



2025-2026尾牙春酒

活動日期 2025.11.01 – 2026.04.30

萬怡酒店
COURTYARD[®]
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 (限特約立體停車場)

超值加購

- 自助點歌卡拉OK組：NT\$10,000
- 紅酒或啤酒暢飲：NT\$1,800+10% / 桌 (需全場統一加購)
- 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\$ 20,000 +10% 起 (10位/桌)

素食套餐 每人NT\$2,000+10%起

加入加量 每人NT\$2,000+10%起(每桌至多12人)

週五至周日

NT\$ 23,800 +10% 起 (10位/桌)

素食套餐 每人NT\$2,380+10%起

加入加量 每人NT\$2,380+10%起 (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

早鳥加碼贈：於2025年9月30日前完成預訂(訂金支付)，可享桌價95折優惠(服務費不做折扣)

適用日期：2025 年 11 月 1 日至 2026 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 #8915、#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

2025-2026春酒尾牙菜單-A

Banquet Chinese Year End Party Menu

迎賓開胃集

金芒沙律鮮蘆筍、藤香椒汁金腐衣、松露油醋拌野菇
Selection of Appetizer

海皇御膳開胃盤

明爐蜜汁叉燒、芥末貢菜章魚腳、雲耳陳醋海蜇、潮州冷滷花枝、蔥油水晶雞
Combination of Appetizer

神農金蒜鮑魚海大蝦

Fried Abalone and Shrimp with Garlic and Flat Rice Noodles

八珍一品燴烏參

Braised Sea Cucumber with Pork Tendon, Abalone and Ginkgo

義式香料豬腱骨佐牛肝菌紅酒醬

Fried Pork Shank with Porcini Red Wine Sauce

貢椒蟲草蒸海斑

Steamed Groper with Chili Sauce

蒲燒鰻魚糯米飯

Steamed Glutinous Rice with Eel

湖南臘肉上湯扒津白

Braised Baby Cabbage with Preserved Meat, Dried Scallop and Mushroom

花膠松茸燉土雞

Double Boiled Chicken Soup with Fish Maw, Matsutake and Chinese Herbs

擂茶貢糖糕

Hakka Lei Cha Gong Tang Cake

寶島水果集

Seasonal Fruit Platter

NT\$ 20,000 +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.

2025-2026春酒尾牙菜單-B

Banquet Chinese Year End Party Menu

迎賓開胃集

金芒沙律鮮蘆筍、藤香椒汁金腐衣、松露油醋拌野菇

Selection of Appetizer

萬怡珍饈百味盤

甜蔥照燒星鰻、紅油堅果口水雞、涼拌玉瓜鴨腱頭、蔥香冰捲海蜆絲、五彩梅汁番茄

Combination of Appetizers

蟲草花膠燉玉豚(位上)

Double Boiled Matsusaka Pork Soup with Fish Maw and Cordyceps

黑蒜醬焗烤龍蝦佐義式烤鮮蔬

Baked Lobster with Black Garlic Sauce and Roasted Vegetables

一品鵝掌燴烏參

Braised Sea Cucumber with Goose Web and Pork Tendon

薄荷青檸戰斧豬

Grilled Tomahawk Pork Chop with Mint Lime Sauce

金湯酸菜炆海石斑

Braised Grouper with Pickled Mustard Greens and Chili

荷香珍珠糯米雞

Steamed Glutinous Rice with Chicken Wrapped in Lotus Leaf

貝酥瑤柱蝦滑扒時蔬

Braised Baby Cabbage with Dried Scallop and Shrimp Ball

椰汁小米銀耳露

Sweet Coconut Soup with Millet and White Fungus

寰宇四季水果集

Seasonal Fruit Platter

NT\$ 23,800 +10% 起 (10位/桌)

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2025-2026春酒尾牙菜單—C

Banquet Chinese Year End Party Menu

迎賓開胃集

金芒沙律鮮蘆筍、藤香椒汁金腐衣、松露油醋拌野菇
Selection of Appetizer

萬怡舞彩御膳盤

蟲草海蜇絲、豉汁蘭花蚌、紹興醉薄肉、港式明爐烤鴨、麻香無骨鵝翅
Combination of Appetizer

椰汁松茸燉花膠(位上)

Double Boiled Chicken Soup with Matsutake

XO醬燜龍蝦拼晶瑩蝦餃皇

Braised Lobster in XO Sauce with Steamed Shrimp Dumpling

八珍鮑魚燴烏參

Braised Sea Cucumber with Abalone and Pork Tendon

清燉陳皮和牛臉頰佐法式紅酒醬

Braised Wagyu Beef Cheek with Aged Tangerine Peel and Red Wine Sauce

清蒸玉露海石斑

Steamed Grouper with Fish Sauce and Scallion

東港雙寶鰻魚糯米飯

Steamed Glutinous Rice with Mullet Roe, Sakura Shrimp and Eel

百合山藥蘆筍

Fried Lily Bulb, Chinese Yam, and Asparagus

燕窩玫瑰蛋塔

Bird's Nest Egg Tart

寰宇四季水果集

Seasonal Fruit Platter

NT\$ 26,800 +10% 起 (10位/桌)

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