

## *Signature Wedding Packages*

valid from 1 January until 31 December 2024  
(Except for Island Ballroom – valid from 1 January 2024 until 31 March 2024)

<b><i>Elegance</i></b>	<b>HK\$18,388 per table</b>
<b><i>Glamour</i></b>	<b>HK\$20,388 per table</b>
<b><i>Indulgence</i></b>	<b>HK\$23,988 per table</b>
<b><i>Extravaganza</i></b>	<b>HK\$31,388 per table</b>

### **For a minimum of 5 tables of 12 persons:**

- An exquisite Chinese menu prepared by the culinary team of Michelin-starred Summer Palace inclusive of hotel's signature dish
- Complimentary valet parking for a maximum of five cars
- Complimentary use of a bridal dressing room
- A five-tier mock wedding cake for photo-taking and cake-cutting ceremony
- A fresh fruit cream cake for the reception
- Corkage waived for self-brought spirits
- Elegant wedding guest book
- Your choice of stylish table linen and seat covers
- Deluxe fresh floral centerpiece on each dining table
- Complimentary use of the hotel's LCD projectors and PA system
- 20% discount on menu tasting (minimum six persons for dinner reception)

### **Additional privileges will be offered with our compliments for a minimum of 25 tables of 12 persons:**

- Complimentary two nights stay in Cityview Suite with breakfast for two persons daily
- Late supper for bride & groom on wedding night in suite
- Customised wedding backdrop with names of bride and groom
- Chauffeured Mercedes-Benz for three hours
- Complimentary valet parking for a maximum of ten cars
- A signature wedding gift for your guests
- Complimentary use of a mahjong room with Chinese tea before dinner
- A bottle of house champagne for the toast
- First anniversary dining voucher valued at HK\$2,000 net in one of the restaurants at Island Shangri-La, Hong Kong
- Exclusive spa voucher valued at HK\$2,000 net in YUN Wellness at Island Shangri-La, Hong Kong

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

- **HK\$3,680 for 3 hours**, HK\$200 for each additional hour per table of 12 persons  
Soft drinks, beer and fresh orange juice
- **HK\$3,980 for 3 hours**, HK\$220 for each additional hour per table of 12 persons  
House red and white wines, soft drinks, beer and fresh orange juice
- **HK\$4,280 for 3 hours**, HK\$240 for each additional hour per table of 12 persons  
Australian/New Zealand red and white wines, soft drinks, beer and fresh orange juice
- **HK\$4,680 for 3 hours**, HK\$260 for each additional hour per table of 12 persons  
French red and white wines, soft drinks, beer and fresh orange juice

Prices are subject to 10% service charge



## ELEGANCE CHINESE DINNER MENU

金陵乳豬全體  
Barbecued whole suckling pig

\* 香草天椒蘆筍爆蝦球  
Sautéed prawns with asparagus, herb and chili pepper

竹笙瑤柱燕窩羹  
Braised bird's nest soup with conpoy and bamboo fungus

\* 碧綠蠔皇原隻六頭湯鮑  
Braised whole 6-head abalone with seasonal greens in oyster sauce

清蒸海東星斑  
Steamed fresh spotted garoupa

\* 亞麻籽焗子雞  
Baked chicken with flaxseed

金瑤帶子燒鴨炒飯  
Fried rice with roasted duck, conpoy and scallop

\* 嫩雞青菜煨麵線  
Soft noodles with silky chicken and vegetable in supreme soup

生磨合桃露、笑口棗及桂花糕  
Sweetened cream with walnut  
Chinese petits fours

**HK\$18,388 per table of 12 persons** 每席供12位享用

### \*Alternative selections

香草天椒蘆筍爆蝦球 Sautéed prawns with asparagus, herb and chili pepper	油雞縱菌百合蘆筍炒帶子 Sautéed prawns and scallops with marinated termite mushroom, lily bulbs, and asparagus (a supplement charge of HK\$600 per table)
碧綠蠔皇原隻六頭湯鮑 Braised whole 6-head abalone with seasonal greens in oyster sauce	碧綠蠔皇原隻六頭湯鮑扣鵝掌 Braised whole abalone with goose web and seasonal greens in with oyster sauce (a supplement charge of HK\$900 per table)
亞麻籽焗子雞 Baked chicken with flaxseed	脆皮炸子雞 Deep-fried crispy chicken (Alternative selection with no additional charges)
嫩雞青菜煨麵線 Soft noodles with silky chicken and vegetable in supreme soup	蝦子乾燒伊麵 Braised e-fu noodles with shrimp roes (Alternative selection with no additional charges)

招牌名菜 Signature dish

Prices are subject to 10% service charge

由於價格變動及貨源關係，港島香格里拉保留修改以上菜單價格及項目之權利。  
Island Shangri-La, Hong Kong reserves the right to alter the above menu price and items,  
due to unforeseeable market price fluctuations and availability.

Island Shangri-La, Hong Kong 港島香格里拉

Pacific Place, Supreme Court Road, Central, Hong Kong SAR 香港中區法院道太古廣場  
Tel 電話 (852) 2877 3838 Fax 傳真 (852) 2521 8742 Website 網址 www.shangri-la.com



## GLAMOUR CHINESE DINNER MENU

- 金陵乳豬全體  
Barbecued whole suckling pig  
\* 紫淮山蘆筍百合炒蝦球  
Sautéed prawns with purple yam, asparagus and lily bulbs  
☞ 松露醬白汁芝士海鮮焗釀鮑貝  
Baked mixed seafood with cheese and truffle sauce  
\* 羊肚菌竹筍扒時蔬  
Braised vegetables with morel mushrooms and bamboo piths  
棗皇海螺燉烏雞  
Double boiled chicken soup with red dates and sea whelk  
\* ☞ 蠔皇原隻六頭湯鮑扣鵝掌  
Braised whole 6-head abalone with goose web in oyster sauce  
清蒸海東星斑  
Steamed fresh spotted garoupa  
\* 古法鹽焗雞  
Traditional baked salted chicken  
瑤柱蟹肉燴絲苗  
Braised rice with crab meat and conpoy  
上湯煎粉果  
Pan-fried shrimp dumplings in supreme soup  
☞ 楊枝甘露、牡丹酥及椰汁紅豆糕  
Chilled sago cream with mango juice and pomelo  
Chinese petits fours

**HK\$20,388 per table of 12 persons** 每席供12位享用

### \*Alternative selections

紫淮山蘆筍百合炒蝦球 Sautéed prawns with purple yam, asparagus and lily bulbs	脆杞子百合蘆筍炒螺片 Braised sliced sea whelk with crispy dried wolfberries, lily bulbs and asparagus (a supplement charge of HK\$1,200 per table)
羊肚菌竹筍扒時蔬 Braised vegetables with morel mushrooms and bamboo piths	羊肚菌淮山燉玉環柱甫 Double-boiled marrow ring stuffed with conpoy, morel mushrooms and yam (a supplement charge of HK\$800 per table)
☞ 蠔皇原隻六頭湯鮑扣鵝掌 Braised whole 6-head abalone with goose web in oyster sauce	☞ 蠔皇原隻六頭湯鮑扣遼參 Braised whole 6-head abalone with sea cucumber in oyster sauce (a supplement charge of HK\$1,500 per table)
古法鹽焗雞 Traditional baked salted chicken	脆皮炸子雞 Deep-fried crispy chicken (Alternative selection with no additional charges)

☞ 招牌名菜 Signature dish

Prices are subject to 10% service charge

由於價格變動及貨源關係，港島香格里拉保留修改以上菜單價格及項目之權利。  
Island Shangri-La, Hong Kong reserves the right to alter the above menu price and items, due to unforeseeable market price fluctuations and availability.

Island Shangri-La, Hong Kong 港島香格里拉

Pacific Place, Supreme Court Road, Central, Hong Kong SAR 香港中區法院道太古廣場  
Tel 電話 (852) 2877 3838 Fax 傳真 (852) 2521 8742 Website 網址 www.shangri-la.com



## INDULGENCE CHINESE DINNER MENU

- 金陵乳豬全體  
Barbecued whole suckling pig  
\* 碧綠法國鴿甫炒蝦球  
Sautéed prawns with French pigeon fillet and vegetables  
☞ 格蘭焗響螺  
Baked stuffed sea whelk with Portuguese sauce  
\* 羊肚菌扒百花玉環  
Braised morel mushrooms with minced shrimp in vegetable marrow  
☞ 松茸鮑魚燉螺頭  
Double boiled sea whelk soup with abalone and matsutake mushrooms  
☞ 碧綠遼參扣北菇  
Braised sea cucumber with black mushroom in oyster sauce  
清蒸海東星斑  
Steamed fresh spotted groupa  
鹽香黃油雞  
Baked chicken with salt and spices  
飄香荷葉飯  
Steamed rice wrapped in lotus leaves  
\* 鮑汁雜菌炆伊麵  
Stewed e-fu noodles with assorted mushrooms in abalone sauce  
百合紅蓮燉蘆薈、香蕉煎堆仔及合桃酥  
Double-boiled aloe vera with red dates and lily bulbs  
Chinese petits fours

HK\$23,988 per table of 12 persons 每席供12位享用

### \*Alternative selections

碧綠法國鴿甫炒蝦球 Sautéed prawns with French pigeon fillet and vegetables	☞ 鮮淮山露筍炒龍蝦球 Sautéed fresh lobster with fresh yam and asparagus (a supplement charge of HK\$3,000 per table)
羊肚菌扒百花玉環 Braised morel mushrooms with minced shrimp in vegetable marrow	鮮蟲草花扒竹筍蘆筍卷 Braised asparagus rolled with cordyceps flower and bamboo piths (a supplement charge of HK\$300 per table)
鮑汁雜菌炆伊麵 Stewed e-fu noodles with assorted mushrooms in abalone sauce	蟹肉燴伊麵 Braised e-fu noodles with crab meat (a supplement charge of HK\$300 per table)
鹽香黃油雞 Baked chicken with salt and spices	脆皮炸子雞 Deep-fried crispy chicken (Alternative selection with no additional charges)

☞ 招牌名菜 Signature dish

Prices are subject to 10% service charge

由於價格變動及貨源關係，港島香格里拉保留修改以上菜單價格及項目之權利。  
Island Shangri-La, Hong Kong reserves the right to alter the above menu price and items,  
due to unforeseeable market price fluctuations and availability.

Island Shangri-La, Hong Kong 港島香格里拉

Pacific Place, Supreme Court Road, Central, Hong Kong SAR 香港中區法院道太古廣場  
Tel 電話 (852) 2877 3838 Fax 傳真 (852) 2521 8742 Website 網址 www.shangri-la.com



## EXTRAVAGANZA CHINESE DINNER MENU

焦糖鳳梨乳豬多士  
Barbecued suckling pig toast with pineapple in caramel sauce

金盞鮮舞茸百合炒龍蝦球  
Sautéed fresh lobster with lily bulb, maitake mushroom and calendula

鮑魚扒百花玉環  
Braised abalone with minced shrimp in vegetable marrow

🌀 黃金焗釀鮮蟹蓋  
Baked Stuffed crab shell

🌀 天籽蘭花淮杞燉螺頭  
Double-boiled sea whelk with yam, dried wolfberries and dendrobium orchid

🌀 蠔皇蝦子燴關東遼參  
Braised Kanto sea cucumber and shrimp roe in oyster sauce

清蒸海東星斑  
Steamed fresh spotted groupa

脆皮炸子雞  
Deep-fried crispy chicken

鮮蝦飄香荷葉飯  
Steamed rice with prawns wrapped in lotus leaf

瑤柱金菇燴稻庭烏冬  
Inaniwa udon with conpoy and enoki mushrooms

開心果露、香芒糯米糍及奶黃煎堆仔  
Sweetened cream of pistachio  
Chinese petits fours

合時鮮果盤  
Fresh seasonal fruit platter

**HK\$31,388 per table of 12 persons** 每席供12位享用

🌀 招牌名菜 Signature dish

Prices are subject to 10% service charge

由於價格變動及貨源關係，港島香格里拉保留修改以上菜單價格及項目之權利。  
Island Shangri-La, Hong Kong reserves the right to alter the above menu price and items,  
due to unforeseeable market price fluctuations and availability.

Island Shangri-La, Hong Kong 港島香格里拉

Pacific Place, Supreme Court Road, Central, Hong Kong SAR 香港中區法院道太古廣場  
Tel 電話 (852) 2877 3838 Fax 傳真 (852) 2521 8742 Website 網址 www.shangri-la.com