



2024-2025尾牙春酒

活動日期 2024.11.01 – 2025.04.30

萬怡酒店
COURTYARD[®]
BY MARRIOTT

台北六福
Taipei

活動內容

- 席間 3 小時汽水及果汁無限暢飲，每桌加贈兩瓶紅酒
- 桌席雅緻花藝佈置
- 現場基本燈光、音響服務
- 免費使用摸彩箱一式
- 免費提供舞台、使用 1 組單槍投影機與螢幕及 2 支無線麥克風 (滿5桌以上，加贈1條音源線；需視飯店實際宴會活動狀況而定)
- 提供當日賓客免費停車，依消費提供停車折抵券

超值加購

- 自助點歌卡拉OK組：NT\$10,000
- 紅酒或啤酒暢飲：NT\$1,600+10% / 桌 (需全場統一加購)
- 行動調酒車：NT\$25,000+10% (含行動調酒車一台、調酒師一名、三款調酒共60杯)
- 分菜服務：NT\$1,200+10% / 桌
- 一禮烘焙 蝴蝶酥禮盒享85折優惠 (原價NT\$360/14入)
- 一禮烘焙 百里桂香鳳梨酥禮盒享85折優惠 (原價NT\$720/10入)
- 自帶酒類服務費 每款 NT\$1,000 / 桌 (需全場統一收費)

早鳥加碼贈

於2024年9月30日前完成預訂並支付訂金，可享全場紅酒 或 啤酒(擇一) 無限暢飲

週一至週四

NT\$ 17,800 +10% 起 (10位/桌)

素食套餐 每人NT\$1,780+10%

加人加量 每人NT\$1,780+10% (每桌至多12人)

週五至周日

NT\$ 22,800 +10% 起 (10位/桌)

素食套餐 每人NT\$2,280+10%

加人加量 每人NT\$2,280+10% (每桌至多12人)

桌數低消

9F 海山林廳 最低保證 8 桌

9F 水晶雲風光廳 最低保證 15 桌

7F 超新星廳 最低保證 20 桌

適用日期：2024年11月1日至2025年4月30日

以上提供專案內容及佈置，恕不接受更換或退換，台北六福萬怡酒店保留隨時修改及變更的權利。

如需詳情或預定，請洽台北六福萬怡酒店 +886.2.6615.6565 #8903、#8911 宴會業務部

台北六福萬怡酒店 11561 台北市南港區忠孝東路七段

Courtyard By Marriott® Taipei No.359, Sec. 7, Zhongxiao E. Rd., Nangang Dist., Taipei City 115, Taiwan o +866.2.2171.6565 / courtyardtaipei.com

2024-2025春酒尾牙菜單-A

Banquet Chinese Year End Party Menu

迎賓開胃集

豆酥櫻花蝦南瓜仁、燃手反沙腰果、黑棗蜜醬白玉

Cushaw Seeds with Sergestid Shrimp and Crispy Bean / Sugar Frosted Cashew /
Radish with Black Dates

海皇撈汁御膳盤

Seafood Platter with Dolar Sauce

古法金銀蒜海大蝦

Steamed Shrimp with Flat Rice Noodles

潮汕沙嗲炒三鮮

Deep Fired Cuttlefish, Ocean Sunfish and Jellyfish with Satay Sauce

全福八寶栗子排骨

Fired Pork Ribs with Chestnut, Ginkgo, Mushroom and Pork Tendons

玉露松露蒸海斑

Steamed Grouper with Fish Sauce and Truffle Sauce

蠔皇火腩糯米飯

Steamed Glutinous Rice with Roasted Pork and Pork Belly

金湯菌皇石榴球

Pomegranate-Shaped Dumpling with Mushroom, Asparagus and Pumpkin Puree

黑蒜蟲草燉土雞

Double Boiled Chicken Soup with Black Garlic and Chinese Herbs

義式冰淇淋

Gelato

寶島水果集

Seasonal Fruit Platter

NT\$ **17,800** +10% 起 (10位/桌)

以上價格均以新台幣計費，需另加一成服務費。

Price above is quoted in NT dollars and subjected to 10% service charge

如果您對某種食物過敏、不適或有特殊要求請告知我們的員工

In order to allow us to provide you with a perfect dining experience,

Please let us know in advance of any special dietary requirements or allergies.

2024-2025春酒尾牙菜單-B

Banquet Chinese Year End Party Menu

迎賓開胃集

豆酥櫻花蝦南瓜仁、燃手反沙腰果、黑棗蜜醬白玉

Cushaw Seeds with Sergestid Shrimp and Crispy Bean / Sugar Frosted Cashew / Radish with Black Dates

萬怡珍饈百味盤

青檸橙汁鴨肉捲、老滷玫瑰油雞、潮汕沙嗲海蜇、炙燒扇貝佐金沙烏魚子醬、梅汁番茄

Duck Roll / Soy Sauce Chicken / Jekkyfish with Satay Sauce / Roasted Scallop with Caviar / Tomato in Plum Sauce

蘆薈銀耳燉花膠

Double Boiled Fish Maw and Pork Ribs Soup with Aloe Vera and White Fungus

明太子焗烤龍蝦佐黃油烤鮮蔬

Roasted Lobster with Mentaiko and Seasonal Vegetables

香茜港式枝竹羊腩

Lamb Belly with Bean Curd Sheet and Bamboo Shoots

黑松露碧綠雙鮮

Fried Scallop and Ocean Sunfish with Truffle Sauce

金汁藜麥燴海斑

Braised Grouper with Quinoa and Pumpkin Puree

豆豉韭菜肉鬆糯米飯

Steamed Glutinous Rice with Pork and Chinese Chives

仙翁瑤柱吻魚扒時蔬

Braised Baby Cabbage with Dried Scallop, Whitebait and Nostoc

燕液楊枝甘露

Mango Pomelo Sago with Bird's Nest

寰宇四季水果集

Seasonal Fruit Platter

NT\$ 22,800 +10% 起 (10位/桌)

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2024-2025春酒尾牙菜單-C

Banquet Chinese Year End Party Menu

迎賓開胃集

豆酥櫻花蝦南瓜仁、燃手反沙腰果、黑棗蜜醬白玉

Cushaw Seeds with Sergestid Shrimp and Crispy Bean / Sugar Frosted Cashew /
Radish with Black Dates

萬怡舞彩御膳盤

明爐蜜汁叉燒、藤香青醬拌海蜇、椒汁牛腱心、香川口水雞、蔥香鹹水鵝肝

Roasted Pork / Jellyfish Salad / Beef Shank with Chili Sauce /
Spicy Chicken / Foie Gras with Salty Sauce

羊肚菌花膠燉土雞(位上)

Double Boiled Chicken Soup with Fish Maw and Mushroom

XO醬茶樹菇鮮龍蝦

Steamed Lobster with Mushroom, Flat Rice Noodles and XO Sauce

鮑魚香茜枝竹羊腩煲

Lamb Belly with Bean Curd Sheet and Abalone

蠔皇黑婆參炆雙冬

Braised Bamboo Shoots and Mushroom with Sea Cucumber

清蒸松露海石斑

Steamed Grouper with Fish Sauce

荷香臘味珍珠布袋鴨

Stuffed Duck with Glutinous Rice and Chinese Sausage

蟹鉗金汁扒津白

Braised Baby Cabbage with Crab and Pumpkin Puree

黃金燕窩蛋塔

Bird's Nest Egg Tart

寰宇四季水果集

Seasonal Fruit Platter

NT\$ 25,800 +10% 起 (10位/桌)

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