



Wedding Package 婚宴套餐

婚宴套餐每席由人民币 7,888 元至人民币 9,888 元

Wedding Package ranging from RMB7,888 to RMB9,888 per table

Based on a minimum 8 tables of 10 persons each, you will enjoy the following privileges:

- ♥ Inclusive of unlimited pouring of local beer, soft drinks and chilled orange juice throughout the meal (maximum 3 hours)
- ♥ No beverage service fee during wedding lunch time
- ♥ Inclusive of one night stay in premier room with honey moon amenities and two breakfasts
- ♥ Inclusive of a champagne tower with 1 bottle of sparkling wine
- ♥ Inclusive of function room projector and screen
- ♥ Inclusive of table centerpiece and reception floral decoration
- ♥ Inclusive of 1 dressing room during wedding time (Depends on actual occupancy on wedding day)
- ♥ Inclusive of 5 hours free parking for all wedding guests (Providing plate numbers in advance)
- ♥ Inclusive of guest signature book
- ♥ Inclusive of table menu and place card of head table

凡惠顾八席（每席十人）或以上，均可享有以下优惠：

- ♥ 婚宴期间无限量供应本地啤酒，软饮及橙汁（3小时内）
- ♥ 婚宴用餐期间免收酒水服务费
- ♥ 包含一晚豪华蜜月客房住宿及双人早餐
- ♥ 敬享4层香槟塔及一瓶汽泡酒
- ♥ 使用宴会厅投影及幕布
- ♥ 敬享全场餐桌台面及接待处鲜花摆设
- ♥ 敬赠婚宴期间一间新娘化妆间（视婚礼当天场地预定情况而定）
- ♥ 婚礼当天全场来宾享受5小时免费停车（需提前提供车牌号）
- ♥ 包含精美嘉宾签到簿
- ♥ 包含精美餐单及主桌席卡



Additional Privileges for Wedding Package B:

- ♥ Upgrade to 25 full day parking coupons for invited guests
- ♥ Inclusive of two bottles of house wines per table
- ♥ Inclusive of wedding food tasting for maximum 4 people
- ♥ Inclusive of 1 wedding dessert station
- ♥ Inclusive of 1 clubhouse Pu'er tea or extra one night stay in premier room with two breakfasts

B 档婚宴套餐额外优惠

- ♥ 婚礼当天升级包含 25 个全天泊车车券
- ♥ 每桌包含两瓶进口葡萄酒
- ♥ 敬享四位婚宴试餐
- ♥ 敬享婚宴甜品台
- ♥ 敬赠一盒会所普洱茶豆或额外一晚豪华蜜月客房住宿及双人早餐



升级礼遇:

选择任意款婚宴套餐尽享北京会所独家定制精美喜宴回礼(精装巧克力) 特惠每位人民币 29 元
Fine designed Clubhouse wedding gift (chocolate) is available at additional RMB29 per piece

Valid from 1 January 2021 to 31 December 2021 (The above package is subject to change without prior notice)
此套餐供应期为2021年1月1日至2021年12月31日（本会所保留以上条文修改之权利，恕不另行通知）

For details and reservations, please call our Catering & Events team at 86 10 5911 8888 or E-mail: cepublic@hkjc.com.cn

Website address: www.beijingclubhouse.com

查询请致电86 10 5911 8888 邮箱: cepublic@hkjc.com.cn与宴会统筹部联系

本会网址: www.beijingclubhouse.com

Strictly no tipping and gratuities
敬辞小费及打赏



中式婚宴套餐 A - 1
Chinese Wedding Menu A - 1

锦绣大拼盘
Assorted cold cut and barbecued meat combination

翡翠海参银丝羹
Braised shredded sea cucumber and bean curd in soup

金蒜杏香牛柳粒
Stir-fried diced beef tenderloin with sliced almond and garlic

湖北黄金焗虾球
Baked prawn with salted egg yolk

鲍汁香菇鲜竹卷
Steamed bean curd sheet roll filled with mushrooms in abalone sauce

清蒸老虎斑
Steamed tiger garoupa in soya sauce

当红炸子鸡
Shallow fried crispy chicken

山药木耳炒蜜豆
Stir-fried sliced yam, black fungus and honey peas

罗汉扒豆腐
Braised bean curd with fungus and assorted vegetables

扬州炒饭
Fried rice with egg, shredded shrimp and ham in Yangzhou style

鲜百合红枣炖琥珀
Double-boiled sweetened fresh lily bulbs with peach resin and red dates

双辉美点
Chinese petit fours

鲜果拼盘
Fresh fruit platter

At RMB7,888 per table of 10 persons

"菜式或会略有改动，价目将于宴会15日前确定"

"Due to seasonal items on menu, the menu price is subject to change and would only be confirmed 15 days prior to the function date."



中式婚宴套餐 A - 2
Chinese Wedding Menu A - 2

鸿运六小拼盘
(脆皮乳猪件、蜜汁叉烧、玫瑰豉油鸡、上海素鹅、四季烤麸、牛油果汁拌生菜)

Appetizer combination
(BBQ suckling pig, Roasted pork belly with honey sauce,
Marinated chicken with Chinese herb in soya sauce,
Marinated bean curd sheet roll with assorted vegetables in Shanghai style,
Gluten puff with bamboo shoot, wood fungus, dried mushrooms and peanut,
Marinated lettuce in avocado sauce)

菜胆竹笙猪展炖花胶
Double-boiled fish maw soup with pork shank, vegetables and bamboo shoot

西芹黑菌炒虾球
Sautéed prawn with black truffle and celery

百花炸蟹钳
Deep-fried crab claw stuffed with shrimp mousse

碧绿花菇红烧肉
Braised pork belly with cabbage and mushrooms in soy sauce

剁椒豉汁蒸多宝鱼
Steamed turbot fish with diced red chili in black bean sauce

北京烤鸭
Roasted Beijing duck with condiments

黑椒牛柳粒
Stir-fried sliced beef in black pepper sauce

瑶柱翡翠扒素菌
Stewed assorted mushrooms and vegetables in conpoy sauce

山西刀削面
Sliced noodles with minced pork in Shanxi style

莲子百合红豆沙
Sweetened red bean cream with lotus seeds and lily bulbs

双辉美点
Chinese petit fours

鲜果拼盘
Fresh fruit platter

At RMB7,888 per table of 10 persons

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中式婚宴套餐 B - 1
Chinese Wedding Menu B - 1

京川六小碟

(五香牛肉、葱花海蜇头、蜜汁叉烧、重庆口水鸡、素鹅、芥末墩)

Assorted Chinese appetizers

(Marinated beef shank, Marinated jelly fish head with spring onion,
Roasted pork in honey sauce, Spicy chicken with red oil,
Bean curd sheet roll with assorted vegetables, Chinese cabbage board with mustard)

海皇酸辣汤

Hot and sour soup with seafood

XO 酱珍菌西芹炒虾球

Stir-fried shrimp with mushrooms and celery in XO sauce

清蒸东星斑

Steamed spotted garoupa in soya sauce

露笋什菌炒花枝片

Sautéed cuttlefish slice with mushrooms and asparagus

沙溪烧米鸭

Crispy duck in Cantonese style

碧绿茅台酒慢火焖雪龙牛肩肉

Brasied beef shoulder with vegetables in Chinese Maotai liquor

如意炒六锦

Stir-fried asparagus with fresh walnuts and assorted fungus

浓汤美人米浸时蔬

Stewed seasonal vegetables in supreme soup

XO 酱和牛炒饭

Fried rice with diced Wagyu beef in XO chili sauce

蛋白杏仁茶汤丸

Sweetened almond cream with egg white and glutinous rice dumpling

双辉美点

Chinese petit fours

鲜果拼盘

Fresh fruit platter

At RMB9,888 per table of 10 persons

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中式婚宴套餐 B-2
Chinese Wedding Menu B - 2

南北六小碟

(蟹肉山药、香露汁木耳、炭烧蜜味叉烧肉、干椒炆拌裙边、糖醋小排、素鹅)

Assorted Chinese appetizers

(Marinated crab leg meat with fresh yam, Marinated black fungus and spring onion,
Charcoal barbecued pork with honey, Marinated skirt shellfish in chili sauce,
Fried pork rib with sweet and sour sauce, Bean curd sheet rolls with assorted vegetables)

海椰皇菜胆鸡肉炖花胶

Double-boiled fish maw soup with chicken, coconut and cabbage

脆皮雪龙和牛肩

Deep-fried wagyu beef in black pepper sauce

黑松露西芹炒带子

Saut éed Australian scallops with black truffles and celery

碧绿鲍鱼红烧肉

Braised pork and abalone with broccoli

豉汁蟠龙鳝

Steamed eel fish in soya bean sauce

客家盐焗鸡

Baked rock salt chicken with ginger

什菌木耳炒芦笋

Stir-fried assorted mushrooms, black fungus and asparagus

金银蛋蒜子浸时蔬

Poached seasonal vegetables with eggs in garlic soup

金菇瑶柱焖伊面

Braised e-fu noodles with conpoy and enoki mushrooms

红莲炖万寿果

Double-boiled papaya soup with snow fungus and almond

双辉美点

Chinese petit fours

鲜果拼盘

Fresh fruit platter

At RMB9,888 per table of 10 persons

"菜式或会略有改动，价目将于宴会15日前确定"

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