



PACKAGE

美 满 良 缘

RMB 688/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

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
裸心谷内婚纱照拍摄机会

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

免费服务

泊车服务
个性化音频设备支持

条款及细则

此套餐至少50人起订

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

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
Picturesque wedding photos opportunities at naked Stables

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

Complimentary Service

Parking
Audio visual solution

Terms & Conditions

Package requires a minimum of 50 guests



中式婚宴套餐 A
Chinese Wedding Set Menu

(红抱喜临门) 裸心精美六冷盘
naked Selection of Six Treasure Appetizers

杭帮酱仔鸭，捞汁八爪鱼，老卤酱牛展
凉拌野笋干，特色酱萝卜，椰汁木瓜冻

Hangzhou Style Seasoned Duck, Marinated Octopus, Spicy Beef Shank
Shredded Dry Bamboo Shoot, Special Sauced Radish, Papaya with Coconut Milk Jelly



(丽影瑶池舞) 火瞳野笋水鸭汤
Water Duck with Bamboo Shoots and Ham Soup

(凤凰展彩堂) 金蒜银丝蒸明虾
Steamed Shrimps with Rice Noodle & Garlic

(比翼共双飞) 吊烧脆皮竹林鸡
Deep-fried Local Chicken

(龙鱼永得水) 广式清蒸桂花鱼
Steamed Mandarin Fish with Soy Sauce

(喜庆满堂彩) XO酱爆兰豆花枝片
Fried Cuttlefish Slices with X.O Sauce

(良辰添美景) 原味田园时令蔬菜
Fried Seasonal Vegetable

(早生贵子乐) 甜蜜银雪桂子羹
Dried Longan with Lotus Seed & White Fungus Soup

(心心相互印) 肉霖咸蛋蒸珍宝蟹
Steamed Dungeness Crab with Minced Meat

(红袍填喜庆) 富贵红焖走油蹄
Braised Pork Knuckles with Ginger and Garlic

(红运当头来) 铁板火焰孜然牛肉
Sautéed Beef Slices with Onion in Iron Plate

(节节攀高升) 竹筒笋蕮菜扣肉
Steamed Pork with Preserved Vegetable and Bamboo Shoot

(百年皆好合) 西芹百合炒腰果
Sautéed Celery with Lily and Cashew Nuts

(银燕报福来) 鲜笋干敲面
Noodles Soup with Pickles Vegetable and Oil Residue



(佳偶永结缘) 江南美点映双辉
Selection of Jiang Nan Style Dim Sun

(情深蜜意浓) 裸心时令水果盘
Assorted Seasonal Fresh Fruit Platter

中式圆桌每桌人民币 6880 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 (每桌十位)
RMB 6880 per Table of 10 Persons, all prices are subject to 10% service charge, all prices & service charge are subject to additional 6% VAT.



中式婚宴套餐 B
Chinese Wedding Set Menu

(红抱喜临门) 裸心精美六冷盘
naked Selection of Six Treasure Appetizers

温式腊鸭舌，老醋海蜇头，红油乌骨鸡爪
田野菜沙拉，琥珀核桃仁，椰汁木瓜冻

Salt Roasted Chicken, Marinated Jelly Fish with Vinegar, Black Chicken Feet with Chili Oil
Green Salad Vegetables, Honeyed Walnuts, Papaya with Coconut Milk Jelly



(丽影瑶池舞) 玉竹乌骨鸡汤 (位)
Black Chicken with Medicinal Materials Soup (Per Portion)

(心心相互印) 红薯干蒸东海梭子蟹
Steamed Swimming Crab with Soy Sauce

(比翼共双飞) 滋味养身莫干山鸡煲
Double Boiled Native Chicken with Chinese Herbal

(龙鱼永得水) 古法蒸翘嘴白鱼
Steamed Local Bream Fish with Soy Sauce

(喜庆满堂彩) X.O酱爆西芹北极蚌
Fried Scallops Sashimi with Celery and XO Sauce

(良辰添美景) 金银蛋上汤农场时蔬
Poached Baby Cabbage with Superior Stock

(早生贵子乐) 甜蜜银雪桂子羹
Dried Longan with Lotus Seed & white Fungus Soup

(凤凰展彩堂) 金蒜银丝豉油皇蒸鲜鲍
Steamed Fresh Abalone with Rice Noodle & Garlic

(红袍填喜庆) 富贵红焖走油蹄
Braised Pork Knuckles with Ginger and Garlic

(黄金铺满地) 金沙锡箔烤羊肋排
Roast Lamb Chop Mongolia Style

(青梅竹马情) 青梅糖醋猪仔排
Sweet and Sour Pork Ribs with Green Plum

(风姿显富贵) 肉汁烧莫干山笋干
Dried Bamboo Shoots with Farm Meat Sauce

(喜鹊报佳音) 广式腊味蛋白炒饭
Fried Rice with Chinese Sausage and Egg



(佳偶永结缘) 江南美点映双辉
Selection of Jiang Nan Style Dim Sun

(情深蜜意浓) 裸心时令水果盘
Assorted Seasonal Fresh Fruit Platter

Western Set

西式套餐

西式婚宴套餐 A
Western Wedding Set Menu

前菜 Starter

芝麻香煎金枪鱼甘蓝沙拉
配藏红花芥末蛋黄酱，腌黄瓜，四川豆豉沙拉，罗望子油醋汁

Pan-fried Tuna Fish with Sesame and Purple Cabbage
Saffron and Mustard Extract Mayonnaise, Compressed Cucumber, Douchi and Szechwan Salsa, Tamarind

汤 Soup

森林奶油蘑菇汤
配巴马臣芝士泡沫，蘑菇饺子，牛肝菌碎

Forest Mushroom Soup
Parmesan Foam, Mushroom Ravioli and Bolette Powder

冰霜 Sorbet

粉红龙珠果冰霜
配时令鲜果与火焰蛋白酥

Pink Dragon Fruit Sorbet
Seasonal Fresh Fruits with Flame Meringue

主菜 Main Course

法式红焖澳洲牛肋排
配玉米饼，腌萝卜，意式炖蔬菜及红酒芥末汁

Braised Beef Ribs of Australian
Polenta, Pickle Daikon Radish, Ratatouille and Mustard Bordelaise Sauce

甜品 Desserts

芒果乳酪蛋糕
配树杏仁薄脆，开心果仁，水果凝露

Mango with Cheese Cake
Almond Meringue, Pistachio Nuts and Fruit Jelly

西式位上每位人民币 688 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 688 per person all prices are subject to 10% service charge, all prices & service charge are subject to additional 6% VAT.

Western Set

西式套餐

西式婚宴套餐 B
Western Wedding Set Menu

前菜 Starter

阿根廷红虾配多彩萝卜沙拉
黄芥末蛋黄酱，香草柑橘沙拉及香脂醋鱼子酱
Pleoticus Muelleri with Baby Carrot Salad
Mustard Mayo, Citrus and Herb Salad and Balsamic Caviar

汤 Soup

烤番茄甜椒浓汤
配炸芝士球，烟熏甜椒及罗勒酱
Grilled Tomato and Pepper Soup
With Deep Fry Cheese Balls, Smoked Paprika and Basil Pesto

冰霜 Sorbet

雪白椰子冰霜
配草莓果粒与米浆布丁
Coconut Sorbet
Strawberry with Rice pudding

主菜 Main Course

澳洲M3和牛西冷
配奶香土豆泥，农场有机蔬菜，波特酒汁
Australia Wagyu M3 Sirloin Steak
Mashed Potato, Organic Vegetable and Port Jus

甜品 Desserts

无粉巧克力蛋糕
配香草奶冻，开心果碎及酸奶冰激凌
Flourless Chocolate Cake
Served with Vanilla Pannacotta, pistachio Nuts and Yoghourt Sorbet

西式位上每位人民币 688 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 688 per person all prices are subject to 10% service charge, all prices & service charge are subject to additional 6% VAT.

Buffet Menu 自助餐

大厨海鲜市场 Chef Choice from Seafood Market

加拿大雪蟹腿
Pre-cooked Snow Crab Leg

新西兰青贻贝
New Zealand Green Mussels with Shell

配柠檬角、干葱红酒醋、辣椒仔、英式辣酱油
Served with Lemon Wedge, Red Wine Shallot Vinegar, Tabasco Sauce, Worcestershire Sauce

白灼南美白虾
Poached Vannamee Prawns

加拿大翡翠螺
Canadian Emerald Snail

西式沙拉&中式凉菜 Western Salad & Chinese Cold Dish

田园蔬菜沙拉
Green Vegetables Salad
德式香肠沙拉
German Sausage Salad
蓉城辣味口水鸡
Boiled Chicken with Chili Sauce

菠萝鸡肉沙拉
Pineapple with Chicken Salad
杭帮五香熏鱼
Spiced Smoked Fish

香草意面沙拉
Pasta Salad with Fresh Herbs
泡椒老醋黑木耳
Black Fungus in Vinegar

面包篮 Bakery Basket

配以无盐黄油粒和淡盐黄油粒
Served with Unsalted Butter and Salted Butter

汤 Soup

野菌老鸡汤
Old Chicken with Mushroom Soup

森林蘑菇汤
Forest Mushroom Soup

烤肉台 Carving Station

烤新西兰羊腿,配黑椒汁、大藏芥末
Roasted New Zealand Lamb Leg.Served with Black Pepper Sauce Dijon Mustard

热菜 Hot Chafing Dish

广式清蒸多宝鱼
Steamed Turbot with Soy Sauce
茶香椒盐大明虾
Deep-Fried Shrimp with Spiced Salt
清炒有机农场时蔬
Sautéed Vegetable
法式香橙烩鸭
French Style Braise Duck Breast with Orange sauce

老坛雪菜煨墨鱼
Sautéed Shredded Cuttlefish with Preserved Vegetable
红焖本地湖羊肉
Stewed Lamb in Brown Sauce
香煎龙利鱼柳配柠檬黄油汁
Pan-fried Fish Fillet with Lemon Butter Sauce
广式腊味炒饭
Fried Rice with Chinese Sausage

香煎黑椒牛仔骨
Pan-Fried Beef Ribs with Black Pepper
蓉城干煸四季豆
Dry-Fried Green Beans with Preserved Vegetables
哥伦布炸鸡配烟熏辣椒酱
Columbus Deep-Fried chicken with Smoked chili sauce
菜籽头炒年糕
Fried Rice Cake with Vegetable

甜品 Dessert

巧克力布朗尼
Chocolate Brownie
南瓜派
Pumpkin Pie

提拉米苏蛋糕
Tiramisu Cake
抹茶慕斯蛋糕
Matcha Mousse Cake

蛋白柠檬挞
Lemon Tartlets
奶油水果杯
Fruit Cream Cup Cake

新鲜水果 Fresh cut Fruits