



# Island Shangri-La

HONG KONG

## Signature Wedding Packages

valid from 1 January until 31 December 2019

<b><i>Elegance</i></b>	<b>HK\$15,388 per table</b> <ul style="list-style-type: none"><li>• Includes one night in a Deluxe Harbour View Room</li></ul>
<b><i>Glamour</i></b>	<b>HK\$17,388 per table</b> <ul style="list-style-type: none"><li>• Includes one night in a Horizon Harbour View Room</li><li>• Additional night in a Deluxe Harbour View Room for the first anniversary stay</li></ul>
<b><i>Indulgence</i></b>	<b>HK\$20,888 per table</b> <ul style="list-style-type: none"><li>• Includes one night in an Executive Suite</li><li>• Additional night in a Horizon Harbour View Room for the first anniversary stay</li></ul>
<b><i>Extravaganza</i></b>	<b>HK\$28,888 per table</b> <ul style="list-style-type: none"><li>• Includes one night in a Harbour View Suite</li><li>• Additional night in an Executive Suite for the first anniversary stay</li></ul>

### The following privileges will be offered with our compliments for a minimum of 10 tables:

- Parking for up to 5 cars
- A 45-minute massage for two persons
- Bridal room amenities including Champagne, deluxe fruits and flower arrangement
- In-room dining supper and breakfast for two persons
- A bridal dressing room
- Mahjong with Chinese tea before dinner
- Complimentary guest signature book
- Your choice of table linen and seat covers
- A signature wedding gift for your guests
- Floral centrepieces for reception and dining tables
- Deluxe floral arrangements for the head table
- Customised wedding backdrop with names of the bride and groom
- A five-tier mock wedding cake for cake-cutting ceremony
- A fresh fruit cream cake for the reception
- Corkage waived for self-brought spirits
- A bottle of house champagne for the toast
- Choice of Chinese or Western march-in background music
- Complimentary use of the hotel's audio-visual equipment
- 10% discount on Island Gourmet's cake vouchers
- Dining certificate valued at HK\$2,000 in one of Island Shangri-La's restaurants

### The following additional privileges will be offered with our compliments for minimum 25 tables:

- Chauffeured Mercedes-Benz for 3 hours
- Parking increased to 10 cars
- Dining certificate value increased to HK\$3,000 at one of Island Shangri-La Restaurant

### The following additional privileges will be offered with our compliments for a minimum of 35 tables for the "Glamour" menu or above:

- Three nights honeymoon stay at a selected Shangri-La Hotel or Resort

Prices are subject to a 10% service charge



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

- **HK\$2,780** for 3 hours, HK\$150 for each additional hour per table of 12 persons  
soft drinks, beer and fresh orange juice
- **HK\$2,980** for 3 hours, HK\$160 for each additional hour per table of 12 persons  
House red and white wines, soft drinks, beer and fresh orange juice
- **HK\$3,180** for 3 hours, HK\$170 for each additional hour per table of 12 persons  
Australian/New Zealand red and white wines, soft drinks, beer and fresh orange juice
- **HK\$3,280** for 3 hours, HK\$180 for each additional hour per table of 12 persons  
Bordeaux red and Burgundy white wines, soft drinks, beer and fresh orange juice

Prices are subject to a 10% service charge



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**ELEGANCE CHINESE DINNER MENU**

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  
 黑蒜白玉木耳燉雞\*  
 Double-boiled chicken soup with black garlic and white fungus  
 碧綠百花玉環湯鮑\*  
 Braised abalone with vegetable marrow  
 清蒸海東星斑  
 Steamed fresh spotted groupa  
 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  
 北菇上湯生麵  
 Black mushroom with noodles in supreme soup  
 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  
 Selection of Chinese petits fours

**HK\$15,388 per table of 12 persons 每席供 12 位享用**

**\*Alternative selections**

X.O.醬炒羊肚菌鴿片桂花蚌 Sautéed morel mushrooms and pigeon fillet with X.O. sauce	川汁雙耳炒帶子 Sautéed scallops with black and white fungus in Sichuan style (a supplement charge of HK\$200 per table)
黑蒜白玉木耳燉雞 Double-boiled chicken soup with black garlic and white fungus	蟹肉燕窩羹 Braised bird's nest soup with crab meat (a supplement charge of HK\$900 per table)
碧綠百花玉環湯鮑 Braised abalone with vegetable marrow	蠔皇原隻湯鮑扣花菇 Braised whole abalone and black mushroom with oyster sauce (a supplement charge of HK\$300 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)

招牌名菜 Signature dish

Price is subject to a 10% service charge  
 加一服務費

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

## GLAMOUR CHINESE DINNER MENU

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

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

長白山雪雁燉蟲草花雪耳\*

Double-boiled snow goose with cordyceps flower and snow fungus

蠔皇原隻湯鮑扣花菇\*

Braised whole abalone and black mushroom with oyster sauce

清蒸海東星斑

Steamed fresh spotted garoupa

鹽香黃油雞\*

Crispy chicken with salt and spices

紫菜海鮮炒飯

Fried rice with assorted diced seafood and seaweed

金菇瑤柱炆伊麵

Braised e-fu noodles with enoki mushrooms and shredded conpoy

合桃露湯丸、牡丹酥及杞子桂花糕

Sweetened walnut soup with dumplings & Chinese petits fours

合時鮮果盤

Fresh fruit platter

**HK\$17,388 per table of 12 persons** 每席供 12 位享用

### \*Alternative selections

彩椒羅勒炒黑豚肉 Sautéed Japanese pork with basil and bell pepper	脆杞子黃耳露筍炒蝦球 Sautéed prawns with dried wolfberries, yellow fungus and asparagus (a supplement charge of HK\$820 per table)
長白山雪雁燉蟲草花雪耳 Double-boiled snow goose with cordyceps flower and snow fungus	松茸官燕燉雞 Double-boiled chicken soup with matsutake mushrooms and supreme bird's nest (a supplement charge of HK\$1,430 per table)
蠔皇原隻湯鮑扣花菇 Braised whole abalone and black mushroom with oysters 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)
鹽香黃油雞 Crispy chicken with salt and spices	砵酒焗子雞 Baked chicken marinated with port wine (complimentary upgrade with no additional charge)

招牌名菜 Signature dish

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**INDULGENCE CHINESE DINNER MENU**

金陵乳豬全體

Barbecued whole suckling pig

燒雲腿拼螺片\*

Braised Yunnan ham and sliced sea whelk

羊肚菌扒百花竹筍\*

Braised morel mushrooms with minced shrimp and bamboo piths

脆杞子黃耳露筍炒蝦球

Sautéed prawns with dried wolfberries, yellow fungus and asparagus

松茸官燕燉雞\*

Double-boiled chicken soup with matsutake mushrooms and bird's nest

蠔皇原隻湯鮑扣鵝掌

Braised whole abalone and goose webs with oyster sauce

清蒸海東星斑

Steamed fresh spotted groupa

砵酒焗子雞\*

Baked chicken marinated with Porto wine

杞子蝦肉蛋白藜麥炒飯

Fried rice with quinoa, shrimp, egg white and dried wolfberries

鮮蝦雲吞湯

Shrimp wonton in supreme soup

西米焗布甸、香芒糯米糍及蓮蓉合桃酥

Baked tapioca custard & Chinese petits fours

合時鮮果盤

Fresh fruit platter

**HK\$20,888 per table of 12 persons 每席供 12 位享用**

**\*Alternative selections**

燒雲腿拼螺片 Braised Yunnan ham and sliced sea whelk	鮮淮山露筍炒龍蝦球 Sautéed fresh lobster with fresh yam and asparagus (a supplement charge of HK\$3,900 per table)
羊肚菌扒百花竹筍 Braised morel mushrooms with minced shrimp and bamboo piths	香草白汁芝士焗海鮮貝 Baked seafood with cream sauce (a supplement charge of HK\$300 per table)
松茸官燕燉雞 Double-boiled chicken soup with matsutake mushrooms and bird's nest	原盅佛跳牆 "Buddha Jumps over the Wall" – double-boiled soup with assorted dried seafood (a supplement charge of HK\$500 per table)
砵酒焗子雞 Baked chicken marinated with Porto wine	脆皮炸子雞 Deep-fried crispy chicken (complimentary upgrade with no additional charge)

招牌名菜 Signature dish

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加一服務費

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EXTRAVAGANZA CHINESE DINNER MENU

金陵乳豬全體

Barbecued whole suckling pig

鮮淮山露筍炒龍蝦球

Sautéed fresh lobster with fresh yam and asparagus

香草白汁芝士焗海鮮貝 \*

Baked seafood with cream sauce

濃雞湯松茸金腿扒娃娃菜 \*

Braised baby cabbage with Yunnan ham and matsutake mushrooms in double-boiled chicken soup

原盅佛跳牆

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

三頭原隻湯鮑扣遼參 \*

Braised abalone and sea cucumber

清蒸老鼠斑

Steamed fresh panther groupa

脆皮炸子雞 \*

Deep-fried crispy chicken

姜米蛋白三文魚炒飯

Fried rice with egg white and salmon

上湯雲腿絲生麵

Noodles with sliced Yunnan ham in supreme soup

楊枝甘露、奶皇糯米糍及香蕉煎堆仔

Chilled sago cream with pomelo and mango & Chinese petits fours

合時鮮果盤

Fresh fruit platter

HK\$28,888 per table of 12 persons 每席供 12 位享用

\*Alternative selections

香草白汁芝士焗海鮮貝 Baked seafood with cream sauce	炸釀鮮蟹蓋 Deep-fried stuffed crab shells (a supplement charge of HK\$300 per table)
濃雞湯松茸金腿扒娃娃菜 Braised baby cabbage with Yunnan ham and matsutake mushrooms in double-boiled chicken soup	蟹皇竹筍扒露筍卷 King Crab and bamboo piths in asparagus roll (a supplement charge of HK\$300 per table)
三頭原隻湯鮑扣遼參 Braised abalone and sea cucumber	二頭原隻湯鮑扣遼參 Braised abalone and sea cucumber (a supplement charge of HK\$1,000 per table)
脆皮炸子雞 Deep-fried crispy chicken	香草燒子雞 Crispy chicken with herbs (complimentary upgrade with no additional charge)

招牌名菜 Signature dish

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