



2020 龍鳳呈祥 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)
 - 含百分百果汁及精選紅酒暢飲
Free Flow of Orange Juice 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
 - 迎賓及送客甜蜜太妃糖
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)
 - 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
- 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
Butler Service
- 綿延幸福：
- 續辦滿月酒/彌月宴享有 9 折優惠
10% Discount for Newborn Full month Birthday Reception
 - 訂購彌月禮盒買十送一
Newborn Full Month Gift Set Buy 10 Get 1 Free

適用會場：1 樓基本保證桌數 18 桌(每桌 10 位)或達同等消費起，最多可容納 23 桌
3 樓基本保證桌數 25 桌(每桌 10 位)或達同等消費起，最多可容納 35 桌

以上專案內容恕不接收更換及折現

故宮晶華

Silks Palace at National Palace Museum

自 2020 年 11 月 16 日起生效 Effective from 16 November 2020, 專案如有更新，依飯店公告為準



2020 龍鳳呈祥 囍宴菜譜

故宮御饌小滿漢

Assorted Entree

糖漬栗子	宮保松阪豬
Sweet Chestnut	Stir-Fried Kobe Pork with Dried Chili
琥珀核桃	椒鹽酥吊片
Walnut in Malt Sugar	Deep-Fried Squid with Salt and Pepper
酒香醉雞	云耳筍白筍
Marinated Chicken with Shao-shin Wine	Sautéed Water Bamboo with Fungus
舟山海蜆	金沙杏鮑菇
Jelly Fish	Braised Mushroom with Egg Yolk

富貴龍蝦拼盤

(龍蝦、烏魚子、燻鮭魚、和風沙拉)
Lobster, Smoked Salmon and Mullet Roe with Salad

花田囍事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

虎掌原粒鮑

Braised Abalone with Pork's Tender in Oyster Sauce

弦紋鼎雪蛤海皇羹

Braised Seafood and Frog's Cream Soup

東坡肉佐銀絲捲

Dong-Po Pork with Seasonal Vegetable and Steamed Bun

翠玉白菜

Cabbage Jade

樹子蒸海斑

Steamed Grouper with Tree Pod

姬松茸燉烏雞

Double-Boiled Chicken Soup with Mathutake

櫻花蝦干貝米糕

Steamed Glutinous Rice with Dried Sakura Shrimp, Dried Scallop

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruit Platter

每桌 NT\$18,800 另加一成服務費(每桌 10 位)

菜單內豬肉及其製品產地：台灣

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

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2020 龍鳳呈祥 禧宴菜譜

故宮御饌小滿漢

Assorted Entree

糖漬栗子	宮保松阪豬
<i>Sweet Chestnut</i>	<i>Stir-Fried Kobe Pork with Dried Chilli</i>
琥珀核桃	椒鹽酥吊片
<i>Walnut in Malt Sugar</i>	<i>Deep-Fried Squid with Salt and Pepper</i>
酒香醉雞	云耳筍白筍
<i>Marinated Chicken with Shao-shin Wine</i>	<i>Sautéed Water Bamboo with Fungus</i>
舟山海蜆	金沙杏鮑菇
<i>Jelly Fish</i>	<i>Braised Mushroom with Egg Yolk</i>

祥龍戲鴛鴦

(龍蝦、烏魚子、鮮干貝、和風沙拉)
Lobster, Scallops and Mullet Roe with Salad

花田喜事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

海參扣原粒鮑

Braised Abalone and Sea Cucumber with Oyster Sauce

絃紋鼎燕窩海鮮羹

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

蒜蓉銀絲蒸大蝦

Steamed Prawns with Green Bean Noodles and Garlic

翠玉白菜

Cabbage Jade

清蒸龍虎斑

Steamed Tiger Grouper with Spring Onion

鮮人參燉烏雞

Double-Boiled Chicken Soup with Ginseng

蒲燒鰻米糕

Steamed Glutinous Rice with Eel

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruit Platter

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

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2020 龍鳳呈祥 囍宴菜譜

故宮御饌小滿漢

Assorted Entree

琥珀核桃	紅袍乳豬
Walnut in Malt Sugar	Roasted Sucking Pig
梅汁蕃茄	椒鹽吊片
Cherry Tomato Preserved with Plum	Deep-Fired Squid with Salt and Pepper
舟山海蜆	金沙杏鮑菇
Jelly Fish	Braised Mushroom with Egg Yolk
酒香醉雞	宮保蟹腿仁
Marinated Chicken with Shao-shin Wine	Stir-Fried Kobe Crab Meat with Dried Chili

和風鮮干貝蝦沙拉 (位上)

Scallop and Shrimp Salad with Japanese Dressing

花田囍事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

上湯焗龍蝦 (每位半隻)

Braised Lobster with Superior Soup

弦紋鼎一品佛跳牆

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

秘製羊小排

Pan-Fried Lamb Chop with Homemade Sauce

翠玉白菜

Cabbage Jade

荷葉蒸龍虎斑

Steamed Tiger Grouper wrapped in Lotus leaf

人參玉瓊雞

Double-Boiled Chicken Soup with Glutinous and Ginseng Stuffing

烏魚子米糕

Steamed Glutinous Rice with Mullet Roe

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruit Platter

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

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故宮御饌小滿漢

Assorted Entree

琥珀核桃 <i>Walnut in Malt Sugar</i>	宮保蟹腿仁 <i>Kong-Bao Crab Meat</i>
梅汁蕃茄 <i>Cherry Tomato Preserved with Plum</i>	花椒鮮玉帶 <i>Scallop with Prickly Ash</i>
紅袍乳豬 <i>Roasted Sucking Pig</i>	百花杏鮑菇 <i>Pen-fried King Mushroom with Shrimp Paste</i>
酒香醉雞 <i>Marinated Chicken with Shao-shin Wine</i>	椒鹽美人腿 <i>Sautéed Water Bamboo with Salt and Pepper</i>

和風鮮活鮑沙拉(位上)

Braised Abalone Salad with Japanese Dressing

花田囍事滿月圓

Sweet Rice Dumpling with Longan, Jelly Fungus and Taro

焗烤大龍蝦(每位半隻)

Baked Lobster with Chesses

炫紋鼎御品佛跳牆

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

晶華慢燉牛小排

Braised Beef with Pepper Sauce

翠玉白菜

Cabbage Jade

麒麟蒸龍虎斑

Steamed Tiger Grouper with Yunnan Ham, Mushroom and Ginger

花膠響螺燉烏雞

Double-Boiled Black Bone Chicken with Fish Maw and Shell

紅蟬香米糕

Steamed Glutinous Rice with Crab

多寶格御點集

Classic Desserts in Chinese Curio Box

季節怡鮮果

Seasonal Fresh Fruit Platter

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

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