

CNY 4,188/

桌(10位)
10 pax per table

MARCO POLO XIAMEN 厦门马哥孛罗东方大酒店

金玉满堂

精美凉菜四福碟 Four Cold Appetizer

- 酱香牛肉
Soya Sauce Dried Sliced Beef
- 夫妻肺片
Ox Tongue in Chili Sauce
- 口水鸡
Sichuan-style Chicken in Chili Sauce
- 外婆醉鱼
Marinated Fish
- 虫草花脆笋
Cordyceps Flower Crispy Bamboo Shoot
- 迷你小香菇
Mini Shiitake Mushroom
- 洞庭湖藕带
Dongting Lake Lotus Root
- 话梅芸豆
Plum Kidney Bean

甜甜蜜蜜

- 牛奶红枣炖雪莲子
Stewed Snow Lotus Seed with Milk and Red Date
- 蜜汁叉烧酥
Barbecued Pork Crisp Puff
- 红枣银耳炖木瓜
Stewed White Fungus with Red Date and Papaya
- 椰香糯米糍
Coconut Flavored Glutinous Rice Ball

百年好合

- 鸿运烧味大拼盘
Barbecued Meat Platter
- 潮州烧卤大拼盘
Teochew Roasted Marinade Platter

花好月圆

- 金蒜蒸波士顿龙虾
Steamed Boston Lobster with Garlic
- 上汤波士顿龙虾
Steamed Boston Lobster in Superior Broth

天作之合

- 广式昆明鸭
Cantonese Kunming Duck
- 闽南特色姜母鸭
Minnan Stewed Ginger Duck

鸿运当头

- 白灼大草虾
Steamed Prawn
- 枸杞浸游水虾
Goji Berry Steamed Prawn

龙腾四海

- 鲍汁板栗扣圆蹄
Braised Pork Knuckle and Chestnut in Abalone Sauce
- 黑椒爆炒牛仔粒
Stir-fried Beef with Black Pepper

阖家欢喜

- 豉汁蒸8头鲍鱼
Steamed Abalone in Soy Sauce
- 红烧8头大连鲍鱼
Braised Dalian Abalone

比翼高飞

- 黑椒兰度牛仔粒
Wok-fried Beef with Mustard and Green Vegetable
- 鹊巢碧绿炒双脆
Stir-fried Squid and Sweet Pea

鸾凤和鸣

- 虫草花炖全鸡汤
Cordyceps Flower Stewed Whole Chicken
- 姬松茸炖全鸡汤
Dried Porcini Mushroom Stewed Chicken

白头偕老

- 葱油清蒸龙胆斑
Steamed Spot Grouper in Scallion Oil
- 古法蒸珍珠龙胆
Steamed Spot Grouper with Mushroom and Mhredded Pork

情投意合

- 蚝皇北菇扒娃娃菜
Oyster Mushroom Stewed Baby Cabbage
- 金银蒜浸娃娃菜
Stewed Baby Cabbage with Preserved Egg and Garlic

金银满屋

- 锦绣海鲜炒面线
Seafood Fried Noodle
- 厦门海鲜炒面线
Xiamen Seafood Fried Noodle

天赐良缘

- 莲子百合红豆沙
Lotus Seed Lily Red Bean Soup
- 南北杏冰糖炖桃胶
Stewed Peach Gum with Rock Sugar and Almond
- 幸福圆满大果盘
Fruit Platter
- 幸福圆满大果盘
Fruit Platter



MARCO POLO
XIAMEN
厦门马哥亨罗东方大酒店

CNY 4,888/ 桌(10位)
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金玉满堂

精美凉菜四福碟 Four Cold Appetizer

- 爽脆鸭胗
Marinated Duck Gizzard
- 捞汁秋葵
Okra in Soya Sauce
- 酱香牛肉
Soya Sauce Dried Sliced Beef
- 虫草花脆笋
Cordyceps Flower Crispy Bamboo Shoot
- 夫妻肺片
Ox Tongue in Chili Sauce
- 迷你小香菇
Mini Shiitake Mushroom
- 口水鸡
Sichuan-style Chicken in Chili Sauce
- 洞庭湖藕带
Dongting Lake Lotus Root
- 外婆醉鱼
Marinated Fish
- 话梅芸豆
Plum Kidney Bean

甜甜蜜蜜

- 红枣银耳炖木瓜
Stewed White Fungus with Red Date and Papaya
- 红枣莲子桂圆甜汤
Red Date, Lotus Seed, Longan Sweet Soup
- 椰香糯米糍
Coconut Flavored Glutinous Rice Ball
- 牛奶蛋挞
Milk Egg Tart

百年好合

- 潮州烧卤大拼盘
Teochew Roasted Marinade Platter
- 鸿运烧味大拼盘
Barbecued Meat Platter

花好月圆

- 粉丝蒸波士顿龙虾
Steamed Boston Lobster with Vermicelli
- 牛油芝士焗波士顿龙虾
Baked Boston Lobster with Butter and Cheese

天作之合

- XO酱碧绿虾球兰花蚌
Wok-fried Shrimp Ball and Pacific Clam with XO Sauce
- XO酱碧绿炒双脆
Stir-fried Squid and Sweet Pea with XO Sauce

鸿运当头

- 双菇顶汤烧海参
Roasted Sea Cucumber in Mushroom Sauce
- 鲍汁花菇扣海参
Braised Sea Cucumber with Mushroom in Abalone Sauce

龙腾四海

- 当红脆皮昆明鸭
Crispy Kunming Duck
- 闽南特色姜母鸭
Minnan Stewed Ginger Duck

阖家欢喜

- 金蒜银丝蒸6头南日鲍
Steamed Abalone with Garlic and Vermicelli
- 鱼香汁粉丝蒸扇贝
Steamed Scallop with Fish Sauce Vermicelli

比翼高飞

- 虫草花炖全鸡汤
Double Boiled Chicken with Cordyceps Flower
- 鲜人参炖全鸡汤
Stewed Chicken Soup with Fresh Ginseng

鸾凤和鸣

- 黑椒雪花牛肋骨
Black Pepper Beef Rib
- 黑椒兰度牛仔粒
Wok-fried Beef with Black Pepper and Green Vegetable

白头偕老

- 葱油蒸青斑鱼
Steamed Green Grouper in Scallion Oil
- 古法蒸龙胆鱼
Steamed Grouper with Mushroom and Shredded Pork

情投意合

- 上汤时令蔬菜
Seasonal Vegetable in Superior Broth
- 蚝皇北菇扒娃娃菜
Oyster Mushroom Stewed Baby Cabbage

金银满屋

- 厦门海鲜炒面线
Xiamen Seafood Fried Noodle
- 鲍汁海鲜烩伊面
Braised Noodle with Seafood in Abalone Sauce

天赐良缘

- 红豆沙汤圆
Sweet Red Bean Paste Dumpling
- 荔芋椰香西米露
Lychee Taro Coconut Sago
- 幸福圆满大果盘
Fruit Platter
- 幸福圆满大果盘
Fruit Platter



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XIAMEN
厦门马哥孛罗东方大酒店

CNY 5,888/ 桌(10位)
10 pax per table

金玉满堂

精美凉菜五福碟 Five Cold Appetizer

- 爽脆鸭胗
Marinated Duck Gizzard
- 捞汁秋葵
Okra in Soya Sauce
- 酱香牛肉
Soya Sauce Dried Sliced Beef
- 虫草花脆笋
Cordyceps Flower Crispy Bamboo Shoot
- 夫妻肺片
Ox Tongue in Chili Sauce
- 迷你小香菇
Mini Shiitake Mushroom
- 口水鸡
Sichuan-style Chicken in Chili Sauce
- 洞庭湖藕带
Dongting Lake Lotus Root
- 外婆醉鱼
Marinated Fish
- 话梅芸豆
Plum Kidney Bean

甜甜蜜蜜

- 牛奶红枣炖雪莲子
Stewed Snow Lotus Seed with Milk and Red Date
- 南北杏冰糖炖桃胶
Stewed Peach Gum with Rock Sugar and Almond
- 美味榴莲酥
Durian Puff
- 冰皮麻薯糍
Mochi Alutinous Dumpling

百年好合

- 潮州烧卤大拼盘
Teochew Roasted Marinade Platter
- 港式烧卤大拼盘
Hong Kong-style Roasted and Marinated Platter

花好月圆

- 陈年花雕翡翠饺蒸澳龙虾
Steamed Red Lobster with Dumpling in Aged Yellow Wine
- 粉丝翡翠饺蒸澳龙虾
Steamed Red Lobster with Dumpling and Vermicelli

天作之合

- XO酱碧绿澳带炒双脆
Wok-fried Scallop and Squid in XO Sauce
- 鲍汁花菇扣海参
Braised Sea Cucumber with Mushroom in Abalone Sauce

鸿运当头

- 五谷杂粮煮花胶
Whole Grains Boiled Fish Maw
- 鹊巢XO酱花枝片
Wok-fried Squid with XO Sauce

龙腾四海

- 马蹄肉饼蒸膏蟹
Steamed Green Crab with Meat Waternut Pattie
- 腊味糯米蒸膏蟹
Steamed Green Crab with Glutinous Rice and Cured Meat

阖家欢喜

- 黑椒兰度牛仔粒
Wok-fried Black Pepper Beef with Green Vegetable

- 黑椒雪花牛肋骨
Black Pepper Beef Rib

比翼高飞

- 金蒜粉丝蒸大元贝
Steamed Scallop with Arlic Vermicelli

- 金蒜粉丝蒸6头南日鲍
Steamed Abalone with Crispy Garlic and Crystal Noodle

鸾凤和鸣

- 姬松菌高汤炖全鸡汤
Stewed Chicken with Dried Agaricus Mushroom

- 鲜人参干贝炖全鸡汤
Chicken Soup with Fresh Ginseng and Gried Scallop

白头偕老

- 葱油蒸青斑鱼
Steamed Green Grouper in Scallion Oil

- 古法蒸珍珠龙胆
Steamed Spot Grouper with Mushroom and Shredded Pork

情投意合

- 虫草花浸娃娃菜
Steamed Baby Cabbage with Cordyceps Flower

- 上汤金蒜草菇扒蔬菜
Stewed Vegetable with Garlic and Mushrooms Broth

金银满屋

- 锦绣海鲜炒面线
Seafood Fried Noodle

- 黑松露鲍汁海鲜炒伊面
Stir-fried Noodle with Seafood in Black Truffle and Abalone Sauce

天赐良缘

- 红豆沙汤圆
Sweet Red Bean Paste Dumpling

- 莲子百合红豆沙
Lotus Seed Lily Red Bean Soup

- 幸福圆满大果盘
Fruit Platter

- 幸福圆满大果盘
Fruit Platter



CNY 7,088/ 桌(10位)
10 pax per table

MARCO POLO
XIAMEN
厦门马哥孛罗东方大酒店

金玉满堂

精美凉菜六福碟 Six Cold Appetizers

- 爽脆鸭胗
Marinated Duck Gizzard
- 酱香牛肉
Soya Sauce Dried Sliced Beef
- 夫妻肺片
Ox Tongue in Chili Sauce
- 口水鸡
Sichuan-style Chicken in Chili Sauce
- 外婆醉鱼
Marinated Fish
- 捞汁秋葵
Okra in Soya Sauce
- 虫草花脆笋
Cordyceps Flower Crispy Bamboo Shoot
- 迷你小香菇
Mini Shiitake Mushroom
- 洞庭湖藕带
Dongting Lake Lotus Root
- 话梅芸豆
Plum Kidney Bean

甜甜蜜蜜

- 南北杏冰糖炖桃胶
Stewed Peach Jelly with Almond and Rock Sugar
- 冰糖红枣桂圆炖雪莲子
Stewed Snow Lotus Seed with Rock Sugar, Red Date, Longan
- 美点双晖映
Sweet Dim Sum Platter
- 金枕榴莲酥
Golden Pillow Durian Puff

百年好合

- 鸿运烧味大拼盘
Barbecued Meat Platter
- 鸿运乳猪烧味拼盘
Cantonese Barbecue and Suckling Pig Platter

花好月圆

- 牛油芝士焗小青龙虾5只(1开2)
Baked Lobster with Butter and Cheese
- 清蒸小青龙虾5只(1开2)
Steamed Green Lobster

天作之合

- XO酱碧绿澳带炒双脆
Wok-fried Scallop and Squid in XO Sauce
- 鹊巢碧绿贝柱炒海螺片
Stir-fried Conch Slice and Shellfish

鸿运当头

- 云南菌菇竹笙炖肉汁(位)
Double Boiled Pork with Yunnan Mushroom and Bamboo Fungus
- 虫草花炖老番鸭汤(位)
Duck Soup with Cordyceps Flower

龙腾四海

- 八宝糯米蒸膏蟹
Glutinous Rice Steamed Crab
- 马蹄肉饼蒸膏蟹
Steamed Green Crab with Meat Water Chestnut Patty

阖家欢喜

- 一品酱烧牛肋骨
Stewed Beef Rib in a Sweet Soya Sauce
- 鲍汁鹅掌扣海参
Stewed Goose Paw and Sea Cucumber in Abalone Sauce

比翼高飞

- 鲜人参干贝炖全鸡汤
Chicken Soup with Fresh Ginseng and Dried Scallop
- 姬松菌高汤炖全鸡
Stewed Chicken with Dried Porcini Mushroom

鸾凤和鸣

- 陈皮豉汁蒸6头南日鲍
Steamed Abalone with Orange Zest and Soy Sauce
- 金蒜粉丝蒸6头南日鲍
Steamed Abalone with Crispy Garlic and Crystal Noodle

白头偕老

- 粤式清蒸东星斑
Cantonese-style Steamed Red Spot Grouper
- 葱油蒸东星斑
Steamed Leopard Coral Grouper with Scallion Oil

情投意合

- 高汤扒娃娃菜
Stewed Baby Cabbage in Superior Soup
- 上汤时令蔬菜
Steamed Seasonal Vegetable in Superior Broth

金银满屋

- 鲍汁海鲜伊面
Seafood Noodle with Abalone Sauce
- 粤式鲍汁海鲜伊面
Cantonese-style Seafood Noodle with Abalone Sauce

天赐良缘

- 莲子百合红豆沙
Lotus Seed and Lily Red Bean Soup
- 红豆沙汤圆
Red Bean Soup with Rice Dumpling
- 幸福圆满大果盘
Fruit Platter
- 幸福圆满大果盘
Fruit Platter



MARCO POLO
XIAMEN
厦门马哥孛罗东方大酒店

CNY 9,999/ 桌(10位)
10 pax per table

金玉满堂

精美凉菜八福碟 Eight Cold Appetizers

- 爽脆鸭胗
Marinated Duck Gizzard
- 捞汁秋葵
Okra in Soya Sauce
- 酱香牛肉
Soya Sauce Dried Sliced Beef
- 虫草花脆笋
Cordyceps Flower Crispy Bamboo Shoot
- 夫妻肺片
Ox Tongue in Chili Sauce
- 迷你小香菇
Mini Shiitake Mushroom
- 口水鸡
Sichuan-style Chicken in Chili Sauce
- 洞庭湖藕带
Dongting Lake Lotus Root
- 外婆醉鱼
Marinated Fish
- 话梅芸豆
Plum Kidney Bean

甜甜蜜蜜

- 冰花莲子蔓越梅炖桃胶
Stewed Peach Jelly with Lotus Seed, Cranberry and Plum
- 冰糖红枣桂圆炖雪莲子
Stewed Snow Lotus Seed with Rock Sugar, Red Date, Longan
- 美点双晖映
Sweet Dim Sum Platter
- 金枕榴莲酥
Golden Pillow Durian Puff

百年好合

- 鸿运乳猪全体 (3KG)
Roasted Crispy Suckling Pig (3 kg)
- 纳彩乳猪全体 (3KG)
Lucky Roasted Suckling Pig (3 kg)

花好月圆

- 清蒸小青龙虾5只(1开2)
Steamed Green Lobster
- 蒜蓉粉丝蒸澳龙
Steamed Lobster with Garlic Vermicelli

天作之合

- 云南松茸竹笙炖辽参(位)
Stewed Sea Cucumber with Yunnan Matsutake and Bamboo Fungi (per guest)
- 皇室佛跳墙(位)
Classic Abalone and Fish Maw with Whelk and Mushroom (per guest)

鸿运当头

- 鹊巢碧绿爆螺片
Wok-fried Crispy Slice Snail with Sweet Pea
- 鹊巢碧绿贝柱炒海螺片
Stir-fried Conch Slice and Shellfish

龙腾四海

- 美国紫米蒸膏蟹
Steamed Green Crab with Purple Rice
- 葱姜珍菌蒸膏蟹
Steamed Green Crab with Scallions, Ginger and Mushroom

阖家欢喜

- 酱烧雪花牛肋骨
Roasted Beef Ribs in Rravy
- 彩椒肉粒干焖鱼肚
Simmered Fish Maws with Bell Peppers and Dried Meat

比翼高飞

- 红菇花胶炖全鸡汤
Stewed Chicken with Red Mushroom and Fish Maw
- 红菇鱼唇炖全鸡汤
Chicken Soup with Red Mushroom and Fish Lip

鸾凤和鸣

- 蒜香蒸3头小蛰蚌
Steamed Three Geoducks with Garlic
- 陈皮豉汁蒸6头南日鲍
Steamed Abalone with Orange Zest and Soy Sauce

白头偕老

- 粤式清蒸东星斑
Cantonese-style Steamed Red Grouper
- 清蒸海南东星斑
Steamed Hainan Red Grouper

情投意合

- 高汤扒娃娃菜
Stewed Baby Cabbage in Superior Broth
- 上汤时令蔬菜
Seasonal Vegetable in Superior Broth

金银满屋

- 鲍汁海鲜烩伊面
Stir-fried Noodle with Seafood in Abalone Sauce
- 粤式瑶柱虾仁炒饭
Cantonese Fried Rice with Dried Scallop and Shrimp

天赐良缘

- 红豆沙汤圆
Sweet Red Bean Paste Dumpling
- 莲子百合红豆沙
Lotus Seed Lily Red Bean Soup
- 幸福圆满大果盘
Fruit Platter
- 幸福圆满大果盘
Fruit Platter



MARCO POLO
XIAMEN
厦门马哥孛罗东方大酒店

婚宴礼遇
Wedding Benefits

• 婚礼饮料套餐:
Wedding Beverage Package:

套餐价格为人民币388元净价每桌，包括无限制畅饮可乐、雪碧、果粒橙、矿泉水和2瓶红酒，最多可饮用4小时。
Starter package priced at RMB388 per table, including free flow coca cola, sprite, orange juice, mineral water and 2 bottle of red wine for up to four hours.

套餐价格为人民币688元净价每桌，包括无限制畅饮可乐、雪碧、果粒橙、矿泉水、啤酒和店选红酒，最多可饮用4小时。
Basic package priced at RMB688, including free flow coca cola, sprite, orange juice, mineral water, beer and house wines for up to four hours.

以上礼遇要求在宴会厅至少预订10桌。
The above privileges require a minimum booking of 10 tables at the Ballroom

菜单和酒水套餐是为10到12位客人准备的。
Menus and Beverage Packages are for a table of 10 to 12 guests.

价格及礼遇如有更改，恕不另行通知。
Rates and amenities are subject to change without prior notice.

以上套餐适用于2024年11月1日至2025年5月31日举行的婚礼活动。
The above packages are valid for wedding events held from 1 November 2024 to 31 May 2025.

如有查询或预订，请联络我们的活动团队 (86) 592 5091 888*8188或邮件 bqt.xmn@marcopolohotels.com
For enquiries or reservations, please contact our team of Events at (86) 592 5091 888*8188 or via bqt.xmn@marcopolohotels.com



婚宴礼遇 Wedding Benefits

MARCO POLO XIAMEN 厦门马哥孛罗东方大酒店

- 订满保底十桌及以上(每桌十位)尊享下列各项优惠:
Option for 10 tables (including 10 tables, 10 pax per table) , with the following inclusions:

专业的婚礼顾问
Professional wedding counselor service

提供新郎新娘婚宴当晚晚宴菜肴
Provide groom and bride dishes on wedding day

婚礼当日提供豪华客房一间并提供精美果篮及酒店自制巧克力, 免费提供婚房布置
One night stay in Deluxe room on wedding day including welcome fruit basket and the hotel's homemade chocolate, free wedding room decoration

新婚夫妇次日双人自助早餐
Breakfast buffet for two pax

婚宴试菜可享受菜金七折优惠(与酒店签订婚宴确认书和缴纳定金后方可享受此项服务)
Enjoy 30% off on selective food tasting menu, one table for 10 pax only after signed contract and paid deposit

自带酒水免收开瓶费
Waived corkage fee

提供婚礼仪式蛋糕模型
Wedding cake model for the cake-cutting ceremony

一瓶香槟酒及典雅香槟塔供庆典使用
One bottle of champagne and champagne tower set up

精美椅套、台布和餐巾
Exquisite seat covers, table linen and napkins

每张桌子的中心都有优雅的花卉装饰品
An elegant floral centerpiece of each table

提供舞台
Stage for use

提供迎客签到桌, 包括精美签到本和签到笔
Guest registration book and reception decoration

主桌尊享专人派菜服务
Enjoy butler delivery service for VIP table

提供婚照海报指示牌2块(新人需提前七天提供数码照片)
Two wedding photo posters, photos of the bride and groom are required 7 days in advance

提供婚宴专业酒水助理一名
Wedding professional beverage assistant

独家进入酒店标志性区域进行婚礼摄影
Exclusive access to hotel iconic areas for wedding photography

免费提供并打印厦门马哥孛罗东方大酒店精美定制的喜庆请柬及印刷精美菜单
Provide and print wedding invitation cards and wedding menu

1磅水果奶油蛋糕或双人份自助午餐券(自婚宴开始之后三个月有效期)
1 pound fresh fruit cream cake or lunch buffet for two people, valid three months after wedding day

免费提供新娘化妆间
Complimentary bride make-up room

婚宴当晚提供参加婚宴客人免费停车券
Free parking (for guests of the wedding only)

每桌提供可乐、雪碧、橙汁各一瓶
One bottle of coke, sprite and orange juice per table

提供新人化妆间内中式点心(4人份)
Chinese Dim Sum and noodles for 4 pax

多媒体投影仪
Multimedia projector

酒店配备音响系统
Hotel equipment sound system

如有需要, 酒店将提供额外的客房优惠价
Preferential rates for extra guest rooms and suites, if required

弥月宴享9折优惠
10% off for full moon dinner



MARCO POLO
XIAMEN
厦门马哥孛罗东方大酒店

婚宴礼遇
Wedding Benefits

- 保底十五桌及以上(每桌十位), 包含以上礼遇并额外尊享以下优惠:
Option for 15 tables (including 15 tables, 10 pax per table) , and enjoy all of the above privileges and the following additional inclusions:

婚宴当天的婚房免费升级至尊贵湖景客房
Upgrade to Premier Lake View room on your wedding day

提供每桌1瓶精选红酒或保底人数每人一份精美伴手礼(二选一)
One bottle of selected wine per table or one wedding giveaway per confirmed guest

移动智慧屏(75英寸电视)
Mobile Smart Screen (75-inch TV)

使用LED墙作为婚宴演示的背景
Use of LED wall as backdrop for wedding presentations

- 保底二十一桌及以上(每桌十位), 包含以上礼遇并额外尊享以下优惠:
Option for 21 tables (including 21 tables, 10 pax per table) , and enjoy all of the above privileges and the following additional inclusions:

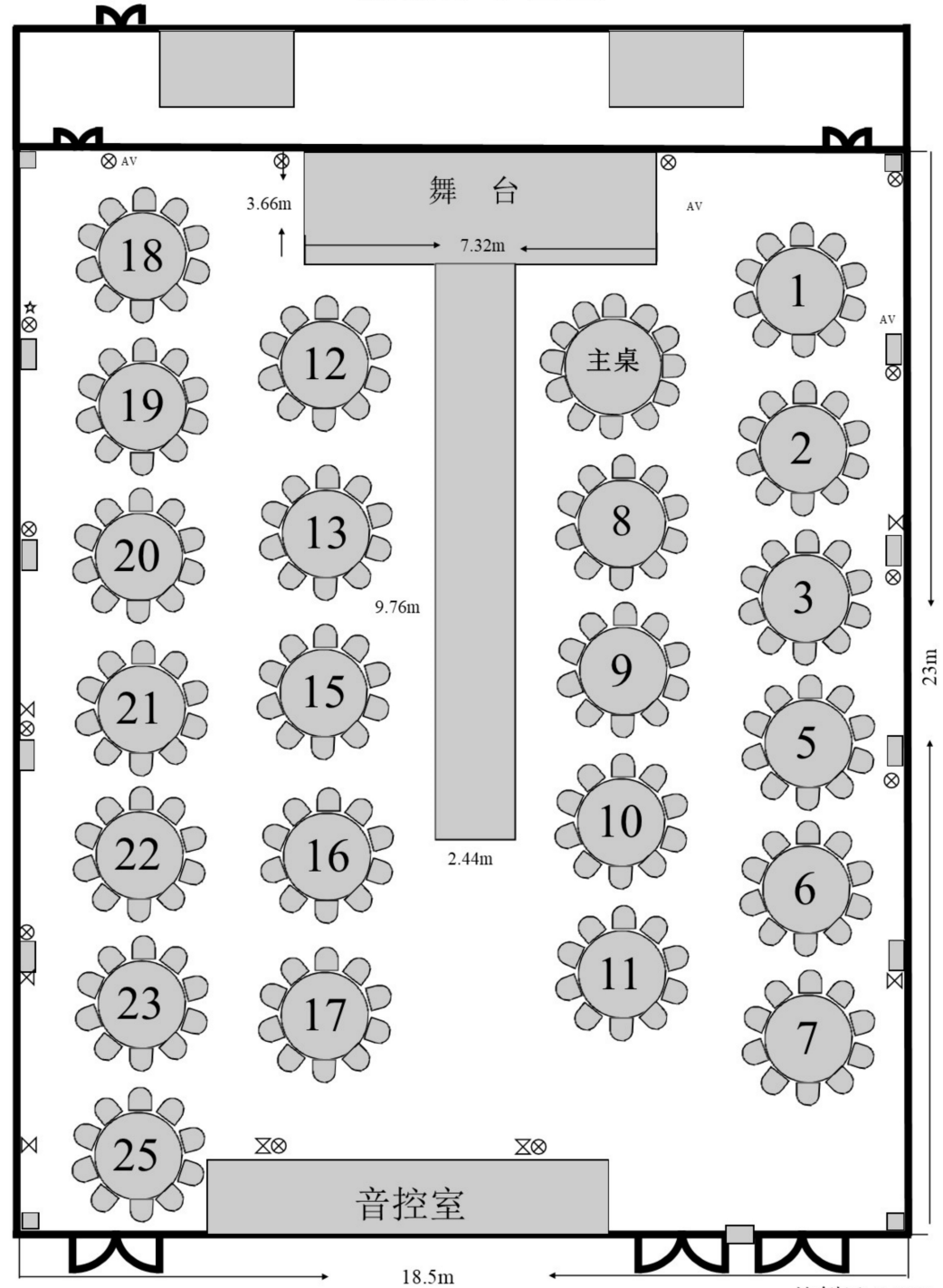
婚房免费升级至尊贵湖景套房
Wedding room free upgrade to Premier Lake View Suite

赠送餐前甜品桌(价值人民币1,980元)或免费使用可移动LED屏(面积6平方)
Complimentary candy table (value RMB 1,980) or free use of removable LED (6 square meters)

婚宴当天提供餐前鸡尾酒会(供30位成人)1小时畅饮 (包含3种无酒精类鸡尾酒, 1种含酒精类鸡尾酒)
Pre-dinner cocktail party for (30 people) 1 hour free drinks (3 kinds of cocktail without alcohol, 1 kind of cocktail with alcohol) on wedding day



宴会厅平面图



Chinese/Western 300pax

+ 电话接口 ⊗ 电源接口 ⊗ 网络接口 ☆ 音响设备

比例尺 1:100