

香守·香護

您絕佳的婚宴場地



Shangri-La's

香格里拉
台北遠東國際大飯店
Far Eastern Plaza Hotel
TAIPEI

臺北市10675 敦化南路二段201號 Tel (02) 2378 8888
201 Tun Hwa S. Road, Section 2, Taipei 10675, Taiwan. www.shangri-la.com/taipei

安心宴會

- 接待桌提供體溫檢測及消毒液使用
- 提供賓客使用場地前後之消毒服務
- 提供每桌獨立桌邊服務

尊榮禮遇

- 貴賓免費停車
- 新娘專屬小管家服務
- 最新當代影音聲光設備
- 貴賓簽名簿、禮金簿、簽字筆
- 婚禮伴手禮優惠
- 喜帖印製享七折優惠
- 專業婚宴團隊諮詢服務

精緻餐飲

- 宴席間無限暢飲100%果汁與軟性飲料
- 送客喜糖
- 婚宴佳餚鑑賞享九折優惠 (至多8位)

豪華佈置

- 迎賓接待桌花藝佈置
- 繽紛宴席花藝佈置
- 豪華燈箱花柱兩對
- 多款典雅設計桌巾椅套可依個人喜好混搭顏色與樣式
- 精緻婚宴菜單與桌次圖
- 裝飾用五層婚宴蛋糕

NT\$16,800+10% 每桌8位

詳情請洽宴會及會議部 (02) 2378-8888轉6042

Email: alicia.lin@shangri-la.com

Always Care · Always Here

Wedding Package



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We Care

- Temperature check at reception table
- Sterilize the venue before and after the banquet
- Individually serve each dishes

Package Includes

- Complimentary for guest parking
- Personal wedding assistant
- Excellent audio, visual and high definition display system
- Complimentary guest signature book and gift registration booklet
- Special price for wedding giveaway
- 30% off wedding invitations with pre-selected supplier
- Consultant for wedding run down

Food & Beverage

- Free-flow orange juice & soft drinks
- Complimentary wedding candies
- 10% off for food tasting (limited to one table up to 8 persons)

Decoration

- Flower arrangements on reception table
- Flower arrangements on each banquet table
- Two pairs of flower stands with lights
- Signature choice of linen, seat cover, menu
- Decorative 5-tier wedding cake

NT\$16,800+10% per table for 8 people

For more information, please contact Events Department on (02)2378-8888

Always Care · Always Here
Wedding Package

精選大拼盤

宜蘭烤鴨 / 涼拌貢菜 / 叉燒 / 陳醋木耳/黃瓜海蜇

Shang Palace combination platter

Yilan roasted duck / Cold preserved vegetable / BBQ pork / Marinated black fungus/ Cucumber Jelly fish

花好月圓

Deep-fried sweet lucky dumplings

金湯龍皇白玉燕窩羹

Braised bird's nest with seafood, tofu and pumpkin

什果翡翠芥末蝦球

Fried shrimp ball with assorted fruit, vegetable and mustard sauce

甜核桃鎮江骨

Braised sparerib with sweet walnut

金銀蒜粉絲蒸鮮鮑魚

Steamed abalone and green bean noodle with garlic

香蔥樹子蒸石斑件

Steamed grouper with scallion and cordia dichotoma

原盅雙棗燉土雞

Double-boiled chicken soup with red dates

港式荷香糯米飯

Steamed glutinous rice wrapped with lotus leaf

港式雙美點

Finest selection of Chinese petit fours

銀耳蓮子紅棗湯

White fungus soup with lotus seed and red dates

合時寶島水果盤

Seasonal fruit platter

每桌8位 NT\$ 16,800+10% per table for 8 guests