

2022

希爾頓禧宴專案

NT\$22,800起+10% 每桌 10 席

NT\$22,800 + 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
- 席間新娘管家



- 餐前迎賓雞尾酒一缸、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)
- 婚宴流程諮詢
- 婚宴音樂諮詢
- 婚宴禮俗諮詢
- 婚宴廠商諮詢



- 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	• 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2022年01月01日起至2022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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NT\$22,800起+10% 每桌 10 席

NT\$22,800 +10% Service Charge Per Table
(10 PERSONS PER TABLE)

迎賓前菜開味集

Assorted Appetizer Platters

椒鹽杏鮑菇・松露玉螺・五味冰中卷・脆瓜海蜇絲
椒麻口水雞・梅漬小蕃茄・青蔥芋頭・炭烤烏魚子

Deep Fried King Oyster Mushroom with Pepper and Salt, Marinated Sliced Conch with Truffle Sauce
Sliced Squid in Five Flavor Sauce, Jellyfish with Pickled Cucumber, Steamed Chicken with Chili Sauce
Cherry Tomato with Plum Sauce, Diced Taro with Scallion Sauce, Dried Mullet Roe

花好月圓儷影雙

Deep Fried Sweet Rice Dumpling

花膠鮑魚燉子排 (位上)

Double Boiled Soup with Fish Maw, Abalone, Dried Scallop, Mushroom and Pork Short Rib

明太子焗烤龍蝦 (每位半隻)

Gratin Lobster with Cod Roe Sauce

蠔汁百果扣海參

Braised Sea Cucumber with Ginkgo and Chinese Cabbage in 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

養生蔘棗燉全雞

Double Boiled Chicken Soup with Ginseng and Red Dates

荷香珍珠糯米雞 (每位一份)

Steamed Glutinous Rice in Lotus Leaf

希爾頓蜜語甜點

(起司蛋糕・紅豆大福)

Cheese Cake, Red Bean Dumpling

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2022/01/01起至2022/12/31日適用

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希爾頓囍宴專案

NT\$24,800起+10% 每桌 10 席

NT\$24,800 +10% Service Charge Per Table
(10 PERSONS PER TABLE)

迎賓前菜開味集

Assorted Appetizer Platters

彩椒拌水蓮・椒汁黑木耳・乾扁四季豆・梅汁小蕃茄・金沙玉米筍
麻辣滷牛腱(牛肉產地:澳洲)・炭烤烏魚子・酒香醉雞・五味冰中卷・脆瓜海蜆絲

White Water Snowflake with Color Bell Pepper, Black Fungus with Pepper Sauce, Deep Fried Green Bean with Minced Pork
Cherry Tomato with Plum Sauce, Baby Corn with Salty Egg Yolk, Braised Spicy Beef Shank in Chilli Sauce
Dried Mullet Roe, Drunken Chicken Roll, Sliced Squid in Five Flavor, 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 Abalone with Sea Cucumber and Baby Cabbage in Oyster Sauce

起司培根焗龍蝦 (每位半隻)

Gratin Lobster with Cheese Sauce and Bacon

蟲草白玉海石斑

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

田園法式羊小排

Roasted Lamb Chop with Assorted Vegetable and Red Wine Sauce

黑蒜響螺燉烏雞

Double Boiled Black Bone Chicken Soup with Black Garlic and Conch Meat

櫻花瑤柱香米糕

Steamed Glutinous Rice with Sakura Shrimp and Dried Scallop

希爾頓蜜語甜點

(莓果小塔、紅豆大福)

Almond Berry Tart, Red Bean Dumpling

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)

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希爾頓囍宴專案

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迎賓前菜開味集

Combination Appetizers

炭烤烏魚子・椒汁黑木耳・麻辣金錢肚(牛肉產地:澳洲)・酒香醉雞・脆瓜海蜇絲
梅漬小蕃茄・蜜汁醬叉燒・雪裡美人腿・麻醬拌秋葵・五味冰中卷

Dried Mullet Roe, Black Fungus with Pepper Sauce, Marinated Beef Tripe in Spicy Sauce, Drunken Chicken Roll,
Jellyfish with Pickled Cucumber, Cherry Tomato with Plum Sauce, Barbecued Pork, Water Bamboo,
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 Chicken Soup 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

蠔汁北菇原隻鮑

Braised Whole Abalone with Black Mushroom and Chinese Cabbage in Oyster Sauce

鳳脂玉露海虎斑

Steamed Grouper with Chicken Fat Sauce

豆撈碧綠炒雙鮮

Wok Fried Shrimp Balls and Sliced Shellfish with Vegetable in Broad Bean Sauce

花膠蟲草燉全雞

Double Boiled Chicken Soup with Cordyceps Flower and Fish Maw

港式旭蟹香米糕 (每桌2隻)

Steamed Glutinous Rice with Spanner Crab and Pork Shred

希爾頓蜜語甜點

(巧克力覆盆子塔、起司蛋糕)

Chocolate Raspberry Tart, Cheese cake

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)

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