



Island Shangri-La

HONG KONG

Wedding Roof Garden Reception

valid from 1 January until 31 December 2019,
applicable from any 2 hours between 11am to 6pm

The following privileges will be offered for up to 40 persons at HK\$68,000:

- A selection of 8 types of cocktail canapes
- Unlimited soft drinks, mineral water, fresh orange juice and beer to be served during the event for 2 hours
- 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
- Additional guest at HK\$680 per person

With confirmed booking of a Signature Wedding Dinner Package at Island Ballroom or Atrium, a special package price at HK\$48,000 will apply.

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

- **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

Prices are subject to a 10% service charge



Island Shangri-La

HONG KONG

CANAPE MENU

(Please select 8 items from the list below)

Cold canapés 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 canapés 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



Island Shangri-La

HONG KONG

CANAPE MENU (CONT'D)

Vegetarian canapés 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

Sweet canapés 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 éclair 士多啤梨朱古力泡芙

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。