

2027領航羊年耀盛宴

2027 Year and Party Package 尾牙春酒專案

專案適用日期:2026年11月01日起至2027年04月30日

The promotion is valid from November 1, 2026, through April 30, 2027.

週日至週四

- 中式桌席 每桌NT\$17,800+10%起 / 每桌10席 (依照各會場保證桌數安排)

週五與週六

- 中式桌席 每桌NT\$24,800+10%起 / 每桌10席 (依照各會場保證桌數安排)

專案包含

- 每桌精美鮮花佈置
- 領航羊年耀盛宴中式桌席
- 席間暢飲柳橙汁及軟性飲品(可樂及汽水)與台灣金牌啤酒
- 一桌主桌享免費分菜服務
- 宴會廳內建音響設備、廳內內建式螢幕與單槍投影機一組、無線麥克風兩支
活動舞台(實際提供數量依當日飯店實際訂席狀況提供)
- 每消費NT\$2,000元,可享免費停車折抵一小時(每台車上限四小時,停車場車位停滿為限)

優惠禮遇

- 歡唱卡拉OK優惠價NT\$16,000(含點唱機及演唱者專用螢幕,原價NT\$20,000)
- 一桌主桌免費分菜服務(其餘每桌加價NT\$1,800)
- 自備酒水開瓶清潔費優惠每桌NT\$800元
- 每桌另加NT\$1,500+10% 即享有席間3小時紅酒無限暢飲

早鳥專屬優惠四選一

(適用於10/31日前完成先約付訂及保證桌數達15桌(含)以上之活動)

- ☐ 每桌加贈兩瓶酒店精選紅酒
- ☐ 自備紅/白酒免收開瓶費用(啤酒除外)
- ☐ 享場佈時段場租七折優惠(08:00-16:30)
- ☐ 主廚特選開胃頭盤兩道(韓式海帶&椒麻花生)

滿桌禮(不累計)

- 保證40桌(含)以上,免費提供該時段貴賓休息室一間(休息室無指定)
- 訂席達30桌(含)以上,加贈新板希爾頓酒店 希爾頓客房平日(週一至週四)住宿一晚
- 訂席達40桌(含)以上,加贈新板希爾頓酒店 希爾頓客房平日(週一至週四)住宿二晚

*超時計費(晚宴時段超過22:00計) 依廳別另酌收場地費及人力費

*以上所提供之各項服務以及禮券,恕不接受更換、折現或退款

最低 保證桌數	1F 吉祥廳	• 全廳 - 38 至 46 桌 • A+B 廳 - 25 至 36 桌 • A 廳 - 10 至 15 桌 • B 廳 - 12 至 19 桌 • C+D 廳 - 6 至 8 桌	2F 如意廳	• A+B 廳 - 28 至 36 桌 • C+D+E 廳 - 6 至 8 桌	3F 圓滿廳	• 全廳 - 45 至 66 桌 • A 廳 - 25 至 32 桌 • B 廳 - 18 至 25 桌

飯店保留專案修改與解釋權益

taipeisinban.hilton.com

22050 新北市板橋區民權路88號 | NO.88 MINQUAN RD., BANQIAO DISTRICT, NEW TAIPEI CITY, TAIWAN, 22050
電話 T: +886 2 2958 3770 #8821 | 傳真 F: +886 2 2958 3283 | 電郵 E: TSATC_CB@Hiltonsinban.com

尾牙春酒專案

NT\$17,800 +10%

含瓶裝柳橙汁及軟性飲品與台灣金牌啤酒

NT\$17,800+10% Service Charge Per Table

鴻圖大展開味集

梅汁珠貝、京都排骨、鱈魚香絲、冰糖芋頭、脆瓜海蜇絲、五味冰卷

Assorted Appetizer Platters

Baby Scallops in Plum Sauce, Kyoto-Style Pork Ribs, Seasoned Shredded Cod Snack

Taro in Rock Sugar Syrup, Shredded Jellyfish with Pickled Cucumber, Chilled Squid Roll with Five-Flavor Sauce

南洋黑金海大蝦

Black Pepper King Prawns in Nanyang Style

台式經典佛跳牆

Classic Taiwanese Buddha Jumps Over the Wall

豆撈松坂爆螺貝

Stir-Fried Pork Jowl with Sea Whelk and Clams in Doulao Style

紅酒蘑菇豬棒骨

Red Wine Braised Pork Bone with Mushrooms

清蒸芽絲海大斑

Steamed Giant Grouper with Shredded Ginge

金絲菌菇翠玉蔬

Golden Mushroom and Jade Vegetable Medley

荷葉珍珠糯米雞

Lotus Leaf-Wrapped Sticky Rice with Chicken

希爾頓經典點心

Barbecue Pork Bun

寶島四季水果盤

Seasonal Fresh Fruit Platter

(豬肉產地：台灣)

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尾牙春酒專案

NT\$19,800 +10%

含瓶裝柳橙汁及軟性飲品與台灣金牌啤酒

NT\$19,800+10% Service Charge Per Table

鴻圖大展開味集

蘭陽烤鴨、青蔥油雞、欖菜四季豆、蜜汁腰果、脆瓜海蜇絲、梅汁珍果

Assorted Appetizer Platters

Lanyang-Style Roasted Duck, Poached Chicken with Scallion Oil Sauce,

French Beans with Preserved Olive Vegetables, Shredded Jellyfish with Pickled Cucumber, Mixed Fruits with Plum Sauce

沙拉龍蝦冰卷盤

Chilled Lobster Roll Salad Platter

響螺瑤柱豬豚湯(位上)

Individual Serving Double-Boiled Pork Soup with Sea Whelk and Dried Scallops

XO醬豌豆爆雙鮮

Stir-Fried Shrimp Balls and Sea Whelk with XO Sauce and Snow Peas

鮑汁海參燴蹄筋

Braised Sea Cucumber and Tendon in Abalone Sauce

荷塘玥色海大斑

Lotus Pond-Style Giant Grouper

橙汁排骨佐虎皮捲

Orange Glazed Pork Ribs with Rolls

羊肚菌皇燉烏雞

Double-Boiled Silkie Chicken with Morel Mushrooms

港式荷葉糯米雞

Hong Kong-Style Lotus Leaf-Wrapped Sticky Rice with Chicken

哈根達斯冰淇淋

Haagen-Dazs Ice Cream

寶島四季水果盤

Seasonal Fresh Fruit Platter

(豬肉產地:台灣)

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尾牙春酒專案

NT\$24,800 +10%

含瓶裝柳橙汁及軟性飲品與台灣金牌啤酒

NT\$24,800+10% Service Charge Per Table

鴻圖繽紛開紅盤

蒜苗烏魚子、掛爐烤鴨、川椒豬蹄、青瓜蜆頭、桂花蜜芋頭、乾煸四季豆

Assorted Appetizer Platters

Mullet Roe with Garlic Sprouts, Cantonese-Style Roasted Duck, Sichuan Pepper Pork Shank, Jellyfish Head with Cucumber, Osmanthus Honey Taro, Dry-Fried French Beans with Minced Pork

花膠御品佛跳牆(位上)

Individual Serving Imperial Buddha Jumps Over the Wall with Fish Maw

松露水晶龍皇蝦(每位半隻)

Truffle Crystal Prawn (Half per Person)

蟲草鮑魚燴烏參

Braised Sea Cucumber and Abalone with Cordyceps

蘑菇原野伊比利

Iberico Pork with Wild Mushroom Medley

豆撈玉露海皇斑

Doulao-Style Seafood Grouper with Jade Sauce

百合川耳繽紛蔬

Vegetable Medley with Lily Bulbs and Wood Ear Mushrooms

紅糟鰻魚糯米糕

Sticky Rice Cake with Red Fermented Rice-Marinated Eel

松茸養生燉雞湯

Double-Boiled Chicken Soup with Matsutake Mushrooms

哈根達斯冰淇淋

Haagen-Dazs Ice Cream

寶島四季水果盤

Seasonal Fresh Fruit Platter

(豬肉產地：台灣)

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尾牙春酒專案

NT\$26,800 +10%

含瓶裝柳橙汁及軟性飲品與台灣金牌啤酒

NT\$26,800+10% Service Charge Per Table

鴻圖大展耀八方

桂花芋頭、蟲草海蜇頭、老滷鴨翅、蜜汁腰果
蜜汁叉燒、麻辣牛腱、五味冰捲、油醋海鮮凍

Assorted Appetizer Platters

Osmanthus Taro, Jellyfish Head with Cordyceps, Duck Wings Braised in Traditional Master Stock,
Honey-Glazed Cashews, Honey-Glazed Barbecued Pork (Char Siu),
Sichuan Spicy Beef Shank, Chilled Squid Rolls with Five-Flavor Sauce, Chilled Seafood Jelly with Vinaigrette

金蒜水晶南非鮑

Crystal South African Abalone with Golden Garlic Sauce

御鼎花膠佛跳牆(位上)

Individual Serving Imperial Fish Maw Buddha Jumps Over the Wall

魚子醬焗烤龍蝦(每位半隻)

Caviar Baked Lobster (Half per Person)

蠔黃瑤柱一品蔘

Premium Sea Cucumber with Oyster Sauce and Dried Scallops

甘露清蒸龍虎斑

Steamed Dragon Tiger Grouper with Sweet Dew Sauce

法式鮮蔬伊比利

French-Style Iberico Pork with Fresh Vegetables

荷葉珍珠糯米雞

Lotus Leaf-Wrapped Pearl Glutinous Rice with Chicken

松茸菌菇燉烏雞

Double-Boiled Silkie Chicken with Matsutake and Assorted Mushrooms

希爾頓綜合點心

Cheese Cake, Roll cake

哈根達斯冰淇淋

Haagen-Dazs Ice Cream

寶島四季水果盤

Seasonal Fresh Fruit Platter

(豬肉產地:台灣/牛肉產地:美國)

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尾牙春酒專案

NT\$28,800 +10%

含瓶裝柳橙汁及軟性飲品與台灣金牌啤酒

NT\$28,800+10% Service Charge Per Table

鴻圖大展耀八方

掛爐烤鴨、脆皮燒肉、欖菜四季豆、泰式冰捲、梅汁百香果、冰心蜜芋、老媽牛腱、胡麻油雞

Assorted Appetizer Platters

Cantonese-Style Roasted Duck, Crispy Roasted Pork Belly, French Beans with Preserved Olive Vegetables,

Thai-Style Chilled Squid Rolls, Passion Fruit with Plum Sauce, Chilled Honey Taro

Traditional Braised Beef Shank, Sesame Oil Chicken

梅香欖菜南非鮑

South African Abalone with Preserved Olive Vegetables and Plum Sauce

瑤柱花膠海味盅(位上)

Individual Serving Double-Boiled Seafood Soup with Dried Scallops and Fish Maw

松蒜水晶龍皇蝦(每位半隻)

Crystal Dragon Prawn with Matsutake and Garlic (Half per Person)

豆撈玉帶象牙貝

Doulao-Style Scallops and Ivory Clams with Jade Sauce

紅酒蘑菇小犢牛

Red Wine Braised Veal with Mushrooms

法式鮮蔬伊比利

French-Style Iberico Pork with Fresh Vegetables

甘露清蒸海虎斑

Steamed Tiger Grouper with Ganlu Sauce

金絲網鮑燴海參

Braised Sea Cucumber with Golden Thread Abalone

鰻魚臘味糯米雞

Lotus Leaf-Wrapped Glutinous Rice with Eel and Chinese Sausage

竹笙肚菌燉烏雞

Double-Boiled Silkie Chicken with Bamboo Fungus and Morel Mushrooms

希爾頓綜合點心

Macaron ,Chocolate Cake

哈根達斯冰淇淋

Haagen-Dazs Ice Cream

寶島四季水果盤

Seasonal Fresh Fruit Platter

(豬肉產地:台灣/牛肉產地:美國)

飯店保留專案修改與解釋權益