EVENTS MENU

SHANGHAI MARRIOTT HOTEL PARKVIEW
上海宝华万豪酒店
333 GUANG ZHONG ROAD WEST, JING’AN DISTRICT
中国上海市静安区广中西路333号
SHANGHAI 200072, CHINA

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ALL PRICES ARE SUBJECT TO CHANGE
BREAKFAST

RMB178 PER PERSON

CEREAL
- Honey nuts, cornflakes, rice krispes, coco pops, all-bran, granola, raisin bran

DRY FRUIT
- Dry apricot, dry banana slice, prune, black raisin, cashew nut, pine nut

FRUITS COMPOTE
- Pear, pineapple, apricot, lychee, peach

CHEESE WITH DRY NUTS
- Edam cheese, brie cheese, gouda cheese, emmental cheese, cream cheese, feta cheese
- Pine nuts, almond, cashew nut, walnuts, pistachio

COLD CUTS
- Smoked salmon, smoked duck breast, salami, smoked ham

WESTERN SALAD
- Green salad, cherry tomato, cucumber raw, ice berg lettuce
- Mustard dill dressing, thousand island dressing, vinaigrette balsamic dressing, French dressing

CHINESE SALAD
- Cucumber salad with garlic, slice beef shank with five spice, long bean olive pickle salad, Needle mushroom salad

WHOLE FRUIT
- Banana, pear yellow, apple green, pink grapefruit, red grape, black plum, mango

CUT FRUIT
- Watermelon, dragon fruit, pineapple, honey melon, kiwi
- With mango sauce, strawberry sauce, honey

JUICE
- Grape juice, tomato juice, pineapple juice, apple juice, grapefruit juice, mango juice, fresh watermelon juice, fresh orange juice, fresh carrot juice

MILK
- Hot milk, skim milk, full milk, soy milk, sugar free fresh soy milk

WESTERN HOT
- Chicken sausage, pork sausage, crispy bacon, baked bean, baked pumpkin with herb, hash brown, sausage onion quiche

OAT MEAL AND SOY MILK
- Oatmeal with milk, with glazed apple, glazed dried fruit, brown sugar
BREAKFAST

CONTINUE

CARVING

EGG STATION
• Fried egg, omelets, boiled egg, roasted salt egg, boiled spice egg, tea egg, and poached egg
• With condiments mushroom, onion, cheese, pepper, ham, tomato, spring onion, pork ham, onion

JAPANESE & KOREAN HOT FOOD
• Kimchi soup, kimichi pancake, steamed rice
• Sushi with condiments - sweet prawn, salmon, rainbow roll, dried bean sheets sushi, crab meat and cucumber, crab roe, California roll

CHINESE HOT DISH
• Fried vermicelli with vegetable, wok fried green vegetable, fried rice with preserved meat and vegetable, steamed chicken feet with black bean, fried pork & mushroom

CONGEE AND SOYA MILK
• Fish congee, plain congee, hot soya milk
• Served with peanut, century eggs, salted eggs, pickled vegetables, pork floss, black bean fish, marinated Assorted vegetables, chips, deep-fried dough stick

FRIED DIM SUM
• Pan fried dumpling, deep fried spring roll, deep fried dough stick
• Condiments

HEALTH FOOD CORNER
• Poached salmon with lime sauce
• Grill tomato with basil sauce

STEAM BUN
• BBQ pork bun, egg custard, vegetable bun, yolk bun, siew mai, glutinous rice cake, steamed twisted roll

LIVE NOODLE STATION WITH CONDIMENTS & LIVE COOK VEGETABLE CORNER
• Rice Noodle, vermicelli, egg noodle, fine dried noodle, glass noodle, wonton noodle with chicken stock and Tom yum soup
• Choice with pork ball, crab stick, spring onion, coriander, bean sprout, black mushroom, noodle mushroom, Spinach, crown daisy, local lettuce
• Served with dark vinegar, yellow chili sauce, hot chili in soy sauce, fried garlic oil, sesame oil, Oyster sauce, laoganma chili sauce, soy sauce, guilin chili sauce
BREAKFAST
CONTINUE

BAKERY
- Plain croissant, chocolate croissant, almond croissant
- Apricot danish, pear danish, cherry danish, rum raisin roll
- Banana bread, green tea cake, butter cake
- White toast bread, brown toast bread, whole wheat toast bread
- Soft roll, hard roll, doughnuts, bagel
- Multi-Grain bread, baguette, sour bread, whole wheat

PAN CAKE STATION & WAFFLE STATION
- Waffle, pan cake
- Condiments: berry compote, maple syrup, cinnamon sugar, wiping cream, vanilla sauce, chocolate sauce, Raspberry sauce, kiwi sauce

JAM
- Blueberry, honey, strawberry, apricot, orange

BUTTER
- Butter, margarine
COFFEE BREAKS

RMB120 PER PERSON PER BREAK

- **Produce**
  - Morning
    - Plain croissant, chocolate croissant, almond and vanilla cream croissant
    - Ham and cheese croissant, 3kinds seasonal fruit, tea & coffee
  - Afternoon
    - Tomato, mozzarella, basil and extra vinger olive oil, proscutto melon and arugula
    - Fried calamari and shrimp, parsley with tartar sauce and lemon wedge
    - Strawberry mousse, 3kinds Seasonal fruit, tea & coffee

- **Educate**
  - Morning
    - Apricot danish, dark cherry danish, berry danish, Vol au vents with smoked salmon, egg and chive, 3kinds seasonal fruit
    - Tea & coffee
  - Afternoon
    - Beef pastrami, mustard, gurken and rye toate, chicken caesar, Bacon and scallop roll with chili sauce, chocolate tart
    - 2 kind’s of cookies, 3kinds seasonal fruit, tea & coffee

- **Decide**
  - Morning
    - Assorted mini cupcakes, “marble” banana cake, yogurt parfaits with homemade granola
    - Mini bacon & leek quiche, 3kinds seasonal fruit, tea & coffee
  - Afternoon
    - Seared tuna with pink ginger and lemon zest, mini smoked chicken salad sandwiches
    - fried arancini with green pea and spicy tomato sauce, blood orange meringue
    - 2 kind’s of cookies, 3kinds seasonal fruit, tea & coffee

- **Network**
  - Morning
    - Red bean paste soft bun, pineapple bun, meat floss bun, egg tart, 3kinds seasonal fruit, tea & coffee
  - Afternoon
    - Beef and chicken satye, thai fish cake with chili sauce, vegetable samosa with mint yogurt Dipping, mini cheesecake
    - 2 kind’s of cookies, 3 kinds seasonal fruit, tea & coffee
COFFEE BREAKS

RMB120 PER PERSON PER BREAK

• Ideate
  o Morning
    Almond & carrot wet cake, swiss bircher meusli and green apple
    Healthy bar, smoked salmon sandwich with cream cheese and dill
    3 kinds seasonal fruit, tea & coffee
  o Afternoon
    Mini blueberry muffins, avocado, mozzarella, tomato and lettuce leaves salad
    Egg white, mushroom and goat cheese quiche, apricot mousse
    2 kind’s of cookies, 3 kinds seasonal fruit, tea & coffee

• Celebrate
  o Morning
    Baked char siu pastry, pork and vegetable spring roll
    Shanghainese pan cake, egg tart, 3 kinds seasonal fruit, tea & coffee
  o Afternoon
    Grutun rice ball, sesame ball with azuki bean, pan-fried pork dumpling
    Brownie cake, 2 kind’s of cookies, 3 kinds seasonal fruit, tea & coffee

• Promote
  o Morning
    Xiao long bao, crystal bun, steamed pork dumpings, egg custard bun
    2 kind’s of cookies, 3 kinds seasonal fruit, tea & coffee
  o Afternoon
    Char siu bun, shrimp dumpling, vegetable dumpling
    Baked taro pastry, 2 kind’s of cookies, 3 kinds seasonal fruit, tea & coffee
BUFFET A

RMB380 PER PERSON

SEAFOOD ON ICE
- Scallops, Blue mussels, prawn carol clam
- Cocktail sauce, mary rose sauce, shallot vinaigrette, herbs and garlic mayonnaise

APPETIZER BAR
- Smoked salmon on shaved fennel salad with capers, lemon, eggs and red onion
- Grilled bell pepper with pesto sauce
- Smoked turkey & avocado salad with cherry tomatoes
- Thai grilled beef salad with tomatoes, onion, celery, cucumber and chili-lime dressing
- Tuna and French beans salad a la nicoise
- Baby asparagus with sautéed onion and bacon
- Marinated jellyfish with onion oil
- Assorted sushi and nigiri wasabi, pickled ginger and soy sauce

ORGANIC SALADS
- Iceberg lettuce, romaine, lollo rossa, cucumber, cherry tomatoes, mix salad leaves
- Dressings: 1000 island, French, Italian, olive oil, balsamic vinegar

BREAD AND CONDIMENTS
- Freshly baked basket of assorted breads and rolls
- With unsalted butter and extra virgin olive oil

SOUP
- Creamy mushroom soup
- Hot and sour seafood soup

LIVE STATION
- Roasted chicken and rosemary sauce
- Roasted Lamb Leg
- Lemon plum dip, pommery and dijon mustards

MAIN COURSE
- Beef medallion with crumble of blue cheese
- Grilled chicken with capsicum and rosemary jus
- Steam fish with soy sauce-ginger
- Crispy roasted duck with plum
- Guangdong Boiled prawns, soy sauce
- Sautéed cucumber with Squid
- Braised pork ribs in soy sauce
- Stir fried seasonal vegetables
- Fried Rice with ham and egg

DESSERT BAR
- Chocolate opera cake
- Swiss cheese cake
- Macadamia nut pies
- Lemon meringue tart
- Baked apple pie
- Pistachio brule
- Green tea-tramisu
- Seasonal sliced fresh fruits
BUFFET B

RMB380 PER PERSON

SEAFOOD ON ICE
- Scallops, Blue mussels, prawn, razor clam
- Cocktail sauce, mary rose sauce, shallot vinaigrette, herbs and garlic mayonnaise

APPERTIZER BAR
- Smoked salmon on cucumber carpaccio
- Fresh steamed green asparagus with extra virgin olive oil and parmesan
- Tomato and mozzarella cheese salad with pesto
- Mixed green beans and white beans salad with peppered tuna fish loin and lemon dressing
- Chinese roasted duck with plum sauce
- Thai grilled beef salad with tomatoes, onion, celery, cucumber and chili-lime dressing
- Selection of traditional japanese sushi rolls with condiments

ORGANIC SALADS
- Iceberg lettuce, romaine, lollo rossa, cucumber, cherry tomatoes, mix salad leaves
- Dressings: 1000 island, French, Italian, olive oil, balsamic vinegar

BREAD AND CONDIMENTS
- Freshly baked basket of assorted breads and rolls
- With unsalted butter and extra virgin olive oil

SOUP
- Italian style tomato and vegetable minestrone soup with pesto
- Chinese sweet corn soup with shredded chicken

LIVE STATION
- Black pepper roasted beef sirloin with roasted caramelized spanish onions

NOODLE STATION
- Noodles with stewed pork and sliced vegetable

MAIN COURSE
- Sole fillet with walnuts, parsley, lemon, tomato salsa
- French grilled beef medallions with roasted shallots and button mushrooms, bordelaise sauce
- Indian butter chicken
- Stir-fried pork with tomato sauce
- Salted shrimps with yellow rice wine
- Thai red curry duck
- Assorted steamed garden vegetables with herb infused olive oil
- Sautéed potato with garlic and onion
- Fried rice yanghuzou style

DESSERTS
- Pistachio cheese cake with strawberries on top
- French coffee scented crème brulee
- English vanilla custard, almond sponge and poached peach trifle
- Australian layered flourless dark chocolate ganache cake
- French caramelized apple pie
- Cream caramel
- Mango mousse
- Sliced seasonal fresh fruits
BUFFET C

RMB480 PER PERSON

SEAFOOD ON ICE
- Scallops, blue mussels, mantis shrimp, coral clams, conch
- Cocktail sauce, mary rose sauce, shallot vinaigrette, herbs and garlic mayonnaise
  Wasabi, Japanese soya sauce and pickled ginger, tabasco and lemon wedge

SUSHI AND SASHIMI
- Salmon, tuna, mackerel
- Nori maki, nigiri, california rolls
- Served with pickles and condiment

APPETIZER BAR
- Italian sliced beef tenderloin carpaccio with truffle scented dressing and rocket salad
- Fresh steamed green asparagus with extra virgin olive oil and parmesan
- Poached mixed seafood cerviche with chili, lime, coriander and olive oil
- Sliced smoked salmon with horseradish cream
- Baby cos hearts with traditional caesar salad condiments
- Greek salad
- Thai beef & glass-noodle salad
- Prawn cocktail

COLD CUTS AND CHEESE
- Cold cuts: smoked ham, salami milano, mortadella
- Condiments: pickled onion, gherkins, pommery mustard, marinates olives
- Assorted cheese: brie, cheddar, ementhaler
- Condiments: crackers, homemade grape compote, apple compote, walnuts, fresh grapes

ORGANIC SALADS
- Iceberg lettuce, romaine, lollo rossa, cucumber, cherry tomatoes, mix salad leaves
- Dressings: 1000 island, French, Italian, olive oil, balsamic vinegar

BREAD AND CONDIMENTS
- Freshly baked basket of assorted breads and rolls
- With unsalted butter and extra virgin olive oil

SOUP
- Cream mushroom soup
- Hot and sour seafood soup

LIVE STATION
- Black pepper roasted beef ribeye with roasted potato

CHINESE BARBEQUE STATION
- Peking duck Condiments: pancake, spring onion, leek, cucumber and BBQ sauce
BUFFET C

CONTINUE

MAIN COURSE
- Salmon fillet with red pepper and cumin harissa sauce and steamed new potatoes
- Beef mignons with a black olive tapenade, eggplant ragout
- Roast chicken with tarragon cream sauce
- Steam fish with soy sauce-ginger
- Schuan spicy cereal prawns
- Braised pork ribs in soy sauce
- Steam broccoli
- Mee goreng
- Poach chinese greens

DESSERTS
- American Vanilla Cheese Cake with Jellied Raspberry Compote on top
- Italian Walnut and Honey Tart
- French Coffee Scented Crème Brulee
- English Vanilla Custard, Almond Sponge and Poached Peach trifle
- Australian Layered Flourless Dark Chocolate Ganache Cake
- French Caramelised Apple Pie
- Vanilla Pannacotta with Berry compote
- Ice Cream
- Mango mousse
- Sliced seasonal fresh fruits
- Whole Seasonal Fruit
BUFFET D

RMB480 PER PERSON

SEAFOOD ON ICE
- Scallops, blue mussels, prawn, snails
- Cocktail sauce, mary rose sauce, shallot vinaigrette, herbs and garlic mayonnaise

SUSHI AND SASHIMI
- Salmon, tuna, mackerel
- Nori maki, nigiri, california rolls
- Served with pickles and condiment

APPETIZER BAR
- Marinated mussel with mexican tomato salsa and jalapeño
- Carpaccio of marinated white tuna with sun dried tomatoes, capers, garlic and basil
- Sliced smoked salmon with red capsicum dressing
- Tomato and mozzarella with truffle pesto
- Marinated wild mushrooms and roasted capsicum salad with pine nuts
- Grilled asparagus and orange salad
- Chinese jelly fish with seafood and coriander salad
- Peking duck with pancake cucumber and BBQ sauce

ORGANIC SALADS
- Iceberg lettuce, romaine, lollo rossa, cucumber, cherry tomatoes, mix salad leaves
- Dressings: 1000 island, French, Italian, olive oil, balsamic vinegar

COLD CUTS AND CHEESE
- Cold cuts: smoked ham, salami Milano, mortadella
- Condiments: pickled onion, gherkins, Pommery mustard, marinates olives
- Assorted cheese: brie, cheddar, ementhaler
- Condiments: crackers, homemade grape compote, apple compote, walnuts, and fresh

BREAD AND CONDIMENTS
- Freshly baked basket of assorted breads and rolls
- With unsalted butter and extra virgin olive oil

SOUP
- Boiled pork bone with winter melon
- Crab bisque with garlic croutons

CARVING STATION
- Roasted lamb leg, lemon plum dip, pommery and dijon mustards
- Roasted prime beef, Mushroom sauce, black pepper sauce, red wine sauce horseradish cream and selection of mustards
- Roasted soy chicken
- Crispy pork belly
BUFFET D

CONTINUE

MAIN COURSE
- Roasted beef tenderloin with herb crust and garlic jus
- Pan fried sole fish with braised cabbage in anchovies, garlic and extra virgin emulsion
- Deep fried pork rib with salt and pepper
- Steamed mandarin fish fillet with soy ginger sauce
- Wok seared shrimp with celery
- Wok fried chicken with garlic, chilli and sichuan pepper
- Steamed vegetable with extra virgin olive oil
- Braised hearts of vegetable with dried scallop and chicken bouillon
- Wok fried broccoli
- Wok fried noodle
- Fried rice with egg and chinese sausage

DESSERTS
- Mango mousse cake
- Bread and butter pudding with vanilla sauce
- Vanilla sauce
- Black forest cake
- Opera’s coffee cake
- Macaroons pistachio cake
- Coconut sago pudding
- Sliced seasonal fruit
- Whole seasonal fruit
- Ice Cream
WEDDING

RMB7288 PER TABLE OF 10 PERSON

SET A
- Eight assorted cold dishes
- Double-boiled fish maw and seafood soup
- Stir fried shrimp balls with vegetables
- Braised wagyu beef cubes with black pepper sauce
- Steamed grouper
- Marriott’s roasted chicken
- Stir-fried abalone and mushroom with oyster sauce
- Wok fried crab with ginger and spring onion
- Stewed pork knuckle with onion in Teriyaki
- Lotus root sliced sautéed with black fungus, gingko nuts and snow peas
- Braised ‘yifu’ noodles
- Two kinds of dim sum
- Seasonal fruits platter

SET B
- Eight assorted cold dishes
- Double-boiled conch and chicken soup with matsutake
- Steamed shrimps ball in chili and spicy sauce
- Wok fried geoduck and cuttlefish with vegetables
- Steamed grouper
- Braised roasted duck with tea’s aroma
- Steamed Dalian abalone with mashed garlic
- Wok fried crab with ginger and spring onion
- Braised pork knuckles with vegetables
- Wok fried mixed mushroom with white truffle and vegetables
- Fried rice with kale borecole and dried meat floss
- Two kinds of dim sum
- Seasonal fruit platter
WEDDING

RMB8288 PER TABLE OF 10 PERSON

SET A
- Eight assorted cold dishes
- Double-boiled conch mistake soup with fish maw
- Grilled live lobster and ginger and garlic
- Stir fried geoduck and scallops in XO sauce
- Steamed whole banded grouper
- Wok fried sliced abalone and mushroom with mushroom
- Braised Waygu beef cubes in black pepper sauce
- Marriott’s roasted chicken
- Braised pork knuckles with abalone sauce
- Stewed dried scallops with vegetables
- Steamed mixed mushroom and minced pork rice covered with lotus leaf
- Two kinds of dim sum
- Seasonal fruits platter

SET B
- Eight assorted cold dishes
- Double-boiled bird’s-nest, forest frog eggs and seafood soup
- Steamed lobster with mushrooms and mashed garlic
- Wok fried beef cubes with cashews with vegetables
- Steamed banded grouper
- Sautéed abalone and mushroom
- Stir fried crabs with ginger and spring onion in oyster sauce
- Stewed roasted chicken with fermented bean curd sauce
- Wok fried mixed mushroom with white truffle and vegetables
- Stewed pork knuckle with abalone sauce
- Sautéed Mixed seafood Yifu noodles
- Two kinds of din sum
- Seasonal fruit platter
WEDDING

RMB9288 PER TABLE OF 10 PERSON

SET A
- Selected eight assorted cold dishes
- Roasted suckling pick
- Double-boiled sea cucumber and chicken soup with white truffle
- Sautee alive Australia lobster with chicken stock
- Stewed geoduck and scallop with vegetables in XO seafood sauce
- Steamed banded grouper
- Stir fried cuttlefish and sliced abalone with vegetables
- Marriott’s roasted chicken
- Stewed crab with ginger and spring onion in oyster sauce
- Stewed wild mushroom and mastake with vegetable in stock
- Braised mixed seafood Yifu noodles
- Two kinds of dim sum
- Seasonal fruits platter

SET B
- Eight assorted cold dishes
- Roasted suckling pig
- Double-boiled dried scallop and conch and sea cucumber soup
- Stewed Australia lobster with cheese and butter
- Wok fried scallops, macadamias and white truffles
- Steamed whole grouper
- Steamed Dalian abalone with enoki mushroom and mashed garlic
- Stewed spicy and chili duck
- Sautéed crab with ginger and spring onion in oyster sauce
- Lotus root sliced stir fried with black fungus, gingko nuts and snow peas
- Fried rice with Waygu beef cubes
- Two kinds of dim sum
- Seasonal fruits platter
SANDWICH LUNCH

RMB178 PER PERSON

SALAD BAR
• Iceberg lettuce, romaine, lollo rossa, cucumber, cherry tomatoes, mix salad leaves
• Dressings: 1000 island, French, Italian, balsamic vinegar

SANDWICH
• Roast beef with pickled cucumber sandwich
• Ham and cheese baguette
• Grilled vegetable with tuna salad Ciabatta
• Tomato and mozzarella with Pasto focaccia

SWEETS
• Chocolate brownies
• Swiss cheese cake
• Sliced seasonal fresh fruits
FINGER FOOD

MENU A BUFFET STYLE
RMB150 PER PERSON

- Fruit skewers with dips and prepackaged fruits in plastic “Grab and Go” containers
- Assorted roasted & flavored nuts
- Beef-chicken-vegetarian slider station
- Shanghai dumplings
- Prawn cocktail in martini glasses with cognac flavored dipping sauce
- 6 kinds of éclair chocolate

MENU B PASS AROUND
RMB200 PER PERSON

- Coffee cured salmon “kebabs”, dill & yogurt dip
- California rolls, wasabi mayonnaise
- Shrimps cocktails with Marie rose sauce
- Ganage de foie gras, spices bread, solid cuba libre, micro greens, lime zest
- Smoked duck and chick pea with citrus dressing
- Tandoori prawns, fruity chutney paste
- Risotto aranchini with cherry tomato compote
- Shanghaiese pork dumpling, vinegar
- Baked bacon wrapped sea scallops
- Marinated chicken satays, roasted peanut sauce
- Mini blueberry cheese cake
- Tiramisu
BEVERAGE BAR

RMB180 PER PERSON

SODA
- 7up
- Pepsi cola

CHILLED JUICE
- Orange juice

BEER
- Local beer

WINE
- House red wine
- House white wine
TECHNOLOGY

LED Screen
- 35SQM @RMB20,000 per set per time
- 65SQM @RMB40,000 per set per time

LCD PROJECTOR WITH SCREEN (MOBILE/BUILD-IN)
- RMB4000 per set per time

POLYCOM
- RMB2,000 per set per time, the telephone fee will be charged on consumption basis.

INTERNET CABLE (10M)
- RMB3000 per line per day

OTHER EQUIPMENT
- Amplifier – Complimentary (Subject to hotel availability)
- Mixer – Complimentary (Subject to hotel availability)
- Microphone (Wireless/Wired) – Complimentary (Subject to hotel availability)
- Flip Chart - – Complimentary (Subject to hotel availability)