

A woman in a red dress stands in a dimly lit room, looking out a large window. The scene is atmospheric, with warm lighting from the window and a cool blue glow from the left. The word "REGENT" is overlaid in large white letters.

REGENT™

上海浦东

SHANGHAI PUDONG



缘定三生成鸳侣，永结同心结良缘。在您踏进人生最重要的新里程时，上海浦东丽晶酒店以专业的婚宴服务团队、显赫尊贵的场地、宾至如归的待客之道和瑰丽多采的宴会流程，为你们谱写至善至美的浪漫乐章。



Regent Shanghai Pudong offers you the city's most luxurious accommodations to host the wedding of your dreams.



花卉

由酒店专业花艺师或您自己选择的花艺合作伙伴负责花卉布饰。

我们可以根据婚宴主题为您提供独具匠心的宴会花饰布置。



FLOWERS

Assist to make arrangements with our preferred floral designers or coordinate with the florist of your choice.

Design and accessories to meet your needs and preferences, we can also create themes and matching décor for your event.



婚宴专家

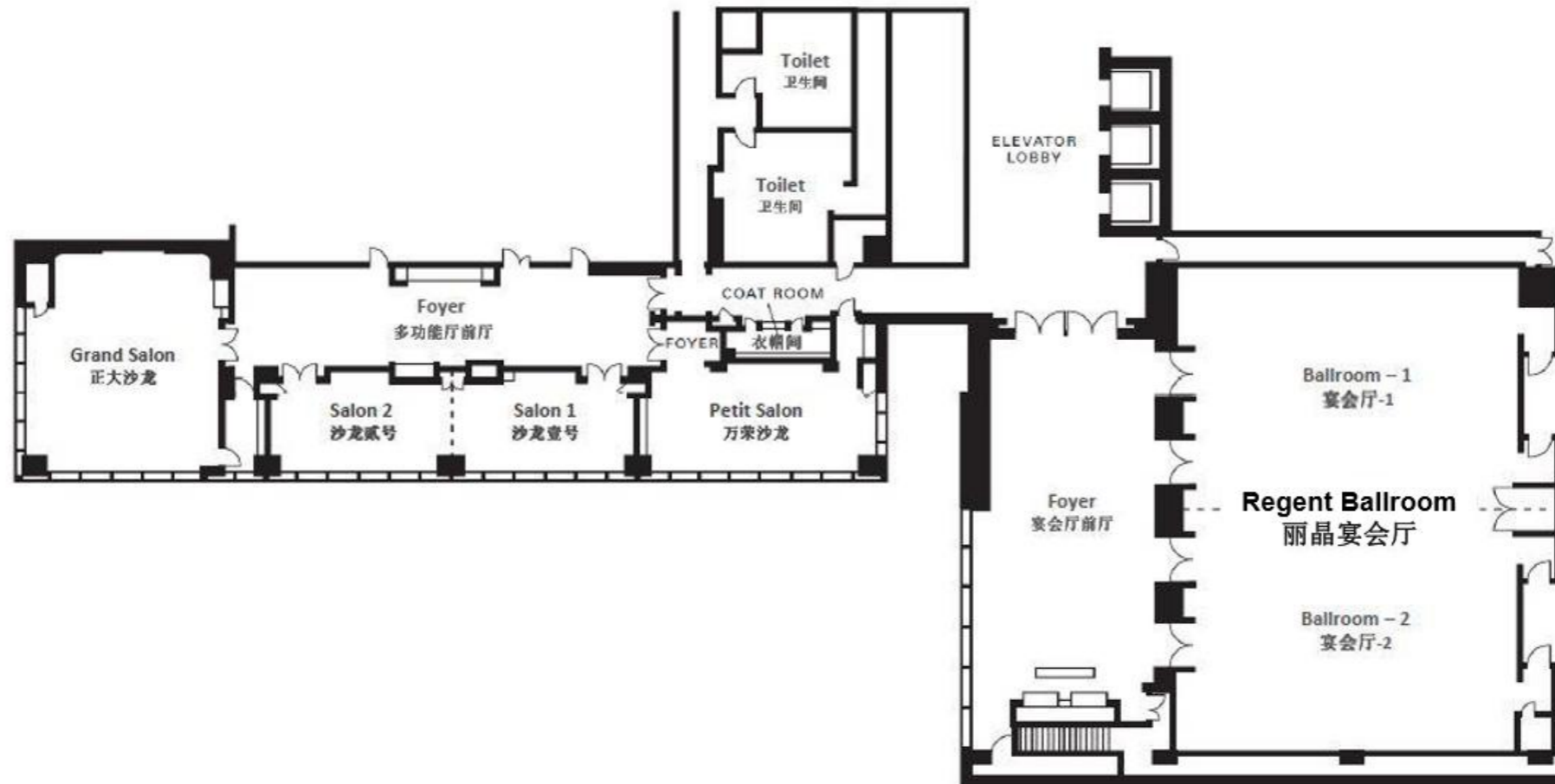
无论是确认婚宴日期，策划婚礼流程，婚宴纱饰布置、菜单设计、以及宴会过程中的每项细节，酒店的婚宴专家都会为您悉心安排，务求让您的婚礼尽善尽美。




WEDDING SPECIALIS T

Our on-site experts will work with you or your wedding consultant to reserve your dates, plan the schedule of events, coordinate all food and beverage details, and assist with other aspects of your wedding experience in our hotel.

Function Space General Floor Plan 宴会厅平面图



场地 Venue	尺寸 Size		长*宽*高 L*W*H		 直径: 1.83米 10人每桌 Diameter: 1.83m 10pax per table
	平方米 Sq.m.	平方英寸 Sq.m. Ft	米 Meter	英寸 Feet	
丽晶宴会厅 Regent Ballroom	425	4,575	25*17*4.8	82*56*16	200
丽晶宴会厅前厅 Regent Ballroom Foyer	143	1,539	19*7.5*15	62*25*15	



丽晶宴会厅

气派雍容的丽晶宴会厅，洋溢优雅高贵的格调，
可以容纳两百位贵宾莅临，竭诚为您缔造永志难忘的完美婚宴。



2022婚宴套餐
WEDDING PACKAGE

婚宴套餐——“悦”

每桌人民币10,888元加收16.6%服务费及税费，每十人一桌

- “尚席”主厨特别设计精选中西式婚宴菜单
- 三十分钟餐前鸡尾酒会, 包括气泡酒, 红葡萄酒和白葡萄酒, 本地啤酒, 软饮料和果汁
- 席间三小时无限量软饮料, 橙汁及本地啤酒畅饮
- 特制婚礼五层装饰蛋糕
- 香槟塔附赠香槟壹瓶
- 主桌华贵豪华鲜花布置及客桌鲜花布置
- 每席赠送私人定制婚宴菜单两张
- 婚宴当晚入住豪华客房, 特为新人送上丽晶酒店贴心独制的巧克力, 精心选择的红酒一瓶, 水果篮, 温馨鲜花装点以及次日双人早餐客房送餐服务
- 婚礼顾问专家服务
- 新娘化妆间一间
- 贵宾签到簿壹套
- 享有宴会厅音响设备以及LCD投影屏布壹套
- 婚宴当日享有拾部酒店车库停车位

此婚宴包价适用于2022年01月01日至12月31日期间婚宴（法定假日和黄道吉日除外）

需10桌起订 (100人以上起订)

婚宴套餐——“悦”菜单 A

WEDDING PACKAGE – “YES, I DO” – MENU A

每桌人民币10,888元加收16.6%服务费及税费，每十人一桌

精美八小碟

Octet Appetizer Selection

海皇冬茸蟹肉羹

Braised Crab Meat Soup, Winter Melon

脆皮蟹枣拼蜜汁烟肉卷

Deep-Fried Bacon Rolls Glazed with Honey, Crispy Crab Meat and Shrimp Dumpling

酒酿桂香干烧大明虾

Baked King Prawns, Fermented Glutinous Rice, Osmanthus

烧汁煎蒙古生态羊鞍

Pan-Fried Lamb Chops with Barbecued Sauce

果皮豉汁蒸大连鲍鱼

Steamed Fresh Abalone with Preserved Tangerine Skin and Black Bean Sauce

葱油清蒸东星斑

Steamed Star Garoupa in Soya Sauce

上汤竹荪瑶柱浸时蔬

Sautéed Seasonal Vegetables, Bamboo Piths, Conpoy in Superior Soup

鸭丝金菇焖伊面

Braised E-Fu Noodles with Shredded Duck and Enoki Mushrooms in Oyster Sauce

美点映双辉

Chinese Petit Fours

百年好合

Sweetened Red Bean Soup with Lily Bulbs and Lotus Seeds

四季果盆

Fresh Fruit Platter

婚宴套餐——“悦”菜单B

WEDDING PACKAGE – “YES, I DO” – MENU B

每桌人民币10,888元加收16.6%服务费及税费，每十人一桌

风味八小碟	Octet Appetizer Selection
荷香笼仔蒸海虾	Steamed Prawns, Chinese Yellow Wine in Lotus Leaf
野菌红枣炖老鸭	Double-Boiled Duck Soup, Wild Mushroom, Jujubes
芝士黄油焗双喜波士顿龙虾	Baked Duo of Boston Lobsters with Cheese
川汁凤球爆花枝	Stir-Fried Squid and Chicken in Spicy Sauce
香煎澳M5牛柳配黑椒汁	Pan-Fried M5 Beef Tenderloin, Wild Mushrooms in Black Pepper Sauce
水晶玫瑰鸳鸯鸡	Chicken Duo Marinated with Fragrant Soya Sauce Poached and Served with Minced Ginger
头抽清蒸海虎斑	Steamed Garoupa in Soya Sauce
鲜蟹肉竹荪扒时蔬	Braised Seasonal Vegetables, Crab Meat, Bamboo Piths
荷香腊味糯米饭	Fried Glutinous Rice with Cured Meat Wrapped in Lotus Leaf
美点映双辉	Chinese Petit Fours
珍珠杏仁霜	Sweetened Almond Soup
四季果盆	Fresh Fruit Platter

婚宴套餐——“悦”菜单C

WEDDING PACKAGE – “YES, I DO” – MENU C

每桌人民币10,888元加收16.6%服务费及税费，每十人一桌

沪港八小碟

Octet Appetizer Selection

山珍干贝炖走地鸡

Double-Boiled Chicken Soup, Conpoy, Mushrooms

沙拉脆皮黄金炸蟹球

Deep-Fried Crab Meat, Mayonnaise

上湯焗双喜波士顿龙虾

Braised Duo Boston Lobsters in Superior Broth

金菇银丝蒜香蒸扇贝皇

Steamed Scallops with Enoki Mushrooms and Garlic

烧汁雪花牛柳粒

Stir-Fried Beef Tenderloin with Onion in Barbecue Sauce

鲍汁北菇扒鹅掌

Braised Goose Webs and Mushrooms in Supreme Oyster Sauce

头抽清蒸海虎斑

Steamed Garoupa in Soya Sauce

皇汤竹荪扒时蔬

Braised Seasonal Vegetables with Bamboo Piths in Pumpkin Broth

干贝鲜虾炒饭

Fried Rice with Conpoy and Shrimps

美点映双辉

Chinese Petits Fours

芋香椰汁西米露

Sweetened Coconut Soup with Taro and Sago

四季果盆

Fresh Fruit Platter

婚宴套餐——“禧”

每桌人民币12,888元加收16.6%服务费及税费，每十人一桌

- “尚席”主厨特别设计精选中西式婚宴菜单
- 四十五分钟鸡尾酒会, 包括气泡酒, 红葡萄酒和白葡萄酒, 本地啤酒, 软饮料和果汁无限畅饮
- 席间三小时无限量软饮料, 橙汁及本地啤酒畅饮
- 特制五层婚礼装饰蛋糕
- 香槟塔及一瓶香槟
- 精心设计贵宾邀请函三十张
- 特别提供主桌豪华鲜花布置及其他客桌标准鲜花布置
- 每席两张私人定制婚宴菜单
- 婚礼当晚入住豪华客房, 特为新人送上手工定制巧克力, 精选红酒一瓶, 水果篮, 鲜花布置以及次日双人早餐客房送餐服务

- 婚礼顾问专家服务
- 新娘化妆间一间
- FLARE水疗中心60分钟特色按摩礼券一张 (仅限工作日)
- 贵宾签到簿一套
- 包含使用宴会厅音响设备以及LCD投影屏幕一套
- 婚宴当天LED指示牌
- 包含婚宴当日每桌享有一部酒店车库停车位

额外礼遇

- 婚宴当天专享受酒店内旋转楼梯场景拍摄
- 凡满15桌以上婚宴包含Camelia西餐厅经典双人下午茶一份
- 凡满15桌以上婚宴包含升级至豪华套房
- 凡参加婚礼贵宾可享优惠房价(10间房以上)

此婚宴包价适用于2022年01月01日至12月31日期间婚宴

需10桌起订 (100人以上起订)

婚宴套餐——“禧”菜单A

WEDDING PACKAGE – “MY PRINCESS AND ME” – MENU A

每桌人民币12,888元加收16.6%服务费及税费，每十人一桌

江南八小碟

Octet Appetizer Selection

羊肚菌竹荪炖乌鸡

Double-Boiled Black Chicken Soup, Morel Mushrooms, Bamboo Piths

沙律脆皮海鲜球

Deep-Fried Seafood, Mayonnaise

黄金奶油澳洲大龙虾

Sautéed Whole Australia King Lobster, Egg Yolk, Cream

红酒烧汁澳洲M5雪花牛柳粒

Sautéed M5 Beef Tenderloin in Red Wine Sauce

碧绿蚝皇鹅掌鲜鲍鱼

Braised Abalone and Goose Webs in Superior Oyster Sauce

古法蒸游水海虎斑

Steamed Garoupa with Shredded Pork and Garlic in Supreme Soya Sauce

蚝皇花菇烩双宝蔬

Braised Vegetables with Chinese Mushrooms in Oyster Sauce

飘香荷叶糯米饭

Steamed Glutinous Rice with Seafood Wrapped in Lotus Leaf

美点映双辉

Chinese Petit Fours

百年好合

Sweetened Red Bean Soup with Lily Bulbs and Lotus Seeds

四季果盆

Fresh Fruit Platter

婚宴套餐——“禧”菜单B

WEDDING PACKAGE – “MY PRINCESS AND ME” – MENU B

每桌人民币12,888元加收16.6%服务费及税费，每十人一桌

幸福八味碟

Octet Appetizer Selection

大红全体脆皮乳猪

Crispy Roasted Whole Suckling Pig

松茸菌炖黄油走地鸡

Double-Boiled Chicken Soup with Matsutake Mushrooms

沙拉潮阳脆皮蟹枣皇

Deep-Fried Crab Meat, Mayonnaise

黑椒澳洲M5雪花牛柳粒

Sautéed M5 Wagyu Beef in Black Pepper

蒜蓉粉丝蒸五头大连鲍鱼

Steamed Dalian Abalone, Vermicelli, Garlic

葱油清蒸东星斑

Steamed Star Garoupa in Soya Sauce

黄汤竹笙浸時蔬

Braised Seasonal Vegetable, Bamboo Piths in Pumpkin Broth

海皇鸳鸯烩饭

Braised Rice with Chicken and Assorted Seafood

美点双辉

Chinese Petit Fours

生磨核桃露

Sweetened Fresh Walnut Soup

四季果盆

Seasonal Fruit Platter

婚宴套餐——“禧”菜单C

WEDDING PACKAGE – “MY PRINCESS AND ME” – MENU C

每桌人民币12,888元加收16.6%服务费及税费，每十人一桌

四季风味八碟

Octet Appetizer Selection

大红全体乳猪件

Crispy Roasted Whole Suckling Pig

瑶柱姬松茸炖老鸭

Braised Duck Soup, Agaricus Blazei Mushrooms, Conpoy

雀巢美果鸳鸯海中宝

Sautéed Assorted Seafood with Macadamia Nut in Crispy Nest

黄油芝士焗澳洲大龙虾

Baked Whole Australia King Lobster with Cheese

红酒烧汁澳洲M5雪花牛柳粒

Sautéed M5 Beef Tenderloin in Red Wine Sauce

清蒸游水海虎斑

Steamed Garoupa in Soya Sauce

清鸡汤竹荪浸菜胆

Poached Seasonal Vegetable with Bamboo Pith in Chicken Broth

皇庭海鲜炒饭

Fried Rice with Assorted Seafood

美点映双辉

Chinese Petit Fours

雪耳蛋白杏仁露

Sweetened Almond Soup with Snow Fungus

四季果盆

Fresh Fruit Platter

婚宴套餐——“尚”

每桌人民币14,888元加收16.6%服务费及税费，每十人一桌

- “尚席”主厨特别设计精选中西式婚宴菜单
- 一小时鸡尾酒会, 包括精致小点, 气泡酒, 红葡萄酒和白葡萄酒, 本地啤酒, 软饮料和果汁无限畅饮
- 席间三小时无限量软饮料, 橙汁及本地啤酒畅饮
- 每席尊享指定进口葡萄酒一瓶
- 特制五层婚礼装饰蛋糕
- 香槟塔及一瓶香槟
- 精心设计贵宾邀请函五十张
- 特别提供主桌豪华鲜花布置及其他客桌标准鲜花布置
- 每席两张私人定制婚宴菜单
- 婚礼当晚入住豪华客房, 特为新人送上手工定制巧克力, 精选红酒一瓶, 水果篮, 鲜花布置以及次日双人早餐客房送餐服务

- 尊享婚房布置
- 婚礼顾问专家服务
- 新娘化妆间一间
- FLARE水疗中心60分钟特色按摩礼券一张 (仅限工作日)
- 贵宾签到簿两套
- 使用宴会厅音响设备以及LCD投影屏幕一套
- 婚宴当天LED指示牌
- 包含婚宴当日每桌享有一部酒店车库停车位

额外礼遇

- 婚宴当天专享酒店内旋转楼梯场景拍摄
- 凡参加婚礼贵宾可享优惠房价 (10间以上)
- 凡在上海浦东丽晶酒店承办满月酒给予尊享优惠价格
- 凡满15桌以上婚宴包含升级至120m²丽晶套房 (仅限本人使用)

此婚宴包价适用于2022年01月01日至12月31日期间婚宴

需10桌起订 (100人以上起订)

婚宴套餐——“尚”菜单A

WEDDING PACKAGE – “I LOVE YOU TOO” – MENU A

每桌人民币14,888元加收16.6%服务费及税费，每十人一桌

喜宴八小碟

Octet Appetizer Selection

蜜运全体乳猪件

Crispy Roasted Whole Suckling Pig

黄燴花膠蟹肉羹

Braised Crab Meat Soup with Fish Maw and Pumpkin

金巢翡翠虾球爆澳带

Sautéed Scallops, Prawns in Crispy Nest

黄油焗双喜波士顿龙虾

Oven-Baked Duo of Boston Lobsters, Butter

翡翠葱香虾籽烩婆参

Braised Sea Cucumbers with Spring Onions and Shrimp Roe

葱油清蒸东星斑

Steamed Star Garoupa in Soya Sauce

清鸡汤松茸浸津菜胆

Poached Seasonal Vegetable with Matsutake Mushroom in Chicken Broth

海皇鸳鸯烩饭

Braised Rice with Chicken and Assorted Seafood

双喜蛋糕

Double Happiness Cake

酒釀圓子銀耳羹

Sweetened Glutinous Rice Dumpling in White Fungus Soup

环球水果盘

Seasonal Fruit Platter

婚宴套餐——“尚”菜单B

WEDDING PACKAGE – “I LOVE YOU TOO” – MENU B

每桌人民币14,888元加收16.6%服务费及税费，每十人一桌

喜宴八小碟

Octet Appetizer Selection

鴻運乳豬燒味大拼盆

Barbecued Combination Platter with Crispy Roasted Suckling Pig

姬松茸炖鸳鸯鸡

Double-Boiled Chicken Soup with Agaricus Blazei Mushroom

沙拉潮阳脆皮蟹枣皇

Deep-Fried Crab Meat Ball, Mayonnaise

上湯瑤柱焗澳洲大龙虾

Baked Whole Australian King Lobster with Conpoy Broth

陈年果皮豆豉蒸五头大连鲍鱼

Steamed Abalones with Preserved Tangerine Skin and Black Beans

葱油清蒸东星斑

Steamed Star Garoupa with Spring Onion in Scallion Oil

上汤仙米竹荪浸芦笋

Poached Asparagus, Bamboo Pith, Black Pearl Jelly in Superior Broth

瑤柱蟹肉炒飯

Fried-Rice with Crab Meat and Conpoy

双喜蛋糕

Double Happiness Cake

生磨核桃露

Sweetened Fresh Walnut Soup

环球水果盘

Fresh Seasonal Fruit Platter

婚宴套餐——“尚”菜单C

WEDDING PACKAGE – “I LOVE YOU TOO” – MENU C

每桌人民币14,888元加收16.6%服务费及税费，每十人一桌

喜宴八小碟

Octet Appetizer Selection

蜜运全体乳猪件

Crispy Roasted Whole Suckling Pig

姬松茸羊肚菌炖老鸭

Double-Boiled Duck Soup with Morel Mushroom and Agaricus Blazei Mushroom

金蒜橄榄油焗澳洲大龙虾

Baked Whole Australian King Lobster with Crispy Garlic and Olive Oil

金巢黑椒雪花牛柳粒

Stir-Fried Beef Tenderloin with Black Pepper

葱香果皮蒸五头大连鲍鱼

Steamed Abalone with Preserved Tangerine Skin and Scallion

清蒸游水海虎斑

Steamed Garoupa in Supreme Soya Sauce

碧绿鲍汁虾籽烩婆参

Braised Sea Cucumbers and Shrimp Roes in Abalone Sauce

海皇鸳鸯烩饭

Braised Rice with Chicken and Assorted Seafood

双喜蛋糕

Double Happiness Cake

楊枝甘露

Chilled Mango Cream with Sago and Pomelo

环球水果盘

Fresh Fruit Platter

婚宴套餐——“嘉”

每桌人民币17,888元加收16.6%服务费及税费，每十人一桌

- “尚席”主厨特别设计精选中西式婚宴菜单
- 一小时鸡尾酒会, 包括精致小点, 气泡酒, 红葡萄酒和白葡萄酒, 本地啤酒, 软饮料和果汁无限畅饮
- 席间三小时无限量软饮料, 橙汁及本地啤酒畅饮
- 每席尊享指定进口葡萄酒两瓶
- 特制五层婚礼装饰蛋糕
- 香槟塔及一瓶香槟
- 每席五张贵宾邀请函
- 每席两张私人定制婚宴菜单
- 特别提供主桌豪华鲜花布置及其他客桌标准鲜花布置
- 婚礼当晚入住高楼层豪华套房, 特为新人送上手工定制巧克力, 精选红酒一瓶, 水果篮, 鲜花布置以及次日双人早餐客房送餐服务
- 尊享婚房布置
- 婚礼顾问专家服务
- 新娘化妆间一间
- FLARE水疗中心60分钟特色按摩礼券一张 (仅限工作日)
- 贵宾签到簿两套
- 包含使用宴会厅音响设备以及LCD投影屏幕一套
- 婚宴当天LED指示牌
- 婚宴当日每桌享有一部酒店车库停车位

额外礼遇

- 婚宴当天专享受酒店内旋转楼梯场景拍摄
- 凡参加婚礼贵宾可享优惠房价 (10间房以上)
- 凡在上海浦东丽晶酒店承办满月酒给予尊享优惠价格
- 凡满15桌以上婚宴包含升级至高楼层120m²丽晶套房

此婚宴包价适用于2022年01月01日至12月31日期间婚宴

需10桌起订 (100人以上起订)

婚宴套餐——“嘉”菜单A

WEDDING PACKAGE – “THE BEST DAY IN OUR LIFE” – MENU A

每桌人民币17,888元加收16.6%服务费及税费，每十人一桌

喜宴八小碟

Octet Appetizer Selection

蜜運全體乳豬件

Crispy Roasted Whole Suckling Pig

婆参响螺炖菜胆

Double-Boiled Sea Cucumber Soup, Sea Whelk, Baby Cabbage

蒜蓉黄油焗開片小青龍

Baked Half Baby Lobster with Butter and Garlic

碧綠鮑汁鵝掌扒鮑脯

Braised Sliced Abalone and Goose Webs in Abalone Sauce

蜜糖黑椒M5雪花牛柳粒

Sautéed M5 Wagyu Beef with Honey and Black Pepper

蔥油清蒸東星斑

Steamed Star Garoupa in Soya Sauce

杞子皇蟹粉扒時蔬

Braised Seasonal Vegetable with Lycium and Crab Cream

海皇鴛鴦燴飯

Braised Rice with Chicken and Assorted Seafood

蓮子燉和田棗皇

Double-Boiled Red Jujube Soup with Lotus Seeds

雙喜蛋糕

Double Happiness Cake

環球水果盆

Fresh Fruit Platter

婚宴套餐——“嘉”菜单B

WEDDING PACKAGE – “THE BEST DAY IN OUR LIFE” – MENU B

每桌人民币17,888元加收16.6%服务费及税费，每十人一桌

喜宴八小碟

Octet Appetizer Selection

蜜運全體乳豬件

Crispy Roasted Whole Suckling Pig

姬松茸原只鲜响螺炖鸡

Double-Boiled Chicken Soup with Fresh Sea Whelk and Agaricus Blazei Mushroom

金巢蜜豆炒澳带

Stir-Fried Scallop with Sweet Bean in Crispy Nest

上湯瑤柱焗澳洲大龍蝦

Baked Whole Australia King Lobster in Conpoy Broth

红酒煎焗蒙古生态羊鞍

Pan-Fried Lamb Chops with Red Wine Sauce

蔥油清蒸東星斑

Steamed Star Garoupa in Soya Sauce

竹荪上汤浸芦笋

Poached Asparagus, Bamboo Pith in Superior Broth

蟹籽虾仁幸福炒饭

Fried Rice with Shrimp and Crab Roes

椰汁燕窝西米露

Double-Boiled Bird's Nest with Sweetened Coconut Soup and Sago

雙喜蛋糕

Double Happiness Cake

環球水果盤

Seasonal Fruit Platter

婚宴套餐——“嘉”菜单C

WEDDING PACKAGE – “THE BEST DAY IN OUR LIFE” – MENU C

每桌人民币17,888元加收16.6%服务费及税费，每十人一桌

喜宴八小碟	Octet Appetizer Selection
蜜運全體乳豬件	Crispy Roasted Whole Suckling Pig
清鸡汤松茸瑶柱炖玉环	Double-Boiled Chicken Soup with Matsutake and Conpoy
錦繡沙拉脆皮炸蟹枣皇	Deep-Fried Crab Meat, Mayonnaise
金蒜橄欖油焗澳洲大龍蝦	Baked Whole Australian King Lobster with Crispy Garlic and Olive Oil
蚝皇北菇扣原只鲍鱼	Braised Abalones and Mushrooms in Oyster Sauce
清蒸游水海東星斑	Steamed Star Garoupa with Spring Onion and Scallion Oil
金华鲜竹荪鸡汤浸芦笋	Poached Asparagus with Jin-Hua Ham and Bamboo Piths in Chicken Broth
海皇鴛鴦燴飯	Braised Rice with Chicken and Assorted Seafood
雪耳木瓜炖燕窝	Doubled-Boiled Bird's Nest, Papaya, White Fungus
雙喜蛋糕	Double Happiness Cake
環球水果盆	Fresh Fruit Platter

REGENT™

上海浦东
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