

- 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

满月宴享9折优惠
10% off for full moon dinner



- 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



- 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 unlimited 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 unlimited serving of 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 unlimited 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 unlimited serving of 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1月1日至12月31日举行的婚礼活动
The above packages are valid for wedding events held from 1 January to 31 December 2024

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



百年好合

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MARCO POLO
XIAMEN
厦门马哥孛罗东方大酒店

厦门马哥孛罗东方大酒店喜宴菜单
Marco Polo Xiamen Wedding Menu

每席人民币3999元/10位, 需额外征收10%服务费+6%增值税
RMB 3,999 / 10 pax and subject to 10% service charge + 6% VAT

- 精美四小碟 | *Four Cold Appetizers*
四川口水鸡、夫妻肺片、虫草花脆笋、洞庭湖藕带,
Sichuan-style Chicken in Chili Sauce, Sliced Beef and Ox Tongue in Chili Sauce, Crispy Sliced Lettuce with Cordyceps Flower, Dongting Lake Lotus Sprouts
- 红枣莲子桂圆甜汤
Jujube, Lotus Seed, and Longan Soup with Rock Candy
- 牛奶蛋挞
Milk Egg Tart
- 潮式卤水拼盘
Chaozhou-style Brine Platter
- 粉丝蒸波士顿龙虾
Steamed Boston Lobster with Crystal Noodles
- XO酱碧绿虾球兰花蚌
Fried Surf Clams with XO Sauce, Shrimps and Sugar Snap Peas
- 鲍汁花菇扣鹅掌
Braised Goose Feet with Abalone Sauce and Mushrooms
- 当红脆皮昆明鸭
Crispy Kunming Roast Duck
- 金蒜银丝蒸南日鲍
Steamed Nanri Abalones with Crispy Garlic and Crystal Noodles

- 滋补药膳炖鸡汤
Stewed Chicken Soup with Tonic Herbs
- 菌菇酱爆牛仔粒
Stir-fried Beef Granules with Mushroom Sauce
- 葱油蒸青斑鱼
Steamed Green Grouper with Scallion Oil
- 上汤时令蔬菜
Braised Seasonal Vegetables in Broth
- 厦门海鲜炒面线
Xiamen-style Fried Seafood Wheat Vermicelli
- 红豆沙汤圆
Sweet Soup Balls with Red Bean Paste
- 时令鲜果盘
Fruit plate



百年好合

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厦门马哥孛罗东方大酒店

厦门马哥孛罗东方大酒店喜宴菜单
Marco Polo Xiamen Wedding Menu

每席人民币3999元/10位, 需额外征收10%服务费+6%增值税
RMB 3,999 / 10 pax and subject to 10% service charge + 6% VAT

- 精美四小碟 | *Four Cold Appetizers*
脆皮咸草鸡、麻辣牛肉、五香花生、芥末枸杞小木耳
Crispy Shredded Chicken with Peppercorn, Hot-Spicy Beef, Spiced Peanuts with Licorice and Sugar, Cold Black Fungi with Mustard and Wolfberry
- 红枣莲子桂圆甜汤
Jujube, Lotus Seed, and Longan Soup with Rock Candy
- 牛奶蛋挞
Milk Egg Tart
- 鸿运烧味拼盘
Lucky Roast Platter
- 牛油芝士焗波士顿龙虾
Poached Boston Lobster with Beef Suet and Cheese
- XO酱碧绿炒双脆
Fried Squid and Whelk Slices with XO Sauce and Sugar Snap Peas
- 鲍汁花菇扣海参
Braised Sea Cucumbers with Abalone Sauce and Mushrooms
- 当红脆皮昆明鸭
Crispy Kunming Roast Duck
- 豉汁粉丝蒸南日鲍
Steamed Nanri Abalones with Black Bean Sauce and Crystal Noodles

- 鲜人参炖鸡汤
Stewed Chicken Soup with Fresh Ginseng
- 芥末兰度牛仔粒
Braised Beef Granules with Mustard and Kale
- 古法蒸青斑鱼
Traditional Steamed Green Grouper
- 上汤时令蔬菜
Braised Seasonal Vegetables in Broth
- 厦门海鲜炒面线
Xiamen-style Fried Seafood Wheat Vermicelli
- 荔芋椰香西米露
Sago Soup with Taro and Coconut
- 时令鲜果盘
Fruit plate



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MARCO POLO
XIAMEN
厦门马哥孛罗东方大酒店

厦门马哥孛罗东方大酒店喜宴菜单
Marco Polo Xiamen Wedding Menu

每席人民币4599元/10位, 需额外征收10%服务费+6%增值税
RMB 4,599 / 10 pax and subject to 10% service charge + 6% VAT

• 精美六小碟 | Six Cold Appetizers

酱香牛肉、夫妻肺片、爽口鸭胗、虫草花脆笋、迷你小香菇、洞庭湖藕带

Spiced Beef with Soy Sauce, Sliced Beef and Ox Tongue in Chili Sauce, Duck Stomach Chips with Ginger and Pepper Powder, Crispy Sliced Lettuce with Cordyceps Flower, Mushrooms with Ginger and Pepper Powder, Dongting Lake Lotus Sprouts

• 莲子百合红豆

Lotus Seed, Lily Bulb, and Red Bean Soup with Rock Candy

• 金枕榴莲酥

Golden Pillow Durian Cake with Eggs and Sesame

• 鸿运烧味大拼盘

Lucky Roast Platter

• 上汤芝士焗波士顿龙虾

Poached Boston Lobster with Cheese in Broth

• XO酱碧绿炒双脆

Fried Squid and Whelk Slices with XO Sauce and Sugar Snap Peas

• 腊味糯米蒸肉蟹

Steamed Green Crabs with Glutinous Rice and Cured Meat

• 双冬烧海参

Braised Sea Cucumbers with Mushrooms and Bamboo Shoots

• 黑椒雪花牛肋骨

Pan-fried Beef Ribs in Black Pepper Sauce

• 虫草花炖鸡汤

Stewed Chicken Soup with Cordyceps Flower

• 金蒜银丝蒸南日鲍鱼

Steamed Nanri Abalones with Crispy Garlic and Crystal Noodles

• 葱油清蒸青斑

Steamed Green Grouper with Scallion Oil

• 上汤时令蔬菜

Braised Seasonal Vegetables in Broth

• 闽南咸肉饭

Minnan-style Fried Bacon Rice

• 冰糖木瓜银耳羹

Rock Candy, Papaya, and White Fungus Soup

• 幸福圆满大果盘

Fruit plate



佳偶天成

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RMB 4,599 / 10 pax and subject to 10% service charge + 6% VAT

• 精美六小碟 | Six Cold Appetizers

脆皮咸草鸡、麻辣牛肉、徽州酱鸭、大茂脆笋、话梅芸豆、芥末枸杞小木耳

Crispy Shredded Chicken with Peppercorn, Hot-Spicy Beef, Huizhou-style Duck with Soy Sauce, Damao Crispy Bamboo Shoots, Kidney Beans with Plum Candy, Cold Black Fungi with Mustard and Wolfberry

• 莲子百合红豆

Lotus Seed, Lily Bulb, and Red Bean Soup with Rock Candy

• 沙香滑麻薯糍

Glutinous Rice Cake with Red Bean Paste

• 潮式卤水拼盘

Chaozhou-style Brine Platter

• 幸福香芋蒸波士顿龙虾

Steamed Boston Lobster with Taro

• XO酱爆带子虾球

Stir-fried Scallops and Shrimps with XO Sauce

• 马蹄肉饼蒸肉蟹

Steamed Fresh Crabs with Meat Watermelon Patties

• 鲍汁花菇扣海参

Sautéed Sea Cucumbers and Mushrooms with Abalone Sauce

• 黑椒雪花仔骨

Braised Beef Ribs in Black Pepper Sauce

• 红枣枸杞炖鸡汤

Stewed Chicken Soup with Jujubes and Wolfberry

• 豉汁蒸南日鲍鱼

Steamed Nanri Abalones with Black Bean Sauce

• 港式清蒸青斑

Hong Kong-style Steamed Green Grouper

• 蚝皇北菇扒时蔬

Braised Seasonal Vegetables with Oyster Oil and Mushrooms

• 闽南炒饭

Minnan-style Fried Rice

• 红枣汁莲子炖桃胶

Stewed Peach Gum with Lotus Seeds in Jujube Juice

• 幸福圆满大果盘

Fruit plate



白首齐眉

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厦门马哥孛罗东方大酒店喜宴菜单
Marco Polo Xiamen Wedding Menu

每席人民币5099元/10位, 需额外征收10%服务费+6%增值税
RMB 5,099 / 10 pax and subject to 10% service charge + 6% VAT

精美六小碟 | Six Cold Appetizers

酱香牛肉、夫妻肺片、爽口鸭胗、虫草花脆笋、迷你小香菇、洞庭湖藕带

Spiced Beef with Soy Sauce, Sliced Beef and Ox Tongue in Chili Sauce, Duck Stomach Chips with Ginger and Pepper Powder, Crispy Sliced Lettuce with Cordyceps Flower, Mushrooms with Ginger and Pepper Powder, Dongting Lake Lotus Sprouts

牛奶红枣炖雪莲子

Stewed Snow Lotus Seeds with Milk and Jujubes

榴莲酥

Crispy Durian Cake

潮式卤水拼盘

Chaozhou-style Brine Platter

陈年花雕翡翠饺蒸红龙虾

Steamed Red Lobster with Emerald Dumplings and Aged Hua Tiao Chiew

瑶柱老鸭鲍鱼汤(位)

Dried Scallop, Duck, and Abalone Soup (per guest)

五谷杂粮煮花胶

Boiled Fish Maws with Assorted Grain

马蹄肉饼蒸膏蟹

Steamed Green Crabs with Meat Watermelon Patties

姬松菌高汤炖全鸡

Whole Chicken with Almond Mushrooms in Bone Stock

酱烧雪花牛肋骨

Braised Beef Ribs in Soybean Sauce

金蒜粉丝蒸大元贝

Steamed Scallops with Crispy Garlic and Crystal Noodles

姜葱蒸老虎斑

Steamed Tiger Grouper with Ginger and Scallions

虫草花浸娃娃菜

Baby Cabbages in Cordyceps Flower Sauce

锦绣炒面线

Fried Wheat Vermicelli with Squid, Shrimps and Scallions

椰汁银耳木瓜炖雪蛤

Stewed Snow Clams with Coconut Juice, White Fungi, and Papaya

幸福圆满大果盘

Fruit plate



白首齐眉

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Marco Polo Xiamen Wedding Menu

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精美六小碟 | Six Cold Appetizers

脆皮咸草鸡、麻辣牛肉、徽州酱鸭、大茂脆笋、话梅芸豆、芥末枸杞小木耳

Crispy Shredded Chicken with Peppercorn, Hot-Spicy Beef, Huizhou-style Duck with Soy Sauce, Damao Crispy Bamboo Shoots, Kidney Beans with Plum Candy, Cold Black Fungi with Mustard and Wolfberry

南北杏冰糖炖桃胶

Stewed Peach Gum with Apricot Kernels and Rock Candy

冰皮麻薯糍

Glutinous Rice Cake with Dough Twist and Flour Sauce

港式烧卤大拼盘

Hong Kong-style Braised Brine Platter

粉丝翡翠饺蒸红龙虾

Steamed Red Lobster with Crystal Noodles and Emerald Dumplings

闽南佛跳墙(位)

Minnan-style Simmered Abalones and Fish Maws with Whelks and Mushrooms (per guest)

鹤巢XO酱花枝片

Bird Nest Squid Slices with XO Sauce

腊味糯米蒸膏蟹

Steamed Green Crabs with Glutinous Rice and Cured Meat

鲜人参干贝炖鸡汤

Stewed Chicken Soup with Fresh Ginseng and Dried Scallops

黑椒雪花牛肋骨

Braised Beef Ribs with Rosemary in Black Pepper Sauce

金蒜粉丝蒸6头南日鲍

Steamed Six Nanri Abalones with Crispy Garlic and Crystal Noodles

清蒸游水老虎斑

Steamed Tiger Grouper in Clear Soup

上汤金蒜草菇扒蔬菜

Braised Vegetables with Crispy Garlic and Straw Mushrooms in Broth

闽南炒饭

Minnan-style Fried Rice

椰汁银耳木瓜炖雪蛤

Stewed Snow Clams with Coconut Juice, White Fungi, and Papaya

幸福圆满大果盘

Fruit plate



比翼双飞

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厦门马哥孛罗东方大酒店喜宴菜单
Marco Polo Xiamen Wedding Menu

每席人民币6099元/10位, 需额外征收10%服务费+6%增值税
RMB 6,099 / 10 pax and subject to 10% service charge + 6% VAT

• 精美六小碟 | Six Cold Appetizers

酱香牛肉、夫妻肺片、爽口鸭胗、虫草花脆笋、迷你小香菇、洞庭湖藕带

(Spiced Beef with Soy Sauce, Sliced Beef and Ox Tongue in Chili Sauce, Duck Stomach Chips with Ginger and Pepper Powder, Crispy Sliced Lettuce with Cordyceps Flower, Mushrooms with Ginger and Pepper Powder, Dongting Lake Lotus Sprouts)

• 冰糖红枣桂圆炖雪莲子

Stewed Snow Lotus Seeds with Rock Candy, Jujubes, and Longan

• 牛奶烤蛋挞

Roasted Milk Egg Tart

• 鸿运乳猪大拼盘

Lucky Suckling Pig Platter

• 金蒜玲珑饺蒸红龙虾

Steamed Red Lobster with Crispy Garlic and Green Siu Mai

• 羊肚菌炖肉汁汤(位)

Pork Broth with Morel and American Ginseng (per guest)

• 一品黑椒牛肋骨

Deluxe Beef Ribs in Black Pepper Sauce

• 马蹄肉饼蒸膏蟹

Steamed Green Crabs with Meat Watermelon Patties

• 葱汁酱香菇烧海参

Braised Sea Cucumbers with Scallion Sauce and Mushrooms

• 姬松茸花胶炖鸡汤

Stewed Chicken Soup with Almond Mushrooms and Fish Maws

• 蒜香蒸3头小蛰蚌

Steamed Three Geoducks with Garlic

• 葱油蒸东星斑

Steamed Leopard Coral Grouper with Scallion Oil

• 腰果西芹炒百合

Fried Lily Bulbs with Cashew Nuts and Celery

• 闽南海鲜炒面线

Minnan-style Fried Wheat Vermicelli with Seafood

• 椰汁木瓜银耳炖雪蛤琉璃盅(位)

Stewed Snow Clams with Coconut Juice, Papaya, and White Fungi in Pot (per guest)

• 幸福圆满大果盘

Fruit platter



比翼双飞

B

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• 精美六小碟 | Six Cold Appetizers

脆皮咸草鸡、麻辣牛肉、徽州酱鸭、大茂脆笋、话梅芸豆、芥末枸杞小木耳

Crispy Shredded Chicken with Peppercorn, Hot-Spicy Beef, Huizhou-style Duck with Soy Sauce, Damao Crispy Bamboo Shoots, Kidney Beans with Plum Candy, Cold Black Fungi with Mustard and Wolfberry

• 冰糖红枣桂圆炖雪莲子

Stewed Snow Lotus Seeds with Rock Candy, Jujubes, and Longan

• 金枕榴莲酥

Golden Pillow Durian Cake with Eggs and Sesame

• 鸿运乳猪全体(3公斤)

Lucky Roasted Suckling Pig (3 kg)

• 蒜蓉粉丝蒸大红龙虾

Steamed Red Lobster with Garlic Paste and Crystal Noodles

• 山珍菇海味佛跳墙(位)

Simmered Abalones and Fish Maws with Whelks and Mushrooms (per guest)

• 鹊巢碧绿贝柱炒海螺片

Bird Nest Fried Whelk Slices with Scallops and Sugar Snap Peas

• 海味糯米蒸膏蟹

Steamed Green Crabs with Glutinous Rice and Dried Scallops

• 鲍汁鹅掌扣海参

Goose Feet and Sea Cucumbers with Abalone Sauce

• 红菇鱼唇炖鸡汤

Chicken Soup with Edible Russula and Fish Lips

• 陈皮豉汁蒸6头南日鲍

Steamed Six Nanri Abalones with Orange Peel and Black Bean Sauce

• 清蒸东星斑

Steamed Leopard Coral Grouper

• 上汤时令蔬菜

Braised Seasonal Vegetables in Broth

• 粤式瑶柱虾仁炒饭

Cantonese-style Fried Rice with Shrimps and Scallops

• 椰汁木瓜银耳炖雪蛤琉璃盅(位)

Stewed Snow Clams with Coconut Juice, Papaya, and White Fungi in Pot (per guest)

• 幸福圆满大果盘

Fruit platter



琴瑟和鸣

A

MARCO POLO
XIAMEN
厦门马哥孛罗东方大酒店

厦门马哥孛罗东方大酒店喜宴菜单
Marco Polo Xiamen Wedding Menu

每席人民币7099元/10位, 需额外征收10%服务费+6%增值税
RMB 7,099 / 10 pax and subject to 10% service charge + 6% VAT

精美八小碟 | Eight Cold Appetizers

四川口水鸡、酱香牛肉、夫妻肺片、爽口鸭胗、虫草花脆笋、迷你小香菇、海派酱萝卜、洞庭湖藕带
Sichuan-style Chicken in Chili Sauce, Spiced Beef with Soy Sauce, Sliced Beef and Ox Tongue in Chili Sauce, Duck Stomach Chips with Ginger and Pepper Powder, Crispy Sliced Lettuce with Cordyceps Flower, Mushrooms with Ginger and Pepper Powder, Shanghai-style Pickled Radish with Sugar, Dongting Lake Lotus Sprouts

冰花莲子蔓越梅炖桃胶

Stewed Peach Gum with Lotus Seeds and Cranberry

美点双晖映

Cantonese-style Desserts

鸿运乳猪全体(3公斤)

Lucky Roasted Suckling Pig (3 kg)

清蒸小青龙虾5只(1开2)

Steamed Five Green Lobsters (each cut into two halves)

XO酱碧绿澳带炒鲍片

Sautéed Abalone Slices with XO Sauce, Australian Scallops, and Sugar Snap Peas

云南松茸竹笙炖辽参(位)

Stewed Sea Cucumbers with Yunnan Matsutake and Bamboo Fungi (per guest)

美国紫米蒸膏蟹

Steamed Green Crabs with American Purple Rice

一品酱烧牛肋骨

Deluxe Beef Ribs in Soybean Sauce

红菇花胶炖全鸡汤

Whole Chicken Soup with Edible Russula and Fish Maws

蒜香蒸3头小蛰蚌

Steamed Three Geoducks with Garlic

粤式清蒸东星斑

Cantonese-style Steamed Leopard Coral Grouper

高汤扒娃娃菜

Braised Baby Cabbages in Bone Stock

鲍汁海鲜伊面

Seafood Yi Mein with Abalone Sauce

椰汁木瓜银耳炖雪蛤琉璃盅(位)

Stewed Snow Clams with Coconut Juice, Papaya, and White Fungi in Pot (per guest)

幸福圆满大果盘

Fruit plate



琴瑟和鸣

B

MARCO POLO
XIAMEN
厦门马哥孛罗东方大酒店

厦门马哥孛罗东方大酒店喜宴菜单
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精美八小碟 | Eight Cold Appetizers

脆皮咸草鸡、麻辣牛肉、外婆家醉鱼、徽州酱鸭、五香花生、大茂脆笋、话梅芸豆、芥末枸杞小木耳
Crispy Shredded Chicken with Peppercorn, Hot-Spicy Beef, Marinated Fish with Ginger and Scallions, Huizhou-style Duck with Soy Sauce, Spiced Peanuts with Licorice and Sugar, Damao Crispy Bamboo Shoots, Kidney Beans with Plum Candy, Cold Black Fungi with Mustard and Wolfberry

银耳百合炖雪莲子

Stewed Snow Lotus Seeds with Snow Fungi and Lily Bulbs

美点双晖映

Cantonese-style Desserts

鸿运乳猪全体(3公斤)

Lucky Roasted Suckling Pig (3 kg)

金蒜乌冬蒸澳洲龙虾

Steamed Australian Lobster with Crispy Garlic and Udon

鹊巢美果酱爆海皇丁

Bird Nest Stir-fried Sea Cucumber Cubes with Fruit Jam

皇室佛跳墙(位)

Classic Abalones and Fish Maws with Whelks and Mushrooms (per guest)

葱姜珍菌蒸膏蟹

Steamed Green Crabs with Scallions, Ginger, and Mushrooms

彩椒肉粒干焖鱼肚

Simmered Fish Maws with Bell Peppers and Dried Meat

羊肚菌竹笙炖鸡汤

Stewed Chicken Soup with Morel and Bamboo Fungi

陈皮豉汁蒸6头南日鲍

Steamed Six Nanri Abalones with Orange Peel and Black Bean Sauce

粤式清蒸东星斑

Cantonese-style Steamed Leopard Coral Grouper

蒜蓉炒广东菜心

Cantonese-style Fried Choy Sum with Garlic Paste

厦门海鲜炒面线

Xiamen-style Fried Seafood Wheat Vermicelli

椰汁木瓜银耳炖雪蛤琉璃盅(位)

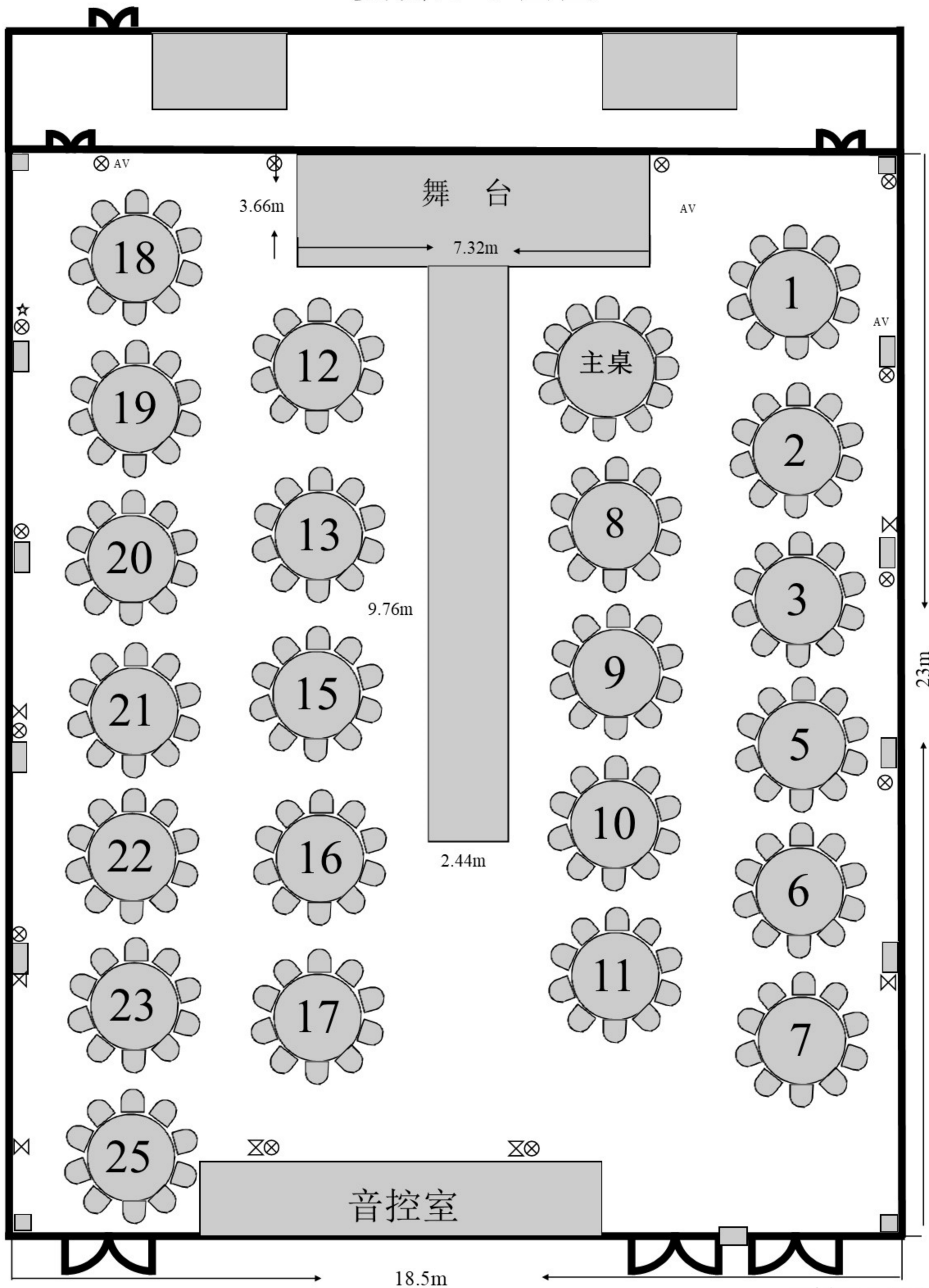
Stewed Snow Clams with Coconut Juice, Papaya, and White Fungi in Pot (per guest)

幸福圆满大果盘

Fruit plate



宴会厅平面图



比例尺 1:100

+ 电话接口 ⊗ 电源接口 ⊗ 网络接口 ☆ 音响设备

Chinese/Western 300pax