

Signature Wedding Packages Harbour Room & Kowloon Room

Valid from 1 January until 31 December 2026

The extensive choices of menus are priced from HK\$ 14,888 per table.

Please see attached.

Beverage Packages:

- Priced at HK\$ 2,500 per table of 12 persons, the package includes an unlimited serving of soft drinks, local beer
 and fresh orange juice from 7pm to 11pm (Supplement of HK\$ 300 per table of 12 persons will be applied for
 two additional hours)
- Priced at HK\$ 2,900 per table of 12 persons, the package includes an unlimited serving of soft drinks, local beer, fresh orange juice and house red & white wines from 7pm to 11pm (Supplement of HK\$ 400 per table of 12 persons will be applied for two additional hours)
- Priced at HK\$ 3,500 per table of 12 persons, the package includes an unlimited serving of soft drinks, local beer, fresh orange juice and premium red & white wines from 7pm to 11pm (Supplement of HK\$ 500 per table of 12 persons will be applied for two additional hours)

For a minimum of 5 tables, the following privileges will be offered with the hotel's compliments:

- One-night accommodation in a Deluxe Room (bridal room) with honeymoon amenities
- Breakfast at Café Kool or via room service for two persons
- Three-tier dummy wedding cake for the cake-cutting ceremony
- 6-lb fresh fruit cream cake
- Mahjong service
- Chinese tea service throughout the entire reception
- A bottle of Champagne for toasting
- · Free corkage for self-brought hard liquor and one bottle of self-brought wine per table
- · Use of our in-house standard audio-visual equipment
- Complimentary guest signature book
- Fresh floral centerpiece on all dining tables and reception table
- Your choice of an extensive collection of table linens and seat covers
- A signature wedding gift for your guests
- Recommendations of professional wedding venue decoration consultant
- Wedding backdrop with the names of the bride and groom
- Complimentary valet parking for the host and a special valet parking rate for banquet guests
- Preferential room rates for additional rooms or stay extensions

Prices are subject to 10% service charge

For enquiries or reservations, please contact our Events Management team at (852) 2733 8794 or email to events.ksl@shangri-la.com



「圓·美囍宴」計劃 海景廳及九龍廳

適用於 2026 年 1 月 1 日至 12 月 31 日之囍宴

多款精心設計之菜譜售價為每席港幣 14.888 元起,有關詳情請參閱附件。

優惠酒水套餐:

- 每席(十二位用)以優惠價港幣 2,500 元:晚上七時至十一時晚宴舉行期間,四小時無限供應汽水、本地啤酒及鮮橙汁 (額 外兩小時需另加每席港幣 300 元)
- 每席(十二位用)以優惠價港幣 2,900 元:晚上七時至十一時晚宴舉行期間,四小時無限供應汽水、本地啤酒、鮮橙汁及精 選紅白餐酒 (額外兩小時需另加每席港幣 400 元)
- 每席(十二位用)以優惠價港幣 3,500 元:晚上七時至十一時晚宴舉行期間,四小時無限供應汽水、本地啤酒、鮮橙汁及高級紅白酒 (額外兩小時需另加每席港幣 500 元)

筵開 5 席或以上之婚宴,即享下列優厚禮遇:

- 免費入住豪華蜜月客房一晚及享用蜜月禮品
- 婚宴翌日可在客房內或於 Café Kool 享用二人早餐
- 三層模型結婚蛋糕供拍照之用
- 奉送六磅鮮果忌廉蛋糕
- 免費提供麻將供賓客耍樂
- 免費提供中國香茗
- 奉送祝酒香檳乙瓶
- 免收自備烈酒開瓶費及每席免收自備餐酒開瓶費乙瓶
- 使用酒店提供的視聽器材
- 免費提供賓客簽名名冊乙本
- 每席及迎賓處新鮮花卉裝飾
- 每席均提供多種檯布及椅套以供選擇
- 每位賓客獲贈婚宴回禮禮品
- 推薦專業婚宴會場佈置顧問
- 提供中式或西式婚宴牌匾
- 主家免費泊車,赴宴之賓客皆可享有泊車優惠
- 預訂額外客房或延長住宿均可享優惠價格

以上價格須另收加一服務費

如有任何查詢或預訂·請與宴會及會議統籌部聯絡 電話: (852) 2733 8794 電郵: events.ksl@shangri-la.com



SHANGRI-LA

「圓·美囍宴」計劃 Signature Wedding Packages

優雅婚慶菜譜 I Elegance Dinner Menu I

紅袍金豬滿華堂 Barbecued whole suckling pig

翡翠金銀大蝦球 Wok-fried and deep-fried prawns with seasonal greens

♣ 淮山杞子竹笙燉海螺
Double-boiled sea conch with Chinese yam, wolfberries and bamboo fungus

碧綠蠔皇花菇伴鮑甫 Braised sliced abalone and flower mushrooms with seasonal greens in oyster sauce

蟲草花雲耳蒸大星斑
Steamed spotted garoupa with cordyceps flower and black fungus

當紅炸子雞 Crispy fried chicken

櫻花蝦海鮮炒飯 Fried rice with assorted seafood and sergestid shrimp

鮑汁瑤柱炆伊麵 Braised E-fu noodles with conpoy in abalone sauce

紅棗圓肉燉銀耳 *
Sweetened snow fungus soup with red dates and longans

美點雙輝映 * Chinese petits fours

每席十二位港幣 14,888 元 HK\$ 14,888 per table of 12 persons

須另收加一服務費 Price is subject to 10% service charge

由於價格變動及貨源關係,九龍香格里拉保留修改以上菜單價格及項目之權利 Kowloon Shangri-La, Hong Kong reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.



SHANGRI-LA

「圓·美囍宴」計劃 Signature Wedding Packages

優雅婚慶菜譜 II Elegance Dinner Menu II

紅袍金豬滿華堂 Barbecued whole suckling pig

碧綠玉帶蝦球 Sautéed prawns with scallops and seasonal vegetables

№ 姫松茸海參燉雞
Double-boiled chicken broth with blaze mushroom and sea cucumber

碧綠蠔皇花菇伴湯鮑 Braised whole abalone and flower mushrooms with seasonal greens in oyster sauce

蔥油頭抽蒸大東星 Steamed spotted garoupa with scallion oil and premium soy sauce

> 芝麻鹽焗雞 Baked chicken with sesame

蝦乾鴨粒瑤柱荷葉飯 Fried rice with dried shrimp, diced duck and conpoy wrapped in a lotus leaf

> 高湯菜肉雲吞 Pork wontons served in supreme broth

紅豆沙蓮子百合湯圓 *
Sweetened red bean cream with lotus seeds, lily bulbs and glutinous rice dumplings

美點雙輝映 * Chinese petits fours

每席十二位港幣 15,988 元 HK\$ 15,988 per table of 12 persons

須另收加一服務費 Price is subject to 10% service charge



「圓·美囍宴」計劃 Signature Wedding Packages

豪華婚慶菜譜 Glamour Dinner Menu

紅袍金豬滿華堂 Barbecued whole suckling pig

夏果翡翠炒蝦球 Sautéed prawns with macadamia nuts and seasonal greens

香脆百花炸蟹鉗 Deep-fried crab claws coated with minced shrimp

瑤柱花菇扒翡翠 Braised conpoy with flower mushrooms and seasonal greens

▶ 天子蘭花膠燉竹絲雞 Double-boiled silky fowl broth with fish maw and dendrobium orchid

> 碧綠蠔皇湯鮑扣鵝掌 Braised whole abalone and goose web with seasonal vegetables in oyster sauce

蔥油蒸大東星 Steamed spotted garoupa with superior light soy sauce

南乳脆皮雞 Roasted crispy chicken marinated with preserved bean curd sauce

> 蟹籽海鮮黃金炒飯 Fried rice with crab roe, seafood and salted egg yolk

上湯鮮蝦水餃 Shrimp dumplings served in supreme broth

椰汁香芋紫米露 *
Sweetened black glutinous rice with coconut milk and taro

美點雙輝映 * Chinese petits fours

每席十二位港幣 16,988 元 HK\$ 16,988 per table of 12 persons

須另收加一服務費 Price is subject to 10% service charge

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「圓·美囍宴」計劃 Signature Wedding Packages

華麗婚慶菜譜 Indulgence Dinner Menu

紅袍金豬滿華堂 Barbecued whole suckling pig

XO 醬露筍炒玉帶蝦球 Sautéed scallops and prawns with asparagus and X.O. sauce

> 黃金海鮮焗釀響螺 Baked sea whelk stuffed with assorted seafood

> > 發菜多子柱甫

Braised conpoy with garlic, black moss and seasonal greens

▶ 日本舞茸菇花膠燉雞 Double-boiled chicken broth with fish maw and maitake mushrooms

紅燒原隻五頭湯鮑 Braised whole 5-head abalone with seasonal greens in oyster sauce

蔥油蒸大東星 Steamed spotted garoupa in superior light soy sauce

風沙脆皮雞 Crispy-fried chicken with golden garlic crumbs

蝦頭油海鮮炒香苗 Fried rice with assorted seafood and shrimp oil

方魚鮮菌炆伊麵 Braised E-fu noodles with dried flounder fish and mushrooms

紅棗桂圓雪蓮子燉桃膠 *
Sweetened peach gum soup with red dates, longans and lotus seeds

美點雙輝映 * Chinese petits fours

每席十二位港幣 18,688 元 HK\$ 18,688 per table of 12 persons

須另收加一服務費 Price is subject to 10% service charge

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「圓·美囍宴」計劃 Signature Wedding Packages

經典婚慶菜譜 Extravaganza Dinner Menu

錦繡龍鳳金豬 (19K 乳豬) Barbecued whole suckling pig

松露醬露筍螺片玉帶 Sautéed scallops and sliced whelk with seasonal greens and black truffle sauce

> 芝士黃金釀鮮蟹蓋 Crab shell filled with crab meat and cheese

蟲草花瑤柱扒雙囍蔬 Braised conpoy and cordyceps flowers with two kinds of seasonal vegetables

检替竹笙釀蒸窩卷燉雞
Double-boiled chicken and matsutake mushroom soup with bamboo pith roll with bird's nest and Yunan ham

碧綠五頭湯鮑扣金玉參 Braised whole 5-head abalone with Australian yellow sea cucumber

鳳脂花雕蒸大東星 Steamed spotted garoupa with Hua Diao wine and chicken oil

> 當紅炸子雞 Crispy fried chicken

黃金阿拉斯加蟹肉炒飯 Fried rice with Alaskan crab meat and salted egg yolk

高湯鵝肝鮮蝦雲吞 Shrimp wonton with foie gras served in supreme broth

> 中式甜品薈萃 Chinese dessert platter

每席十二位港幣 24,888 元 HK\$ 24,888 per table of 12 persons

№ 招牌名菜 Signature dish

須另收加一服務費 Price is subject to 10% service charge

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升級選項 Alternative selections:

選項 1 Option 1 - 甜品薈萃 Dessert Platter 另加每席十二位港幣960元 Supplement of HK\$ 960 per table of 12 persons (可選3款 Please choose 3 types from the following)

選項 2 Option 2 – 自助甜品 Dessert buffet

另加每席十二位港幣1,800元 (適用於5席或以上)

Supplement of HK\$ 1,800 per table of 12 persons (minimum 5 tables of 12 persons) (可選8款 Please choose 8 types from the following)

紅絲絨紙杯蛋糕配忌廉芝士 Red velvet cupcake with cream cheese frosting

香濃朱古力布朗尼配覆盆子 Double chocolate brownies with raspberries

朱古力咖啡法式小蛋糕
Chocolate coffee financier N

牛奶朱古力柑橘撻
Milk chocolate clementine tartlet N

雜莓芝士餅 Mixed berries cheesecake

馬斯卡邦芝士忌廉芒果蛋白酥 Mascarpone vanilla pavlova with fresh mango G/F

> 雲呢拿焦糖燉蛋 Vanilla crème brûlée

蛋白檸檬撻配橘子醬
Lemon tartlet with meringue and citrus gel N

栗子蛋糕配黑加侖子果醬 Chestnut cake slice with blackcurrant gel N

茉莉花忌廉泡芙 Jasmine tea choux craquelin N

歌劇院蛋糕伴咖啡忌廉 Opera cake with coffee cream

> 抹茶提拉米蘇 Matcha-misu

法式開心果草莓小蛋糕配吉士 Pistachio strawberry financier with diplomat cream N

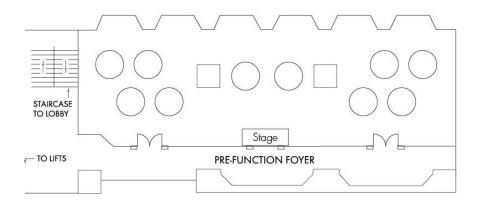
時令鮮果撻 Exotic fresh fruit tartlet N

N Contains nut 含堅果 G/F Gluten free 無麵筋

須另收加一服務費 Price is subject to 10% service charge



VICTORIA HARBOUR HARBOUR ROOM

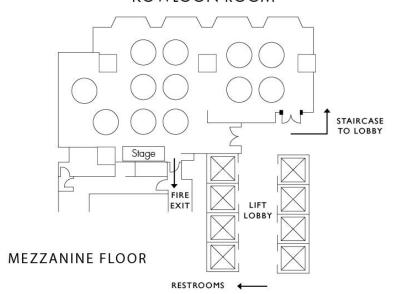


MEZZANINE FLOOR

Name of Venue	Dinner Dance	Buffet	Western Banquet	Chinese Banquet	Reception	Length ft./m	Width ft./m	Total Sq. ft./m (to nearest ft. or m.)	Ceiling Height
The Harbour Room	96	96	120	10 (T)	145	27'/8m	79′/24m	2133′/192m²	8'/2.4m

VICTORIA HARBOUR

KOWLOON ROOM



Name of Venue	Dinner Dance	Buffet	Western Banquet	Chinese Banquet	Reception	Length ft./m	Width ft./m	Total Sq. ft./m (to nearest ft. or m.)	Ceiling Height
The Kowloom Room	96	96	120	10 (T)	150	38′/12m	62′/19m	1980′/180m²	8′/2.4m