

遠東宴會廳
香愛戀守 婚宴專案



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

精緻餐飲

- 主廚精選中式美饌
- 主廚特製開胃佳餚
- 餐前雞尾酒會
- 宴席間無限暢飲100%果汁與軟性飲料
- 每桌享用主廚紅酒兩瓶或無限暢飲飯店精選紅酒
- 婚宴佳餚鑑賞享五折優惠 (10位)
- 迎賓巧克力
- 摯愛永恆送客喜糖

豪華佈置

- 精緻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
- 三種進場紅毯款式選擇
- 多款典雅設計桌巾椅套可依個人喜好混搭顏色與樣式
- 裝飾用五層婚宴蛋糕
- 特製冰雕一組
- 精緻婚宴菜單與桌次圖

尊榮禮遇

- 特級套房住宿一晚(視訂房狀況而訂)，包含豪華閣早餐或客房內享用雙人早餐
- 精選香檳、手工蛋糕與幸福水果盤
- 結婚週年禮：超豪華城景客房住宿券乙張
- 文定儀式服務：包含文定儀式用品 富貴高低椅、小圓凳、早生貴子甜茶
- 免費租借兩台新娘禮車BMW730限台北市區內三小時使用
- 360度環景影音聲光設備
- 婚禮主持
- 新娘專屬小管家服務
- 每位貴賓享有婚禮伴手禮乙份或哈根達斯迷你冰淇淋乙杯
- 貴賓簽名簿、禮金簿、簽字筆
- 喜帖印製享七折優惠
- 貴賓免費停車

適用 三樓遠東宴會廳
吉日：NT\$ 1,100,000
好日：NT\$ 850,000
小資日：NT\$ 650,000
以上價格為場地之最低消費金額

五種價位的菜單可供選擇
NT\$ 53,000 | NT\$ 45,000
NT\$ 33,800 | NT\$ 29,800 | NT\$ 26,800
每桌10位，以上價格需另加一成服務費

全新婚宴專案慶開幕 期間限定再送豪華海島蜜月旅行

即日起至2020年12月31日前，預訂專案達最低消費，自下訂日起一年內於遠東宴會廳舉辦婚宴，獨家贈送浪漫海島蜜月之旅。新人可於下列精選三家香格里拉度假酒店擇一入住，並可享桃園機場至目的地雙人來回機票(不含稅金)、每日雙人早餐與迎賓飲品等獨家禮遇，度假酒店可選擇：

- ◆ 馬來西亞哥達金那巴魯(亞庇)香格里拉莎利雅度假酒店 六天五夜豪華海景客房(含機場接送)
- ◆ 馬來西亞檳城香格里拉沙洋度假酒店 四天三夜豪華海景客房(含機場接送)
- ◆ 菲律賓香格里拉長灘島度假酒店 四天三夜豪華海景客房(不含機場接送)

訂席與詳情請洽香格里拉台北遠東國際大飯店宴會部 (02) 7700-3035 或 (02) 7700-3032

The *Grand*
Wedding



Shangri-La's

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Delicate Dining Experience

- Chef's signature delicacies
- Selection of chef's special appetizer
- Pre-event cocktail
- Free flow juice and soft drinks
- Two bottles of chef's selected wine per table or free flow of house wine
- Enjoy 50% off on food tasting for one table (10 persons)
- Welcome chocolates
- Exclusive wedding candies

Elegant Decoration

- Floral arrangement at reception table
- Floral arrangement at all tables
- Two sets of floral lighting stands
- Three choices for aisle carpet
- Multi-choices of designer's table linen, overlay and chair cover
- Decorative five-tier wedding cake
- Special ice carving
- Tailor made table menu and seating chart

Exclusive Privileges on Your Big Day

- Honeymoon stay in Specialty Suite (subject to availability). Enjoy complimentary breakfast at Horizon Lounge or in-room dining for two and special wedding gift from hotel including a bottle of Champagne, honey cake and seasonal fruit platter
- Complimentary amenities and set-up for engagement ceremony
- Complimentary two BMW 730 for limousine service for three hours within Taipei City
- One night complimentary stay at Premier City View room on the anniversary day
- State-of-the-art audio visual system
- Master of ceremonies
- Selected giveaway or Haagen-Dazs ice cream for each guest
- Complimentary guest signature book and gift registration booklet
- 30% off exclusive wedding invitation card with pre-selected supplier
- Complimentary parking for guests

Far Eastern Ballroom

Auspicious date : NT\$ 1,100,000
Normal date: NT\$ 850,000
Non-Auspicious date: NT\$ 650,000
All prices quoted above are minimum charges

Five Types of Menus

NT\$ 53,000 | NT\$ 45,000
NT\$ 33,800 | NT\$ 29,800 | NT\$ 26,800
10 guests per table, all prices are subject
to 10% service charge

Limited Time Special Offer

Book from now till 31 December 2020 and enjoy a complimentary honeymoon trip to one of the following Shangri-La's resorts including flight tickets from Taipei to the destination, daily breakfast and welcome drink for two persons.

- ◆ Five-night stay at a Deluxe Sea View Room at Shangri-La's Rasa Ria Resort & Spa, Kota Kinabalu, Malaysia (including airport transfer)
- ◆ Three-night stay at a Deluxe Sea View Room at Shangri-La's Rasa Sayang Resort & Spa, Penang, Malaysia (including airport transfer)
- ◆ Three-night stay at a Deluxe Sea View Room at Shangri-La's Boracay Resort and Spa, Philippines (excluding airport transfer)

For more information or bookings, please contact Events Department on +886 2 7700 3032 / +886 2 7700 3035

The above package is valid until December 31, 2021, the hotel reserves the right to modify or cancel the package without prior notice

迎賓開胃集 (以下任選五道)

琥珀糖核桃 陳醋雲耳 梅汁番茄 蒜苗宜蘭鴨賞 和風汁冷筍 酸薑皮蛋
乾煸四季豆 蒜味小黃瓜 蒜香櫻花蝦 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Candied walnuts with sesames seeds, Marinated black fungus with vinegar,
Marinated tomato with plum sauce, Yilan smoked duck,
Bamboo shoot salad with Japanese sesame dressing, Century egg with pickled ginger,
Fried string beans, Marinated cucumber with garlic, Fried sakura shrimp with garlic,
Smoked vegetarian tofu roll, Dried fish with peanut, Sweetened taro

香格里拉首碟

香宮烤鴨 智利燻鮭魚 五味九孔鮑 干煎干貝佐柚汁 蜜汁叉燒

Shangri-La Platter

Roasted duck, Smoked salmon with onion, Spicy abalone
Fried scallop with pomelo sauce, BBQ pork

港式佛跳牆

Double boiled 'Buddha jump over the wall' with fish maw, dried scallop,
shitake mushroom, bamboo fungus, Yunnan ham

花好月圓

Deep-fried sweet glutinous rice dumpling

香宮鴻圖乳豬盤

Shang Palace suckling pig platter

金銀蒜黑松露蒸現流活龍蝦

Steamed live spiny lobster with black truffle and garlic

蠔皇吉品鮑扣婆參

Braised abalone and sea cucumber in oyster sauce

美國牛菲力佐紅酒汁

Wok-fried U.S. beef tenderloin with red wine sauce

紅蟳糯米飯

Steamed glutinous rice with crab

年輪蛋糕佐香草鳳梨醬和薄荷奶油

Baumkuchen with vanilla pineapple chutney and minted cream

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 53,000+10% per table for 10 guests

迎賓開胃集 (以下任選五道)

琥珀糖核桃 陳醋雲耳 梅汁番茄 蒜苗宜蘭鴨賞 和風汁冷筍 酸薑皮蛋
乾煸四季豆 蒜味小黃瓜 蒜香櫻花蝦 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Candied walnuts with sesames seeds, Marinated black fungus with vinegar,
Marinated tomato with plum sauce, Yilan smoked duck,
Bamboo shoot salad with Japanese sesame dressing, Century egg with pickled ginger,
Fried string beans, Marinated cucumber with garlic, Fried sakura shrimp with garlic,
Smoked vegetarian tofu roll, Dried fish with peanut, Sweetened taro

香格里拉首碟

香宮烤鴨 屏東炭烤烏魚子 五味九孔 洋蔥智利燻鮭魚 蜜汁叉燒

Shangri-La Platter

Roasted duck, Grilled Pingtung mullet roe, Spicy abalone
Smoked salmon with onion, BBQ pork

花膠響螺燉雞

Double-boiled chicken soup with fish maw and conch

花好月圓

Deep-fried sweet glutinous rice dumpling

鴻圖乳豬盤

Shang palace suckling pig platter

上湯焗活龍蝦

Braised live spiny lobster with broth

蠔皇吉品鮑扣鵝掌

Braised abalone with goose feet

蟲草雲耳蒸活龍虎斑

Steamed live grouper with cordyceps flower and black fungus

東港櫻花蝦臘味糯米飯

Steamed glutinous rice with Chinese sausage and sakura shrimp

抹茶櫻桃泡芙和森林百花蜂蜜泡芙

Macha profiterole with cherry jelly and forest honey profiteroles

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 45,000+10% per table for 10 guests

迎賓開胃集 (以下任選五道)

琥珀糖核桃 陳醋雲耳 梅汁番茄 蒜苗宜蘭鴨賞 和風汁冷筍 酸薑皮蛋
乾煸四季豆 蒜味小黃瓜 蒜香櫻花蝦 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Candied walnuts with sesames seeds, Marinated black fungus with vinegar,
Marinated tomato with plum sauce, Yilan smoked duck,
Bamboo shoot salad with Japanese sesame dressing, Century egg with pickled ginger,
Fried string beans, Marinated cucumber with garlic, Fried sakura shrimp with garlic,
Smoked vegetarian tofu roll, Dried fish with peanut, Sweetened taro

香格里拉首碟

大紅化皮乳豬 海蜇 東港烏魚子 油雞 炸蚵卷

Shangri-La Platter

Suckling pig, Marinated jelly fish, Grilled Pingtung mullet roe
Soy sauce chicken, Deep fried oyster roll

瑤柱松茸響螺燉雞湯

Double-Boiled chicken soup with Matsutake mushroom, sea conch and dried scallop

花好月圓

Deep-fried sweet glutinous rice dumpling

香宮脆皮烤鴨

Signature 'Shang Palace Peking Duck' served with traditional condiments

金銀蒜蒸開邊活波士頓龍蝦

Steamed live Boston lobster with broccoli and garlic sauce

蠔皇上湯八頭鮑扣烏參

Braised abalone and sea cucumber in oyster sauce

羅漢齋扒時蔬

Stir fried vegetable with lotus root, ginkgo nut and mushroom

黑松露蟹肉伊麵

Stewed E-Fu noodle with black truffle and crab meat

椰果荔枝布丁佐波本香草西米露

Coconut & litchi pudding, bourbon vanilla tapioca pearls

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 33,800+10% per table for 10 guests

迎賓開胃集 (以下任選五道)

琥珀糖核桃 陳醋雲耳 梅汁番茄 蒜苗宜蘭鴨賞 和風汁冷筍 酸薑皮蛋
乾煸四季豆 蒜味小黃瓜 蒜香櫻花蝦 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Candied walnuts with sesames seeds, Marinated black fungus with vinegar,
Marinated tomato with plum sauce, Yilan smoked duck,
Bamboo shoot salad with Japanese sesame dressing, Century egg with pickled ginger,
Fried string beans, Marinated cucumber with garlic, Fried sakura shrimp with garlic,
Smoked vegetarian tofu roll, Dried fish with peanut, Sweetened taro

香格里拉首碟

蜜汁叉燒 玫瑰豉油雞 洋蔥智利燻鮭魚 京燒醬蝦球 海蜇

Shangri-La Platter

BBQ pork, Smoked salmon with onion, Braised shrimps with
fermented bean sauce, Marinated jelly fish

廣式佛跳牆

Double boiled 'Buddha jump over the wall' with fish maw, dried scallop,
shitake mushroom, bamboo fungus, Yunnan ham

花好月圓

Deep fried sweet glutinous dumplings

蒜蔥蒸活波士頓龍蝦

Steamed live Boston lobster with garlic, scallion and green bean noodle

香宮脆皮烤鴨

Signature 'Shang palace Peking duck' served with traditional condiments

黃金蟲草雲耳蒸活石斑

Steamed live grouper with cordyceps flower and black fungus

金柱蠔油芥藍

Steamed Chinese broccoli with brown sauce and deep fried dried scallop

荷香臘味糯米飯

Glutinous rice with assorted Cantonese sausage

百香果香蕉塔佐香烤椰子片

24 K Passion & Banana Praline tart, French meringue, toasted coconut flakes

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 29,800+10% per table for 10 guests

迎賓開胃集 (以下任選五道)

琥珀糖核桃 陳醋雲耳 梅汁番茄 蒜苗宜蘭鴨賞 和風汁冷筍 酸薑皮蛋
乾煸四季豆 蒜味小黃瓜 蒜香櫻花蝦 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Candied walnuts with sesames seeds, Marinated black fungus with vinegar,
Marinated tomato with plum sauce, Yilan smoked duck,
Bamboo shoot salad with Japanese sesame dressing, Century egg with pickled ginger,
Fried string beans, Marinated cucumber with garlic, Fried sakura shrimp with garlic,
Smoked vegetarian tofu roll, Dried fish with peanut, Sweetened taro

香格里拉首碟

煙燻素鵝卷 青瓜海蜇 玫瑰豉油雞 京燒醬蝦球 蜜汁叉燒

Shangri-La Platter

Smoked vegetarian tofu roll, Jelly fish and cucumber, Soy sauce chicken,
Braised shrimps with fermented bean sauce, BBQ pork

翡翠雪蛤海鮮羹

Hashima seafood egg drop soup

花好月圓

Deep fried sweet glutinous dumplings

金銀蒜粉絲蒸波士頓龍蝦

Steamed Boston lobster with garlic, scallion and green bean noodle

京都骨拼海鮮卷

Braised pork sparerib with bell pepper and seafood roll

蠔皇蹄筋扣鮑片

Braised sliced abalone and pork tendon in oyster sauce

鮮露清蒸活石斑件

Steamed live grouper with soy sauce

黑松露野菌燴伊麵

Stewed E-Fu noodle with black truffle and mushroom

芒果鮮奶起司蛋糕佐鮮莓

Velvet mango and crème fraiche cheesecake, fresh forest berry

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 26,800+10% per table for 10 guests