

#### MOMENTOUS MEETINGS

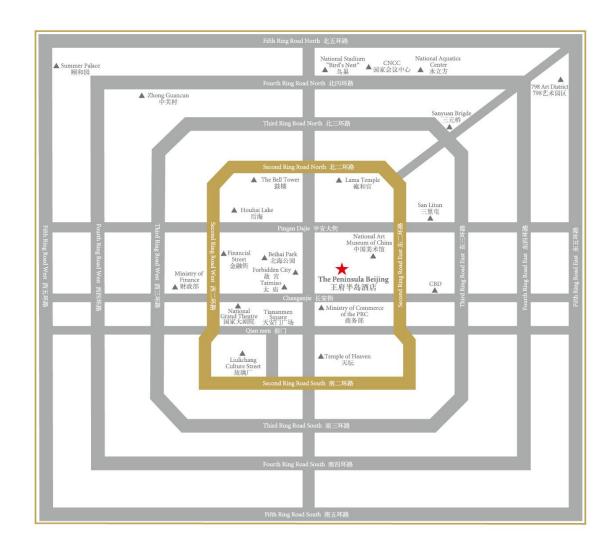
Exquisitely renewed and situated in the heart of the Chinese capital. The Peninsula Beijing is the ultimate destination for memorable meetings. Beautiful settings enhanced by signature Peninsula hospitality create events that meet, and exceed, the expectations of your guests.





#### THE PERFECT LOCATION

Situated in the Wangfujing shopping district, it's within walking distance of the Forbidden City and Tiananmen Square, and close to the Second Ring Road, offering unrivalled proximity to the Chinese capital's major commercial, tourist and diplomatic districts.





## PROFESSIONAL PLANNING

From exclusive to grand, our impeccable service anticipates your every need.

The Peninsula Beijing's creative meeting consultants ensure that each banquet, conference or party captures the hotel's unique blend of timeless elegance, modern luxury and delectable dining.





OUR VENUES

The Peninsula Beijing houses a selection of the most elegant banquet and function spaces in Beijing, providing flexibility for every type of event, from intimate meetings to glamourous galas.





#### WANGFU BALLROOM

The Wangfu Ballroom is an exceptional setting for both private parties and business events. With its stylish design and sophisticated ambience, this impressive space can accommodate up to 600 guests in a variety of configurations. For smaller events and meetings, the ballroom can be divided into separate sections.













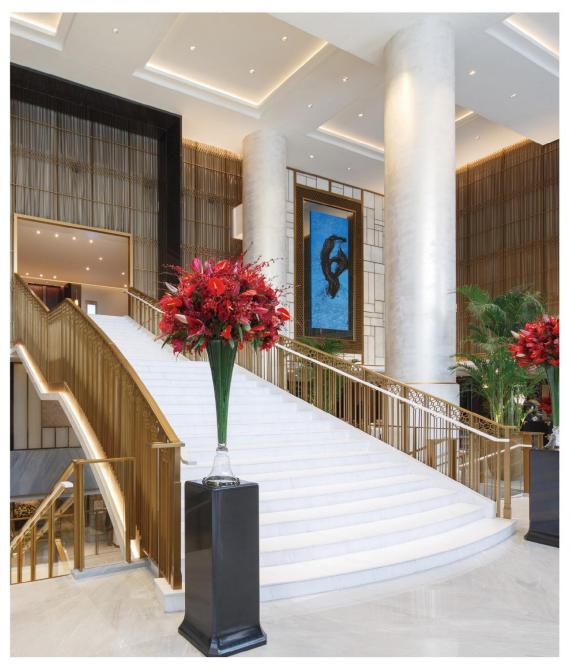


## FUNCTION ROOMS

The hotel also offers four individual function rooms featuring plentiful natural daylight and audiovisual screens for break-out sessions and brainstorming meetings.

## OUR RESTAURANTS





# The Lobby

A vibrant all-day dining venue for enjoying The Peninsula Beijing's signature Afternoon Tea and international culinary creations paired with fine wines, cocktails and Chinese teas surrounded by original Chinese art.

The Lobby can accommodate up to 128 guests.





Specialising in modern French cuisine using only organic and traceable ingredients, Jing is open for breakfast, lunch and dinner. Combining sophisticated décor and a stylishly designed show kitchen, the restaurant can accommodate up to 126 guests, with a private Chef's Table for up to 10 guests, plus a wine cellar and a bar serving homemade craft cocktails.









Reflecting an interpretation of a traditional nobleman's courtyard house, Huang Ting features a large collection of Chinese antiques and serves authentic dim sum, exquisite Cantonese cuisine and Beijing specialties for lunch and dinner. The restaurant has four private dining rooms for up to 12 guests each, and the main dining room can accommodate up to 80 guests.

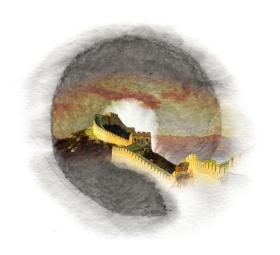






The open-air roof lounge in Wangfujing gets set for summer with tailor-made cocktails paired with iconic Beijing views, modern Mediterranean sharing plates and soothing DJ parties.





OUR LEGEND

The Peninsula Beijing is a leader in bespoke catering.

Our skilled chefs craft inventive menus to delight guests at business functions and incentives events hosted at iconic locations, including the Great Wall, Forbidden City and the Summer Palace.



















#### RICHARD GLAZE Executive Chef

British chef Richard Glaze has developed an impressive career at leading hotels in Asia and the Middle East.

Richard devotes his extensive experience to lead the culinary teams at Jing, The Lobby, Huang Ting and Yun, plus our banquet kitchens.



OUR CULINARY TEAM



FREDERIC MOREAU Executive Pastry Chef

French-born Frederic Moreau counts more than 21 years of delighting diners at international luxury hotels.

Frederic's imaginative chocolate desserts combine spicy and fruity flavours and taste as amazing as they look.



#### JULIEN CADIOU Chef de Cuisine

French chef Julien Cadiou refined his gastronomic craft alongside celebrity chefs at Michelin-starred restaurants in Paris.

Julien's contemporary French cuisine with Asian inspirations showcases the very best from the earth and the sea.















#### A WORLD OF GASTRONOMY

Exquisite dining is a cherished Peninsula tradition.

A collection of four unique gourmet venues,
including a Chinese garden restaurant,
a tea lounge and a rooftop terrace, serve
authentic Cantonese and organic global cuisines
paired with fine wines, signature cocktails and
handpicked Chinese teas.



Chef de Cuisine Julien Cadiou's exciting combination of French and Japanese culinary techniques is embellished by imaginative presentations.

Pair the very best of the earth and sea with exquisite dishes such as Lobster cavatelli with tomato, fennel, shallot and basil, and Tuna and beef tartare marinated in a spicy pepper sesame paste with fresh lime zest.







Chocolate art is elevated to delectable new heights. Award-winning Executive Pastry Chef Frederic Moreau hand-crafts museum-quality masterpieces using an exclusive blend of Valrhona chocolate.

Select your own signature sweet — maybe a gold wedding ring or a replica of the hotel's iconic Chinese pailou archway?



























#### DESIGNED FOR PAIRING

Our expert team of bartenders and wine and tea sommeliers are on hand to suggest classic and contemporary pairings to delight your guests.

Select your own drink of choice from creative cocktails crafted with Chinese fruits and herbs to Peninsula-branded Champagnes and fine wines, and freshly mixed juices to premium teas from across China.





HAND-CRAFTED
TO DELIGHT AND
SURPRISE











# TRUE LUXURY IS DISCOVERED IN THE DETAILS









# TABLE SETTINGS



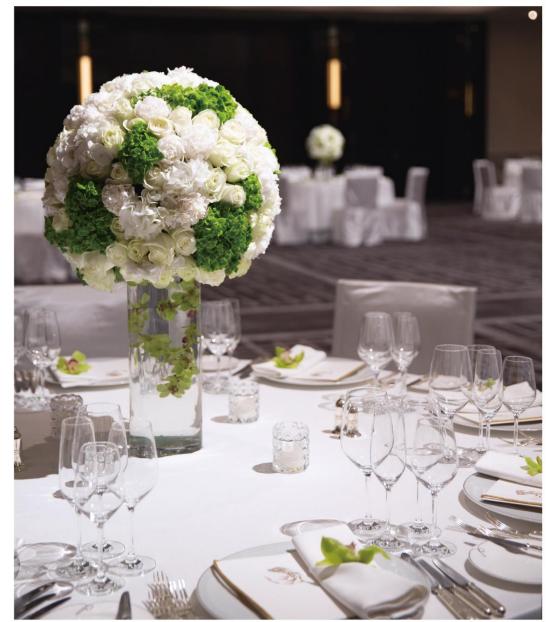


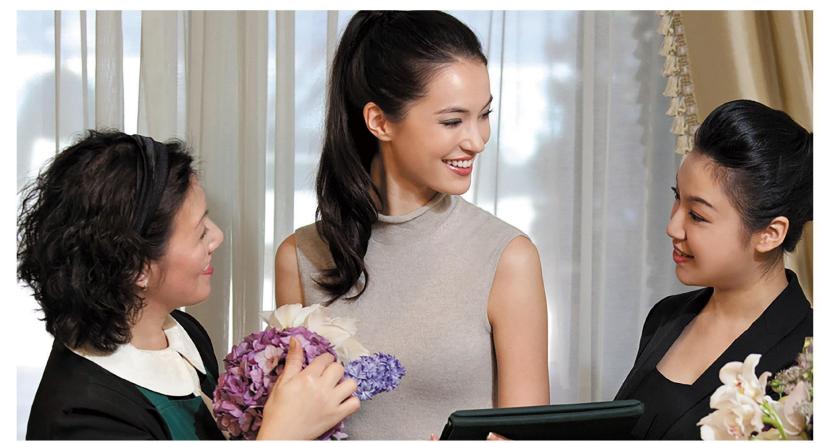


















OUR PEOPLE

Unrivalled personal service with a smile creates memories to cherish.

# OUR BANQUET TEAM

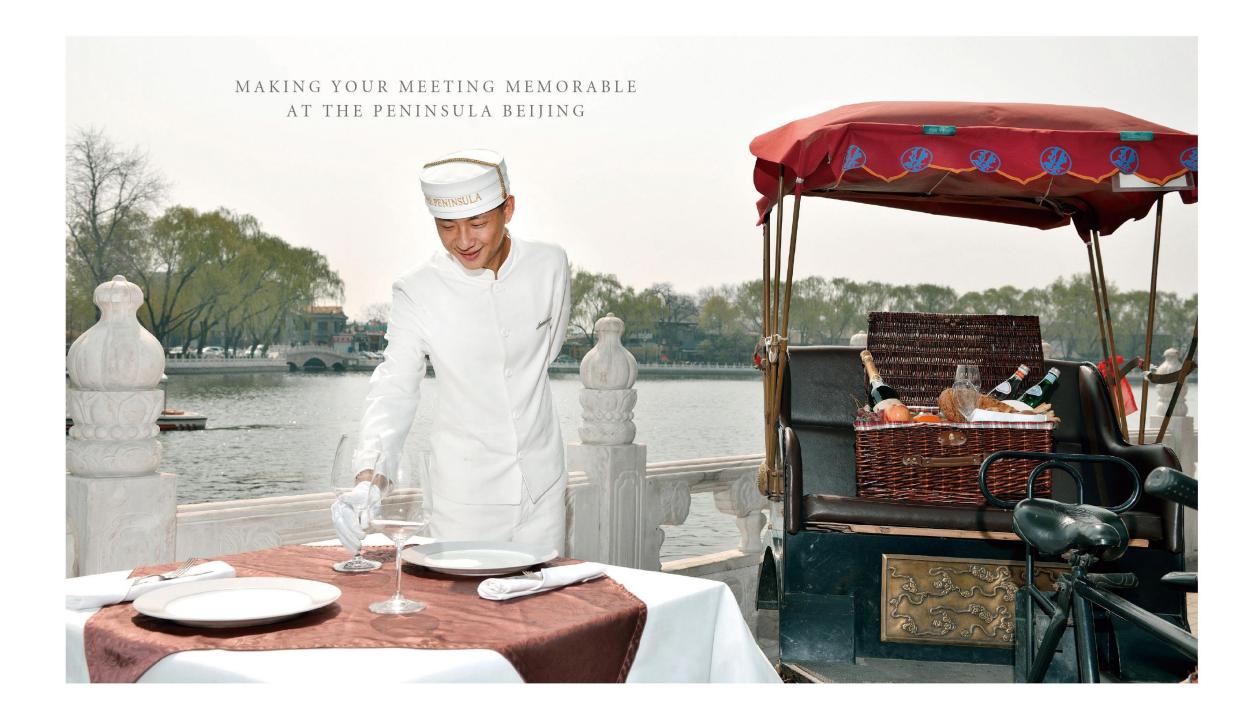




MENUS



MENUS



## L2 FLOOR PLAN



| Function<br>Room | Dimenson          |                      | Capacity          |                       |         |           |         |                 |           |
|------------------|-------------------|----------------------|-------------------|-----------------------|---------|-----------|---------|-----------------|-----------|
|                  | L×W×H<br>(metres) | Gross area<br>(sq m) | Banquet<br>Dinner | Cocktail<br>Reception | Theatre | Classroom | U-Shape | Hollow<br>Shape | Boardroom |
| Wang Fu          | 27.50×19.55×5.50  | 564.70               | 300               | 600                   | 450     | 300       | 150     | 120             | 130       |
| Wang Fu I        | 13.75×19.55×5.50  | 289.30               | 120               | 250                   | 200     | 100       | 60      | 50              | 60        |
| Wang Fu II       | 13.75×19.55×5.50  | 275.40               | 120               | 250                   | 200     | 100       | 60      | 50              | 60        |
| Tang Shi         | 22.40×8.90×3.40   | 199.30               | 100               | 120                   | 100     | 70        | 60      | 70              | 50        |
| Tang Shi I       | 11.00×8.90×3.40   | 97.90                | 40                | 60                    | 40      | 30        | 30      | 35              | 25        |
| Tang Shi II      | 11.30×8.90×3.40   | 100.50               | 40                | 60                    | 40      | 30        | 30      | 35              | 25        |
| Song Ci          | 22.40×8.90×3.40   | 199.30               | 100               | 120                   | 100     | 70        | 60      | 70              | 50        |
| Song Ci I        | 11.00×8.90×3.40   | 97.90                | 40                | 60                    | 40      | 30        | 30      | 35              | 25        |
| Song Ci II       | 11.30×8.90×3.40   | 100.50               | 40                | 60                    | 40      | 30        | 30      | 35              | 25        |
| Yuan Qu          | 9.60×8.85×3.20    | 84.96                | 40                | 60                    | 70      | 30        | -       | -               | -         |
| Qing Shu         |                   | 155.00               | 60                | 80                    | 80      | 50        | 15.     | -               | -         |
| Qing Shu I       | 7.60×10.00×3.20   | 76,00                | 30                | 40                    | 40      | 20        | 25      | 30              | 20        |
| Qing Shu II      | 7.60×10.00×3.20   | 76.00                | 30                | 40                    | 40      | 20        | 25      | 30              | 20        |



Thank you for your time, we look forward to helping you create a truly memorable company event.



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