

The Elegant
Weddings

/ B1 East Gate / B1 Metro Suite / B1 North & South Gate /



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


臺北市10675 敦化南路二段201號 Tel (02) 2378 8888
201 Tun Hwa S. Road, Section 2, Taipei 10675, Taiwan. www.shangri-la.com/taipei

Delicate Dining Experience

- Chef's signature delicacies
- Selection of chef's special appetizer
- Free flow juice and soft drinks
- Two bottles of hotel's selected wine per table
- Per ceremony meal for Groom and Bride
- Wedding candies

Elegant Decoration

- Floral arrangement at reception table and all tables
- Decorative five-tier wedding cake
- One pair of swan-shaped ice sculptures
- Elegant table cloth and chair cover
- 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

 Spend over NT\$250,000 can choose one of the following additional privileges
Spend over NT\$350,000 can choose two of the following additional privileges

- One night stay at Deluxe Room upgrade to Plaza Suite
- Canapé for 50 persons
- Meal voucher NT\$3,600net at Shangri-La Far Eastern, Taipei
- Anniversary stay one night at Deluxe Room with 2 breakfast at Shangri-La Far Eastern Taipei
- Complimentary after party for 10 persons at 38F Marco Polo Lounge (2 hours)
- Complimentary one limousine service for three hours within Taipei City

Exclusive service

- Stay in Deluxe Room including complimentary welcome amenity, seasonal fruit platter and breakfast for two
- Additional charge of NT\$10,000 Engagement ceremony including supplies such as ceremony chairs, sweet tea and ceremony ritual guidance
- Wedding Butler service
- Selected giveaway for guests
- Complimentary parking for guests

Upgrade Your Big Day

- 30% off exclusivewedding invitation card with pre-selected supplier
- Hotel house wine buy one get one free
- Additional charge at NT\$1,200+10% per person to enjoy the 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)
- Special price for wedding toasting ice sculpture at NT\$5,000net per piece
- Hotel Limo rent-two-get-one-free special offer at NT\$6,600 per car for three hours within Taipei City
- LINLI BOUTIQUE Wedding dress NT\$3,000 voucher

Auspicious date

Normal date

BI East Gate

NT\$400,000

NT\$250,000

BI Metro Suite

NT\$220,000

NT\$160,000

BI North & South Gate

NT\$120,000

NT\$120,000

10 guests per table

Promotions are available to new clients only and are not refundable or amendable and cannot be made in conjunction with any other promotional offers.

The above package is valid until December 31, 2025, the hotel reserves the right to modify or cancel the package without prior notice

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

港式燒味拚

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 fruits 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

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港式燒味拚

宜蘭烤鴨 豉油雞 叉燒 青瓜拌海蜇 貴妃蚌

Shang Palace combination platter

Yilan roasted duck, Soy sauce chicken, BBQ pork,
Marinated jellyfish with cucumber, Short necked clam

南洋咖哩粉絲大明蝦佐香酥銀絲卷

Dry-fried prawn with curry sauce served with deep-fried silver thread roll

花好月團圓

Deep-fried sweet glutinous rice dumplings

翡翠海皇燴雪蛤

Braised hasma with green vegetable and seafood

XO醬雲耳碧綠炒蘭花蚌鮮帶子

Wok-fried scallop with black fungus and vegetables in XO sauce

蠔皇原粒鮑扣栗子時蔬

Braised abalone and chestnut in oyster sauce

蜜椒汁洋蔥豬腱骨

Braised pork shank rib with onion in honey and pepper sauce

鮮露樹子蒸大海斑

Steamed sea grouper and cummingcordia with sauce

原盅紅棗燉土雞

Double-boiled chicken soup with red dates

櫻花蝦臘味糯米飯

Steamed glutinous rice with Chinese sausage and sakura shrimp

美點映雙輝

Finest selection of Chinese petit fours

百年好合鮮果盤

Seasonal fruit platter

每桌10位 NT\$ 25,800+10% per table for 10 guests



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富貴鴻福大拼盤

油雞 海蜇 貴妃鮑 五味小章魚 脆皮燒肉

Soy chicken, Jelly fish,

Slice squid tube with abalone extraction,

Squid salad, Crispy pork

花好月團圓

Deep-fried sweet glutinous rice dumplings

芙蓉海皇雪蛤羹

Braised hasma with egg and seafood

醬皇翡翠彩椒鮮干貝佐蘭花蚌

Wok-fried scallops, orchid clam, and vegetable with sauce

蒜蓉蒸粉絲大明蝦

Steamed prawns and mung bean noodles with garlic

蠔皇原粒鮑扣鮮筍

Braised abalone and bamboo shoots in oyster sauce

蜜醬洋蔥京都骨

Braised pork shank rib with onion in honey sauce

清蒸海活鱸魚

Traditional steamed live sea bass

黑松露伊府麵

Black truffle E-fu noodles

百年好合鮮果盤

Seasonal fruits platter

芋香西米露

Sogo soup with taro

好事成雙

Finest selection of Chinese petits fours

每桌10位 NT\$ 23,800+10% per table for 10 guests