

L'amour à Paris

Wedding

3F Far Eastern Grand Ballroom
2F Shangri-La Ballroom



台北遠東香格里拉
SHANGRI-LA
FAR EASTERN
TAIPEI

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201 Tun Hwa S. Road, Section 2, Taipei 10675, Taiwan. www.shangri-la.com/taipei

Exclusive Privileges on Your Big Day

- Honeymoon stay in Plaza Suite for two nights including complimentary buffet breakfast or in-room dining for two
- In room amenity Moët & Chandon, handmade cake and fruit plate
- One paire of Eiffel Tower ice sculpture
- Special gifts of TRUDON scented wax on main table
- Booked Far Eastern Ballroom (3F) will receive one set of Baccarat BELUGA whiskey tumblers (valued at NT\$8,200)

Delicate Dining Experience

- Chef's signature Chinese delicacies and selection appetizer or French set menu
- Free flow juice and soft drinks
- Two bottles of selected wine per table or free flow of house wine
- Pre-event mocktail with canapé for 80 guests
- Pre ceremony meal for Groom and Bride
- Welcome chocolates
- Exclusive wedding candies

Elegant Decoration

- Floral arrangement at reception table, all tables and two sets of floral lightbox stands
- Multi-choices of designer's table linen, overlay and chair cover
- Champagne tower
- Tailor made table menu and seating chart
- State-of-the-art audio visual system
- Complimentary guest signature book and gift registration booklet
- Marriage certificate & wedding vows card

Exclusive service

- Complimentary amenities and set-up for engagement ceremony
- Wedding Butler service
- One wedding host
- Selected giveaway for each guest
- Complimentary parking for guests

Upgrade Your Big Day

- Enjoy 20% off on food tasting for one table (10 persons)
- Hotel Limo rent-two-get-one-free special offer at NT\$6,600 per car for three hours within Taipei City
- 30% off exclusive wedding invitation card with pre-selected supplier
- Additional charge at NT\$1,200+10% per person to enjoy after party at 38F Marco Polo Lounge with 2 hours free flow of House Red / White wine & Taiwan beer (maximum 20 people and subject to the availability)
- LINLI BOUTIQUE Wedding dress NT\$3,000 voucher

Spending over NT\$1,000,000 can choose one of the following additional privileges

- Honeymoon stay Plaza Suite upgrade to Specialty Suite
- Complimentary for one table on wedding day (10 persons) or One set of Baccarat MILLE NUITS wedding champagne glass (Valued at NT\$43,800)

Auspicious date:

3F Far Eastern Ballroom NT\$800,000

2F Shangri-La Ballroom NT\$510,000

Normal date:

3F Far Eastern Ballroom NT\$640,000

2F Shangri-La Ballroom NT\$400,000

10 guests per table

法式浪漫臻味套餐 French wedding menu

臻選鵝肝馬卡龍佐酸檬醬

Macaroon on foie gras terrine and tamarind compote

現烤手工麵包籃

Prime artisanal bakery basket
(assorted rolls, rosemary & tomato focaccia)

挪威鮭魚塔襯北海道海膽與鮭魚卵佐法式精典奶油醬

Norwegian salmon tart with Hokkaido sea urchin
and salmon roe with beurre blanc

嫩煎鮑魚佐法式酸奶油什錦海鮮湯

Pan-seared abalone with cream fraiche in mixed seafood bisque

慢火龍蝦佐歐芹澄清奶油與馬爾頓海鹽

Slow-cooked lobster, with Parsley clarified cream, Maldon sea salt

舒肥伊比利豬搭配日曬蕃茄醬與迷你菠菜醬佐油封蒜、橄欖油小洋芋
與甜菜洋蔥佐濃郁肉汁

Sous vide Iberian pork in tomato sauce and spinach sauce served with
garlic confit, potatoes in olive oil and onions in beet juice

北海道干貝燉飯

Hokkaido scallops Acquerello risotto

戀愛百香芒果慕斯佐芒果奶油與莓果蜜餞

passionfruit mango mousse served with mango creamy, and berry compote

法國 FAUCHON 馥頌蘋果風味紅茶和精選咖啡

Coffee and FAUCHOU apple tea

每桌10位 NT\$ 38,800+10% per table for 10 guests



迎賓開胃集 (以下任選五道)

琥珀糖核桃 豆醬箭筍 梅汁番茄 蒜苗宜蘭鴨賞 五香乾絲 毛豆仁烤麩 陳醋雲耳
乾煸四季豆 蒜味小黃瓜 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Sugared walnut, Bean pasted Arrowhead Bamboo, Marinated tomato with plum sauce,
Yilan smoked duck with scallion, Five spices sliced dried tofu,
Edamame and bran dough, Black vinegar fungus, Fried string bean, Garlic cucumber,
Smoked vegetarian bean roll, Stir-fried clove fish and peanut, Sugared taro

香格里拉首碟

脆皮乳豬 玫瑰豉油雞 京燒醬蝦球 烏魚子 麻香海蜇

Shangri-La Platter

Crispy BBQ suckling pig, Soy sauce chicken,
Braised shrimps ball with sauce, Mulletts, Spicy jellyfish

花好月圓

Deep-fried sweet glutinous rice dumpling

廣式鮑魚瑤柱佛跳牆

Cantonese style double-boiled abalone and scallop
with assorted luxury seafood soup

金蒜蔥開邊活波士頓龍蝦

Steamed live Boston lobster with garlic and scallion

香宮脆皮烤鴨

Signature 'Shang Palace Peking duck' served with traditional condiments

蠔皇時蔬燒烏參帶子

Braised sea cucumber and scallop with vegetables in oyster sauce

黃金蟲草雲耳蒸活珍珠石斑件

Steamed live pearl grouper with cordyceps flower and black fungus

東港櫻花蝦臘味糯米飯

Steamed preserved sausage and glutinous rice with Donggang sakura shrimp

百香果香蕉塔佐香烤椰子片

Passion fruit & banana praline tart with toasted coconut flakes

百年好合鮮果盤

Seasonal fruit platter

哈根達斯冰淇淋

Haagen-Dazs ice cream

每桌10位 NT\$ 34,500+10% per table for 10 guests



迎賓開胃集 (以下任選五道)

琥珀糖核桃 豆醬箭筍 梅汁番茄 蒜苗宜蘭鴨賞 五香乾絲 毛豆仁烤麩 陳醋雲耳
乾煸四季豆 蒜味小黃瓜 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Sugared walnut, Bean pasted Arrowhead Bamboo, Marinated tomato with plum sauce,
Yilan smoked duck with scallion, Five spices sliced dried tofu,
Edamame and bran dough, Black vinegar fungus, Fried string bean, Garlic cucumber,
Smoked vegetarian bean roll, Stir-fried clove fish and peanut, Sugared taro

富貴五福大拼盤

烤鴨 海蜇 蜜汁叉燒 紹興醉雞捲 酸辣蝦球

Shangri-La Platter

Roasted duck, Marinated jelly fish, Honey BBQ pork,
Marinated chicken roll with Shao Hsing Wine, Sour and spicy shrimp ball

花好月圓

Deep-fried sweet glutinous rice dumpling

台式佛跳牆

Taiwan style double-boiled assorted luxury seafood soup

金銀蒜粉絲蒸活波士頓龍蝦塊

Steamed live Boston lobster and mung bean noodles with garlic

蠔皇原粒鮑扣蹄筋

Braised abalone with pork tendon in oyster sauce

蜜椒牛小排拼海鮮捲

Braised beef short rib with honey and pepper sauce served with seafood roll

薑絲福菜蒸珍珠石斑

Steamed live pearl grouper with preserved vegetables and ginger

瑤柱銀杏扒時蔬

Braised dried scallop and ginkgo with vegetables

黑松露野菌炆伊麵

Black truffle and wild mushroom with E-fu noodle

百年好合鮮果盤

Seasonal fruit platter

哈根達斯冰淇淋

Haagen-Dazs ice cream

每桌10位 NT\$ 29,800+10% per table for 10 guests



迎賓開胃集 (以下任選五道)

琥珀糖核桃 豆醬箭筍 梅汁番茄 蒜苗宜蘭鴨賞 五香乾絲 毛豆仁烤麩 陳醋雲耳
乾煸四季豆 蒜味小黃瓜 煙燻素鵝卷 丁香小魚花生 蜜芋頭

Appetizer Platter (please select 5 items)

Sugared walnut, Bean pasted Arrowhead Bamboo, Marinated tomato with plum sauce,
Yilan smoked duck with scallion, Five spices sliced dried tofu,
Edamame and bran dough, Black vinegar fungus, Fried string bean, Garlic cucumber,
Smoked vegetarian bean roll, Stir-fried clove fish and peanut, Sugared taro

港式燒味拼盤

燒鴨 蜜汁叉燒 海蜇皮 紹興醉雞捲 京燒蝦球

Shang Palace Combination Platter

Roasted duck, Honey BBQ pork, Jellyfish,
Marinated chicken roll with Shao Hsing Wine, Braised shrimp ball with sauce

花好月圓

Deep-fried sweet glutinous rice dumpling

台式佛跳牆

Taiwan style double-boiled assorted luxury seafood soup

酒釀干燒大明蝦

Sautéed prawns in fermented rice sauce

蠔油原粒鮑扣北菇

Braised abalone and Shiitake in oyster sauce

蜜椒豬腱骨拼什錦蔬菜春卷

Braised pork shank rib with honey and pepper sauce served
with assorted vegetable spring roll

蔥油蒸珍珠龍膽石斑

Steamed pearl grouper with preserved vegetables and scallion oil

乳香脆皮雞

Deep fried crispy chicken with bean curd sauce

蒲燒鰻臘味糯米飯

Teriyaki eel and preserved sausages with steamed glutinous rice

百年好合鮮果盤

Seasonal fruit platter

哈根達斯冰淇淋

Haagen-Dazs ice cream

每桌10位 NT\$ 27,800+10% per table for 10 guests