

Wedding Buffet Lunch Packages

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

At HK\$1,200 per person, the following privileges will be offered for a minimum of 50 persons:

- 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
- Corkage waived for self-brought spirits
- Elegant wedding guest book
- Your choice of stylish table linen and seat covers
- Deluxe fresh floral centerpieces for all dining tables
- Complimentary use of the hotel's LCD projectors and PA system

The following additional privileges will be offered for a minimum of 200 persons or above:

- Chauffeured Mercedes-Benz for two hours
OR
- One night in Grand Premier Peak View Room

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

- **HK\$320 per person** for 2 hours, HK\$130 for each additional hour per person
Soft drinks, beer, and fresh orange juice
- **HK\$350 per person** for 2 hours, HK\$150 for each additional hour per person
House red and white wines, soft drinks, beer, fresh orange juice
- **HK\$370 per person** for 2 hours, HK\$170 for each additional hour per person
Australian/New Zealand red and white wines, soft drinks, beer, fresh orange juice
- **HK\$400 per person** for 2 hours, HK\$190 for each additional hour per person
Bordeaux red and Burgundy white wines, soft drinks, beer, fresh orange juice

Prices are subject to 10% service charge

WEDDING LUNCH BUFFET

Cold selection 冷盤

Selection of nigiri and maki rolls 各式壽司及卷物

Smoked Scottish salmon with horseradish cream and red onion 煙蘇格蘭三文魚配辣根忌廉醬及紅洋蔥

Lobster and prawn cocktail, yuzu caviar, basil 龍蝦及大蝦配柚子魚子醬

European-style prime cold cuts, rye bread roll 西式冷盤配黑麥麵包

Seared ahi tuna, marinated asparagus, pink pepper 香煎吞拿魚配蘆筍及粉紅椒

Aged Parma ham, cantaloupe melon, mint 巴馬火腿配哈密瓜

Salad 沙律

Mixed organic green lettuce, sprouts, herbs 有機雜菜沙律

Heirloom tomato and buffalo mozzarella with pesto 蕃茄水牛芝士配意大利青醬

Tandoori chicken, pomelo, tomato and mango salad 印度烤雞柚子蕃茄香芒沙律

Mixed marinated mushroom salad, organic herbs 雜錦蘑菇沙律配有機香草

Thai style green papaya salad 泰式青木瓜沙律

Dressing 醬汁

House 秘製 / Italian 意式 / French 法式 / Yoghurt 乳酪

Soup 湯

Lobster bisque 龍蝦濃湯

Hot selection 熱盤

Sustainable seared sea bass, tomato salsa, coriander 香煎鱸魚配番茄莎莎醬

Braised beef cheek with mashed potato and shallot sauce 燴牛面頰配薯蓉及紅蔥頭汁

Free-range chicken breast, glazed carrots, parsley 雞胸肉配蘿蔔

Grilled lamb chops with mint jelly 香烤羊扒

Sautéed assorted vegetables 炒雜錦蔬菜

Stir-fried flat noodle with beef 乾炒牛河

Green curry chicken with steamed rice 青咖喱雞配香苗

Macaroni and cheese gratin, vine ripened tomato sauce 焗芝士通心粉配蕃茄醬

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

WEDDING LUNCH BUFFET (CONT'D)

Carving 烤肉

Australian prime beef rib eye Home-style fries, sauce Béarnaise, black sea salt 澳洲肉眼扒配薯條及蛋黃醬

Dessert 甜品

Strawberry cheesecake 士多啤梨芝士蛋糕

Crunchy Valrhona chocolate cake 香脆朱古力蛋糕

Bourbon vanilla panna cotta 雲呢拿奶凍

Lemon meringue pie 香檸酥皮批

Assorted French pastries 精選法式西餅

Warm bread and butter pudding with condiments 暖麵包牛油布丁

Mocha éclairs, Madeleine 各式泡芙及馬德蓮蛋糕

Sliced seasonal fruits 合時鮮果拼盤

HK\$1,200 per person

* The above menu is based on a minimum of 100 persons over a two-hour period.
For 50 - 99 persons, please select four items from the cold selection, four salads,
six items from the hot selection and five desserts.

* 此菜單只適用於最少100位賓客，供應時間為兩小時。
若人數為50 - 99位，請選擇四款冷盤、四款沙律、六款熱盤及五款甜品。

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BUFFET STATION (OPTIONAL)

Prepared to order by the chef

Fish tartare station 鮮魚鞑靼

Scallop, tuna and smoked salmon tartare seasoned with sashimi sauce

帶子、吞拿魚及煙三文魚鞑靼

HK\$9,000

For 50 persons 供50人享用

Smoked salmon and gravlax station 薄切三文魚柳

Smoked salmon and gravlax with melba toast

Horseradish cream and dill sweet mustard dressing

傳統煙燻及香草三文魚配多士、辣根汁及刁草芥末醬汁

每份HK\$2,000 per tray

Minimum of four trays

最少預訂四份

Caviar station 魚子醬

Farmed caviar

on ice with blinis and condiments

各式魚子醬及配料

Market price 時價

Minimum of one tin of 250 grams

最少預訂一罐 (每罐250克)

Caesar salad station 凱撒沙律

With garlic croutons and Parmesan shaving

配蒜茸麵包粒及巴馬臣芝士

HK\$6,800

For 50 persons 供50人享用

Peking duck station 北京片皮鴨

Peking duck with Chinese pancakes, hoisin sauce and spring onions

北京片皮鴨配中式薄餅、海鮮醬及葱段

每隻HK\$1,000 per duck

Minimum of five ducks 最少預訂五隻

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BUFFET STATION (OPTIONAL)

Prepared to order by the chef

Roast suckling pig station 脆皮乳豬

Roast suckling pig with hoisin sauce

脆皮乳豬配海鮮醬

每隻HK\$2,000 per pig

Minimum of three pigs 最少預訂三隻

Foie gras station 香煎鵝肝

Home-made foie gras in torchon with toasted farmer bread
and pan-fried foie gras, truffle sauce

自製鵝肝醬配多士、香煎鵝肝、松露汁

HK\$13,000

For 50 persons 供50人享用

Congee station 生滾粥

Red crabs, sliced fish, spring onions, Chinese parsley, Chinese celery,
ginger julienne, peanuts, fried dough and lettuce julienne

紅蟹、魚片、蔥花、芫茜、芹菜、薑絲、花生、油炸鬼、生菜絲

HK\$6,100

For 50 persons 供50人享用

Hot noodle station 東方麵食

Selection of noodles with wonton, fish balls,

sliced beef, shrimp and chilli oil, soya sauce, spring onions, Chinese parsley and chilli paste

各式麵食、雲吞、魚蛋、牛肉、蝦及辣椒油、醬油、蔥花、芫茜、辣椒醬

HK\$7,000

For 50 persons 供50人享用

Pasta station 意大利粉

Penne rigate with herb tomato sauce, wild mushrooms or carbonara

長通粉配香草茄汁、野菌汁或白汁煙肉

HK\$7,000

For 50 persons 供50人享用

Quesadilla station 墨西哥烘餅

Smoked chicken, shrimps and chorizo with salsa and dip

煙雞肉、蝦、香辣西班牙腸配墨西哥辣汁

HK\$6,400

For 50 persons 供50人享用

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BUFFET STATION (OPTIONAL)

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Cheese cake and hot souffle station 芝士餅及梳乎厘

With seasonal berries and sauce

配時令鮮莓及醬汁

HK\$5,300

For 50 persons 供50人享用

Waffle station 香烘窩夫餅

With whipped cream, fruit coulis, maple syrup and seasonal berries

配忌廉、鮮果醬汁、楓葉糖漿及時令鮮莓

HK\$5,400

For 50 persons 供50人享用

Crepe Suzette station 法式薄烤餅

HK\$5,500

For 50 persons 供50人享用

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