

2023

希爾頓禧宴專案

NT\$23,800起+10% 每桌 10 席

NT\$23,800+10% Service Charge Per Table
(10 PERSONS PER TABLE)



- 席前新人餐點
- 婚宴當日新板希爾頓客房(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



- 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
- 試菜享一桌八折優惠 (限已付訂金者、服務費以原價計算)



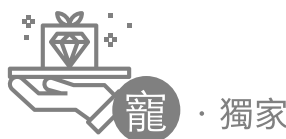
- 迎賓小禮
- 與會賓客酒店地下停車場免費停車 (停滿為止)
- 婚宴親友客房住宿優待 (跨年期間恕不適用)
- 希爾頓婚慶禮盒 (簽名筆/簽名簿/禮金簿/謝卡/配條/紅包袋)



- 提供婚禮主持人乙位 (不指定人選)
- 婚宴廠商文定或迎娶儀式服務優惠價NT\$8,000+10% (3小時內)



- 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



- 結婚第一週年新板希爾頓客房(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 至 36 桌 • A 廳 - 10 桌至 15 桌 • B 廳 - 12 桌至 19 桌 • B+C+D廳 - 15桌至25桌 	2F 如意廳	<ul style="list-style-type: none"> • A+B 廳 - 28 至 36 桌 	3F 圓滿廳	<ul style="list-style-type: none"> • 全廳 - 45 至 66 桌 • A 廳 - 25 桌至 32 桌 • B 廳 - 18 桌至 25 桌

以上專案需依飯店適用公告日期為主，飯店保留修改及終止專案之權利，不另行通知並保有本專案之最終解釋權
以上專案自2023年01月01日起至2023年12月31日適用，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

椒鹽杏鮑菇·雪菜百頁·五味冰中卷·脆瓜海蜇絲
椒麻口水雞·梅漬小蕃茄·冰糖芋頭·煙燻素鵝

Deep Fried King Oyster Mushroom with Pepper and Salt, Mustard Green with Thousand Layered Tofu, Sliced Squid in Five Flavor Sauce, Jellyfish with Pickled Cucumber, Steamed Chicken with Chili Sauce, Cherry Tomato with Plum Sauce, Sweet Taro, Smoked Vegetarian Roll

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

鮮蔘鮑魚燉玉排 (位上)

Double Boiled Abalone Soup with Ginseng, Red Dates, Mushroom and Pork Short Ribs

甘露清蒸龍皇蝦 (每位半隻)

Steam Lobster with Scallion

蠔汁金柱扒婆參

Braised Sea Cucumber with Dried Scallop and Chinese Cabbage in Oyster Sauce

金絲玉露海皇斑

Steamed Sea Grouper with Cordyceps Flower and Fish Sauce

法式野菇烤肋排

Roasted Pork Spare Ribs with Wild Mushroom and Red Wine Sauce

養生鹿茸菇烏雞

Double Boiled Chicken Soup with Assorted Mushroom

荷香珍珠糯米雞 (每位一份)

Steamed Glutinous Rice in Lotus Leaf

希爾頓蜜語甜點

檸檬香草起士蛋糕·馬卡龍

Lemon Vanilla Cheese Cake, Macaron

哈根達斯冰淇淋

Haagen Dazs Ice Cream

百年好合宜時果

Seasonal Fresh Fruits

(豬肉產地:台灣)

菜單自2023/01/01起至2023/12/31日適用

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迎賓前菜開味集

Assorted Appetizer Platters

芝麻核桃·椒汁黑木耳·梅汁小蕃茄·金沙玉米筍
炭烤烏魚子·心太軟·五味冰中卷·脆瓜海蜇絲

Walnut with Sesame, Black Fungus with Pepper Sauce, Cherry Tomato with Plum Sauce, Baby Corn with Salty Egg Yolk, Mullet Roe, Red Dates with Sticky Rice, Sliced Squid in Five Flavor, Jellyfish with Pickled Cucumber

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

御品花膠佛跳牆 (位上)

Treasure Soup with Assorted Seafood and Fish Maw

蠔皇海參原汁鮑

Braised Abalone with Sea Cucumber and Baby Cabbage in Oyster Sauce

金銀蒜香龍皇蝦 (每位半隻)

Steamed Lobster with Garlic Sauce

鳳脂清蒸海大斑

Steamed Sea Grouper with Chicken Fat and Fish Sauce

黑椒菌菇爐烤小犢牛 (牛肉產地: 紐西蘭)

Roasted Veal with Assorted Vegetable, Mushroom and Black Pepper Sauce

桃膠蟲草燉烏雞

Double Boiled Chicken Soup with Cordyceps Flower and Peach Gum

鮑菇蟹肉糯米飯

Steamed Glutinous Rice with King Oyster Mushroom and Crab Meat

希爾頓蜜語甜點

檸檬香草起士蛋糕、馬卡龍

Lemon Vanilla Cheese Cake, Macaron

哈根達斯冰淇淋

Haagen Dazs Ice Cream

百年好合宜時果

Seasonal Fresh Fruits

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迎賓前菜開味集

Combination Appetizers

炭烤烏魚子、琥珀核桃、麻辣金錢肚(牛肉產地:澳洲)、青蔥香油雞、椒汁黑木耳
梅漬小蕃茄、蜜芋頭、心太軟、麻醬拌秋葵、五味冰中卷

Mullet Roe, Walnut Glazed with Honey, Marinated Beef Tripe in Spicy Sauce, Steam Chicken with Scallion Oil,
Black Fungus with Pepper Sauce, Cherry Tomato with Plum Sauce, Sweet Taro, Red Dates with Sticky Rice,
Okra with Sesame Dressing, Sliced Squid in Five Flavor Sauce

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

羊肚菌瑤柱燉品 (位上)

Double Boiled Pork Spare Ribs with Dried Scallop, Wax Gourd, Lotus Seeds, Mushroom and Morels

松露上湯龍皇蝦 (每位半隻)

Steamed Lobster with Truffle Sauce

蒜味粿條蒸旭蟹 (每桌 2 隻)

Steamed Spanner Crab with Garlic and Rice Noodle

鮮竹雲耳海虎斑

Steamed Grouper with Black Fungus and Yuba

秘制松翠炒雙鮮 (蝦球、螺片)

Wok Fried Shrimp Balls and Conch Meat with Seasonal Vegetable

花膠松茸燉烏雞

Double Boiled Chicken Soup with Fish Maw and Mushroom

荷香珍珠糯米雞 (每位一粒)

Steamed Glutinous Rice with Pork Shred and Mushroom

希爾頓蜜語甜點

檸檬香草起士蛋糕、馬卡龍

Lemon Vanilla Cheese Cake, Macaron

哈根達斯冰淇淋

Haagen Dazs Ice Cream

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