



PACKAGE

## 佳偶天成

RMB 888/位 person

### 套餐包含

三小时曼德拉湖畔平台或露天剧场浪漫婚礼仪式  
曼德拉大厅婚礼晚宴  
菜品丰富的中式，西式或自助菜单可供选择  
三小时软饮、果汁及本地啤酒畅饮  
婚典装饰蛋糕塔

### Package includes

3 hours outdoor ceremony at Mandela Lake or Amphitheatre  
Wedding Banquet in Mandela Hall  
Choice of Chinese, Western or Buffet  
3 hours of unlimited soft drinks, juice & local beer  
Wedding cake

### 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)  
房内早餐  
裸叶水疗中心一小时免费双人按摩

### 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 spend RMB 100,000)  
In-room breakfast the morning after  
1 hour couples massage in naked Leaf Spa

### 附加服务选项 (需支付额外费用)

户外婚礼仪式场地升级至大草坪或大草坪帐篷  
宾客接送服务  
现场乐队演奏(需提前预订)  
马车租赁五折优惠  
花卉装饰  
摄影师

### Add on Services (Additional charge will apply)

Ceremony upgrade to the Big Lawn (marquee option)  
Transportation service  
Live band performance (advanced booking required)  
50% discount on horse carriage rental  
Floral decoration  
Photographer

### 免费服务

泊车服务  
个性化音频设备支持

### Complimentary Service

Parking  
Audio visual solution

### 条款及细则

此套餐至少50人起订

### Terms & Conditions

Package requires a minimum of 50 guests

# 百年好合宴

Bǎi Nián Hǎo Hé

美福禄鸳鸯八味碟

Selection of Eight Cold Dishes

老醋海蜇, 北极冰草, 温州酱鸭舌, 莫干笋干,  
宁波烤虾, 麻酱什锦, 五香牛肉, 糖水莲子红枣

Jellyfish with Aged Vinegar, Marinated Ice Lettuce, Marinated Duck Tongue, Dried Local Bamboo Shoots  
Ningbo Style Roasted Shrimp, Vegetable Jambalaya with Sesame Paste, Spicy Roasted Beef, Sweet Lotus Seeds & Red Date Soup



虫草炖老母鸡, 鲍鱼  
Chicken & Abalone with Tibetan Mushroom

蒜蓉蒸龙虾  
Garlic Lobster

三皇炒海鲜  
Wok-fried Mixed Seafood

广式笋壳鱼  
Cantonese Style Marble Goby Fish

银丝珍宝蟹  
Steamed Freshwater Crab

白灼小青虾  
Boiled Freshwater Shrimp

黑椒杏鲍菇和牛粒  
Beef Tenderloin with Mushrooms in Black Pepper Sauce

香草羊小排  
Vanilla Roasted Lamb Chops

翡翠炒山药  
Wild Spinach & Yam

花菇拼菜胆  
Flower Mushroom & Cabbage

海鲜乌东面  
Seafood Udon Noodles



美点映双辉  
Petit Fours

裸心果盘  
Seasonal naked Fruit Platter

# Western Set

## 西式套餐

### 头盘 Appetizer

龙虾配黑鱼子酱芒果沙拉  
Lobster with Mango, Caviar & Microgreens

### 汤 Soup

法式奶油海鲜汤配虾滑  
Shellfish Bisque with Prawn Mousse

### 鱼 Fish

香煎银雪鱼配番茄沙拉意大利黑醋汁  
Pan-fried Cod with Tomato Salad & Balsamic Reduction

### 主菜 Main Course

烤澳洲牛柳配蒜香土豆泥及黑菌汁  
Australian Beef Tenderloin with Mashed Potatoes, Sauteed Wild Mushrooms & Perigux Truffle Sauce

### 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

# Buffet Menu 自助餐

## 开胃小菜 Canapé

刀草烟熏三文鱼, 红粉烤鸡, 香橙烟熏鸭胸, 香油木耳, 米核桃仁, 珊瑚牛肉  
Smoked Salmon Fish with Dill Cream, Roasted Chicken with Paprika, Smoked Duck Breast with Orange Jelly,  
Black Fungus in Sesame Oil, Walnuts with Pepper, Beef with Walnuts

## 色拉 Salad Station

鲜虾斜切通心面沙律  
Prawn & Penne Pasta Salad

芦笋风干火腿沙律  
Asparagus & Parma Ham Salad

## 热菜 Main Course

鸡胸肉配蘑菇汁  
Chicken Breast with Creamy Mushroom Sauce

椒香牛肉粒  
Wok-fried Beef with Black Pepper Sauce

黑椒扒牛柳  
Grilled Beef Tenderloin with Black Pepper Sauce

云腿娃娃菜  
Braised Baby Cabbage with Ham

扒三文鱼配藏红花  
Grilled Salmon Fillet with Saffron Sauce

冬菜蒸桂鱼  
Steamed Mandarin Fish with Preserved Forest Vegetables

煎猪排配蘑菇  
Pork Chop with Mushrooms

菠萝鸡粒炒饭  
Fried Rice with Chicken & Pineapple

水晶虾仁  
Sauteed Shelled Shrimp

豉油王炒面  
Fried Noodles with Soya Sauce

## 甜品 Dessert

巧克力蛋糕, 香草布甸, 香梨派, 时令水果盘  
Chocolate Cake, Caramel Panna Cotta, Pear Pie, Seasonal Fruit Plate

自助餐形式, 每位人民币 888 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  
RMB 888 per person, all prices are subject to 10% service charge, all prices & service charge are subject to additional 6% VAT.