

Wedding Tea Reception

Applicable from 1 January until 31 December 2021
between 2:30 and 4:30 p.m.

For a minimum of 50 persons and from HK\$730 per person,
the following privileges will be offered

- Parking for up to 3 cars
- A bridal dressing room
- Complimentary guest signature book
- Floral centrepieces for reception and dining tables
- Deluxe floral arrangements for the head table
- A five-tier mock wedding cake for cake-cutting ceremony
- 10% discount on Island Gourmet's cake vouchers

The following additional privileges will be offered with our compliments for a minimum of 200 persons or above:

- Chauffeured Mercedes-Benz for 2 hours

OR

- One night in a Deluxe Peak View Room

Beverage packages: (wine selection will be confirmed three months prior to the event date)

- HK\$260 per person for 2 hours, HK\$100 for each additional hour per person
soft drinks, beer and fresh orange juice
- HK\$280 per person for 2 hours, HK\$110 for each additional hour per person
House red and white wines, soft drinks, beer and fresh orange juice
- HK\$300 per person for 2 hours, HK\$120 for each additional hour per person
Australian/New Zealand red and white wines, soft drinks, beer and fresh orange juice
- HK\$310 per person for 2 hours, HK\$130 for each additional hour per person
Bordeaux red and Burgundy white wines, soft drinks, beer and fresh orange juice

Prices are subject to a 10% service charge

Island Shangri-La, Hong Kong reserves the right to alter the above menu prices and items,
due to unforeseeable market price fluctuations and availability.

We combine the finest wedding elements with the most beautiful venues to ensure an unforgettable experience.
For reservations or enquiries, please contact our Events Management department at 2820 8517 or e-mail: events.isl@shangri-la.com



港島香格里拉
ISLAND
SHANGRI-LA
HONG KONG

Wedding Tea Reception

COLD SELECTION 冷盤

Aged Parma ham and melon lollipops 巴馬火腿配蜜瓜
Mini egg and truffle mayonnaise sandwiches 松露蛋黃醬三文治
Poached shrimp and avocado vol-au-vent 牛油果蝦酥盒
Blue crab meat and herb tartar on cucumber 藍蟹肉香草他他
Smoked salmon and cream cheese rolls on brown bread 煙燻三文魚忌廉芝士配麥包

HOT SELECTION 熱盤

Pan-fried prawn skewers with garlic herb butter 香煎蝦串配香草蒜蓉牛油
Baked blue stilton cheese in filo pastry and pear relish 酥皮焗藍芝士配香梨
Beef roulade with bacon, gherkin and red wine sauce 牛肉煙肉酸瓜卷
Lemon grass fish cakes with Thai sweet chilli sauce 泰式煎魚餅
Truffle and mushroom pie 松露蘑菇批

DESSERT 甜品

Classic, golden raisin and chocolate scones 原味、提子及朱古力鬆餅
Strawberry vanilla mascarpone rolls 士多啤梨雲呢拿芝士卷
Crunchy hazelnut Jivara cremeux mille feuilles 香脆榛子朱古力拿破崙酥餅
Mixed berries in a chocolate cup 雜莓朱古力杯
Mango pistachio éclairs 芒果開心果泡芙
Condiments 各式配料

每位 HK\$730 per person



加一服務費

Price is subject to a 10% service charge

由於價格變動及貨源關係，港島香格里拉大酒店保留修改以上菜單價格及項目之權利。
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