



Island Shangri-La

HONG KONG

Wedding Chinese Lunch Packages

Valid from 1 January until 31 December 2019,

Applicable from 12 noon to 2:30 pm

The following privileges will be offered with our compliments for minimum 5 tables at HK\$9,688 per table of 12 persons:

- Parking for up to five cars
- A Bridal dressing room
- Complimentary guest signature book
- Floral centerpiece for reception and dining tables
- Deluxe floral arrangements for the head table
- A five-tier mock wedding cake for cake-cutting ceremony
- 10% Discount for purchases of Island Gourmet's cake vouchers

The following additional privileges will be offered with our compliments for minimum 20 tables or above:

- Chauffeured Mercedes-Benz for two 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\$2,480** for two hours, HK\$150 for each additional hour per table of 12 persons
Soft drinks, beer and fresh orange juice
- **HK\$2,680** for two 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\$2,880** for two 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\$2,980** for two 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



Island Shangri-La

HONG KONG

WEDDING CHINESE LUNCH MENU I

點心拼盒

(蝦餃、花素餃、芋絲春卷)

Dim sum platter

川汁露筍炒雙蚌*

Sautéed clams with asparagus in Sichuanese spicy sauce

羊肚菌竹筍扒時蔬

Morel mushrooms with bamboo piths and vegetables

松茸雪耳燉菜膽*

Double-boiled matsutake mushrooms, snow fungus and mustard green

清蒸沙巴龍躉

Steamed fresh giant groupa

薑蔥霸皇雞

Steamed chicken with shredded ginger and spring onions in soya sauce

欖仁楊州炒飯

Fried rice in Yang Zhou style with olive pickles

椰汁西米海底椰露

Sweetened sea coconut sago cream in coconut juice

美點映雙輝

Chinese petits fours

HK\$9,688 per table of 12 persons 每席供十二位享用

*Alternative selections

點心拼盒 (蝦餃、花素餃、芋絲春卷) Dim sum platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$380 per table)
川汁露筍炒雙蚌 Sautéed clams with asparagus in Sichuanese spicy sauce	川椒京蔥炒蝦球 Sautéed prawns with scallion in hot pepper (a supplement charge of HK\$500 per table)
松茸雪耳燉菜膽 Double-boiled matsutake mushrooms, snow fungus and mustard green	淮山杞子燉螺頭 Double-boiled sea whelk soup with yam and dried wolfberries (a supplement charge of HK\$500 per table)

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

WEDDING CHINESE LUNCH MENU II

精美四小碟

(鎮江餠肉、花椒四季豆、鹵水牛展、虎皮尖椒)

Deluxe appetiser platter

川椒京蔥炒蝦球*

Sautéed prawns with scallion in hot pepper

淮山杞子燉螺頭*

Double-boiled sea whelk soup with yam and dried wolfberries

清蒸老虎斑

Steamed fresh tiger garoupa

芝麻焗子雞

Baked sesame chicken

蛋白牛鬆炒飯

Fried rice with egg white and minced beef

北菇炆伊麵

Braised e-fu noodles with black mushrooms

金瓜西米露

Sago cream with pumpkin

美點映雙輝

Chinese petits fours

HK\$10,288 per table of 12 persons 每席供十二位享用

***Alternative selections**

精美四小碟 (鎮江餠肉、花椒四季豆、鹵水牛展、虎皮尖椒) Deluxe appetiser platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$380 per table)
川椒京蔥炒蝦球 Sautéed prawns with scallion in hot pepper	燒汁炒鴿甫珊瑚蚌 Sautéed pigeon fillet and sea cucumber maw in gravy (a supplement charge of HK\$200 per table)
淮山杞子燉螺頭 Double-boiled sea whelk soup with yam and dried wolfberries	瑤柱螺頭燉雞 Double-boiled chicken soup with conpoy and sea whelk (a supplement charge of HK\$1,000 per table)

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

WEDDING CHINESE LUNCH MENU III

燒味拼盒

Barbecued meat platter

燒汁炒鴿甫珊瑚蚌*

Sautéed pigeon fillet and sea cucumber maw in gravy

葡汁焗響螺

Baked sea whelk with Portuguese sauce

蟲草花金菇竹筴扒時蔬

Braised cordyceps flower with enoki mushroom, bamboo piths and vegetable

瑤柱螺頭燉雞*

Double-boiled chicken soup with conpoy and sea whelk

翡翠避風塘蝦球

Sautéed prawns with vegetable, garlic and chilli

清蒸老虎斑

Steamed fresh tiger garoupa

脆皮炸子雞

Deep-fried crispy chicken

欖菜雞粒炒飯

Fried rice with diced chicken and olive pickles

菜遠北菇湯麵

Noodles with seasonal vegetables and black mushroom in supreme soup

合時鮮果盤

Fresh fruit platter

美點映雙輝

Chinese petits fours

HK\$13,388 per table of 12 persons 每席供十二位享用

*Alternative selections

燒味拼盒 Barbecued meat platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$280 per table)
燒汁炒鴿甫珊瑚蚌 Sautéed pigeon fillet and sea cucumber maw in gravy	翡翠百合腰果炒蝦球 Sautéed prawns and cashew with vegetable (a supplement charge of HK\$300 per table)
瑤柱螺頭燉雞 Double-boiled chicken soup with conpoy and sea whelk	蟹肉燕窩羹 Braised bird's nest soup with crab meat (a supplement charge of HK\$1,500 per table)

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。