



星有所屬 婚宴專案  
*"You are my Star" Wedding at Shangri-La*



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

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## 精緻餐飲

- 主廚精選西式套餐
- 餐前雞尾酒會Chubby Snappy創意星座特調
- 侍酒師餐酒搭配南澳牛津酒莊卡貝納蘇維翁施赫紅酒及夏多娜白酒各一支
- 宴席間無限暢飲100%果汁
- 婚宴佳餚鑑賞享八折優惠 (10位)
- 迎賓巧克力
- 摯愛永恆送客喜糖

## 尊榮禮遇

- 雅仕套房住宿兩晚，包含豐富自助早餐或客房內享用雙人豪華早餐
- 客房內精選香檳、手工蛋糕與幸福水果盤
- 精緻結婚書約及誓言卡
- 文定儀式服務：包含文定儀式用品、小圓凳、富貴高低椅、早生貴子甜茶及儀式引導主持
- 影音聲光設備
- 婚禮主持一名
- 新娘專屬小管家服務
- 每位貴賓享有婚禮伴手禮乙份
- 貴賓簽名簿、禮金簿、簽字筆
- 喜帖印製享七折優惠
- 貴賓免費停車

## 豪華佈置

- 精緻迎賓接待桌花
- 繽紛宴席花藝佈置
- 多款典雅設計桌巾椅套可依個人喜好混搭顏色
- 注酒冰雕一組
- 精緻婚宴菜單與桌次圖



### 餐前雞尾酒會Chubby Snappy創意星座調酒

含派對小點 60人份

火象♥熱情而外放

紅色♥愛的焰火

採用巨峰葡萄酒與水蜜桃果露，  
香甜微酸的尾韻恰似熱情奔放的雙人舞

土象♥實際而穩重

霓虹♥愛神之箭

以南投紫蘇梅搭配在地洛神蜂蜜  
天然釀造酒，香氣迴盪舌尖

風象♥睿智而好奇

金色♥Soulmate

將芒果藍姆酒與伏特加調和，一口喝下，  
就像靈感湧現的發明家般點亮全世界

水象♥直覺而感性

藍色♥眼底星空

荷蘭藍姆酒與英式辛口琴酒激盪出獨特風味，  
讓人猶如置身在絢爛的銀河中

預訂200位以上可選施舒雅Socie Spa 60分鐘雙人身體課程2選1 (香氛能量按摩課程或深層肌肉按摩課程)  
或38樓馬可波羅酒廊婚宴後派對兩小時 (20位)

每位NT\$3,600 (每桌10位)

以上價格需加一成服務費

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2024年12月30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

*You are my Star Wedding*

## Delicate Dining Experience

- Chef's signature western set menu
- Chuppy Snappy customized zodiac signs cocktails for pre-drink reception
- Cabernet Sauvignon Shiraz and Chardonnay from Oxford Landing, South Australia, one bottle each per table
- Free flow juice
- Enjoy 20% off for wedding food tasting (10 persons)
- Exclusive welcome chocolate
- Wedding candies

## Exclusive Privileges on Your Big Day

- Stay in Plaza Suite for two nights including complimentary buffet breakfast or in-room dining for two
- Special wedding gift from hotel including a bottle of Champagne, honey cake and seasonal fruit platter
- Marriage wedding vows card
- Engagement Ceremony service including supplies such as engagement ceremony chairs, sweet tea and ceremony ritual guidance
- State-of-the-art audio visual system
- One complimentary master of ceremony for the wedding
- Personal wedding ambassador
- Selected giveaway for each guest
- Complimentary guest signature book and gift registration booklet
- 30% off exclusive wedding invitation card with pre-selected supplier
- Complimentary parking for guests

For bookings over 200 guests can choose a 60-minute body treatment for two at SOCIE Spa on 40F, offering a choice between aromatherapy and deep muscle treatment or enjoy a two-hour after party for 20 guests at Marco Polo Lounge on 38F.

NT\$3,600 per person, subject to 10% service charge, 10 guests per table.  
Promotions are available to new booking only and are not refundable or amendable and cannot be made in conjunction with any other promotional offers.

## Sustainable Decoration

- Floral arrangement at reception table
- Floral arrangement at all tables
- Customized tablecloths and chair covers
- Special ice carving or wedding toasting ice sculpture
- Tailor made table menu and seating chart



Chuppy Snappy customized zodiac signs cocktails for pre-drink reception including selected canapé for 60 people.

Fire ♥ Passionate and extroverted  
Red ♥ Flames of love

Made with Cabernet Sauvignon and peach liqueur, the sweet and slightly tart finish resembles the passionate and lively flamenco dance.

Earth ♥ Practical and steady  
Neon ♥ Cupid's Arrow

Utilizing Nantou purple honey shiso plum combined with local Roselle peak honey naturally brewed wine, enveloping the taste buds with the aroma of honey.

Air ♥ Intelligent and curious  
Gold ♥ Soulmate

A special technique blending mango rum and vodka to harmonize the sugary flavor of rum with the rich body of vodka. Just like an inventor lighting up the world with a burst of inspiration.

Water ♥ Intuitive and emotional  
Blue ♥ Stars in your eyes

Made with Dutch blue rum and British dry gin, indulge in the unique aroma like being in the midst of a dazzling galaxy.

# Menu

## 麵包 Bread

精緻手工麵包籃、綜合麵包捲、迷迭香番茄佛卡夏  
Prime artisanal bakery basket, assorted rolls, rosemary & tomato focaccia

## 前菜 Appetizer

藍蟹塔塔、北海道清酒漬鮭魚卵、墨魚汁脆餅  
Blue crab tartar, cured salmon roe with hokkaido sake, squid ink crisps

## 湯 Soup

法式牛肝菌蘑菇湯、黑松露乳脂奶油、烤鮮蝦  
French porcini and seasonal mushroom soup, black truffle emulsion, grilled shrimp

## 麵 Pasta

義大利No.111水管麵佐濃縮番茄豬肉醬與帕馬森起司  
Pasta paccheri No.111 with pork bolognese and parmesan cheese

## 主菜 Main Course

爐烤美國Prime頂級牛菲力佐千層馬鈴薯、烤櫛瓜、蘆筍、小胡蘿蔔  
辣根醬及肉汁

Roasted US prime tenderloin with potato pavé, grilled zucchini, asparagus,  
baby carrot and horseradish emulsion with gravy

or

烤紅石斑魚佐蒔蘿馬鈴薯泥、橄欖油普羅旺斯燉菜、烤櫛瓜  
蘆筍、小胡蘿蔔、巴西里醬汁

Grilled red grouper with dill potato puree, zucchini, asparagus, baby carrot,  
olive oil ratatouille and parsley sauce

## 甜點 Dessert

70%巧克力棒、香草奶酪佐芒果雪酪  
70% chocolate bar, vanilla panna cotta with mango sorbet

咖啡、茶

Coffee and tea

每位3,600元 外加一成服務費

NT\$3,600 per person and subject to 10% service charge