小时本地软饮料及本地啤酒免费畅饮
- 2. Any other beverage brought by guest will be charged RMB100/table as corkage fee.

自带酒水、饮料每桌收取开瓶费 100 元

- 3. One 5-tier champagne tower setup and one bottle of house sparkling wine for complimentary 五层香槟塔布置及赠送汽泡酒一瓶
- 4. Deluxe dishware and theme flower setup for main table

主桌豪华餐具及喜庆鲜花布置

Complimentary wedding cake (two pound)

赠送精美婚典蛋糕一只(两磅)

6. One reception table with complimentary wedding sign - in book

嘉宾签到台布置及赠送精致结婚签名簿一本

7. Wedding red carpet setup for the entrance of Banquet

宴会入口免费红地毯引路

8. 4 pieces removable stage and one direction board

免费使用 4 片活动舞台及指示牌一块

9. Overall lighting, background music and audio / visual system

全场灯光, 音响及背景音乐服务

10. One LCD projector with one screen (the laptop brought by guest)

免费提供多媒体投影仪及屏幕(电脑请客人自备)

11. One deluxe themed vehicle on wedding day (two hours)

婚宴当天免费使用豪华婚车一辆 (两小时)

12. One Bridal dress room (four hours)

免费提供新娘化妆室一间(四小时)

- 13. One night stay in Honeymoon Suite on wedding night with buffet breakfast for the new couple 婚宴当晚免费入住酒店蜜月套房并享用次日双人精美自助早餐
- 14. Welcome fruit plate and sweet chocolate in Wedding Room 婚房內赠送精美水果盘和甜蜜巧克力
- 15. Parking spaces for wedding attendees (ten vehicles) 免费提供婚宴当晚婚车位十辆
- 16. Entitle 10% discount on consumption of Hotel products 無方文日來典方成人,任任東

酒店产品消费享受九折优惠

Remark: Minimum order is 12 tables

备注: 最低预订12桌。