



Pearl Wedding Package

Valid from 1 January until 31 December 2009

**For a minimum of 10 tables from HK\$10,188 per table of 12 persons
the following privileges will be offered**

- One night's accommodation in a Deluxe HarbourView room or two nights' accommodation in a Deluxe PeakView room with American breakfast for two persons by Private Dining
- Honeymoon amenities including champagne, a deluxe fruit bowl and a floral arrangement on the wedding night
- Mah-jong with Chinese tea before dinner for a maximum of six tables
- A bridal dressing room
- Complimentary guest signature book
- Your choice of table linen and seat covers
- Fresh floral centrepiece for each dining table and reception table
- Deluxe floral arrangements for the head tables
- Standard backdrop with gold wording in either English or Chinese with the names of the bride and groom
- A five-tier mock wedding cake for the photo shoot and cake-cutting ceremony
- A fresh fruit cream cake for the reception
- Parking for up to five cars
- Corkage waived for self-brought spirits
- A bottle of house champagne for the toast
- Choice of Chinese or Western march-in background music
- Special discounted room rate for wedding banquet guests
- Complimentary use of hotel audio-visual equipment
- A dinner at Restaurant Petrus, Lobster Bar and Grill or Summer Palace on your first anniversary
- A discount of 50% for a one night anniversary stay in a Deluxe HarbourView room at Island Shangri-La, Hong Kong

Beverage packages as follows:

- Beverage package at HK\$2,080 per table of 12 persons including unlimited soft drinks, beer, mineral water and fresh orange juice from 8pm to 11pm. (Supplement of HK\$350 per table of 12 persons for service throughout the event.)
- Beverage package at HK\$2,280 per table of 12 persons including the above-mentioned drinks plus house red and white wine from 8pm to 11pm. (Supplement of HK\$400 per table of 12 persons for service throughout the event.)
- Beverage package at HK\$2,580 per table of 12 persons including the above-mentioned drinks, house white wine and a choice of the following premium red wine* from 8pm to 11pm. (Supplement of HK\$500 per table of 12 persons for service throughout the event.)

*Please choose **one** of these premium red wines:

French: Chateau La Clare, Medoc;

Australian: Cabernet Sauvignon, Presidents Selection, Wolf Blass

Prices are subject to 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: catering.isl@shangri-la.com



Pearl Wedding Package

CHINESE DINNER MENU I

金陵乳豬全體

Barbecued whole suckling pig

玉帶襯羅衣 (碧綠帶子炒螺片)

Sauteed scallops with sea whelk and garden greens

* 紅燒菜膽金山勾翅

* Braised superior shark's fin soup with heart of cabbage

碧綠鮮鮑片

Braised sliced abalone with garden greens

清蒸海東星斑

Steamed fresh red spotted groupa

金瑤砵酒焗子雞

Baked chicken in port wine and conpoy

海鮮皇炒香苗

Fried rice with seafood

鮮蝦雲吞麵

Noodles with wonton in supreme soup

杏仁露湯丸

Sweetened cream of almond with dumplings

美點映雙輝

Selection of Chinese petits fours

每席港幣\$10,188 (供十二位享用)

HK\$10,188 per table of 12 persons

* 如欲以其他菜式代替魚翅，我們推介以下選擇：

蟹黃雪蛤燴海鮮羹 或 燕窩鷓鴣海鮮羹

* As a substitution for the shark's fin course, we would like to recommend the following:

Seafood broth with hasmar and crab coral or Braised bird's nest with partridge and seafood soup



加一服務費

Price is subject to 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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CHINESE DINNER MENU II

- 鴻運乳豬全體
Barbecued whole suckling pig
- 黃金明蝦球
Sauteed prawns with salted egg yolk
- 格蘭焗嚮螺
Baked sea whelk with Portuguese sauce
- 蟹肉扒雙蔬
Braised crab meat with seasonal vegetables
- * 紅燒海虎翅
* Braised shark's fin soup
- 碧綠鮮鮑片
Braised sliced abalone with garden greens
- 清蒸海東星斑
Steamed fresh red spotted groupa
- 脆皮龍崗雞
Deep-fried crispy chicken
- 飄香荷葉飯
Fried rice with assorted meat in lotus leaves
- 北京餃子麵
Noodles with Beijing dumplings in supreme soup
- 楊枝甘露
Chilled sago soup with pomelo and mango juice
- 合時生果盤
Fresh fruit platter
- 美點映雙輝
Selection of Chinese petits fours

每席港幣\$11,688 (供十二位享用)

HK\$11,688 per table of 12 persons

* 如欲以其他菜式代替魚翅，我們推介以下選擇：

蟹黃雪蛤燴海鮮羹 或 燕窩鷓鴣海鮮羹

* As a substitution for the shark's fin course, we would like to recommend the following:

Seafood broth with hasmar and crab coral or Braised bird's nest with partridge and seafood soup



加一服務費

Price is subject to 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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CHINESE DINNER MENU III

金陵乳豬全體

Barbecued whole suckling pig

蒜子瑤柱甫

Braised whole conpoy with vegetables

碧綠香炒鴛鴦蚌

Sauteed fresh geo duck and clams with garden greens

翡翠子母明蝦球

Sauteed fresh prawns with shrimp roe and seasonal vegetables

* 菜膽肘子北菇燉金山勾翅

* Braised superior shark's fin soup with Yunnan ham and cabbage

碧綠婆參鮮鮑片

Braised sliced abalone with sea cucumber

清蒸海東星斑

Steamed fresh red spotted groupa

蒜香花彫酒焗子雞

Baked chicken with Chinese wine and garlic

鱈魚雞粒炒香苗

Fried rice with diced chicken and diced octopus

上湯煎粉果

Deep-fried shrimp dumplings in supreme soup

鮮百合原燉紅蓮

Double-boiled red dates with fresh lily bulbs

合時生果盤

Fresh fruit platter

美點映雙輝

Selection of Chinese petits fours

每席港幣\$13,388 (供十二位享用)

HK\$13,388 per table of 12 persons

* 如欲以其他菜式代替魚翅，我們推介以下選擇：

蟹黃雪蛤燴海鮮羹 或 燕窩鷓鴣海鮮羹

* As a substitution for the shark's fin course, we would like to recommend the following:

Seafood broth with hasmar and crab coral or Braised bird's nest with partridge and seafood soup



加一服務費

Price is subject to 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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CHINESE DINNER MENU IV

- 鴻運乳豬全體
Barbecued whole suckling pig
- 鮮果龍蝦沙律
Lobster salad with fresh fruits
- 珊瑚扒時蔬
Braised crab coral with garden greens
- XO醬炒帶子
Sauteed scallops with XO sauce
- * 紅燒菜膽金山勾翅
* Braised superior shark's fin soup with cabbage
- 蠔皇原隻三頭湯鮑
Braised whole abalone in oyster sauce
- 清蒸海東星斑
Steamed fresh red spotted groupa
- 薑蔥霸皇雞
Steamed chicken with ginger and green onion
- 菜粒金銀瑤柱炒絲苗
Fried rice with scallops, conpoy and diced vegetables
- 上湯菜肉餃
Vegetable and meat dumplings in supreme soup
- 南北杏雪耳萬壽果
Double-boiled papaya with snow fungus and almonds
- 合時生果盤
Fresh fruit platter
- 美點映雙輝
Selection of Chinese petits fours

每席港幣\$15,888 (供十二位享用)

HK\$15,888 per table of 12 persons

* 如欲以其他菜式代替魚翅，我們推介以下選擇：

燕窩鷓鴣海鮮羹 或 官燕龍蝦靈芝菇羹

* As a substitution for the shark's fin course, we would like to recommend the following:

Braised bird's nest with partridge and seafood soup or Braised superior bird's nest with lobster soup



加一服務費

Price is subject to 10% service charge

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