

EXTRAVAGANZA SET MENU WEDDING PACKAGE 2020 GRAND BALLROOM

**AT Rp 1,600,000++ PER PERSON – MINIMUM OF 500 PERSONS
MINIMUM REVENUE AT Rp 800,000,000++**

PRIOR TO THE WEDDING

COMPLIMENTARY FOOD TASTING FOR MAXIMUM 10 PERSONS
COMPLIMENTARY FUNCTION ROOM FOR PRE-WEDDING COORDINATION MEETING, WITH REFRESHMENT FOR 20 PERSONS

THE WEDDING RECEPTION

FABULOUS 8-COURSE CHINESE SET MENU
COMPLIMENTARY OF SOFT DRINKS/CHILLED JUICES FOR YOUR GUESTS
COMPLIMENTARY 2 BOTTLES OF SPARKLING CIDER FOR TOASTING CEREMONY
COMPLIMENTARY SPECIAL DESIGNED 8-TIERS WEDDING CAKE
COMPLIMENTARY USAGE OF 2 FUNCTION ROOMS ON THE WEDDING DAY, WITH REFRESHMENT FOR 30 PERSONS
8 SHANGRI-LA SIGNATURE RECEPTION BOOKS
FLORAL DECORATIONS FOR 50 ROUND TABLES
COMPLIMENTARY PARKING VOUCHERS FOR 4 HOURS (5% FROM GUARANTEED PAX)

FOR THE BRIDE AND GROOM

2-NIGHTS ACCOMMODATION IN OUR LUXURIOUS BRIDAL SUITE
IN-ROOM WEDDING AMENITIES, INCLUDING 1 BOTTLE OF CHAMPAGNE AND BREAKFAST FOR 2 PERSONS
90-MINUTES INDONESIAN TREASURE MASSAGE AT THE SHANGRI-LA HEALTH CLUB AND SPA FOR 2 PERSONS
1-NIGHT ANNIVERSARY STAY IN OUR LUXURIOUS BRIDAL SUITE, INCLUSIVE OF BREAKFAST FOR 2 PERSONS
HOTEL DINING VOUCHER VALUED AT Rp 1,500,000 NET
SPECIAL WEDDING GIFT
10% DISCOUNT FOR ENGAGEMENT, BACHELOR/ETTE, BRIDAL SHOWER, BABY SHOWER AT SHANGRI-LA HOTEL JAKARTA

FOR THE FAMILY

1-NIGHT ACCOMMODATION IN 10 DELUXE ROOMS, INCLUSIVE OF 2 BUFFET BREAKFAST AT SATOO
SPECIAL ROOM RATE FOR FAMILY AND FRIENDS

THE HONEYMOON

SPECIAL ROOM RATE FOR EXTENDED HONEYMOON STAY AT ANY SHANGRI-LA HOTELS AND RESORTS PROPERTY
(TERMS AND CONDITION APPLY)

EXTRAVAGANZA MENU

TWO KINDS OF SWEET DIM SUM
(BAKED LOTUS PASTRY, RED BEAN SESAME BALL)

COMBINATION
(DEEP FRIED CRISPY SHRIMP SPRING ROLLS, DEEP FRIED CORN FLAKES MUSHROOM, ROASTED HONEY CHICKEN AND
SPICY JELLY FISH WITH BEEF SHANK)

BRAISED FOUR TREASURE SOUP WITH BIRD'S NEST
(DRY FISH MAW, SEA CUCUMBER, DRY SCALLOP AND CRAB MEAT)

DEEP FRIED KING PRAWN WITH GOLDEN PUMPKIN SAUCE

STEAMED LIVE MARBLE GOBY FISH
WITH ENOKI MUSHROOM, BLACK FUNGUS AND RED DATE

WOK FRIED SCALLOP WITH BROCCOLI IN XO SAUCE

BRAISED WHOLE ABALONE EIGHT HEAD AND BLACK MUSHROOM
WITH GREEN GARDEN IN OYSTER SAUCE

STEAMED FRIED RICE WITH SEAFOOD IN LOTUS LEAF

CHILLED HONEYDEW SAGO CREAM WITH ICE CREAM

CHINESE TEA
