



龙凤呈祥 婚宴专案

一生一回，非凡体验，宾主尽欢颜

在充满文化艺术的氛围中，执子之手许愿白头偕老
在优雅时尚的宴会空间里，邀请亲友见证您俩坚贞的爱恋

由晶华丽晶酒店集团经营管理的故宫晶华
集合晶华酒店专业菁英，建构坚强的服务与厨艺团队
为您俩打造完美欢愉的幸福盛宴

- 餐饮安排：
- 主厨特选中式婚宴佳肴
Chef Catering Chinese Wedding Reception
 - 迎宾水果酒及中式茶品
(午宴 11:30-12:30. 晚宴 18:00-19:00)
Welcome Drink and Snacks
(Lunch 11:30-12:30. Dinner 18:00-19:00)
 - 含百分百果汁及精选红酒畅饮
Free Flow of Orange Juice and Red Wine

- 项目内容：
- 接待桌经典文具用品组
Reception Desk Stationeries
 - 入口指引海报及桌次图制作
Floorplan Printing
 - 每桌提供精致婚宴菜单及桌卡
Designed Menu and Table Cards
 - 迎宾及送客甜蜜太妃糖
Giveaway Candy
 - 专业司仪服务
Professional Wedding MC
 - 专业灯光、音响及高彩度投影设备
Pro Audio and Visual Equipment
 - 壹桌试菜八折优惠(限已付订者)
20% Discount of Wedding Food Tasting
 - 喜宴专属免费接驳车
(往返捷运剑潭站至故宫晶华)
Free Shuttle Bus for Wedding Guest
(MRT Jiantan Station - Silks Palace)
 - 贵宾免费停车
Free Parking in National Palace Museum

- 会场布置：
- 迎宾接待桌花
Reception Area Floral
 - 雅致相片区
Unique Wedding Photo Display
 - 舞台主题背景
Creative Designed Stage Background
 - 香槟塔一座 (含气泡酒一瓶)
Champagne Tower (with 1 Sparkling Wine)
 - 每桌典雅桌巾、椅套
Elegant Table Cloth and Seat Cover
 - 桌面经典布置
Floral Centerpiece on Each Dining Table
 - 红毯走道两侧三对牡丹灯柱布置
Red Carpet Lighting Pillars

- 新人礼赞：
- 新娘私人休息室
Private Dressing Room
 - 餐前新人精致餐点
Pre-Dinner Meal for the Newlyweds
 - 专属新人婚宴小管家
Butler Service

- 绵延幸福：
- 续办满月酒/弥月宴享有 9 折优惠
10% Discount for Newborn Full month Birthday Reception
 - 订购弥月礼盒买十送一
Newborn Full Month Gift Set Buy 10 Get 1 Free

适用会场：1楼基本保证桌数 18 桌(每桌 10 位)或达同等消费起，最多可容纳 23 桌
3楼基本保证桌数 25 桌(每桌 10 位)或达同等消费起，最多可容纳 35 桌

以上项目内容恕不接收更换及折现

故宫晶华

Silks Palace at National Palace Museum

自 2017 年 9 月 2 日起生效 Effective from 2 September 2017,项目如有更新，依饭店公告为准



龙凤呈祥 囍宴菜谱

故 宫 御 饌 小 满 汉

Assorted Entree

糖渍栗子	宫保虾仁
<i>Sweet Chestnut</i>	<i>Stir-Fried Shrimps with Dried Chill</i>
琥珀核桃	椒盐吊片
<i>Walnut in Malt Sugar</i>	<i>Deep-Fired Squid with Salt and Pepper</i>
绍兴香醉鸡	云耳筍白笋
<i>Marinated Chicken with Shao-shin Wine</i>	<i>Sautéed Water Bamboo with Fungus</i>
蒜香松阪猪	金沙杏鲍菇
<i>Sliced Kobe Pork with Garlic</i>	<i>Braised Mushroom with Egg Yolk</i>

富 贵 龙 虾 拼 盘

(龙虾、乌鱼子、熏鲑鱼、和风沙拉)
Lobster, Smoked Salmon and Mullet Roe with Salad

花 田 囍 事 满 月 圆

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

虎 掌 原 粒 鲍

Braised Abalone with Pork's Tender in Oyster Sauce

弦 纹 鼎 雪 蛤 海 鲜 羹

Braised Seafood and Frog's Cream Soup

东 坡 肉 佐 银 丝 卷

Dong-Po Pork with Seasonal Vegetable and Steamed Bun

翠 玉 白 菜

Cabbage Jade

古 法 三 丝 蒸 海 斑

Steamed Grouper with Shredded Pork, Chinese Mushroom and Ginger

花 胶 野 蕈 炖 乌 鸡

Double-Boiled Chicken Soup with Fish Maw and Mushroom

樱 花 虾 干 贝 米 糕

Steamed Glutinous Rice with Dried Sakura Shrimp, Dried Scallop

多 宝 格 御 点 集

Classic Desserts in Chinese Curio Box

季 节 怡 鲜 果

Seasonal Fresh Fruit Platter

每桌 NT\$18,800 另加一成服务费(每桌 10 位)

若因环境因素而影响食材提供, 故宫晶华将保有调整菜色的权利

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故 宫 御 饌 小 满 汉

Assorted Entree

糖渍栗子 <i>Sweet Chestnut</i>	宫保虾仁 <i>Stir-Fried Shrimps with Dried Chill</i>
琥珀核桃 <i>Walnut in Malt Sugar</i>	椒盐吊片 <i>Deep-Fired Squid with Salt and Pepper</i>
绍兴香醉鸡 <i>Marinated Chicken with Shao-shin Wine</i>	云耳筍白笋 <i>Sautéed Water Bamboo with Fungus</i>
蒜香松阪猪 <i>Sliced Kobe Pork with Garlic</i>	金沙杏鲍菇 <i>Braised Mushroom with Egg Yolk</i>

祥 龙 戏 鸳 鸯

(龙虾、乌鱼子、鲜干贝、和风沙拉)
Lobster, Scallops and Mullet Roe with Salad

花 田 囍 事 满 月 圆

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

弦 纹 鼎 燕 窝 海 鲜 羹

Braised Rich Soup with Fish, Shrimps, Crab Meat and Bird's Nest

芝 士 焗 烤 大 虾

Baked Prawns with Chesses

原 粒 鲍 扣 海 参

Braised Abalone with Sea Cucumber in Oyster Sauce

翠 玉 白 菜

Cabbage Jade

清 蒸 龙 虎 斑

Steamed Tiger Grouper with Spring Onion

鲜 人 参 炖 乌 鸡

Double-Boiled Chicken Soup with Ginseng

樱 花 虾 干 贝 米 糕

Steamed Glutinous Rice with Dried Sakura Shrimp, Dried Scallop

多 宝 格 御 点 集

Classic Desserts in Chinese Curio Box

季 节 怡 鲜 果

Seasonal Fresh Fruit Platter

每桌 NT\$20,800 另加一成服务费(每桌 10 位)

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龙凤呈祥 囍宴菜谱

故 宫 御 饌 小 满 汉

Assorted Entree

琥珀核桃	宫保虾仁
<i>Walnut in Malt Sugar</i>	<i>Stir-Fried Shrimp with Dried Chili</i>
梅汁蕃茄	椒盐吊片
<i>Cherry Tomato Preserved with Plum</i>	<i>Deep-Fried Squid with Salt and Pepper</i>
红袍乳猪	金沙杏鲍菇
<i>Roasted Sucking Pig</i>	<i>Braised Mushroom with Egg Yolk</i>
酒香醉鸡	蒜香松阪猪
<i>Marinated Chicken with Shao-shin Wine</i>	<i>Sliced Kobe Pork with Garlic</i>

和 风 鲜 活 鲍 色 拉 (位上)

Braised Abalone Salad with Japanese Dressing

花 田 囍 事 满 月 圆

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

上 汤 焗 龙 虾 (每位半只)

Braised Lobster with Superior Soup

弦 纹 鼎 一 品 佛 跳 墙

Buddha's Tureen with Chicken, Sea Cucumber, Dried Scallop and Fish Maw

秘 制 羊 小 排

Pan-Fried Lamb Chop with Homemade Sauce

翠 玉 白 菜

Cabbage Jade

梅 枣 蒸 龙 虎 斑

Steamed Tiger Grouper with Plum and Red Date

人 参 玉 琼 鸡

Double-Boiled Chicken Soup with Glutinous and Ginseng Stuffing

乌 鱼 子 米 糕

Steamed Glutinous Rice with Mullet Roe

多 宝 格 御 点 集

Classic Desserts in Chinese Curio Box

季 节 怡 鲜 果

Seasonal Fresh Fruit Platter

每桌 NT\$23,800 另加一成服务费(每桌 10 位)

若因环境因素，而影响食材提供，故宫晶华将保有调整菜色的权利

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龙凤呈祥 囍宴菜谱

故宫御饌小满汉

Assorted Entree

琥珀核桃 <i>Walnut in Malt Sugar</i>	宫保蟹腿仁 <i>Kong-Bao Crab Meat</i>
梅汁蕃茄 <i>Cherry Tomato Preserved with Plum</i>	花椒玉带 <i>Scallop with Prickly Ash</i>
红袍乳猪 <i>Roasted Sucking Pig</i>	百花杏鲍菇 <i>Pen-fried King Mushroom with Shrimp Paste</i>
酒香醉鸡 <i>Marinated Chicken with Shao-shin Wine</i>	蒜香松阪猪 <i>Sliced Kobe Pork with Garlic</i>

和风鲜活鲍色拉(位上)

Braised Abalone Salad with Japanese Dressing

花田囍事满月圆

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

蒜茸蒸龙虾(每位半只)

Steamed Lobster with Garlic

弦纹鼎一品佛跳墙

Buddha's Tureen with Chicken, Sea Cucumber, Dried Scallop and Fish Maw

晶华牛小排

Braised Beef with Pepper Sauce

翠玉白菜

Cabbage Jade

麒麟蒸龙虎斑

Steamed Tiger Grouper with Yunnan Ham, Mushroom and Ginger

羊肚菌炖乌鸡

Double-Boiled Black Bone Chicken with Morel Soup

红罍香米糕

Steamed Glutinous Rice with Crab

多宝格御点集

Classic Desserts in Chinese Curio Box

季节怡鲜果

Seasonal Fresh Fruit Platter

每桌 NT\$28,800 另加一成服务费(每桌 10 位)

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