



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3,999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

A

• 精美四小碟 | *Welcome 4 cold dishes*

四川口水鸡、夫妻肺片、虫草花脆笋、洞庭湖藕带,

Poached Chicken in Chili Broth Sichuan Style, Braised Beef Shank with Soy Stock, Crispy Bamboo Shoot with Chinese Herb, Tossed Mini Lotus Root

• 红枣莲子桂圆甜汤

Stewed red date lotus seeds and longan soup

• 牛奶蛋挞

Milk egg tart

• 潮式卤水拼盘

Braised combination plate Chaozhou style

• 粉丝蒸波士顿龙虾

Steamed Boston lobster with vermicelli

• XO酱碧绿虾球兰花蚌

Stir-fried Clam with green vegetables XO sauce

• 鲍汁花菇扣鹅掌

Braised goose feet and mushroom in abalone sauce

• 当红脆皮昆明鸭

Crispy duck

• 金蒜银丝蒸南日鲍

Steamed abalone with vermicelli and garlic

• 滋补药膳炖鸡汤

Double-boiled chicken soup with health Chinese herb

• 菌菇酱爆牛仔粒

Wok-fried diced beef with mushroom sauce

• 葱油蒸青斑鱼

Steamed grouper with scallion oil

• 上汤时令蔬菜

Poached seasonal vegetables in superior broth

• 厦门海鲜炒面线

Seafood fried noodles Xiamen style

• 红豆沙汤圆

Stick rice dumpling filled with red bean paste

• 时令鲜果盘

Fruit plate





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- 精美四小碟 | *Welcome 4 cold dishes*

脆皮咸草鸡、麻辣牛肉、五香花生、芥末枸杞小木耳

Crispy salty chicken, Tossed braised beef with chili broth, Braised peanuts with herbs
Tossed black fungus with wolfberry and mustard

- 红枣莲子桂圆甜汤

Stewed red date lotus seeds and longan soup

- 牛奶蛋挞

Milk egg tart

- 鸿运烧味拼盘

Cantonese BBQ combination plate

- 牛油芝士焗波士顿龙虾

Baked Boston lobster with butter and cheese

- XO酱碧绿炒双脆

Stir-fried cutlet fish and pork with green vegetables

- 鲍汁花菇扣海参

Braised sea cucumber with mushroom in abalone broth

- 当红脆皮昆明鸭

Crispy duck

- 豉汁粉丝蒸南日鲍

Steamed abalone with vermicelli and black bean sauce

- 鲜人参炖鸡汤

Double-boiled chicken soup with fresh ginseng

- 芥末兰度牛仔粒

Sauteed diced beef with kailan

- 古法蒸青斑鱼

Steamed grouper traditional style

- 上汤时令蔬菜

Poached seasonal vegetables in superior broth

- 厦门海鲜炒面线

Seafood fried noodles Xiamen style

- 荔芋椰香西米露

Sago soup with coconuts and taro

- 时令鲜果盘

Fruit palte





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- 精美六小碟 | *Welcome cold 6 dishes*

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

Braised Beef Shank with Soy Stock, Sliced Beef and Ox Tongue in Chili Sauce, Tossed Duck's gizzard with cucumber, Crispy Bamboo Shoot with Chinese Herb, Mini Mushroom, Tossed Mini Lotus Root

- 莲子百合红豆

Stewed lotus seeds, red beans and lily root

- 金枕榴莲酥

Crispy puff pastry filled with durian

- 鸿运烧味大拼盘

Cantonese BBQ combination plate

- 上汤芝士焗波士顿龙虾

Baked Boston lobster with cheese and superior broth

- XO酱碧绿炒双脆

Stir-fried cutlet fish and pork with green vegetables XO sauce

- 腊味糯米蒸肉蟹

steamed butter crab with stick rice and preserved pork and sausage

- 双冬烧海参

Braised sea cucumber with mushroom and bamboo shoot

- 黑椒雪花牛肋骨

Marble beef ribs with black pepper sauce

- 虫草花炖鸡汤

Double-boiled chicken soup with Chinese herbs

- 金蒜银丝蒸南日鲍鱼

Steamed abalone with vermicelli and garlic

- 葱油清蒸青斑

Steamed grouper with scallion

- 上汤时令蔬菜

Poached seasonal vegetables in superior broth

- 闽南咸肉饭

Salty pork rice Minnan style

- 冰糖木瓜银耳羹

White figs and papaya in rock sugar soup

- 幸福圆满大果盘

Fruit plate





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• 精美六小碟 | *Welcome cold 6 dishes*

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 salty chicken, Tossed braised beef with chili broth, Braised duck Anhui style, Crispy Bamboo shoot, Stewed white beans with plum, Tossed black fungus with wolfberry and mustard

• 莲子百合红豆

Stewed lotus seeds, red beans, and lily root

• 沙香滑麻薯糍

Stick rice ball filled with sesame paste

• 潮式卤水拼盘

Braised combination plate Chaozhou style

• 幸福香芋蒸波士顿龙虾

Steamed Boston lobster with taro

• XO酱爆带子虾球

Sauteed peeled prawn and scallops with XO sauce

• 马蹄肉饼蒸肉蟹

Steamed crab with minced pork and water chestnuts

• 鲍汁花菇扣海参

Braised sea cucumber with mushroom in abalone sauce

• 黑椒雪花仔骨

Marble beef ribs with black pepper sauce

• 红枣枸杞炖鸡汤

Double-boiled chicken soup with red date and wolfberry

• 豉汁蒸南日鲍鱼

Steamed abalone with black bean sauce

• 港式清蒸青斑

Steamed grouper Hong Kong style

• 蚝皇北菇扒时蔬

Sauteed seasonal vegetables with mushroom and oyster sauce

• 闽南炒饭

Fried rice Minnan style

• 红枣汁莲子炖桃胶

Stewed red date, lotus seeds and peach jelly soup

• 幸福圆满大果盘

Fruit plate





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• 精美六小碟 | Welcome cold 6 dishes

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 salty chicken, Tossed braised beef with chili broth, Braised duck Anhui style, Crispy Bamboo shoot, Stewed white beans with plum, Tossed black fungus with wolfberry and mustard

• 南北杏冰糖炖桃胶

Stews almond with peach jelly in rock sugar soup

• 冰皮麻薯糍

Snow skin stuck rice ball

• 港式烧卤大拼盘

Hong Kong style BBQ and braised meat combination

• 粉丝翡翠饺蒸红龙虾

Steamed lobster with green dumpling and vermicelli

• 闽南佛跳墙(位)

Buddha skipping wall Minnan style

• 鹊巢XO酱花枝片

Sauteed cutlet fish with XO sauce in Nestle

• 腊味糯米蒸膏蟹

steamed butter crab with stick rice and preserved pork and sausage

• 鲜人参干贝炖鸡汤

Double-boiled chicken sup with fresh ginseng and dried scallops

• 黑椒雪花牛肋骨

Marble beef ribs with black pepper sauce

• 金蒜粉丝蒸6头南日鲍

Steamed abalone with vermicelli and garlic

• 清蒸游水老虎斑

Steamed tiger grouper with light soy sauce

• 上汤金蒜草菇扒蔬菜

Braised seasonal vegetables with straw-mushroom and garlic in superior broth

• 闽南炒饭

Fried rice Minnan style

• 椰汁银耳木瓜炖雪蛤

Stewed Hashima with papaya, white fugues and coconuts milk

• 幸福圆满大果盘

Fruit plate





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• 精美六小碟 | Welcome cold 6 dishes

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

Braised Beef Shank with Soy Stock, Sliced Beef and Ox Tongue in Chili Sauce, Tossed Duck's gizzard with cucumber, Crispy Bamboo Shoot with Chinese Herb, Mini Mushroom, Tossed Mini Lotus Root

• 牛奶红枣炖雪莲子

Stewed red date and snow lotus seeds soup

• 榴莲酥

Puff pastry filled with durian

• 潮式卤水拼盘

Braised combination plate Chaozhou style

• 陈年花雕翡翠饺蒸红龙虾

Steamed lobster with green dumpling and age rice wine

• 瑶柱老鸭鲍鱼汤(位)

Double-boiled abalone and duck soup with dried scallops

• 五谷杂粮煮花胶

Braised fish maw with grains

• 马蹄肉饼蒸膏蟹

Steamed crab with minced pork and water chestnuts

• 姬松菌高汤炖全鸡

Double-boiled chicken soup with mushroom

• 酱烧雪花牛肋骨

Braised marble beef ribs with soy sauce

• 金蒜粉丝蒸大元贝

Steamed sea scallops with vermicelli and garlic

• 姜葱蒸老虎斑

Steamed tiger grouper with light soy sauce

• 虫草花浸娃娃菜

Poached baby cabbage with Chinese herb

• 锦绣炒面线

Fried noodles local style

• 椰汁银耳木瓜炖雪蛤

Stewed Hashimi with papaya and coconuts milk

• 幸福圆满大果盘

Fruit plate





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• 精美六小碟 | Welcome cold 6 dishes

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 salty chicken, Tossed braised beef with chili broth, Braised duck Anhui style, Crispy Bamboo shoot, Stewed white beans with plum, Tossed black fungus with wolfberry and mustard

• 南北杏冰糖炖桃胶

Stews almond with peach jelly in rock sugar soup

• 冰皮麻薯糍

Snow skin stuck rice ball

• 港式烧卤大拼盘

Hong Kong style BBQ and braised meat combination

• 粉丝翡翠饺蒸红龙虾

Steamed lobster with green dumpling and vermicelli

• 闽南佛跳墙(位)

Buddha skipping wall Minnan style

• 鹊巢XO酱花枝片

Sauteed cutlet fish with XO sauce in Nestle

• 腊味糯米蒸膏蟹

steamed butter crab with stick rice and preserved pork and sausage

• 鲜人参干贝炖鸡汤

Double-boiled chicken sup with fresh ginseng and dried scallops

• 黑椒雪花牛肋骨

Marble beef ribs with black pepper sauce

• 金蒜粉丝蒸6头南日鲍

Steamed abalone with vermicelli and garlic

• 清蒸游水老虎斑

Steamed tiger grouper with light soy sauce

• 上汤金蒜草菇扒蔬菜

Braised seasonal vegetables with straw-mushroom and garlic in superior broth

• 闽南炒饭

Fried rice Minnan style

• 椰汁银耳木瓜炖雪蛤

Stewed Hashima with papaya, white fugues and coconuts milk

• 幸福圆满大果盘

Fruit plate





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A

• 精美六小碟 | Welcome cold 6 dishes

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

Braised Beef Shank with Soy Stock, Sliced Beef and Ox Tongue in Chili Sauce, Tossed Duck's gizzard with cucumber, Crispy Bamboo Shoot with Chinese Herb, Mini Mushroom, Tossed Mini Lotus Root

• 冰糖红枣桂圆炖雪莲子

Stewed snow lotus seeds with longan, red date in rock sugar soup

• 牛奶烤蛋挞

Baked egg tart

• 鸿运乳猪大拼盘

Roasted suckling pig

• 金蒜玲珑饺蒸红龙虾

Steamed lobster with garlic dumpling

• 羊肚菌炖肉汁汤(位)

Double-boiled pork soup with morel

• 一品黑椒牛肋骨

Braised beef ribs with black pepper sauce

• 马蹄肉饼蒸膏蟹

Steamed butter crab with minced pork and water chestnuts

• 葱汁酱香菇烧海参

Braised sea cucumber with mushroom and scallion sauce

• 姬松茸花胶炖鸡汤

Double-boiled chicken soup with mushroom and fish maw

• 蒜香蒸3头小蛰蚌

Steamed mini geoduck with garlic

• 葱油蒸东星斑

Steamed Star red grouper with scallion oil

• 腰果西芹炒百合

Stir-fried celery with lily root and cashew nut

• 闽南海鲜炒面线

Sea food fried noodles Minnan style

• 椰汁木瓜银耳炖雪蛤琉璃盅(位)

Stewed Hashima with papaya, white fungus and coconuts milk

• 幸福圆满大果盘

Fruit plate





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• 精美六小碟 | Welcome cold 6 dishes

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 salty chicken, Tossed braised beef with chili broth, Braised duck Anhui style, Crispy Bamboo shoot, Stewed white beans with plum, Tossed black fungus with wolfberry and mustard

• 冰糖红枣桂圆炖雪莲子

Stewed snow lotus seeds with longan, red date in rock sugar soup

• 金枕榴莲酥

Crispy puff pastry filled with durian

• 鸿运乳猪全体(3公斤)

Roasted suckling pig(3KG)

• 蒜蓉粉丝蒸大红龙虾

Steamed lobster with vermicelli and garlic

• 山珍菇海味佛跳墙(位)

Steamed Abalone with Shark's Fin and Fish Maw in Broth

• 鹊巢碧绿贝柱炒海螺片

Sauteed sea whelk with scallops and green vegetables in nestle

• 海味糯米蒸膏蟹

Steamed butter crab with sea food steamed stick rice

• 鲍汁鹅掌扣海参

Stewed sea cucumber with goose feet in abalone sauce

• 红菇鱼唇炖鸡汤

Double-boiled chicken soup with fish lip and red mushroom

• 陈皮豉汁蒸6头南日鲍

Steamed 6 heads abalone with black bean paste and dried tangerine peel

• 清蒸东星斑

Steamed star red grouper

• 上汤时令蔬菜

Poached seasonal vegetables in superior broth

• 粤式瑶柱虾仁炒饭

Fried rice with dried scallops and prawn meat Cantonese style

• 椰汁木瓜银耳炖雪蛤琉璃盅(位)

Stewed Hashima with papaya, white fungus and coconuts milk

• 幸福圆满大果盘

Fruit plate





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RMB 7,099/10 pax and subject to 10% service charge+6% VAT

A

• 精美八小碟 | Welcome cold 8 dishes

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

Poached Chicken in Chili Broth Sichuan Style, Braised Beef Shank with Soy Stock, Sliced Beef and Ox Tongue in Chili Sauce, Tossed Duck's gizzard with cucumber, Crispy Bamboo Shoot with Chinese Herb Mini Mushroom, Marinated Turnip with Soy Sauce, Tossed Mini Lotus Root

• 冰花莲子蔓越梅炖桃胶

Stewed lotus seeds, cranberry with peach jelly in rock sugar soup

• 美点双晖映

Chinese petite four

• 鸿运乳猪全体(3公斤)

Roasted suckling pig(3KG)

• 清蒸小青龙虾5只(1开2)

Steamed baby lobster 5 pieces (half for each person)

• XO酱碧绿澳带炒鲍片

Sauteed sliced abalone with Australian scallops with green vegetables and XO sauce

• 云南松茸竹笙炖辽参(位)

Double-boiled sea cucumber with matsutake and bamboo fungus

• 美国紫米蒸膏蟹

Steamed butter crab with wild purple rice

• 一品酱烧牛肋骨

Braised beef ribs with soy sauce

• 红菇花胶炖全鸡汤

Double-boiled chicken soup with fish maw and red mushroom

• 蒜香蒸3头小蛰蚌

Steamed mini geoduck with garlic

• 粤式清蒸东星斑

Steamed star red grouper Cantonese style

• 高汤扒娃娃菜

Braised baby cabbage in superior broth

• 鲍汁海鲜伊面

Sea food fried noodles Xiamen style

• 椰汁木瓜银耳炖雪蛤琉璃盅(位)

Stewed bird's nestel with papaya, white fungus, and coconuts milk

• 幸福圆满大果盘

Fruit plate





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• 精美八小碟 | Welcome cold 8 dishes

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 salty chicken, Tossed braised beef with chili broth, preserved fish with rice wine, Braised duck Anhui style, Braised peanuts with herbs, Crispy Bamboo shoot, Stewed white beans with plum, Tossed black fungus with wolfberry and mustard

• 银耳百合炖雪莲子

Stewed snow lotus seeds with lily root and white fungus

• 美点双晖映

Chinese petite four

• 鸿运乳猪全体(3公斤)

Roasted suckling pig(3KG)

• 金蒜乌冬蒸澳洲龙虾

Steamed Australian lobster with rice noodles and garlic

• 鹊巢美果酱爆海皇丁

Wok-fried assorted diced seafood with fruit sauce in nestle

• 皇室佛跳墙(位)

Royle style Buddha skipping wall

• 葱姜珍菌蒸膏蟹

Steamed butter crab with assorted mushroom and ginger, scallion

• 彩椒肉粒干焖鱼肚

Stewed fish maw with diced pork and colorful pepper

• 羊肚菌竹笙炖鸡汤

Double-boiled chicken soup with morel and Bamboo fungus

• 陈皮豉汁蒸6头南日鲍

Steamed 6 heads abalone with black bean paste and ried tangerine peel

• 粤式清蒸东星斑

Steamed star red grouper Cantonese style

• 蒜蓉炒广东菜心

Stir-fried Cantonese Caixin with garlic

• 厦门海鲜炒面线

Sea food fried noodles Xiamen style

• 椰汁木瓜银耳炖雪蛤琉璃盅(位)

Stewed bird's nestel with papaya, white fungus, and coconuts milk

• 幸福圆满大果盘

Fruit plate





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婚宴礼遇 Marco Polo Xiamen Wedding Benefits

- 订满十桌及以上(每桌十位,不含备用桌)享受下列各项优惠:

Booked over 10 tables (including 10 tables, 10 pax per table, except expected table), enjoy benefits as below:

1. 专业的婚礼顾问
Professional Wedding counselor service
2. 提供新郎新娘当晚晚宴菜肴
Provide groom and bride dishes
3. 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 at Deluxe room on wedding day including welcome fruit basket and the hotel's homemade chocolate, free wedding room decoration
4. 新婚夫妇次日双人自助早餐
Breakfast buffet for two pax
5. 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 got deposit
6. 自带酒水免收开瓶费
Corkage fee is waived
7. 提供婚宴装饰蛋糕
Provide a wedding decoration cake
8. 典雅香槟塔及一瓶香槟酒供庆典使用
Provide champagne glass tower and a bottle of champagne
9. 精美椅套、台布和餐巾
Exquisite chair cover & table cloth and napkin
10. 提供主桌豪华鲜花布置, 次桌鲜花桌花布置
Provide deluxe flower arrangement for the main table and flower arrangement for other tables
11. 提供舞台
Provide stage for use
12. 浪漫的嘉宾题名台布置
Provide guest registration table
13. 提供精美嘉宾题名册和签到笔
One set of exquisite attendance book and pen
14. 主桌享受专人派菜服务
Enjoy personal delivery service at the main table
15. 提供婚照海报指示牌2块(需提前七天提供数码照片)
Provide 2 wedding photo posters, offer digital photos seven days in advance
16. 提供婚宴专业酒水助理一名
Provide wedding professional beverage assistant
17. 免费为签订合同并缴纳定金的新人提供酒店户外泳池区域拍摄一次, 需提前三天预约
Free swimming pool area photo shooting for signed contract and deposit wedding couples, need reserve three days in advance
18. 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
19. 1磅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 cake either or lunch buffet for two people, valid three months after wedding day
20. 免费提供新娘化妆间
Complimentary bride make-up room
21. 婚宴当晚提供停车券
Guests free parking
22. 每桌提供可乐、雪碧、橙汁各一瓶
One bottle of Coke, Sprite and orange juice per table
23. 提供新人化妆间内中式点心(4人份)
Chinese Dim Sum & noodles for 4 pax
24. 多媒体投影仪
Multimedia projector
25. 酒店配备音响系统
Hotel equipped sound system
26. 酒店将提供客房的特惠房价预定
Special room rate for wedding guests booking
27. 蜜月宴享9折优惠
10% off full moon dinner





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厦门马哥孛罗东方大酒店婚宴礼遇 Marco Polo Xiamen Wedding Benefits

- 订满十五桌及以上(每桌十位,不含备用桌)享受下列各项优惠:

Booked over 15 tables (including 15 tables, 10 pax per table, except expected table), enjoy benefits as below:

1. 婚房免费升级至尊贵湖景客房

Wedding room free upgrade to Premier Lake View room

2. 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 either or one wedding giveaway per guarantee people

3. 移动智慧屏(75英寸电视)

Mobile Smart Screen (75-inch TV)

- 订满二十一桌及以上(每桌十位,不含备用桌)享受下列各项优惠:

Booked over 21 tables (including 21 tables, 10 pax per table, except expected table), enjoy benefits as below:

1. 婚房免费升级至尊贵湖景套房

Wedding room free upgrade to Premier Lake View Suite

2. 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)

3. 婚宴前鸡尾酒会(30位)1小时畅饮 (3种无酒精类鸡尾酒, 1种含酒精类鸡尾酒)

Pre-wedding cocktail party for (30 people) 1 hour free drink (3 kinds of cocktail without alcohol, 1 kind of cocktail with alcohol)



宴会厅平面图

