



SHANGRI-LA EVENTS

Since 2019, Shangri-la continues to earn its reputation for providing unparalleled ambiance in a truly one-of-a-kind setting.

Venue is everything when it comes to your event.

It's what creates the initial magic and leaves a lasting impression.

We will provide you and your guests superior service and attention, down to the smallest detail, ensuring an event like no other.

WHAT TYPE OF EVENTS ARE POPULAR AT SHANGRI-LA?

- Rehearsal Dinner Wedding Ceremony
- Wedding Reception Anniversary Party
 - · Birthday Party · Holiday Party
- Engagement Party Graduation Party
 - Corporate Event Charity Event
- Business Meeting Bar/Bat Mitzvah
- Civic Events anything else you can dream up





Whether your event is modest or extravagant, our commitment is to provide the personalized attention and unparalleled service that you would expect to receive at a private club or the like.





Dinner Buffet Tiers \$45-\$65 per guest

Buffet Tiers 1-3 are suggested for groups up to 65 people

TIER 1

\$45/quest

Nuts

Olives

Chips and Salsa

Mixed Greens or Caesar

Offer both salads for an additional \$4 per guest

Grilled Cheese

Fish Taco

MAINS

Add additional main

for \$10 per guest

Mary's Organic Fried Chicken

Riblets

Mushroom Risotto

Salmon

TIER 2

\$55/quest

Nuts

Olives

Chips and Salsa

Mixed Greens or Caesar

Offer both salads for an additional \$4 per quest

Fish Taco

Fried Chicken

SIDES

Add additional side

for \$6 per guest

Mashed Potatoes

Roasted Potatoes

Seasonal Vegetables

Crispy Brussels

Fries

TIER 3

\$65/quest

Nuts

Olives

Chips and Salsa

Mixed Greens or Caesar

Offer both salads for an additional \$4 per guest

Riblets

Fish Taco

Fried Chicken

DESSERTS

Choose two desserts

for \$6 per guest

Brownies

Cookies

Fruit









Grand Buffet \$65 per guest

We suggested this menu for groups of 50-250 people (served in heaters chafers to stay warm)

ENTREE

Choose two entrees

add additional entree for \$10 per guest

Seared Salmon seasonal ragot

Gilled Flat Iron Steak caramelized onion, fines herbs

Fried Chicken biscuits and slaw, with Thai chili honey

Vegan Taboulie Pasta

included: Rousted vegetables &

Seasonal starch

APPETIZERS

On the table served family style

Bread & Butter

Seasonal Salad

Brussel Sprouts





DESSERTS

Choose two desserts

for \$6 per guest

Brownies

Cookies

Fruit



APPETIZER ADDITIONS

minimum of 10 per item

VEGETARIAN	
price/each	-
Chips & salsa	\$5
Olives	\$4
Nuts	\$4
Grilled cheese bite	\$4
Seasonal bruschetta	\$4
SEA FOOD	
price/each	-
Garlic shrimp crostini	\$5
Oyster mignoette (seasonal)	* \$48
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MEAT

price/each

Chicken skewer with peanut sauce	\$5
Mini burger, Shang sauce LTO	\$6
Steak toast with chipotle butter	\$5
Ribletts with mojo	* \$26







"GRAND PICNIC"

*Both meat and cheese \$13/guest

CHEESE BOARD

*Five select cheeses (local and imported) fruit, baguette, nuts, olives, quince \$7/guest

MEAT BOARD

*Select meats (e.g., salami, coppa, pate) baguette, cornichon, mustard, garlic spread \$8/guest



Premium Dining Package \$130 per guest

Suggested for groups of 45-250 people

GRAND PICNIC

Welcome your guests

Both meat and cheese

PASSED HOR'DOEUVRES

Best paired with cocktail hour

Bruschetta Grilled Riblets Ahi Poke

Chicken Skewers w/ Peanut Sauce



PREMIUM DINNER BUFFET

A feast of farm to fork
American fare

Mixed Greens Salad

Blackened Salmon

Grilled Flat Iron Steak

Mushroom Risotto

Roasted Potatoes

Seasonal Mixed Vegetables

DESSERT

Candybar & Panna Cotta

















Plated Dinner \$55 per guest

Coursed, for up to 25 guests

SMALL PLATES

Choose two appetizers

small plates can be served to each guest or served on the table family style with bread & butter

Seasonal mixed greens

Caesar salad

Seasonal vegetarian soup

LARGE PLATES

Choose two entrees

Salmon (Seasonal set)

Mary's Organic Fried Chicken

Grilled NY Steak, loaded mashed potato puree, grilled broccolini, butter (+ \$10 per quest)

> Vegetarian upon request Pasta or Risotto

ADD APPETIZERS

Choose two • \$10 per guest

Served on table family style

Brussel Sprouts

Shrimp grilled with chili oil vinaigrette & served with toasted baguette

Riblets

Cheese Platter





SWEET PLATES

Mini dessert assortment

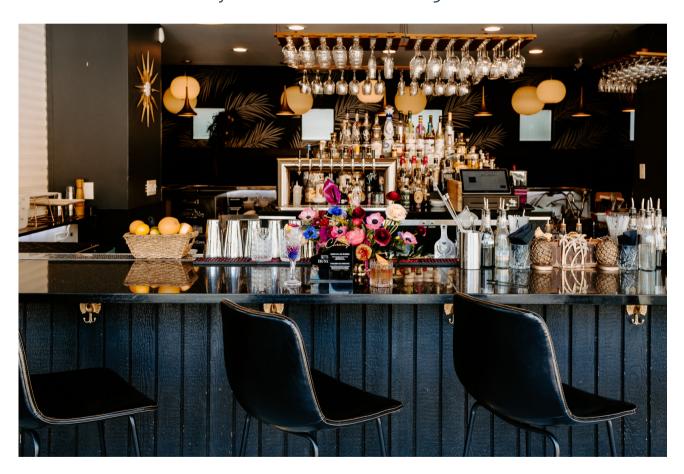
Candy Bar Panna Cotta Fruit



Cocktail Bar Program

Our cocktail bar serves fresh and seasonal craft cocktails, draft beers from award winning craft breweries, boutique wines and non alcoholic drinks and cocktails.

We can curate your beverage menu to fit your needs and budget.



\$12 - \$15 per signature cocktail per guest



Special Event Signature Cocktails



CREATE A CUSTOM COCKTAIL FOR YOUR SPECIAL EVENT COMPLETE WITH CUSTOM MENU

ADDITIONAL PRICING APPLIES









We Celebrate Love

Shangri-la welcomes all couples who wish to celebrate their love and embark on a wonderful journey together. Let your forever begin in our unique event space which is perfect for weddings and will truly embody the beauty of your union. Our devoted events coordinator will provide personalized and platinum service to ensure your wedding day is a dream come true.



Host the Wedding of Your Dreams

Congratulations on your engagement! We would be honored to be included in making all your heart's desires come true for your wedding day. Our romantic tropical garden, sky-high palm trees and sweeping views create a picturesque setting for your personalized celebration.

With an array of customizable amenities and competitive pricing, no dream is unattainable at Shangri-la.

Let Shangri-la host your wedding party & events!

At Shangri-la we are passionate about crafting unforgettable experiences.

We believe the most beautiful day in your life deserves to be orchestrated by a caring and accomplished staff, and embedded in our iconic Palm Springs resort inspired venue.

The unique character and charm of our premises will provide a rich and diverse backdrop for your celebration. Combining years of practice with one of the most unique locations in the Sacramento area, we are dedicated to bringing seamless excellence to your special day.

We have preferred vendors for all your wedding needs.









Beverage Stations

We suggested these menus additions for groups of 30 people or more

SELF SERVE COFFEE STATION

\$6 per guest

Regular and decaf coffee
Dairy and non dairy creamers
Multiple sweetener options





Bubbles & Berries

add additional juice mixers and fresh seasonal berries for \$8 per guest

SELF SERVE MIMOSA BAR

\$18 per guest

2018 blanc de blanc Pol Clement, France

\$33 per guest

prosecco
Adami, Italy

In-house fresh squeezed Orange/Grapefruit Juice





Breakfast Buffet \$18 per guest

We suggested these menus for groups of 30 people or more



Lunch Buffet \$35 per guest

-Fried chicken & biscuits, sweet chili honey and slaw

-Hand cut potato french fries

-Build Your Own (BYO) Burger

Please specify how many vegetarian burger patties you would like

-Salad (Mixed Greens or Caesar)

CONTINENTAL BREAKFAST

Banana nut bread Chocolate muffin Butter croissant Blueberry muffin Lemon scone

SEASONAL SLICED FRUITS

Peaches, Watermelon, Pineapple, Strawberries, Berries, Melons, Oranges, Grapes

