

鸾俦永结  
*Love to Infinity*

RMB 1,888/位 person

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**套餐包含**

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**Package includes**

- 3-hours ceremony (venue to be confirmed)
- Wedding banquet in our Great Hall
- Banquet: choice of Chinese menu, Western menu, buffet, or custom menu
- 3-hours of unlimited soft drinks, juice and local beer or wine
- Deluxe sparkling wine tower
- Special spa discount for family and friends
- Wedding cake
- Wedding present from naked Castle team
- Special room discounts for parents of bride and groom

**新郎新娘专享礼遇**

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**Package inclusions for bride and groom**

- Complimentary menu tasting for bride & groom (part of the menu)
- 1 night in Castle room includes welcome fruit basket & champagne
- Complimentary first anniversary stay (weekday in Castle room with minimum spending RMB100,000)
- 1 hour horse carriage service at naked Stables
- Exclusive English afternoon tea in Castle
- Customized guest book
- Signature naked guest registration book
- Champagne breakfast in room the following morning or in our Paotai Lou restaurant
- 1-hour couples massage in naked Leaf Spa + couple facial

**附加服务选项 (需支付额外费用)**

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**Add on services (additional fees apply)**

- Guest transportation from Shanghai or Hangzhou (inquire about discounts)
- Transportation service between naked Stables and naked Castle
- Live band performance (advance booking required)
- Floral decoration

**免费服务**

**Complimentary service**

- Parking
- Dedicated naked wedding host for the wedding couple
- Personal AV support

**条款与细则**

50

**Terms & Conditions**

50 people minimum for booking the package

中式套餐 A  
*Chinese set A*

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Ten Treasure Appetizers (naked Selection)

Marinated Crab Ningbo Style, Sweet and Sour Pork Ribs, Duck Seasoned with Soy Sauce, Smoked Fish Shanghai Style, Marinated Goose Web with Hua Diao Wine, Pumpkin Lily and Jujube, Homemade Pickled Vegetable, Seaweed Crisp with Cashew Nuts, Tofu Skin Wrapped Zucchini Roll with Vinegar Dressing, Grilled Vegetables Ningbo Style

( )  
Roast Whole Suckling Pig  
( )  
Stewed Lobster with Mushrooms in Chicken Soup  
( ) ( )  
Braised Sea Cucumber with Rice(Per Person)  
( )  
Boiled Crab with Tomato and Potato  
( )  
Steamed Marble Goby with Soy Sauce  
( )  
Steamed Dalian Abalone with Orange Peel and Hua Diao Wine  
( )  
Stir-fried Shrimp and Squid with Asparagus  
( )  
Wok-fried Wagyu Beef with Assorted Peppers  
( )  
Double Boiled Old Chicken with Chinese Herbal Soup  
( )  
Stir-fried Yam with Black Fungus and Zucchini  
( )  
Stir-fried naked Farm Organic Vegetables  
( )  
Seafood Rice in Abalone Sauce  
( )  
Selection of Jiangnan Style Dim Sum  
( )  
Assorted Fresh Seasonal Fruit Platter

中式圆桌每桌人民币18880元，以上价格均需加收10%的服务费。

所有价格及服务费总值需另加收6%增值税税金（每桌十位）

RMB18,880 per table of 10 persons, all prices are subject to 10% service charge,  
all prices & service charge are subject to additional 6% VAT.

中式套餐 B  
Chinese set B

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Ten Treasure Appetizers (naked Selection)

Marinated Crab Ningbo Style, Marinated Jelly Fish with Vinegar, Baked Head Fish with Sauce, Baked Chicken with Salt, Beef Tendon, Green Salad Vegetables, Pumpkin Lily and Jujube, Walnut Sweet Cake, Special Cucumber Roll, Braised Tofu Skin Wrapped Zucchini Roll with Soy Sauce

( )

Roasted Whole Suckling Pig

( )

Steamed Lobster with Rice Noodle, Ginger and Leek

( ) ( )

Braised Sea Cucumber with Highland Barley and Superior Stock (Per Person)

(

Wok-fried Crab with Garlic

(

Steamed Grouper with Soy Sauce

(

Fried Eel with Tea and Soy Sauce

(

Pan-fried Beef with Red Wine Sauce

(

Sweet and Sour Ribs with Pineapples

(

Stewed Duck with Dried Bamboo Shoots in Clay Pot

(

Buddha's Delight with Abalone Sauce

(

Stir-fried naked Farm Organic Vegetable

(

Braised Noodles with Preserved Vegetable and Mushrooms

(

Selection of Jiangnan Style Dim Sum

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Assorted Seasonal Fresh Fruit Platter

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西式套餐  
Western Set

头盘 Appetizer

King Crab Rolls

帝王蟹肉 牛油果 甜菜苗

King Crab Meat, Avocado, Sugar Beet Seedlings

沙拉 Salad

Prawn Mustard Salad

老虎虾 菠菜汁 意大利番茄 茴香泡沫

Tiger Prawn, Spinach Sauce, Italian Tomato, Fennel Foam

汤 Soup

Organic Broccoli Bisque Soup

农场有机花菜 淡奶油 大花蛤

Organic Broccoli, Light Cream, Clam

主菜 Main Course

French Roast Suckling Pigeon

低温慢烤乳鸽 香草 红酒汁

Roast Suckling Pigeon, Herbs, Red Wine Sauce

Grilled Australian Tenderloin with Black Truffle

甜品 Sweet

Lime and Strawberry Panna Cotta with Raspberry Sherry Sauce

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# 自助餐 A Buffet A

## 冰镇海鲜

### Seafood on Ice

Crab  
Prawn  
Mussel  
Alaska Crab  
Scallop  
Conch

## 配料

### Condiments

Ginger Pickle  
Wasabi  
Lemon Wedge  
Cocktail Sauce  
Red Tabasco  
Green Tabasco  
Tomato Chili  
Soy Sauce  
Hp Sauce

## HP 烧烤酱

## 冷餐

### Cold

Pan-seared Tuna with Wasabi  
Mayonnaise  
Parma Ham With Honey Dew Melon  
Smoked Chicken Salad  
Spicy Squid Salad

## 中式凉菜

### Chinese Cold Dish

Poached Chicken Sichuan Style  
BlackFungus Salad  
Marinated Meat Combination  
Roasted Mixed Vegetables

## 沙拉吧

### Salad Bar

Mixed Lettuce  
Cherry Tomato, Cucumber, Bell  
Pepper Caesar Dressing, Thousand  
Island Dressing French Vinaigrette  
Parmesan Cheese, Crispy Bacon,  
Croutons Sun Dried Tomato, Apricot,  
Pine Nuts, Peanut

## 芝士

### Cheeses

Selection of International Cheese  
with Dried Fruit

## 汤

### Soup

Seafood Chowder  
Chinese Herbal Pigtail Soup

## 面包

### Bakery

Soft Roll, Oatmeal Roll, Dark Rye  
Bread  
Butter and Margarine

## 展示台

### Carving Station

Boneless Leg of Lamb

## 什锦刺身

### Assorted Sashimi

Tuna  
Salmon  
Red Snapper  
Rare Dace

## 配料

### Condiments

Soy Sauce  
Ginger Pickle  
Wasabi  
Lemon Wedge

## 西式

### Western

Braised Chicken in Cabernet and Root  
Vegetable  
Grilled Lamb Chop with Ratatouille  
Red Curry Seafood  
Potato Lyonnaise

## 中式

### Chinese

Beef Rib with Black Pepper  
Wok-Fried Crab with Ginger and  
Spring Onion  
Sautéed Broccoli with Squid  
Steamed Seabass  
Fried Rice Noodles with Seafood  
Yangzhou Fried Rice

## 甜品

### Dessert

Raspberry Pulp Shooters  
Pear Croquantine Varrines  
Espresso Bar  
Brownies Cheese Cake  
Pina Colado  
Invoire Chocolate Green Tea Dome  
Sacher  
Apricote Almond Tart  
Bread Butter Pudding with Vanilla  
Sauce  
Seasonal Sliced Fruit

现磨咖啡和茶  
雪碧和可乐

Freshly Brewed Coffee and Tea  
Sprite and Coke

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# 自助餐 B Buffet B

## 冰镇海鲜

### Seafood on Ice

Crab  
Prawn  
Mussel  
Alaska Crab  
Callop  
Conch

## 配料

### Condiments

Ginger Pickle  
Wasabi  
Lemon Wedge  
Cocktail Sauce  
Red Tabasco  
Green Tabasco  
Tomato Chili  
Soy Sauce  
Hp Sauce

## HP 烧烤酱

## 冷餐

### Cold

Smoked Salmon  
Cold Soba Noodles with Marinated Salmon  
Beef Salad Thai Style  
Seafood and Pasta Salad

## 中式凉菜

### Chinese Cold Dish

Marinated Kelp  
Sichuan Spicy Chicken  
Marinated Cucumber with Garlic  
Chinese Marinated Beef Shin and Asparagus

## 沙拉吧

### Salad Bar

Mixed Lettuce  
Cherry Tomato, Cucumber, Bell Pepper  
Caesar Dressing, Thousand Island Dressing  
French Vinaigrette  
Parmesan Cheese, Crispy Bacon, Croutons  
Sun Dried Tomato, Apricot, Pine Nuts, Peanut

## 芝士

### Cheeses

Selection of International Cheese with Dried Fruit

## 汤

### Soup

Minestrone Soup  
Pork Tripe with Carrot Soup

## 面包

### Bakery

Soft Roll, Oatmeal Roll,  
Dark Rye Bread  
Butter and Margarine

## 展示台

### Carving Station

Roast Beef Prime Rib with Red Wine Sauce and Dijon Mustard

## 什锦刺身

### Assorted Sashimi

Tuna  
Salmon  
Red Snapper  
Rare Dace

## 配料

### Condiments

Soy Sauce  
Ginger Pickle  
Wasabi  
Lemon Wedge

## 西式

### Western

Mustard Grilled Leg of Lamb with Rosemary Jus  
Blackened Sea Bass on Creamed Onions  
Braised Red Wine Chicken  
Roasted Potato Wedges with Rosemary  
Braised Pork With Potato and Apple

## 中式

### Chinese

Braised Ox-Tripe with Chu-Hou Sauce  
Roasted Crispy Chicken  
Wok Fried Broccoli with Prawns  
Meat Char Kway Teow  
Seafood Fried Rice

## 甜品

### Dessert

Chocolate Pot De Cream  
Pecan Pie  
Espresso Bar  
Mango Pavlova  
Sour Cherry Clafoutis  
Lemon Cheese Cake  
Black Forest Gateau  
Cream Brulee  
Praline Éclair  
Seasonal Sliced Fruit

## 现磨咖啡和茶 雪碧和可乐

Freshly Brewed Coffee and Tea  
Sprite and Coke

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