



## PACKAGE

## 佳偶天成

**RMB 888**/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  
裸叶水疗中心一小时免费双人按摩  
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  
1 hour couples massage in naked Leaf Spa  
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

# 百年好合 Bǎi Nián Hǎo Hé

中式婚宴套餐 A  
Chinese Wedding Set Menu

( 锦绣玲珑 ) 裸心精美捌冷盘  
naked Selection of eight Treasure Appetizers

杭帮酱仔鸭，捞汁八爪鱼，老卤酱牛展，香糟带鱼  
凉拌野笋干，特色酱萝卜，椰汁木瓜冻，核桃红枣卷

Hangzhou Style Seasoned Duck, Marinated Octopus, Spicy Beef Shank, Marinated Ribbonfish in Rice Wine  
Shredded Dry Bamboo Shoot, Special Sauced Radish, Papaya with Coconut Milk Jelly, Red Dates Roll with Walnut



(喜结连理) 虫草花瘦肉老鸡汤 (位)  
Old Chicken with Pork Meat and Cordyceps Flower Soup(Per Portion)

(群龙贺喜) 金蒜银丝蒸波士顿龙虾  
Steamed Boston Lobster with Rice Noodle & Garlic

(海誓山盟) 阳江豆豉蒸大连鲜鲍  
Steamed Abalone with Fermented Soya Beans

(红光满面) 广式姜葱炒东海梭子蟹  
Sautéed Swimming Crab with Ginger and Scallion

(佳偶永结) 川味宫爆大虾球  
Fried Prawn Balls with Chili Sauce and Peanut

(瑞气吉祥) 东坡红焖走油蹄  
Braised Pork Knuckles with Ginger and Garlic

(比翼双飞) 杭帮梅菜卤麻鸭  
Steamed local duck with preserved vegetable

(鸿运当头) 铁板火焰澳洲M3和牛肉眼  
Sautéed Beef Slices with Onion in Iron Plate

(年年有余) 古法蒸生猛石斑  
Steamed Grouper with Soy Sauce

(金玉满堂) 避风塘金沙猪仔排  
Deep-fried pork ribs in Typhoon Shelter

(金枝玉叶) XO酱爆兰豆花枝片  
Fried Cuttlefish Slices with XO Sauce

(喜气洋洋) 开洋笋衣烧冬瓜  
Braised winter gourd with dried small shrimp and bamboo shoot

(花好月圆) 原味田园时令蔬菜  
Fried Seasonal Vegetable

(幸福美满) 鸡汤什锦汤面  
Chicken Soup and Assorted Soup Noodles

(连生贵子) 桂花桃胶酒酿丸子  
Sweet-Scented Osmanthus Peach Gum Balls



(永结同心) 江南美点映双辉  
Selection of Jiang Nan Style Dim Sun

(万紫千红) 裸心时令水果盘  
Assorted Seasonal Fresh Fruit Platter

中式圆桌每桌人民币 8880 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 8880 per Table of 10 Persons, all prices are subject to 10% service charge, all prices & service charge are subject to additional 6% VAT.

# 百年好合 Bǎi Nián Hǎo Hé

中式婚宴套餐 B  
Chinese Wedding Set Menu

( 锦绣玲珑 ) 裸心精美捌冷盘  
naked Selection of eight Treasure Appetizers

温式腊鸭舌，老醋海蜇头，红油乌骨鸡爪，风干酱仔鸭  
田野菜沙拉，琥珀核桃仁，椰汁木瓜冻，桂花糯米藕

Salt roasted chicken, Marinated Jelly Fish with Vinegar, Black Chicken Feet with Chili Oil, Marinated Duck with Soy Sauce  
Green Salad Vegetables, Honeyed Walnuts, Papaya with coconut milk jelly, Steamed Lotus, Root with Rice



(喜结连理) 养生滋补石斛老鸭汤 (位)  
Dendrobium with Duck Soup for Health and Tonic (Per Portion)

(群龙贺喜) 广式姜葱炒波士顿龙虾  
Sautéed Boston Lobster Crab with Ginger and Scallion

(海誓山盟) 金蒜银丝蒸日月元贝  
Steamed Scallop with Rice Noodle & Garlic

(红光满面) 肉霖咸蛋蒸珍宝蟹  
Steamed Dungeness Crab with Minced Meat

(佳偶永结) 杭式一品虾爆鳝  
Stir-fried Shredded eel with Hot Oil

(瑞气吉祥) 东坡红焖走油蹄  
Braised Pork Knuckles with Ginger and Garlic

(比翼双飞) 滋味养身土鸡煲  
Double Boiled Native Chicken with Chinese Herbal

(鸿运当头) 五彩野菌牛仔粒  
Wok -Fried Beef with Black Pepper Sauce

(年年有余) 古法秘制笋壳鱼  
Steamed Marble Goby with Soy Sauce

(金玉满堂) 京味酱香酥肉夹馍  
Soft-fried Pork Streaky with Sweet Bean Sauce

(金枝玉叶) 美极罗勒干煸掌中宝  
Sautéed Chicken Feet with Chili

(节节高升) 老坛雪菜炒鲜笋  
Sautéed Pickled Mustard with Bamboo Shoot

(花好月圆) 金银蛋上汤浸农场时蔬  
Poached Baby Cabbage with Superior Stock

(幸福美满) 广东腊味蛋白炒饭  
Fried Rice with Chinese Sausage and Egg

(连生贵子) 桂花桃胶酒酿丸子  
Sweet-Scented Osmanthus Peach Gum Balls



(永结同心) 江南美点映双辉  
Selection of Jiang Nan Style Dim Sun

(万紫千红) 裸心时令水果盘  
Assorted Seasonal Fresh Fruit Platter

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# Western Set

## 西式套餐

西式婚宴套餐 A  
Western Wedding Set Menu

### 前菜 Starter

自制香草烟熏冰岛鲑鱼柳  
配三文鱼籽酱，低温有机蛋黄，甜菜啫喱，莳萝及蜂蜜芥末籽汁

Homemade Cured Salmon  
Salmon Caviar, Sous Vide Egg Yellow, Beetroot Gel, Honey Mustard Dressing

### 汤 Soup

法式浓缩鸡茸汤  
配意式马蹄鲜虾饺子，烟熏鸡胸，野菌及香葱

Chicken Consommé  
Water Chestnut Shrimp Ravioli, Smoked Chicken Breast, Wild Mushroom and Chive

### 冰霜 Sorbet

香槟醋乳瓜冰霜  
配香槟醋渍乳瓜,风干番茄

Champagne Vinegar with Cucumber Sorbet  
Champagne Vinegar Marinated Cucumber, Semi-Dried Tomato

### 主菜 Main Course

澳洲安格斯牛柳  
配芹根泥，野菌，农场有机蔬菜及波特酒汁

Angus Beef Tenderloin  
Celeriac Puree, Sweet Onion Jam, Wild Mushrooms, naked Farm Vegetable and Port Jus

### 甜品 Desserts

焦糖榛果球  
配树莓蛋白薄脆，香草奶冻，奶油巧克力酱及榛果仁

Caramel Hazelnut  
Raspberry Meringue, Vanilla Panacotta, Chocolate Sauce and Hazelnut

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RMB 888 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

烟熏和牛牛舌薄片  
配半干番茄，紫泡菜，炸干葱及蒜香欧芹酱  
Smoked Veal Tongue Carpaccio  
Semi Dried Cherry Tomato, Purple Sauerkraut, Pink Onion and Garlic Parsley Pesto

### 汤 Soup

农场南瓜浓汤  
配意大利菠菜芝士饺子，南瓜籽，醋浸南瓜及松露汁  
Pumpkin Veloute  
Spinach and Cheese Ravioli, Pumpkin Seed, Marinated Pumpkin and Truffle Dressing

### 冰霜 Sorbet

香槟醋乳瓜冰霜  
配香槟醋渍乳瓜,风干番茄  
Champagne Vinegar with Cucumber Sorbet  
Champagne Vinegar Marinated Cucumber, Semi-Dried Tomato

### 主菜 Main Course

味增烤大西洋银鳕鱼  
配日式味增酱，西班牙肠烩小白豆，醋浸茴香根及罗勒泡沫  
Miso Roast Cod Fish  
Japanese Miso Sauce, Chorizo Sautéed white Beans, Marinade Fennel and Basil

### 甜品 Desserts

白巧克力芝士挞  
配柠檬芝士冰激凌，覆盆子，巧克力碎及开心果仁  
White Chocolate Cheese Tart  
Lemon Cheese Ice Cream, Raspberry, Chocolate Chips and Pistachio Nuts

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# 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	白灼南美白虾 Poached Vannamei Prawns	加拿大翡翠螺 Canadian Emerald Snail
新西兰青贻贝 New Zealand Green Mussels with Shell	白灼大连鲜鲍 Poached Dalian Fresh Abalone	东海梭子蟹 East China Sea Swimming Crab
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		

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

烟熏三文鱼盘 Smoked Salmon Platter	老醋黑木耳 Black Fungus in Vinegar	欧陆冷切肉盘 European Cold Cut Meat Dish
五香熏鱼 Spiced Smoked Fish	口水鸡 Boiled Chicken with Chili Sauce	芦笋虾仁沙拉 Asparagus with Shrimp Salad
宁波烤虾 Grilled Shrimp in Ningbo Style	香草意面沙拉 Pasta Salad with Fresh Herbs	菠萝鸡肉沙拉 Pineapple with Chicken Salad
德式香肠沙拉 German Sausage Salad		

## 蔬菜吧 Vegetables Garden

冰球生菜、罗马生菜、苦苣菜、混合生菜  
红车厘蕃茄、玉米粒、红腰豆、鸡心豆、黄瓜、胡萝卜、  
Iceberg, Green Romaine, Frisee, Mesclun  
Red Cherry Tomato, Sweet Corn, Red Kidney Bean, Chickpea, Cucumber, Carrot

## 汁酱 Dressing

意大利香草汁、千岛汁、日式芝麻汁、油醋汁  
Italian Herbs Dressing, Thousand Island Dressing, Japanese Sesame Sauce, Vinaigrette Dressing

## 面包篮 Bakery Basket

黑麦包，意大利佛卡夏面包，奥地利多谷包，配以无盐黄油粒和淡盐黄油粒  
Rye Roll, Focaccia, Austrian Multi Cereal Rolls, Served with Unsalted Butter and Salted Butter

## 汤 Soup

野菌老鸡汤 Old Chicken with Mushroom Soup	农场南瓜浓汤 Pumpkin Cream Soup
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## 烤肉台 Carving Station

烤澳洲牛西冷配黑椒汁、大藏芥末  
Roasted Australian Beef Sirloin. Served with Black Pepper Sauce Dijon Mustard

## 热菜 Hot Chafing Dish

金蒜银丝波斯顿龙虾 Steamed Boston Lobster with Vermicelli and Garlic	五彩什锦山珍 Fried Mix Mushroom with Color Pepper	蓉城香辣蟹 Sautéed Crab with Chili Chengdu Style
意式橡木醋汁烩羊排 Braised Lamb Chop with Balsamic sauce	养生薏米扣鲜鲍 Barley Fresh Abalone with Abalone Sauce	法式红酒烩牛尾 Braised Oxtail with Red wine
香酥麦片大明虾 Deep Fried Prawns with Oatmeal	香煎鲈鱼柳陪海鲜汁 Pan-fried Sea Bass with Sea Food Sauce	干菜烧麻鸭 Braised Duck with Preserved Vegetable
维也纳炸猪排 Wiener Schnitzel	莫干肉汁焖毛笋干 Braised Broth with Bamboo Stem	上汤农场时蔬 Superior Soup with Vegetable
茄汁肉酱千层面 Beef Lasagna with tomato sauce	广式腊味炒饭 Fried Rice with Chinese Sausage	

## 甜品 Dessert

巧克力布朗尼 Chocolate Brownie	南瓜派 Pumpkin Pie	柠檬挞 Lemon Tartlets
奶油水果杯 Fruit Cream Cup Cake	抹茶慕斯蛋糕 Matcha Mousse Cake	水果挞 Fruit Tartlets
提拉米苏蛋糕 Tiramisu Cake	白巧克力慕斯蛋糕 White Chocolate Mousse Cake	

## 新鲜水果 Fresh cut Fruits

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