



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 eight tables of 10 persons each, you will enjoy the following privileges:

凡惠顾八席 (每席 10 人) 或以上, 均可享有以下优惠:

- | | |
|---|-------------------------------|
| ♥ Unlimited pouring of local beer, soft drinks and chilled orange juice throughout the meal (maximum three hours) | ♥ 婚宴期间无限量供应本地啤酒, 软饮及橙汁 (三小时内) |
| ♥ One night stay in premier room with honey moon amenities and breakfast for two | ♥ 一晚豪华蜜月客房住宿及双人早餐 |
| ♥ Five pound freshly cream wedding cake | ♥ 五磅婚礼蛋糕一个 |
| ♥ Function room projector and screen | ♥ 使用宴会厅投影及幕布 |
| ♥ Table centerpiece and reception floral decoration | ♥ 全场餐桌台面及接待处鲜花摆设 |
| ♥ Five car parking spaces for invited guests | ♥ 婚礼当天五个泊车车位 |
| ♥ Guest signature book | ♥ 精美嘉宾签到簿 |
| ♥ Table menu and place card of head table | ♥ 精美餐单及主桌席卡 |



Additional Privileges for Wedding Package B:

B 档婚宴套餐额外优惠

- | | |
|---|--------------------|
| ♥ Upgrade to 10 parking spaces for invited guests | ♥ 婚礼当天升级为 10 个泊车车位 |
| ♥ Two bottles of house wines per table | ♥ 每桌两瓶进口葡萄酒 |
| ♥ Wedding food tasting for maximum four people | ♥ 四位婚宴试餐 |
| ♥ Refreshment during cocktail | ♥ 婚宴餐前小点招待 |



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(精装喜饼或巧克力) 特惠每位人民币 38 元

Fine designed Clubhouse wedding gift (chocolate or wedding cake) is available at additional RMB38 per piece

Valid from 1 January 2020 to 31 December 2020 (The above package is subject to change without prior notice)
此套餐供应期为 2020 年 1 月 1 日至 2020 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 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 king prawn with salted egg yolk

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

清蒸老虎斑
Steamed tiger garoupa with 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 pea

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 bulb with peach resin and red date

双辉美点
Chinese petit fours

鲜果拼盘
Fresh fruit platter

每席人民币7,888元 (每席10人) 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

鸿运乳猪拼盘
Barbecued suckling pig and assorted BBQ meat combinations

菜胆竹笙炖黄花胶
Double-boiled fish maw soup with vegetable and bamboo shoot

碧绿炒凤尾虾
Stir-fried shrimp ball with seasonal vegetable

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

红烧狮子头
Braised pork ball with seasonal vegetable

剁椒豉汁蒸龙利鱼
Steamed sole fish with diced red chili and black bean sauce

蒜香风沙鸡
Shallow-fried crispy chicken with grated garlic

田园小炒皇
Sautéed mushroom, asparagus, honey bean and carrot

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

兰州牛肉拉面
Hand-pulled noodle with sliced beef in "Lanzhou" style

莲子百合红豆沙
Sweeten red bean cream with lotus seed and lily bulb

双辉美点
Chinese petit fours

鲜果拼盘
Fresh fruit platter

每席人民币7,888元 (每席10人)
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 with honey sauce, Spicy chicken with red oil,
Bean curd sheet roll with assorted vegetables, Chinese cabbage board with mustard)

龙皇夜宴

Hot and sour soup with seafood and bird's nest

XO 酱 珍 菌 西 芹 炒 带 子

Stir-fried scallop with mushroom and celery in XO sauce

黄 花 胶 焖 红 烧 肉

Braised fish maw with pork and vegetable

清 蒸 东 星 斑

Steamed spotted groupa with soya sauce

沙 溪 烧 米 鸭

Cantonese style crispy duck

京 都 骨 配 炸 脆 奶

Spare rib in BBQ sauce with deep-fried milk

如 意 炒 六 锦

Stir-fried asparagus with fresh walnuts and assorted fungus

浓 汤 美 人 米 浸 时 蔬

Stewed seasonal vegetable in supreme soup

XO 酱 和 牛 炒 饭

Fried rice with diced Wagyu beef in XO chili sauce

杏 仁 茶 汤 丸

Sweetened almond cream with glutinous rice dumpling

双 辉 美 点

Chinese petit fours

鲜 果 拼 盘

Fresh fruit platter

每席人民币9,888元 (每席10人)

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

(夫妻肺片, 香露汁木耳, 炭烧蜜味叉烧肉, 干椒炆拌裙边, 烤麸, 素鹅)

Assorted Chinese appetizers

(Sliced beef tongue and shank in "Sichuan" pepper sauce, Marinated black fungus and spring onion, Charcoal barbecued pork with honey, Marinated skirt shellfish with chili sauce, Gluten puff, Bean curd sheet roll with assorted vegetables)

淮杞花胶响螺炖鸡

Double-boiled chicken soup with sea whelk, fish maw and medlar

脆皮雪龙和牛肩

Deep-fried wagyu beef with black pepper sauce

黑松露西芹炒带子

Sautéed Australian scallops with black truffles and celery

香煎琵琶豆腐

Pan-fried bean curd filled with black mushroom, conpoy and dried shrimp

清蒸东星斑

Steamed spotted garoupa with soya sauce

客家盐焗鸡

Baked Rock Salt Chicken with ginger

山药木耳炒芦笋

Stir-fried sliced yam, black fungus and asparagus

蚝皇虾籽柚皮伴时蔬

Stewed pomelo peel with seasonal vegetables and shrimp roe in oyster sauce

金菇瑶柱焖伊面

Braised e-fu noodle with conpoy and enoki mushroom

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

每席人民币9,888元 (每席10人)

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