



# 2024-2025尾牙春酒

活動日期 2024.11.01 – 2025.04.30

萬怡酒店  
COURTYARD<sup>®</sup>  
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)

## 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

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### 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

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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醬菌菇鮮龍蝦

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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