



Island Shangri-La

HONG KONG

Blissful Wedding Dinner Package 2020

Valid until 31 December 2020

For a minimum of **5 tables** at **HK\$15,888** per table of 12 persons

Privileges include:

- An exquisite Chinese menu prepared by the culinary team of Michelin-starred Summer Palace inclusive of hotel's signature dish
- Complimentary valet parking for a maximum of five cars
- Free-flow soft drinks, water, fresh orange juice, beer, house red and white wines for five hours
- Elegant wedding guest book
- Your choice of stylish table linens and seat covers
- Opulent fresh floral arrangement for the head tables, and deluxe fresh floral centerpiece on each dining and reception table
- A five-tier mock wedding cake for photo-taking and cake-cutting ceremony
- A fresh fruit cream cake for the reception
- A complimentary bottle of selected Champagne for toasting
- Free corkage for self-brought spirits
- Your preferred choice of Chinese or Western march-in background music
- Complimentary use of the hotel's LCD projectors and PA system
- Complimentary wedding backdrop with wedding couple names in gold colour (either Chinese or English)
- Enjoy a special offer on purchase of Island Gourmet's cake vouchers
- Earn Triple Golden Circle Award Points through Golden Circle Event Planner Rewards

Additional privileges for minimum 10 tables:

- Complimentary one-night stay in an elegantly appointed **Executive Suite** with honeymoon amenities and in-room dining American breakfast and late supper for the wedding couple
- Complimentary valet parking for a maximum of eight cars
- Complimentary use of a bridal dressing room
- Complimentary signature wedding gift for each guest
- Exquisite wedding backdrop designed by the leading wedding decoration company, Free Concept
- Exclusive invitation for the first wedding anniversary celebration at one of the hotel restaurants of your choice, valued at HK\$2,000

Extra privileges for minimum 20 tables:

- Complimentary two-night stays in an elegantly appointed **Executive Suite** with honeymoon amenities and in-room dining American breakfast and late supper for the wedding couple
- Complimentary valet parking for a maximum of ten cars
- Five-hour complimentary chauffeured-driven Mercedes-Benz service

The above prices are NET price

For reservations or enquiries, please contact the Events Management department
on telephone 2820 8517 or e-mail events.isl@shangri-la.com



Island Shangri-La

HONG KONG

CHINESE DINNER MENU I

金陵乳豬全體

Barbecued whole suckling pig

*川汁雙耳炒帶子

Sautéed scallops with black and white fungus in Sichuan style

∞ 原盅佛跳牆

“Buddha Jumps over the Wall” – double-boiled soup with assorted dried seafood

* ∞ 蠔皇原隻湯鮑扣花菇

Braised whole abalone and black mushroom with oyster sauce

*清蒸沙巴龍躉

Steamed fresh giant garoupa

*脆皮炸子雞

Deep-fried crispy chicken

X.O. 醬海鮮炒飯

Fried rice with diced seafood with X.O. sauce

金菇瑤柱炆伊麵

Braised e-fu noodles with enoki mushrooms and shredded conpoy

紅棗蓮子燉鮮百合

笑口棗及椰汁紅豆糕

Double-boiled fresh lily bulbs with red dates and lotus seeds

Chinese petits fours

HK\$15,888 per table of 12 persons

Free-flow soft drinks, water, fresh orange juice, beer, house red and white wines for 5 hours

每席港幣\$15,888 (每席十二位)

包括五小時無限量供應汽水、水、鮮榨橙汁、啤酒及紅酒和白酒

∞ 招牌名菜 *Signature dish*

*Alternative selections

| | |
|--|---|
| 川汁雙耳炒帶子 Sautéed scallops with black and white fungus in Sichuan style | 脆杞子黃耳露筍炒蝦球 Sautéed prawns with dried wolfberries, yellow fungus and asparagus (a supplement charge of HK\$200 per table) |
| ∞ 蠔皇原隻湯鮑扣花菇 Braised whole abalone and black mushroom with oyster sauce | ∞ 蠔皇原隻湯鮑扣鵝掌 Braised whole abalone and goose webs with oyster sauce (a supplement charge of HK\$800 per table) |
| 清蒸沙巴龍躉 Steamed fresh giant garoupa | 清蒸海東星斑 Steamed fresh spotted garoupa (a supplement charge of HK\$2,200 per table) |
| 脆皮炸子雞 Deep-fried crispy chicken | 蒜香鹽焗雞 Baked chicken in rock salt (complimentary upgrade with no additional charge) |

The above prices are NET price

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。

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



Island Shangri-La

HONG KONG

CHINESE DINNER MENU II

金陵乳豬全體

Barbecued whole suckling pig

*X.O. 醬炒羊肚菌鴿片桂花蚌

Sautéed morel mushrooms and pigeon fillet with X.O. sauce

葡汁焗響螺

Baked sea whelk with Portuguese sauce

彩椒羅勒炒黑豚肉

Sautéed Japanese pork with basil and bell pepper

蟲草花雞絲瑤柱燕窩羹

Braised bird's nest soup with cordyceps flower, shredded chicken and conpoy

* 蠔皇原隻湯鮑扣花菇

Braised whole abalone and black mushroom with oyster sauce

*清蒸沙巴龍躉

Steamed fresh giant garoupa

*脆皮炸子雞

Deep-fried crispy chicken

紫菜海鮮炒飯

Fried rice with assorted diced seafood and seaweed

北菇上湯生麵

Black mushroom with noodles in supreme soup

合桃露湯丸

牡丹酥及杞子桂花糕

Sweetened walnut soup with dumplings

Chinese petits fours

HK\$16,888 per table of 12 persons

Free-flow soft drinks, water, fresh orange juice, beer, house red and white wines for 5 hours

每席港幣\$16,888 (每席十二位)

包括五小時無限量供應汽水、礦泉水、鮮榨橙汁、啤酒及紅酒和白酒

招牌名菜 *Signature dish*

*Alternative selections

| | |
|---|---|
| X.O. 醬炒羊肚菌鴿片桂花蚌 Sautéed morel mushrooms and pigeon fillet with X.O. sauce | 脆杞子黃耳露筍炒蝦球 Sautéed prawns with dried wolfberries, yellow fungus and asparagus (a supplement charge of HK\$200 per table) |
| 蠔皇原隻湯鮑扣花菇 Braised whole abalone and black mushroom with oyster sauce | 蠔皇原隻湯鮑扣鴨掌 Braised whole abalone and goose webs with oyster sauce (a supplement charge of HK\$800 per table) |
| 清蒸沙巴龍躉 Steamed fresh giant garoupa | 清蒸海東星斑 Steamed fresh spotted garoupa (a supplement charge of HK\$2,200 per table) |
| 脆皮炸子雞 Deep-fried crispy chicken | 碎酒焗子雞 Baked chicken marinated with port wine (complimentary upgrade with no additional charge) |

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