萬怡酒店
COURTYARD BY MARRIOTT
台北國泰
Taipei Downtown

2026 怡饗宴

共享美味，締造回憶

專案適用日期：2026年5月1日至10月31日

- 企業聚餐及社交宴席的最佳選擇
- 場地專業設備，打造高品質宴會體驗
- 免費提供舞台、音響設備及無線麥克風
- 宴會場地舒適雅致，燈光設計提升氛圍

中式宴席(每桌10位)

平日：NT$16,800+10%/假日：NT$18,800+10%
席間3小時軟性飲料及果汁無限暢飲
每桌提供紅酒1瓶or金牌啤酒5瓶
最低訂席數：2桌

西式自助餐(每位)

平日 NT$1,380+10%/假日 NT$1,580+10%
席間3小時軟性飲料及果汁無限暢飲
每30位送1位免費
最低訂席數：30位



*菜色以專案菜單為準

詳情及預訂請洽 02.7750.3388

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平日桌菜菜單

萬怡港式風味盤
(雲耳香翡翠/紹興醉蝦/蜜汁叉燒/青醬蔥油雞/麻辣海蜇絲)
Cold Platter
(Black Fungus and Cucumber/Drunken Shrimp/BBQ Pork with Honey/
Scallion Oil Chicken with Pesto Sauce/Spicy Jellyfish Salad)

醬皇碧綠炒雙鮮
Stir-Fried Seafood and Vegetables

雞茸黃金玉米湯
Golden Sweet Corn Soup with Minced Chicken

BBQ 燒烤豬肋骨
Grilled BBQ Pork Ribs with French Fries

古法鮮露鮮海魚
Steamed Sea Bass with Traditional Style Sauce

歐巴炸雞炒飯
Fried Rice with Korean Fried Chicken

干貝嫩炒鮮時蔬
Stir-Fried Seasonal Vegetables with Scallops

圓籠蝦餃皇
Steamed Shrimp Dumplings

手工紅豆西米露
Homemade Red Bean Sago Dessert

寶島四季鮮果盤
Seasonal Fruit Platter

每桌新台幣 16,800 元(每桌10位)
NT$ 16,800 per table (10 pax per table)

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.

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假日桌菜菜單

萬怡港式風味盤
(雲耳香翡翠/松露素鵝捲/脆皮烤鴨/青醬蔥油雞/麻辣海蜇絲/紹興醉蝦)
Cold Platter
(Black Fungus and Cucumber/Bean Curd with Truffle/Roasted Duck/
Scallion Oil Chicken with Pesto Sauce/Spicy Jellyfish Salad/Drunken Shrimp)

翡翠西湖海皇羹
Seafood Thick Soup with Pea, Tofu and Egg White

醬皇碧綠松阪豬
Stir-Fried Pork Jowl and Vegetables

當紅蒜香脆皮雞
Crispy Garlic Chicken

彩蝶糖醋松鼠魚
Sea Bass and Bell Paper with Sweet and Sour Sauce

XO 醬鮮蝦蘿蔔糕
Stir-fried Radish Cake with Shrimp and XO Sauce

金銀蛋鮮時蔬
Seasonal Vegetables with Salted and Century Egg

蒜仔人蔘燉玉排
Stewed Pork Ribs Soup with Garlic and Ginseng

鮮煮陳皮紅豆沙
Sweet Red Bean Soup with Tangerine Peel

寶島四季鮮果盤
Seasonal Fruit Platter

每桌新台幣 18,800 元(每桌10位)
NT $18,800 per Table (10 pax each table)

以上價格均以新台幣計費，需另加一成服務費。
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平日自助餐菜單

冷盤 Cold Dishes
冰糖梅汁番茄
Marinated Tomatoes with Plum
檸檬油醋燻鮭魚沙拉
Smoked Salmon Salad with Lemon Vinaigrette
經典皇家凱薩沙拉
Classic Caesar Salad
蔥油雞
Chicken with Scallion Oil
涼拌貢菜海蜇絲
JellyFish Salad with Preserved Vegetable
麻辣翡翠雲耳
Spicy Black Fungus

總匯沙拉吧(全素) Salad
有機活力綜合生菜
Organic Mixed Lettuce
聖女櫻桃蕃茄
Cherry Tomatoes
翠綠黃瓜
Cucumbers
苜蓿芽
Alfalfa Sprouts
綠豆苗
Mung Bean Sprouts

醬汁 Sauce
千島沙拉醬
Thousand Island Dressing
義大利油醋醬(全素)
Italian Vinaigrette (Vegan)
日式和風沙拉醬
Japanese Dressing

配料 Topping
麵包丁(蛋奶素)
Croutons (Lacto-Ovo Vegetarian)
帕瑪森起士(蛋奶素)
Parmesan Cheese (Lacto-Ovo Vegetarian)

湯品 Soup
猴菇干貝土雞湯
Chicken Soup with Hericium Mushroom and Scallops
玉米海鮮巧達濃湯
Seafood Corn Chowder

熱食 Hot Dish
綜合炸物拼盤
Assorted Fried Platter
焗烤番茄海鮮貝殼麵
Baked Seafood Shell Pasta with Tomato Sauce
碳烤味噌豬腱骨
Grilled Pork Shank Bone with Miso
翠玉彩椒炒雙鮮
Stir-Fried Seafood with Bell Peppers
玉樹金華香米飯
Fried Rice with Jinhua Ham, Mushroom and Vegetables
清炒季節時蔬(素)
Stir-Fried Seasonal Vegetables (Vegetarian)
老乾媽水煮魚
Spicy Boiled Fish

甜點 Dessert
寶島季節水果
Seasonal Fruits
香濃西式蛋糕
Classic Western Cake
頂級巧克力蛋糕
Chocolate Cake
精美古早味小點(花生糖/黑糖糕/爆米花)
Traditional Taiwanese Snacks
(Peanut Candy / Brown Sugar Cake / Popcorn)
手做香濃豆奶酪
Handmade Soy Milk Pudding
傳統手工豆花
Handmade Soybean Pudding

精美飲料集 Beverages
春一枝冰棒
iceSpring Pop ice
現煮香濃咖啡或茶
Coffee or Tea



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假日自助餐菜單

冷盤 Cold Dishes
檸檬油醋燻鮭魚沙拉
Smoked Salmon Salad with Lemon Vinaigrette
經典皇家凱薩沙拉
Classic Caesar Salad
蔥油雞
Chicken with Scallion Oil
涼拌貢菜海蜇絲
JellyFish Salad with Preserved Vegetable
麻辣翡翠雲耳
Spicy Black Fungus
掛爐烤鴨
Roasted Duck
泰式涼拌海鮮
Thai Seafood

總匯沙拉吧(全素) Salad
有機活力綜合生菜
Organic Mixed Lettuce
綜合彩色蕃茄
Colorful Tomatoes
翠綠黃瓜
Cucumbers
苜蓿芽
Alfalfa Sprouts
綠豆苗
Mung Bean Sprouts
貝比生菜
Lettuce

醬汁 Sauce
千島沙拉醬
Thousand Island Dressing
義大利油醋醬(全素)
Italian Vinaigrette (Vegan)
日式和風沙拉醬
Japanese Dressing

配料 Topping
麵包丁(蛋奶素)
Croutons(Lacto-Ovo Vegetarian)
帕瑪森起士(蛋奶素)
Parmesan Cheese (Lacto-Ovo Vegetarian)

湯品 Soup
花膠干貝子排湯
Pork Rib Soup with Fish Maw and Scallop
牛肝菌松露濃湯
Porcini Mushroom Truffle Cream Soup

熱食 Hot Dish
綜合炸物拼盤
Assorted Fried Platter
四川香辣水煮牛
Sichuan Spicy Boiled Beef
碳烤 BBQ 豬肋排
Grilled BBQ Pork Ribs
翠玉彩椒炒雙鮮
Stir-Fried Seafood with Bell Peppers
乾炒松阪豬河粉
Stir-Fried Rice Noodles with Pork Jowl
清炒季節時蔬(素)
Stir-Fried Seasonal Vegetables (Vegetarian)
紅酒極汁牛小排
Braised Beef Short Ribs in Red Wine

甜點 Dessert
寶島季節水果
Seasonal Fruits
香濃西式蛋糕
Classic Western Cake
頂級巧克力蛋糕
Chocolate Cake
精美中式小點集(花生糖/黑糖糕/爆米花)
Traditional Taiwanese Snacks
(Peanut Candy / Brown Sugar Cake / Popcorn)
黑芝麻香濃豆奶酪
Black Sesame Soy Milk Pudding
傳統手工豆花
Handmade Soybean Pudding

精美飲料集 Beverages
春一枝冰棒
iceSpring Pop ice
現煮香濃咖啡或茶
Coffee or Tea

