



GRAND HILAI
SUN MOON LAKE



2026 - 2027

春酒·尾牙

2026-2027 Spring Banquet & Year-End Celebration

• 以頂級佳餚款待 | 以細緻服務致意 •

適用期間 2026.11.01 ▶ 2027.03.31

宴會專案

3桌以上

每桌 NT\$25,800 +10%起

宴席禮遇

達8桌

贈 餐前雞尾酒&長官休息室

住宿禮遇

消費滿 NT\$20萬元 +10%

尊享平日 精緻客房住宿一晚(含早) 價值 NT\$26,800

*平日限週日至週四；假日入住須另補差額

*限於專案桌價計算，不含其他加購、場租、After Party等其他消費

服務專線

049-2212-188 轉分機 8703或8705 | 立即預約試菜 |





GRAND HILAI
SUN MOON LAKE

2026 - 2027 春酒尾牙專案

一席好宴 敬一年的努力 | 以頂級佳餚款待, 以細緻服務致意

A Toast to Dedication, A Feast to Remember 2026-2027 Spring Banquet & Year-End Celebration

適用期間

Validity Period

2026.11.01 – 2027.03.31

November 1, 2026 – March 31, 2027

適用桌數

Minimum Table Requirement

3桌以上

3 tables or more

宴會專案

Banquet Packages

每桌 \$25,800+10% 起

From NT\$25,800 +10% per table

宴席禮遇

Banquet Privileges

達8桌, 加贈餐前雞尾酒 & 加贈免費長官休息室

For reservations of 8 tables or more, enjoy complimentary pre-dinner cocktails and access to a private executive lounge.

住宿禮遇

Accommodation Privilege

消費滿 NT\$20萬元+10%, 尊享平日 (週日至週四)

精緻客房住宿一晚 (含早餐) 定價 NT\$26,800 (假日入住須另補差額)

*滿額贈僅限於專案桌價計算, 不含其他加購、場租、After Party等其他消費

Enjoy a complimentary one-night stay in a Superior Room, including breakfast, for stays from Sunday through Thursday, with a qualifying banquet spend of NT\$200,000 + 10%. Valued at NT\$26,800. A supplement applies for weekend and holiday stays.

*Complimentary Accommodation Is Based Solely on The Banquet Package Table Spend. Additional

專案內容

Exclusive Privileges

- 果汁暢飲、啤酒暢飲
Free-Flow Juice and Beer
- KTV歡唱
Complimentary KTV Access
- 自備酒水兩款, 免收酒水服務費
Corkage Fee Waived for Up to Two Types of Self-Brought Alcoholic Beverages
- 精緻桌花擺設
Elegant Floral Table Arrangements
- 主桌分菜服務
Dedicated Plating Service for the Head Table
- 專屬獨立用餐空間
Exclusive Private Dining Space
- LED電視牆、高級音響設備免費使用
Complimentary Use Of The LED Video Wall And Premium Sound System
- 迎賓電子看板、摸彩箱
Welcome Digital Signage & Lucky Draw Box
- 試菜8折優惠(於活動當日折抵)
20% Off Food Tasting, With The Discount Redeemable On The Event Day
- 場地佈置場租提供該時段7折優惠
30% Off Venue Rental During The Designated Event Period
- 選擇NT\$28,800+10%專案, 每桌加贈宴會紅酒一瓶
Select The NT\$28,800 + 10% Package and Enjoy One Complimentary Bottle of Banquet Red Wine Per Table.
- 選擇NT\$32,800+10%專案, 每桌宴會紅酒兩瓶
Select The NT\$32,800 + 10% Package and Enjoy Two Complimentary Bottles of Banquet Red Wine per table.



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每席 NT\$25,800 + 10%

NT\$25,800 + 10% Service Charge per Table

湖畔雅饌彩碟

香辣鴨舌 | 刺蔥紅玉雞 | 烏梅蜜番茄 | 燒椒醬拌果仁

Appetizer Platte

Spicy Duck Tongue | Red Jade Chicken with Mountain Pepper
Honey-Marinated Tomatoes with Smoked Plum | Mixed Nuts with Roasted Pepper Sauce

席間雅饌四品

百香果黑醋肉 | 川辣爆鮮魷 | 欖菜美人腿 | 黃金鳳凰捲

Four Warm Delicacies

Black Vinegar Pork with Passion Fruit | Sautéed Fresh Squid with Sichuan Chili
Water Bamboo Shoots with Preserved Olive Vegetables | Golden Phoenix Rolls

草菇瑤柱雞燉翅

Double-Boiled Chicken Soup with Dried Scallops,
Mushrooms and Fish Maw

金蒜銀絲蒸龍蝦

Steamed Lobster with Crispy Garlic and Glass Noodles

炙香爐烤帶骨牛小排

Roasted Bone-In Beef Short Ribs

花雕金雞油蒸龍虎斑

Steamed Tiger Grouper with Hua Diao Wine and Chicken Oil

彩雲田園時蔬

Seasonal Garden Vegetables with Colorful Garnishes

櫻蝦飄香糯米飯

Glutinous Rice with Sakura Shrimp

明潭叉燒酥

Char Siu Puff Pastry

港式芋香西米露

Hong Kong-Style Taro Sago Dessert

Häagen-Dazs 冰淇淋

Häagen-Dazs Ice Cream



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

迎賓御饌彩碟

紹興紅玉雞 | 金沙筍白筍 | 梅漬鳳梨蘿蔔球 | 陳醋海蜇
潮式小炒皇 | 欖菜炒四季豆 | 洛神咕咾肉 | 明爐燒鴨

Appetizer Platte

Shaoxing Wine Red Jade Chicken | Water Bamboo Shoots with Preserved Olive Vegetables
Pineapple and Radish Pearls with Plum Marinade | Jellyfish with Aged Vinegar
Teochew-Style Stir-Fried Seafood and Vegetables | Stir-Fried Green Beans with Preserved Olive Vegetables
Sweet and Sour Pork with Roselle | Cantonese-Style Roasted Duck

明蝦元貝海鮮沙拉盤

Prawn and Scallop Seafood Salad Platter

野菌瑤柱菜膽鮑魚燉翅

Double-Boiled Shark Fin Soup with Abalone, Dried Scallops,
Wild Mushrooms and Seasonal Greens

XO醬碧綠炒雙脆

Stir-Fried Seasonal Vegetables and Seafood with XO Sauce

蟲草冬鳳蒸東星斑

Steamed Coral Grouper with Cordyceps Flower and Winter Melon

炙燻爐烤棒腿佐時蔬

Roasted Smoked Pork Shank with Seasonal Vegetables

龍蝦湯脆米湯泡飯

Crispy Rice in Lobster Broth

瑤柱四季田園蔬

Seasonal Garden Vegetables with Dried Scallops

酥皮叉燒包

Crispy Puff Pastry Char Siu Buns

冰糖銀耳燉雪梨

Double-Boiled Snow Pear with Tremella and Rock Sugar

精緻西美點

Assorted Pastries



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NT\$32,800 + 10% Service Charge per Table

臻品迎賓彩碟

果香烏魚子 | 老上海燻魚 | 椒麻口水雞 | 陳醋海蜇

Appetizer Platte

Fruit-Infused Cured Mullet Roe | Old Shanghai-Style Smoked Fish
Sichuan Peppercorn Chicken | Jellyfish with Aged Vinegar

堂中雅饌四品

蜜汁靚叉燒 | 椒鹽鮮魷魚 | 欖菜美人腿 | 明爐烤鴨

Four Warm Delicacies

Honey-Glazed Char Siu | Salt and Pepper Squid
Baby Corn with Preserved Olive Vegetables | Cantonese-Style Roasted Duck

瑤柱玉環鮑魚燉花膠翅

Double-Boiled Fish Maw with Abalone and
Dried Scallop-Stuffed Daikon

龍蝦鮮味三明治沙拉盤

Lobster Sandwich Salad Platter

蟲草冬鳳蒸東星斑

Steamed Coral Grouper with Cordyceps Flower and Winter Melon

銀蘿紅燒和牛頰

Braised Wagyu Beef Cheek with Daikon

元貝百合翠玉炒蘆筍

Stir-Fried Fresh Asparagus with Scallops and Lily Bulbs

紅蟳臘香糯米飯

Glutinous Rice with Red Crab and Preserved Meats

酥皮叉燒包

Crispy Puff Pastry Char Siu Buns

冰糖銀耳燉雪梨

Double-Boiled Snow Pear with Tremella and Rock Sugar

精緻西美點

Assorted Pastries