



PACKAGE

缘定三生

RMB 1288/位 person

### 套餐包含

三小时曼德拉湖畔平台或露天剧场  
或大草坪浪漫婚礼仪式  
曼德拉大厅婚礼晚宴  
菜品丰富的中式或西式或私人定制菜单可供选择  
三小时软饮、果汁、本地啤酒及香槟畅饮  
豪华气泡酒香槟塔  
婚礼宾客可享裸叶水疗中心优惠折扣  
婚典装饰蛋糕塔  
裸心谷团队定制新婚礼物  
新人双方父母专享房间折扣

### 新郎新娘专享礼遇

准新郎新娘婚宴试菜  
(具体菜品将根据时令作部分调整)  
一晚夯土小屋住宿, 包含欢迎水果和香槟  
消费满十万, 即可在婚礼一周年纪念日免费入住  
夯土小屋一晚(仅限周日至周四)  
消费满十五万, 可于婚礼一周年纪念日免费入住  
树顶别墅一晚(仅限周日至周四)  
裸心谷内一小时浪漫马车服务  
裸心谷内婚纱照拍摄机会  
裸心定制签到本  
房中香槟早餐  
裸叶水疗中心一小时免费双人按摩+玫瑰精华面部护理

### 附加服务选项 (需支付额外费用)

大草坪帐篷租用  
宾客接送服务  
现场乐队演奏(需提前预订)  
花卉装饰  
摄影师

### 免费服务

泊车服务  
个性化音频设备支持

### 条款及细则

此套餐至少50人起订

### Package includes

3 hours outdoor ceremony at Mandela Lake, Amphitheater  
or Big Lawn  
Wedding banquet at Mandela Hall  
Choice of Chinese, Western, Buffet or custom menu  
3 hours of unlimited soft drinks, juice, local beer & wine  
Deluxe sparkling wine tower  
naked Leaf Spa discount for family & friends  
Wedding cake  
Wedding present from naked Stables  
Room discounts for parents of bride&groom

### Special for the Couple

Complimentary menu tasting  
(part of the menu)  
1 night in Earth Hut, complimentary fruit basket & Champagne  
Complimentary first anniversary weekday stay in Earth Hut  
(minimum spending RMB 100,000)  
Complimentary first anniversary stay in 2 bedroom Tree Top  
Villa (minimum spending of RMB150,000)  
1 hour horse carriage service  
Picturesque wedding photos opportunities at naked Stables  
Signature naked guest registration book  
In-room champagne breakfast the morning after  
1 hour couples massage in naked Leaf Spa & rose facial

### Add on Services (Additional charge applies)

Marquee set up on the Big Lawn  
Transportation service  
Live band performance (advanced booking required)  
Floral decoration  
Photographer

### Complimentary Service

Parking  
Audio visual solution

### Terms & Conditions

Package requires a minimum of 50 guests

# 永結同心宴 Yǒng Jié Tóng Xīn

美福祿鴛鴦八味碟

Selection of Eight Cold Dishes

杭州醬鴨，芥辣雙耳，糟三樣，西湖桂花藕，

濃香鵝肝批，麻醬時蔬，韓式豬頸肉，糖水南瓜

Hangzhou Style Marinated Whole Duck, Wasabi Marinated Black Mushroom, Chinese Style Pork Cold Cuts,

Hangzhou Style Stuffed Lotus Roots, Goose Liver, Steamed Vegetables with Sesame Dressing, Korean Style Roasted Pork Neck, Candied Pumpkin



上湯芝士焗龍蝦  
Baked Lobster with Cheese

鮑菇松板肉  
Abalone Mushroom with Grilled Pork Shoulder

鮑汁海參  
Cucumber with Abalone Sauce

廣式東星斑  
Cantonese Style Steamed Grouper

龍井茶香蝦  
Longjing Tea Prawns

夏果西芹百合  
Celery with Lily & Macadamia Nuts

蔥油帝王蟹  
King Crab with Spring Onion

莫干山笋干老鴨湯  
Moganshan Dried Bamboo Shoots with Duck Broth

雲腿四寶娃娃菜  
Yunnan Ham with Baby Cabbage

蔥油秋葵  
Okra with Spring Onion

極品黑椒牛肋骨  
Beef Ribs with Black Pepper Sauce

農家青福園  
Local Green Vegetable Steamed Dumpling



百合蓮子甜湯  
Sweet Lotus Seeds & Red Date Soup

美點映雙輝  
Petit Fours

裸心果盤  
Seasonal naked Fruit platter

# Western Set

## 西式套餐

### 头盘 Appetizer

金枪鱼配柠檬藏红花汁

Tuna Carpaccio with Microgreen & Lemon Saffron Dressing

### 汤 Soup

法式蘑菇汤配黑菌奶油

Wild Mushroom Veloute with Truffle Cream

### 海鲜 Seafood

香煎澳洲带子配意大利黑醋汁培根莎莎

Pan Fried Australian Scallop with Balsamic Reduction & Bacon Salsa

### 主菜 Main Course

法式烤羊排配鲱鱼焗蔬菜及百里香汁

Roasted Milk-fed Lamb Chop with Anchovy Ratatouille, Black Olive Powder & Thyme Jus

### 甜品 Desserts

三味桑梅

桑梅慕斯、桑梅冷汤、桑梅马卡隆

Trio of Raspberry

Raspberry Mousse Cake, Raspberry Soup, Raspberry Macaroon

西式位上每位人民币 1288 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  
Individual service western style RMB 1288 per person, all prices are subject to 10% service charge,  
all prices & service charge are subject to additional 6% VAT.

# Buffet Menu 自助餐

## 开胃小菜 Canapé

什锦芝士盘, 牛油果生拌三文鱼, 烟熏虹鳟鱼, 西式冷切肉肠盘, 青柠鸡肉芒果卷, 脆笋鱼丝  
Assorted Cheese Platter, Salmon with Avocado, Smoked Rainbow Trout with Condiments,  
Western Cold Cuts Platter, Chicken with Mango & Lime, Shredded Fish with Bamboo Shoot

## 色拉 Salad Station

泰式海鲜沙拉  
Thai Style Seafood Salad

裸心谷主厨色拉  
naked Chef Salad

## 热菜 Main Course

百里香扒鸡胸  
Grilled Chicken Breast with Fresh Thyme & Garlic

酱爆花枝  
Sauteed Konjak in Soya Sauce

红酒烩羊肉  
Lamb Stew with Red Wine

香菇蒸滑鸡  
Steamed Chicken with Mushroom

黑椒扒牛柳  
Grilled Beef Tenderloin with Black Pepper Sauce

清蒸金桂鱼  
Steamed Mandarin Fish

新加坡咖喱排骨  
Singapore Pork Rib Curry with Potato

瑶柱浸时蔬  
Braided Seasonal Vegetable with Scallop

新西兰扒羊排  
New Zealand Rack of Lamb with Couscous

海鲜炒饭  
Fried Rice with Seafood

## 甜品 Dessert

柠檬泡芙, 巧克力慕斯杯, 心形提拉米苏蛋糕, 时令水果盘  
Lemon Profiterols, Chocolate Mousse, Tiramisu, Seasonal Fruit Plate