

Roof Garden Wedding Reception

Applicable from 1 January until 31 December 2020
for any 2 hours between 11 a.m. to 6 p.m.

**The following privileges will be offered for up to 40 persons at HK\$70,000
(additional guests at HK\$680 per person):**

- 8 types of cocktail canapes of your choice
- Unlimited serving of soft drinks, mineral water, fresh orange juice and beer for 2 hours during the event
- Floral centrepieces for reception
- A five-tier mock wedding cake for cake-cutting ceremony
- 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

**With confirmed booking of a Signature Wedding Dinner Package at Island Ballroom or
Atrium, a special package price of HK\$50,000 will apply.**

Wine packages:

- HK\$60 per person for 2 hours
House red and white wines
- HK\$70 per person for 2 hours
Australian/New Zealand red and white wines
- HK\$90 per person for 2 hours
Bordeaux red and Burgundy white wines

Wine selection will be confirmed three months prior to the event date.

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

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CANAPE MENU

(Please select 8 items from the list below)

COLD SELECTION 冷盤

- Lobster and pomelo tartlet 龍蝦柚子撻
Salmon gravlax and yuzu pearls 三文魚配柚子珍珠
Serrano ham with honey dew melon 西班牙火腿配蜜瓜
Mini California roll with salmon 迷你三文魚加州卷
Salami chorizo and pickle on baguette 意式香腸配酸瓜及法式麵包
Foie gras terrine and fig on raisin bread 鵝肝醬配無花果提子包
Blue crab meat consommé with rose jelly 藍蟹肉清湯配玫瑰啫喱
Roasted chicken and mushroom vol-au-vent 烤雞蘑菇酥盒
Sausage mortadella and green apple salad on rye 意式肉腸配青蘋果沙律及黑麥包
Roasted beef and green asparagus on tomato bread 烤牛肉蘆筍蕃茄包
Smoked Scottish salmon and cream cheese on cucumber 煙三文魚配忌廉芝士青瓜
Pan-seared tuna and olive oil pearls on seaweed bread 香煎吞拿魚配橄欖油珍珠及紫菜麵包

HOT SELECTION 熱盤

- Deep-fried crab claw with minced shrimp 酥炸蝦膠釀蟹钳
Grilled Wagyu beef rolls with asparagus 烤和牛蘆筍卷
Deep-fried shrimp cakes with Thai sweet sauce 泰式炸蝦餅
Bresse chicken pie with morel cream 雞肉批配羊肚菌忌廉
Crispy fried cod fish with truffle mayonnaise 酥炸魚柳配松露蛋黃醬
Porcini risotto lollipop with mascarpone and truffle 一口松露意大利飯
Free-range chicken skewer with mustard seeds and mint 芥菜薄荷雞肉串
Grilled scallop skewer in pepper lard with herbs 香草帶子串燒
Boston lobster vol-au-vent and cognac cream 波士頓龍蝦酥盒
Miniature bread rolls with meat loaf 烤肉麵包
Salmon teriyaki skewer with sesame and soya sauce 日式照燒三文魚串
Crispy prawn and scallop wonton 香脆鮮蝦帶子雲吞

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CANAPE MENU (continued)

VEGETARIAN 素食

- Cheese boursin on cucumber 法國芝士配青瓜
Black truffle and French brie on mini pretzel 黑松露芝士脆餅
Cheese mozzarella and cherry tomato skewer 水牛芝士車厘茄串
Grilled marinated Mediterranean vegetables skewer 扒地中海式蔬菜串
Baked risotto cake with Tallegio cheese 烤芝士意大利飯
Truffle and mushroom pie 松露蘑菇批

DESSERT 甜品

- Strawberry confit with ivory chocolate vanilla tartlets 士多啤梨朱古力雲呢拿撻
Chocolate panna cotta with cognac espuma 朱古力奶凍
Mango on pistachio biscuit 芒果配開心果曲奇
Hazelnut cremeux with coffee mascarpone tartlets 榛子忌廉配咖啡芝士撻
Chocolate-dipped strawberries 朱古力士多啤梨
Assorted mini macaroons 各式迷你法式杏仁餅
Caramel and Tahiti vanilla cream with yuzu Chantilly 焦糖雲呢拿柚子夾心甜點
Miniature cupcakes 迷你杯子蛋糕
Crispy hazelnut dacquoise Jivara chocolate mousse 榛子蛋糕配朱古力慕斯
Dulcey crunchy apricot lollipops 朱古力杏桃棒
Morello cherry marmalade Guanaja chocolate mousse tart 黑櫻桃朱古力慕絲撻
Strawberry pistachio eclair 士多啤梨朱古力泡芙



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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