

2021

希爾頓禧宴專案

NT\$26,800起+10% 每桌 10 席

NT\$26,800 +10% Service Charge Per Table
(10 PERSONS PER TABLE)



· 新人

- 席前新人餐點
- 婚宴當日新板希爾頓豪華套房 (約15坪) 住宿一晚及翌日自助式早餐2客
- 專屬新娘休息室、席間貼身新娘管家



· 美味

- 餐前迎賓酒會、迎賓及送客喜糖
- 主廚特選婚宴佳餚
- 暢飲特選紅酒、柳橙果汁
- 試菜可享一桌八折優惠 (限已付訂金者)



· 禮遇

- 迎賓小禮
- 與會賓客酒店地下停車場免費停車 (停滿為止)
- 婚宴親友客房住宿優待 (跨年期間恕不適用)
- 希爾頓婚慶禮盒 (簽名筆/簽名簿/禮金簿/謝卡/配條/紅包袋)



· 專業

- 提供婚禮主持人乙位 (不指定人選)
- 婚宴廠商諮詢
- 婚宴流程、專業禮俗諮詢
- 婚禮音樂婚宴諮詢



· 幸福

- 花藝設計佈置含迎賓接待桌、相片展示桌、賓客桌、主桌
- 舞台背景、典雅桌巾椅套
- 入口宴會指引、酒店專業燈光音響、投影設備及專人控制



· 獨家

- 結婚第一周年新板希爾頓客房 (Guestroom) 住宿一晚
- 喜宴餐飲消費累積希爾頓榮譽客會會員 (Hilton Honors) 獎勵積分點數

最低 保證桌數	1F 吉祥廳	<ul style="list-style-type: none"> • A+B 廳 - 25 桌至 36 桌 • A 廳 - 10 桌至 15 桌 • B 廳 - 10 桌至 19 桌 	2F 如意廳	<ul style="list-style-type: none"> • A+B 廳 - 28 桌至 36 桌 	3F 圓滿廳	<ul style="list-style-type: none"> • 全廳 - 45 桌至 66 桌 • A 廳 - 25 桌至 32 桌 • B 廳 - 15 桌至 25 桌
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以上專案自2021/01/01起至2021/12/31適用，點數依希爾頓榮譽客會規則計算 (稅/服務費不列入計算)



taipeisinban.hilton.com

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迎賓前菜開味集

Assorted Appetizer Platters

蘋果烏魚子·花生櫻花蝦·椒汁黑木耳·麻辣金錢肚·酒香醉雞捲·脆瓜海蜇絲
梅漬小蕃茄·避風塘汾蹄·蜜汁醬叉燒·雪裡美人腿·麻醬拌秋葵·泰式辣冰捲

Dried Mullet Caviar and Apple, Fried Sakura Shrimp with Peanut, Black Fungus with Pepper Sauce
Marinated Beef Tripe in Spicy Sauce, Drunken Chicken Roll, Jellyfish with Pickled Cucumber, Cherry Tomato with Plum Sauce
Smoked Pork Knuckle with Garlic, Barbecued Pork, Water Bamboo, Okra with Sesame Dressing, Sliced Cuttlefish in Thai Sauce

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

花膠響螺土雞湯 (位上)

Double Boiled Chicken Soup with Fish Maw, Dried Scallop and Sea Whelk

松露上湯龍皇蝦 (每位半隻)

Steamed Lobster with Truffle Sauce

蠔汁北菇原隻鮑

Braised Whole Abalone with Black Mushroom and Oyster Sauce

XO醬玉帶蘭花

Wok Fried Scallop and Red Clam in XO Sauce

蟲草花蒸海虎斑

Steamed Grouper with Cordyceps Flower, Bean Curd and Fish Sauce

香烤牛排紅酒汁

Baked Beef Tenderloin with Fresh Mushroom and Red Wine Sauce

荷香珍珠糯米雞 (每位一份)

Steamed Glutinous Rice in Lotus Leaf

希爾頓蜜語甜點

(巧克力覆盆子塔/起司蛋糕/明治冰淇淋)

Chocolate Raspberry Tart, Baked Cheese Cake, Assorted Ice Cream

百年好合宜時果

Seasonal Fresh Fruits

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希爾頓囍宴專案

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迎賓前菜開味集

Assorted Appetizer Platters

煙燻嫩鴨胸·椒汁黑木耳·五味燻中卷·脆瓜海蜇絲

椒麻口水雞·梅漬小蕃茄·避風塘汾蹄·蘋果烏魚子

Smoked Duck Breast, Black Fungus with Pepper Sauce, Marinated Squid, Jellyfish with Pickled Cucumber
Sichuan Saliva Chicken, Cherry Tomato with Plum Sauce, Smoked Pork Knuckle with Garlic, Dried Mullet Caviar and Apple

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

鮑魚花膠燉雞湯 (位上)

Double Boiled Chicken Soup with Fish Maw, Dried Scallop, Sea Whelk and Abalone

紫芋香焗明皇蝦

Baked King Prawn with Taro Crumble

蠔汁北菇扣海參

Braised Sea Cucumber and Black Mushroom with Oyster Sauce

蟲草花蒸海皇斑

Steamed Sea Grouper with Cordyceps Flower and Fish Sauce

紅酒野菇烤肋排

Roasted Pork Spare Ribs with Fresh Mushroom and Red Wine Sauce

櫻花南瓜紫米飯

Purple Rice with Pumpkin and Crispy Sakura Shrimp

希爾頓蜜語甜點

(起司蛋糕/紅豆大福/明治冰淇淋)

Baked Cheese Cake, Red Bean Dumpling and Assorted Ice Cream

百年好合宜時果

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迎賓前菜開味集

Assorted Appetizer Platters

傳統醬蘿蔔·椒汁黑木耳·乾扁四季豆·梅汁小蕃茄·避風塘汾蹄

麻辣滷牛腱·蘋果烏魚子·酒香醉雞卷·五味燻中卷·脆瓜海蜇絲

Traditional Radish with Soya Sauce, Black Fungus with Pepper Sauce, Deep Fried French Bean with Minced Pork
Cherry Tomato with Plum Sauce, Smoked Pork Knuckle with Garlic, Braised Spicy Beef Shank
Dried Mullet Caviar and Apple, Drunken Chicken Roll, Marinated Squid, Jellyfish with Pickled Cucumber

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

花膠海味佛跳牆 (位上)

Buddha Jumps Over The Wall with Dried Seafood and Fish Maw

蠔皇海參原汁鮑

Braised Whole Abalone with Sea Cucumber and Baby Cabbage in Oyster Sauce

起司培根焗龍蝦 (每位半隻)

Baked Lobster with Cheese and Bacon

蟲草白玉海石斑

Steamed Sea Grouper with Cordyceps Flower, Bean Curd and Fish Sauce

泰汁酸辣烤羊排

Baked Lamb Chop with Leek, Onion and Chili in Hot and Sour Thai Sauce

香焗葡汁海鮮飯

Baked Seafood Rice with Mild Curry Sauce

希爾頓蜜語甜點

(莓果小塔/紅豆大福/明治冰淇淋)

Almond Berry Tart, Red Bean Dumpling and Assorted Ice Cream

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Seasonal Fresh Fruits

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