

春酒尾牙專案

Grand Hi-Lai Sun Moon Lake 2025 – 2026 Spring & Year-End Banquet Package

2025年11月01日 ▶ 2026年03月31日

Valid from November 1, 2025 to March 31, 2026

專案價格 Package Rates

NT\$ 18,800+10% per table | NT\$ 25,800+10% per table

NT\$ 32,800+10% per table

適用桌數：五桌以上適用

Applicable Table Quantity: Applicable for bookings of 5 tables or more

早鳥優惠 Early Bird Promotion

2025年10月31日前預訂並付訂再加贈
KTV歡唱、試菜7折優惠(於活動當日折抵)

Book and pay your deposit before October 31, 2025 to enjoy exclusive gifts:

- Complimentary KTV session
- Enjoy 30% off your tasting menu – credited back on your event day

專案內容 Package Inclusions

果汁暢飲、啤酒暢飲

Unlimited juice and beer throughout the event

餐前雞尾酒

(專案NT\$25,800起適用)

Pre-dinner cocktails (included with NT\$25,800+ packages)

宴會紅酒兩瓶

(專案NT\$32,800適用)

Two bottles of premium red wine (included with NT\$32,800+ packages)

自備酒水兩款·免收酒水服務費

Bring up to two bottles of your own wine – no corkage fee

精緻桌花擺設

Elegant floral centerpieces for every table

主桌分菜服務

Exclusive table-side service for VIP tables

專屬用餐空間

Private dining area reserved exclusively for your group

LED電視牆、高級音響設備免費使用

Complimentary use of LED wall & premium sound system

迎賓電子看板、摸彩箱

Digital welcome signage & lucky draw box provided

試菜8折優惠(於活動當日折抵)

Enjoy 20% off your tasting menu – credited on your event day

場地佈置場租提供該時段7折優惠

Venue decoration rental at 30% off during event hours

滿桌贈

滿8桌贈免費長官休息室

Table Bonus Offers

Book 8 or more tables and receive complimentary access to a private rest area for VIP guests

滿額贈

消費滿25萬+10%贈湖景客房住宿一晚

(定價NT\$34,800)(限活動當日或前一日住宿)

Pending Bonus

Spend NT\$250,000 + 10% and enjoy a complimentary night in our Lakeview Room (valued at NT\$34,800)
on the event day or the day prior

中式宴席菜單

Chinese Banquet Table Menu

每席NT\$18,800+10% (加入加價)

NT\$18,800 + 10% Service Charge per Table (Additional charge applies for extra guests)

迎賓風味彩碟

紹興紅玉雞 | 伊比利乳酪筊白筍 | 梅漬鳳梨蘿蔔球
欖菜炒四季豆 | 洛神咕咾肉

Appetizer Platter

Shaoxing Wine Chicken with Black Tea | Iberico Cheese with Water Bamboo
Pickled Pineapple & Radish Balls with Plum Sauce
Sautéed String Beans with pickled vegetables | Sweet and Sour Pork Infused with Roselle Tea

燻鮭海鮮沙拉盤

Smoked Salmon & Seafood Salad Platter

野菌瑤柱鮑魚燉翅

Braised Shark Fin with Wild Mushrooms, Conpoy, and Abalone

XO醬碧綠炒蝦球玉帶

Wok-Fried Prawns and Scallops with Seasonal Greens in XO Sauce

蟲草冬菜蒸龍虎斑

Steamed Leopard Coral Grouper with Cordyceps and Preserved Vegetables

爐烤豬肋排佐時蔬

Oven-Roasted Pork Ribs with Seasonal Vegetables

脆薑茶油雞糯米飯

Sticky Rice with Tea Oil Chicken and Crispy Ginger

瑤柱四季田園蔬

Seasonal Garden Vegetables with Conpoy

明潭黑金流沙包

Golden Lava Black Sesame Bun

蓮子紅豆沙

Red Bean Soup with Lotus Seeds

哈根達斯冰淇淋

Häagen-Dazs Ice Cream

中式宴席菜單

Chinese Banquet Table Menu

每席NT\$25,800+10% (加入加價)

NT\$25,800 + 10% Service Charge per Table (Additional charge applies for extra guests)

湖畔風味彩碟

香辣鴨舌 | 刺蔥紅玉雞 | 烏梅蜜番茄 | 燒椒醬拌果仁

Appetizer Platter

Spicy Marinated Duck Tongue | Black Tea Chicken with Prickly Ash Leaf
Pickled Tomatoes with Smoked Plum | Marinated Nuts with Grilled Sweet Chili

席間熱酌四品

百香果黑醋肉 | 川辣爆鮮魷 | 欖菜美人腿 | 黃金鳳凰捲

Hot Stir-fried Appetizer Selection

Sweet and Sour Pork with Passion Fruit and Balsamic Vinegar
Spicy Sichuan Wok-Fried Squid | Water Bamboo with Pickled Vegetables | Golden Phoenix Roll

瑤柱野菌燉花膠翅

Braised Shark Fin with Conpoy, Wild Mushrooms, and Fish Maw

金蒜陳村粉蒸龍蝦

Steamed Lobster with Golden Garlic and Chen Village Rice Noodles

銀蘿紅燒帶骨牛小排

Soy-Braised Bone-in Short Ribs with Daikon

花雕雞油蒸龍虎斑

Steamed Dragon-Tiger Grouper with Hua Diao Wine and Chicken Oil

彩雲田野四季蔬

Seasonal Field Vegetables

櫻花蝦糯米飯

Steamed Glutinous Rice with Sakura Shrimp

明潭黑金流沙包

Golden Lava Black Sesame Bun

冰糖銀耳燉雪梨

Double-boiled Snow Pear with Rock Sugar and White Fungus

哈根達斯冰淇淋

Häagen-Dazs Ice Cream

中式宴席菜單

Chinese Banquet Table Menu

每席NT\$32,800+10% (加入加價)

NT\$32,800 + 10% Service Charge per Table (Additional charge applies for extra guests)

湖畔風味彩碟

果香烏魚子 | 老上海燻魚 | 椒麻口水雞 | 梅汁鳳梨蜜蘿蔔

Appetizer Platter

Mullet Roe with Fruit Infusion | Shanghai Smoked Fish | Spicy Sichuan Chicken
Pickled Pineapple and Radish with Plum Sauce | Marinated Nuts with Grilled Sweet Chili

堂中熱酌四品盤

蜜汁靚叉燒 | 椒鹽鮮魷魚 | 欖菜筍白筍 | 臘味炒芥蘭

Hot Stir-fried Appetizer Selection

Honey-Glazed Premium Char Siu | Crispy Salt and Pepper Squid
Water Bamboo with Pickled Vegetables

Wok-fried Kai-lan with Traditional Chinese Preserved Meats

明潭魚翅佛跳牆

(瑤柱、魚翅、海參、鮑魚、排骨、香菇)

Buddha Jumps Over the Wall

(with Conpoy, Shark Fin, Sea Cucumber, Abalone, Pork Ribs, and Shiitake Mushrooms)

花雕雞油蒸澳洲龍蝦 (半隻)

Steamed Australian Lobster Infused with Hua Diao Wine and Chicken Oil

冬鳳菩提蒸紅條斑

Steamed Red-Spotted Grouper with Bodhi Resin and Winter Melon-Pineapple Reduction

銀蘿紅燒帶骨牛小排

Oven-roasted Beef Short Ribs with Typhoon Shelter Soft-shell Crab

元貝彩雲田園蔬

Stir-fried Baby Scallops with Seasonal Vegetables

瑤柱臘味糯米飯

Sticky Rice with Conpoy and Preserved Meats

明潭叉燒酥

Barbecue Pork Puff Pastry

腰果露湯圓

Warm Cashew Cream with Glutinous Rice Balls

哈根達斯冰淇淋

Häagen-Dazs Ice Cream