

珍愛典藏婚宴專案

/ 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



精緻餐飲

- 主廚特製開胃佳餚
- 宴席間無限暢飲果汁軟性飲料及飯店精選紅酒每桌兩瓶
- 摯愛永恆送客喜糖
- 婚宴佳餚鑑賞享八折優惠(10位)
- 餐前雞尾酒會加購價15,000元+10%

豪華佈置

- 精緻接待迎賓桌花藝佈置
- 繽紛宴席桌花
- 豪華花柱一對
- 裝飾用五層婚宴蛋糕
- 典雅設計桌巾椅套
- 精緻婚宴菜單與桌次圖

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

專屬禮遇

- 新娘專屬小管家服務
- 貴賓享有婚禮伴手禮乙份
- 精緻結婚書約及誓言卡
- 專業影音聲光設備
- 精美喜帖印製享七折優惠
- 貴賓簽名簿、禮金簿及簽字筆
- 貴賓免費停車
- 享飯店精選紅白酒買一送一優惠
- 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)

達最低消費 新台幣 15 萬即加贈

- 尊榮客房住宿一晚(視訂房狀況而訂)，包括西式小點與幸福鮮果盤以及雙人早餐

達最低消費 新台幣 25 萬即升等

- 超豪華城市景客房住宿一晚(視訂房狀況而訂)，包括西式小點與幸福鮮果盤以及雙人早餐

適用 地下一樓 大都會廳 NT\$ 25,800 基本桌數需達8桌

適用 地下一樓 洛北秀南園 NT\$ 25,800 基本桌數需達5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

*The Enchanting
Weddings*

/ B1 Metro Suite / B1 North & South Gates /



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

- Selection of chef's special appetizer
- Free flow juice soft drinks and two bottle of house wine per table
- Exclusive Wedding candies
- 20% off for wedding food tasting (10 persons)
- Additional charge at NT\$15,000+10% to enjoy pre-function cocktail with canapé

Elegant Decoration

- Floral arrangement at reception table
- Floral arrangement at all tables
- One set of floral stands
- Decorative five-tier wedding cake
- Elegant table cloth and chair cover
- Tailor made table menu and seating chart

Engagement Ceremony

Additional charge of NT\$10,000 including supplies such as engagement ceremony chairs, sweet tea and ceremony ritual guidance.

Exclusive Privileges on Your Big Day

- Personal wedding ambassador
- Selected giveaway for guests
- Marriage certificate & wedding vows card
- State-of-the-art audio visual system
- 30% off exclusive wedding invitation card with pre-selected supplier
- Complimentary guest signature book and gift registration booklet
- 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

Minimum Guarantee NT\$150,000 to enjoy additional privilege

- Stay in Deluxe Room including complimentary welcome amenity, seasonal fruit platter and breakfast for two

Minimum Guarantee NT\$250,000 to enjoy additional privileges

- Deluxe Room upgrade to Premier City View Room including complimentary welcome amenity, seasonal fruit platter and breakfast for two
- One pair of swan-shaped ice sculptures

B1 Metro Suite

NT\$ 25,800 Minimum guarantee of 8 tables

B1 North South Gate

NT\$ 25,800 Minimum guarantee of 5 tables

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.

The above package is valid until December 31, 2024, 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

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