



故宮晶華

Silks Palace at National Palace Museum

## 鴛盟夙締婚宴專案

一生一回、非凡體驗，賓主盡歡~

在充滿文化藝術的氛圍中、執子之手許願白頭偕老  
在優雅時尚的宴會空間裡、請親友見證您倆堅貞的愛戀

由晶華國際酒店集團經營管理的故宮晶華  
集合晶華酒店專業菁英、建構堅強的服務與廚藝團隊

全面移植五星級的餐飲品質  
為您倆打造完美歡愉的幸福盛宴

- 主廚特選中式婚宴佳餚
- 餐前酒會，免費提供水果酒
- 迎賓接待桌花佈置及經典禮金簿、簽名本、簽字筆
- 雅緻相片區及照片架佈置
- 舞台主題背景佈置
- 舞台香檳塔一座(含氣泡酒一瓶)
- 宴會現場典雅花藝及燭光佈置
- 紅毯走道兩側三對光柱之花瓣及浮水蠟燭佈置
- 入口指引海報及桌次圖製作
- 每桌提供精緻婚宴菜單及桌卡
- 供應全席及送客甜蜜喜糖
- 婚宴現場引導及流程掌控執行
- 高彩度投影設備
- 現場專業燈光及音響設備
- 壹桌試菜八折優惠(已付訂金者適用)
- 台北晶華酒店客房住宿六五折優惠
- 免費接駁專車(往返捷運劍潭站 2 號出口至故宮晶華)
- 貴賓免費停車
- 新娘專屬休息室
- 餐前新人精緻餐點
- 專屬新人婚宴管家

基本保證桌數 25 桌(每桌 10 位)或達同等消費起

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自 2009 年 6 月起生效 Effective from June 2009



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鴛盟夙締喜宴菜譜

故宮御饌小滿漢

*Assorted Entree*

蜜糖相思豆 <i>Sweeten Red Bean</i>	蠔汁杏鮑角 <i>King Oyster Mushroom with Oyster Sauce</i>
糖衣腰果 <i>Cashew in Sugar Coating</i>	銀魚脆芋絲 <i>Deep-Fried Taro with Whitebait</i>
梅汁高麗菜 <i>Cabbage with Plum Sauce</i>	家鄉小炒 <i>Sautéed Diced Seafood with Chili</i>
雪菜百頁筍 <i>Braised Bamboo Shoots with Mustard Green</i>	彩椒松阪豬 <i>Sliced Kobe Pork with Peppers</i>

乳豬燒味集

*Barbecued Suckling Pig Combination*

花田囍事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

杏香海鮮捲拼香檳骨

*Deep Fry Seafood Roll and Pork Ribs with Orange Sauce*

弦紋鼎水雲海鮮羹

*Braised Minced Seafood Soup*

生猛游水海上鮮

*Steamed Sea Bream with Tree Seeds*

雙冬蹄筋扣婆參

*Braised Sea Cucumber and Pork Tendon with Mushroom*

翠玉白菜

*Cabbage Jade*

人參野菌原盅雞

*Double-Boiled Chicken Consommé' with Mushroom and Chinese Herbs*

蒲燒鰻荷葉飯

*Steamed Glutinous Rice with Eel*

藏經玉書多寶閣

*Classic Desserts in Chinese Curio Box*

蓬萊島鮮果大碟

*Seasonal Fresh Fruit Platter*

每桌 NT\$13,800+10%服務費 (每桌 10 位)

專案內含席間每桌精選紅酒 1 瓶及果汁無限暢飲

百分百盒裝果汁優惠價，每桌另加 NT\$600+10%即可席間暢飲

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## 鴛盟夙締喜宴菜譜

### 故宮御饌小滿漢

*Assorted Entree*

蜜糖相思豆 <i>Sweeten Red Bean</i>	酒香醉雞 <i>Marinated Chicken with Shao-shin Wine</i>
佃煮黑豆 <i>Japan Style Black Bean</i>	香炒大蝦干 <i>Stir-Fried Dried Shrimp</i>
腐乳山藥 <i>Yam with soy bean Cheese Sauce</i>	黃金鮮筍 <i>Braised Bamboo Shoots with Egg Yolk</i>
紅酒馬蹄 <i>Chinese Water Chestnut with Red Wine Sauce</i>	XO 醬爆雙脆 <i>Sautéed Squid and Sliced Sea Whelk with XO Sauce</i>

### 龍蝦大拼盤

*Lobster and Mullet Roe with Romaine Salad*

### 花田囍事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

### 杏香海鮮捲拼香檳骨

*Deep Fry Seafood Roll and Pork Ribs with Orange Sauce*

### 弦紋鼎南瓜海鮮羹

*Braised Pumpkin Soup with Scallop, Squid Meat, Shrimp Meat and Bean Curd*

### 甘露樹子海上鮮

*Steamed Grouper with Scallions and Tree Pod*

### 鮑魚珊瑚百花捲

*Braised Abalone Roll with Crab Roe Sauce*

### 翠玉白菜

*Cabbage Jade*

### 山藥湘蓮原盅雞

*Double-Boiled Black Bon Chicken Soup with Yam and Lotus Seeds*

### 蒲燒鰻荷葉飯

*Steamed Glutinous Rice with Eel*

### 藏經玉書多寶閣

*Classic Desserts in Chinese Curio Box*

### 蓬萊島鮮果大碟

*Seasonal Fresh Fruit Platter*

每桌 NT\$15,000+10%服務費 (每桌 10 位)

專案內含席間每桌精選紅酒 2 瓶及果汁無限暢飲

百分百盒裝果汁優惠價，每桌另加 NT\$600+10%即可席間暢飲

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鴛盟夙締喜宴菜譜

故宮御饌小滿漢

*Assorted Entree*

琥珀核桃 <i>Walnut in Malt Sugar</i>	秘醬口水雞 <i>Steamed Chicken with Secret Sauce</i>
蜜糖相思豆 <i>Sweeten Red Bean</i>	黃金鮮筍 <i>Braised Bamboo Shoots with Egg Yolk</i>
梅汁蕃茄 <i>Tomato with Plum Juice</i>	椒鹽鮮魷 <i>Squid with Salt and Pepper</i>
彩椒蜆絲 <i>Jelly Fish with Peppers</i>	蠔油鴛鴦 <i>Mushroom in Oyster Sauce</i>

龍蝦大拼盤

*Lobster and Mullet Roe with Romaine Salad*

花田囍事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

北菇蠔汁鮑甫

*Braised Slice Abalone and Mushroom with Lettuce in Oyster Sauce*

弦紋鼎八珍瑤柱羹

*Braised Rich Soup with Fish, Sea Cucumber, Scallop, Mushroom and Bamboo*

古法三絲海上鮮

*Steamed Grouper with Shredded Pork, Chinese Mushroom and Ginger*

故宮東坡肉

*Dong-Po Pork with Seasonal Vegetable*

翠玉白菜

*Cabbage Jade*

粉光蛤蜊原盅雞

*Double-Boiled Black Bone Chicken Soup with Ginseng and Clam*

櫻花蝦干貝米糕

*Steamed Glutinous Rice with Dried Sakura Shrimp, Dried Scallop*

藏經玉書多寶閣

*Classic Desserts in Chinese Curio Box*

蓬萊島鮮果大碟

*Seasonal Fresh Fruit Platter*

每桌 NT\$16,800+10%服務費 (每桌 10 位)  
專案內含席間每桌精選紅酒及百分百果汁無限暢飲

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*Assorted Entree*

桂花栗子 <i>Chestnut with Sweet Osmanthus Sauce</i>	泰式蟹肉 <i>Crab Meat with Thai Sauce</i>
糖衣腰果 <i>Cashew in Sugar Coating</i>	XO 醬爆雙脆 <i>Sautéed Squid and Clam with XO Sauce</i>
酒香醉雞 <i>Marinated Chicken with Shao-shin Wine</i>	杏香海鮮捲 <i>Deep-Fry Seafood Roll</i>
雪菜百頁筍 <i>Braised Bamboo Shoots with Mustard Green</i>	蒜香松阪豬 <i>Sliced Kobe Pork with Garlic</i>

祥龍戲鴛鴦

*Lobster, Mullet Roe and Baby Abalone with Romaine Salad*

花田囍事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

XO 醬松阪帶子

*Braised Fresh Scallop and Sliced Kobe Pork with XO Sauce*

弦紋鼎花膠干貝羹

*Braised Rich Soup with Fish-Isinglass, Scallop, Mushroom and Bamboo*

紹菜甘露海上鮮

*Steamed Grouper with Seasoning Leaf Mustard*

蠔汁鮑甫扣海參

*Braised Sliced Abalone and Sea Cucumber with Lettuce in Oyster Sauce*

翠玉白菜

*Cabbage Jade*

三雪百合原盅雞

*Double-Boiled Black Bone Chicken Soup with Jelly Fungus, Forest Frog's Cream, Pear and Ginkgo Nut*

櫻花蝦干貝米糕

*Steamed Glutinous Rice with Dried Sakura Shrimp, Dried Scallop*

藏經玉書多寶閣

*Classic Desserts in Chinese Curio Box*

蓬萊島鮮果大碟

*Seasonal Fresh Fruit Platter*

每桌 NT\$18,800+10%服務費 (每桌 10 位)  
專案內含席間每桌精選紅酒及百分百果汁無限暢飲

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鴛盟夙締喜宴菜譜

故宮御饌小滿漢

*Assorted Entree*

冰糖紅棗 <i>Red Date with Crystal Sugar</i>	紅袍乳豬 <i>Roasted Sucking Pig</i>
琥珀核桃 <i>Walnut in Malt Sugar</i>	秘汁九孔 <i>Baby Abalone with Secret Sauce</i>
梅汁番茄 <i>Tomato with Plum Juice</i>	橙汁香檳骨 <i>Pork Ribs with Orange Sauce</i>
彩椒蜆絲 <i>Jelly Fish with Peppers</i>	西蘭花鳳球 <i>Sautéed Shrimps with Cauliflower</i>

蒜茸蒸大龍蝦

*Braised Lobster on Tofu with Garlic Sauce*

花田囍事滿月圓

*Sweet Rice Dumpling with Longan, Jelly Fungus and Taro*

XO 醬爆雙蚌

*Sautéed Fresh Scallop and Conch Meat with XO Sauce*

弦紋鼎雪蛤蟹肉羹

*Braised Rich Soup with Forest Frog's Cream, Crab Meat, Mushroom and Bamboo*

鳳脂靈芝海上鮮

*Steamed Grouper with Reishi*

金湯原粒鮑扣花膠

*Braised Whole Abalone and Fish-Isinglass with Lettuce in Oyster Sauce*

翠玉白菜

*Cabbage Jade*

猴菇蛤蜊原盅雞

*Double-Boiled Black Bone Chicken Soup with Chinese Mushroom and Clam*

紅蟳香米糕

*Steamed Glutinous Rice with Mangrove Crab, Shredded Pork*

藏經玉書多寶閣

*Classic Desserts in Chinese Curio Box*

蓬萊島鮮果大碟

*Seasonal Fresh Fruit Platter*

每桌 NT\$20,800+10%服務費 (每桌 10 位)

專案內含席間每桌精選紅酒及百分百果汁無限暢飲

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