

珍愛無限 婚宴專案

/ B1 怡東園 / B1 大都會廳 / B1 洛北秀南園 /



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

饗宴美饌

- 主廚精選中式美饌
- 主廚特製開胃佳餚
- 宴席間無限暢飲100%果汁與軟性飲料
- 每桌享用飯店精選進口紅酒兩瓶
- 新人宴前餐點
- 摯愛永恆送客喜糖

豪華佈置

- 精緻迎賓接待桌花、繽紛宴席桌花及豪華花柱一對
- 裝飾用五層婚宴蛋糕
- 心心相印天鵝冰雕一對
- 典雅設計桌巾椅套
- 精緻婚宴菜單與桌次圖
- 頂級螢幕影音聲光設備 (含音響工程師一名)
- 貴賓簽名簿、禮金簿及簽字筆
- 精緻結婚書約及誓言卡

尊榮服務

- 尊榮客房住宿一晚，包括西式小點與幸福鮮果盤及雙人早餐
- 文定儀式加價服務費用NT\$10,000 (場租需另計) 包含文定儀式用品：富貴高腳椅、小圓凳、早生貴子甜茶
- 新娘專屬小管家服務
- 貴賓享有婚禮伴手禮乙份
- 貴賓免費停車

加購優惠禮遇

- 精美喜帖享七折優惠
- 婚宴佳餚鑑賞享八折優惠 (10位)
- 38樓馬可波羅酒廊婚後派對暢飲2小時加購價每位1,200元+10% (需當日訂位狀況而定，至多20位)
- 幸福注酒冰雕加購價5,000元整
- 新娘禮車租借特別優惠，租兩台送一台 (每台租價NT\$6,600，限台北市區內三小時使用，新北市或外縣市另計)
- LINLI BOUTIQUE 林莉婚紗貴賓禮服現金抵用券3,000元

 消費金額滿新台幣25萬元，可選一項加碼好禮，消費金額滿新台幣35萬元，可選二項加碼好禮

- 尊榮客房住宿一晚升等至雅仕套房
- 台北遠東香格里拉餐飲禮券3,600元整
- 38樓馬可波羅酒廊婚宴後派對10位 (兩小時)
- 雞尾酒小點50人份
- 尊榮客房週年住宿券一張 (含自助早餐兩客)
- 婚禮禮車一台免費使用三小時 (限台北市區內)

吉日：怡東園 低消須達 新台幣40萬
大都會廳 低消須達 新台幣22萬
洛北秀南園 低消須達 新台幣12萬

特選日：怡東園 低消須達 新台幣25萬
大都會廳 低消須達 新台幣16萬
洛北秀南園 低消須達 新台幣12萬

每桌10位

專案限用於新訂之宴席，恕無法與其它優惠併用，且各項服務無法更換或退款

以上專案有效至2025年12月31日 台北遠東香格里拉保有變動或取消專案的權利，恕不另行通知

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

蜜椒豬腱骨拚什錦蔬菜春卷

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

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)

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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



迎賓開胃集 (以下任選五道)

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乾煸四季豆 蒜味小黃瓜 煙燻素鵝卷 丁香小魚花生 蜜芋頭

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Smoked vegetarian bean roll, Stir-fried clove fish and peanut, Sugared taro

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