



喜耦天成 婚宴專案

一生一回，非凡體驗，賓主盡歡顏

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，邀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
為您倆打造完美歡愉的幸福盛宴

- 餐飲安排：
- 主廚特選中式婚宴佳餚
Chef Catering Chinese Wedding Reception
 - 迎賓水果酒及中式茶品
(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)*
 - 柳橙汁、軟性飲料及精選紅酒暢飲
*Free Flow of Orange Juice, Soft Drinks
and Red Wine*

- 專案內容：
- 接待桌經典文具用品組
Reception Desk Stationeries
 - 入口指引海報及桌次圖製作
Floorplan Printing
 - 每桌提供精緻婚宴菜單及桌卡
Designed Menu and Table Cards
 - 迎賓及送客甜蜜喜糖
Giveaway Candy
 - 專業司儀服務
Professional Wedding MC
 - 專業燈光、音響及高彩度投影設備
Pro Audio and Visual Equipment
 - 壹桌試菜八折優惠(限已付訂者)
20% Discount of Wedding Food Tasting
 - 喜宴專屬免費接駁車
(往返捷運劍潭站至故宮晶華)
*Free Shuttle Bus for Wedding Guest
(MRT Jiantan Station – Silks Palace)*
 - 故宮博物院區內貴賓免費停車
Free Parking in National Palace Museum

- 會場佈置：
- 迎賓接待桌花
Reception Area Floral
 - 雅緻相片區
Unique Wedding Photo Display
 - 舞台主題背景
Creative Designed Stage Background
 - 香檳塔一座 (含氣泡酒一瓶)
Champagne Tower (with 1 Sparkling Wine)
 - 每桌典雅桌巾、椅套
Elegant Table Cloth and Seat Cover
 - 桌面經典佈置
Floral Centerpiece on Each Dining Table
 - 紅毯走道兩側佈置
Red Carpet Decoration

- 綿延幸福：
- 續辦滿月酒/彌月宴享有 9 折優惠
*10% Discount for Newborn Full month or 1 year
old Birthday Reception*
 - 訂購彌月禮盒買十送一
Newborn Full Month Gift Set Buy 10 Get 1 Free

- 新人禮讚：
- 新娘私人休息室
Private Dressing Room
 - 餐前新人精緻餐點
Pre-Dinner Meal for the Newlyweds
 - 專屬新人婚宴小管家
Wedding Butler Service

適用會場：1樓 基本保證 17 桌(每桌 10 位) 或達同等消費 NT\$388,960 起，最多可容納 22 桌
3樓 基本保證 21 桌(每桌 10 位) 或達同等消費 NT\$480,480 起，最多可容納 33 桌
午宴時間為 11:30-15:00 / 晚宴時間為 18:00-21:30；晚宴場地超時費每半小時 NT\$10,000 元

以上專案內容恕不接受更換及折現

故宮晶華

Silks Palace at National Palace Museum

自 2023 年 09 月 28 日起生效 Effective from 28 September 2023, 專案如有更新，依飯店公告為準



喜耦天成 喜宴菜譜

故宮御饌小滿漢

Assorted Entree

冰糖蜜栗子	脆瓜海蜇絲
<i>Sweet Chestnut</i>	<i>Jelly Fish with Cucumber</i>
蒜苗燻鴨胸	青蔥嫩油雞
<i>Smoked Duck Dressing with Garlic Sprouts</i>	<i>Green Onion Oiled Chicken</i>
蟲草如意菜	紅油金錢肚(產地:澳洲)
<i>Stir-fried Assorted Vegetables with Aweto</i>	<i>Sliced Tripe in Spicy Flavor (Australian Beef)</i>

花田喜事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

蒜茸油淋南非鮑

Steamed Abalone with Garlic

瑤柱雪蛤海皇露(位上)

Braised Seafood and Snow Cream Soup

東坡肉佐銀絲捲

Dong-Po Pork with Steamed Buns

翠玉白菜

Jadeite Cabbage with Dried Scallops Sauce

薑蔥油淋蒸龍虎斑

Steamed Tiger Grouper with Soy Sauce

花旗蔘慢燉全雞

Double-Boiled Ginseng Chicken Soup

櫻花蝦干貝米糕

Steamed Glutinous Rice with Dried Sakura Shrimp and Dried Scallop

多寶格御點集

Classic Desserts in Chinese Curio Box

每桌 NT\$20,800 另加一成服務費(每桌 10 位)

菜單內豬肉及其製品產地：台灣·Pork is from Taiwan

若因環境因素而影響食材提供，故宮晶華將保有調整菜色的權利

故宮晶華

Silks Palace at National Palace Museum

自 2023 年 09 月 28 日起生效 Effective from 28 September 2023, 專案如有更新，依飯店公告為準



喜耦天成 喜宴菜譜

故宮御饌小滿漢

Assorted Entree

冰糖蜜栗子 <i>Sweet Chestnut</i>	五香滷牛腱(產地:澳洲/尼加拉瓜) <i>Chinese Marinate Beef Shank (Australian . Nicaragua Beef)</i>
蒜苗烏魚子 <i>Mullet Roe and Garlic Sprouts</i>	蟲草如意菜 <i>Stir-fried Assorted Vegetables with Aweto</i>
五味九孔 <i>Baby Abalone Dressing with Five-flavor Sauce</i>	左宗崇雞 <i>General Tso's Chicken</i>

花田喜事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

碧綠夏果脆玉帶

Sautéed Scallops and Macadamia Nut with Greens

絃紋鼎珊瑚海鮮羹

Braised Seafood with Mince Carrot and Egg White Soup

金銀蒜蒸龍蝦(半隻)

Steamed Lobster with Garlic

翠玉白菜

Jadeite Cabbage with Dried Scallops Sauce

古法冬菜蒸龍虎斑

Steamed Tiger Grouper with Preserved Vegetables

牛肝菌野菇燉全雞

Double-Boiled Chicken Soup with Porcini and Mushrooms

霸王膏蟹蒸米糕

Steamed Glutinous Rice with Crab

多寶格御點集

Classic Desserts in Chinese Curio Box

每桌 NT\$23,800 另加一成服務費(每桌 10 位)

菜單內豬肉及其製品產地：台灣 · Pork is from Taiwan

若因環境因素而影響食材提供，故宮晶華將保有調整菜色的權利

故宮晶華

Silks Palace at National Palace Museum

自 2023 年 09 月 28 日起生效 Effective from 28 September 2023, 專案如有更新，依飯店公告為準



喜耦天成 喜宴菜譜

故宮御饌小滿漢

Assorted Entree

冰糖蜜栗子	脆瓜海蜇絲
<i>Sweet Chestnut</i>	<i>Jelly Fish with Cucumber</i>
蒜苗烏魚子	蟲草如意菜
<i>Mullet Roe and Garlic Sprouts</i>	<i>Stir-fried Assorted Vegetables with Aweto</i>
紅袍乳豬	左宗崇雞
<i>Roasted Suckling Pig</i>	<i>General Tso's Chicken</i>

花田喜事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

絃紋鼎極品佛跳牆

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

北菇虎掌八頭鮑

Braised Abalone, Pork Tender and Mushrooms in Oyster Sauce

松露野菇活龍蝦(半隻)

Steamed Lobster with Truffle Sauce and Mushrooms

翠玉白菜

Jadeite Cabbage with Dried Scallops Sauce

陳皮古法蒸星斑

Steamed Leopard Coral Grouper with Dried Tangerine Peel

竹筴火焗燉烏雞

Double-boiled Black Bone Chicken Soup with Ham and Bamboo Pith

香蓮玉帶蒸米糕

Steamed Glutinous Rice with Scallops and Lotus Seeds

多寶格御點集

Classic Desserts in Chinese Curio Box

每桌 NT\$28,800 另加一成服務費(每桌 10 位)

菜單內豬肉及其製品產地：台灣 · Pork is from Taiwan

若因環境因素而影響食材提供，故宮晶華將保有調整菜色的權利

故宮晶華

Silks Palace at National Palace Museum

自 2023 年 09 月 28 日起生效 Effective from 28 September 2023, 專案如有更新，依飯店公告為準