# 黎爱的饱婚宴專案

/ B1 怡東園 /





# 精緻餐飲

- ·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
- ·婚宴佳餚鑑賞享八折優惠 (10位)
- 摯愛永恆送客喜糖

# 豪華佈置

- ·精緻迎賓接待桌花
- 續紛宴席桌花
- ·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

# 專屬禮遇

- ·雅仕套房住宿一晚,包括西式小點與幸福鮮果盤 以及雙人早餐
- · 新娘專屬小管家服務
- ·當代LED螢幕影音聲光設備
- ·精美喜帖享七折優惠
- 貴賓簽名簿、禮金簿及簽字筆
- ·精緻結婚書約及誓言卡
- · 貴賓享有婚禮伴手禮乙份
- 貴賓免費停車
- ·享飯店精選紅白酒買一送一優惠,每瓶NT\$1380+10%
- ·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6,600元-限台北市區內三小時使用,新北市 或外縣市另計)

# 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:富貴高低椅、小圓凳、早生貴子甜茶

消費金額滿新台幣40萬元,可選下列兩項優惠消費金額滿新台幣50萬元,可選下列三項優惠

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

簽約15桌以上者可獲得寬庭囍事「寬庭幸福新嫁臻藏券」一張,憑券至全台寬庭百貨專櫃,享88,888元購入「我的幸福新嫁禮」9件組(價值129,080元),數量有限,售完為止。

適用 地下一樓 怡東園

吉日: NT\$ 25,800起

好日:NT\$ 23,800起

保證15桌 每桌10位

保證12桌 每桌10位

以上價格需另加一成服務費

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



/B1 East Gate /







# 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
- · 20% off for wedding food tasting (10 persons)
- Wedding candies

### **Elegant Decoration**

- · Floral arrangement at reception table
- · Floral arrangement at all tables
- · One set of floral stands
- · 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

### Exclusive Privileges on Your Big Day

- Stay in Plaza Suite including complimentary welcome amenity, seasonal fruit platter and breakfast for two
- · Personal wedding ambassador
- · State-of-the-art audio visual system with LED TV wall
- · 30% off exclusivewedding invitation card withpre-selected supplier
- · Complimentary guest signature book and gift registration booklet
- Marriage certificate & wedding vows card
- Selected giveaway for guests
- Complimentary parking for guests
- · 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

# **Engagement Ceremony**

Additional charge of NT\$10,000

including supplies such as engagement ceremony chairs, sweet tea and ceremony ritual guidance.

Spend over NT\$400,000 can enjoy two additional privileges

Spend over NT\$500,000 can enjoy three additional privileges

- · Canapé for 50 persons
- ${}^{\centerdot}$  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

Minimum Guarantee of 15 tables to enjoy Kuan's Living special offer at NT\$88,888 for "My Wedding Present" 9 set-package (value NT\$129,080) Limited quantity until sold out.

B1 East Gate

Auspicious date: NT\$ 25,800 Minimum guarantee of 15 table

Normal date: NT\$ 23,800 Minimum guarantee of 12 table

10 guests per table, prices are subject to 10% service charge

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



### 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 蒜味小黄瓜 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 紹興醉雞搖 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 Shittake 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



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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 cumming cordia 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



The Elegant Weddings

# 迎賓開胃集 (以下任選五道)

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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