



AMBASSADOR

Hsinchu

新竹國賓大飯店

2020 歡聚國賓 尾牙春酒饗宴

專案名稱	旺年	大吉	大利	招財	進寶
桌價(10位) 5桌以上適用	8,000+10%	9,900+10%	11,900+10%	13,900+10%	15,900+10%
適用時間	2020/12/01- 2021/03/31 週一至週五 午餐時段	2020/12/01- 2021/01/05 週一至週四	2020/12/01-2021/03/31		
柳橙汁	無限	無限	無限	無限	百分百柳橙汁 無限
紅酒:每瓶 600+10%	買一送一	買一送一	買一送一	贈一瓶	無限
啤酒優惠					
台啤:每瓶 100+10%	✓	✓	✓	✓	✓
金牌:每瓶 120+10%					
基本音響設備	✓	✓	✓	✓	✓
卡拉 OK 設備	✓	✓	✓	✓	✓
單槍投影設備	✓	✓	✓	✓	✓
派對用品			✓	✓	✓
抽獎箱	✓	✓	✓	✓	✓
場地圖&桌卡	✓	✓	✓	✓	✓
席間免費停車	✓	✓	✓	✓	✓
桌花佈置	✓	✓	✓	✓	✓
國賓摸彩獎項 (依消費金額)	✓	✓	✓	✓	✓
試菜七折優惠	✓	✓	✓	✓	✓

此優惠需符合每廳最低消費要求



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宴會廳尾牙春酒精選菜單
Banquet Annual Party Menu
BQ2020AP8000

錦繡燒烤風味集
(港式燒鴨 / 玫瑰油雞 / 煙燻佛手 / 滷水杏鮑菇)
Selection of Assorted Barbecued Appetizers

參棗藥膳白刺蝦
Boiled Shrimp with Chinese Herb

御品菌菇燉雞湯
Double Boiled Chicken Soup with Mushroom

啤香風味燉牛腩
Braised Beef with Beer Style

錦繡肉絲炒烏冬
Stir-Fried Udon Noodles with Pork

避風塘炒龍利魚
Deep Fried Fresh Fish with Garlic

泰式椒麻雞腿排拼紫菜花枝手卷
Grill Chicken with Lemon Sauce and Squid and Laver Rolls

台式古早白菜滷
Stewed Cabbage with Assorted Ingredients

茶香秋栗磅蛋糕
Chestnut Pound Cake

冰花椰香西米露
Chef's Special Sweet Soup

寶島四季鮮果皿
Seasonal Fresh Fruit Platter

每桌 NT\$8,000 外加百分之十服務費
NT\$8,000 per table plus 10% service charge
(每桌十人計算 可加入、加價)



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新竹國賓大飯店

宴會廳尾牙春酒精選菜單
Banquet Annual Party Menu
BQ2020AP9900

錦繡燒烤風味集
(港式燒鴨 / 玫瑰油雞 / 煙燻佛手 / 酸辣木耳)
Selection of Assorted Barbecued Appetizers

避風塘炒白刺蝦
Deep Fried Shrimp with Garlic

青龍椒爆炒鮮魷
Stir-Fried Squid with Pepper

碧綠翡翠海皇羹
Braised Seafood Soup

錦繡肉絲炒烏冬
Stir-Fried Udon Noodles with Pork

花椒韭香龍利魚
Steamed Fresh Fish with Leek and Pepper Sauce

泰式椒麻雞腿排
Grill Chicken with Chili in Thai Style

胡椒豬肚排骨湯
Double Boiled Pork Rib and Belly Soup with White Pepper

枸杞菌菇扒時蔬
Stir Fried Vegetable with Mushroom

茶香秋栗磅蛋糕
Chestnut Pound Cake

冰花椰香西米露
Chef's Special Sweet Soup

寶島四季鮮果皿
Seasonal Fresh Fruit Platter

每桌 NT\$9,900 外加百分之十服務費
NT\$9,900 per table plus 10% service charge
(每桌十人計算 可加人、加價)



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宴會廳尾牙春酒精選菜單
Banquet Annual Party Menu
BQ2020AP11900

花開皇閣前品碟
(酒香醉雞 / 港式烤鴨 / 煙燻佛手 / 煙燻中卷 / 黃金泡菜)
Selection of Ambassador Appetizers

蜜桃橙汁炒蝦球
Stir-Fried Shrimp Ball with Peach in Orange Sauce

鮮花椒炒鳳凰片
Stir-Fried Chicken with Pepper

一品鮑參海皇羹
Braised Seafood Soup with Sea Cucumber

圓籠櫻花蝦米糕
Steamed Glutinous Rice with Sakura Shrimp

三星蔥蒸海石斑
Steamed Garoupa with Green Onion Sauce

啤香風味燉牛腩
Braised Beef with Beer Style

極品金蟲草燉雞
Double Boiled Chicken Soup with Chinese Herb

彩椒菌菇扒時蔬
Braised Seasonal Vegetable with Mushroom and Colorful Pepper

皇家抹茶千層蛋糕
Royal Match Mille Crepe Cake

香醇紅豆西米露
Chef's Special Sweet Soup

寶島四季鮮果皿
Seasonal Fresh Fruit Platter

每桌 NT\$11,900 外加百分之十服務費
NT\$11,900 per table plus 10% service charge
(每桌十人計算 可加人、加價)



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宴會廳尾牙春酒精選菜單
Banquet Annual Party Menu
BQ2020AP13900

筑影皇臨慶豐宴
(手撕杏鮑菇 / 港式燒鴨 / 油辣海蜇 / 和風中卷 / 茶皇雞腿)
Selection of Ambassador Appetizers

起士香芒炸海蝦
Deep Fried Shrimp with Mango Sauce

黑松露炒帆貝螺
Stir-Fried Scallop and Whelk with Truffle Sauce

竹筴雞絲燕窩羹
Double Boiled Bird's Nest Soup with Chicken Slices

港式臘味香米糕
Steamed Glutinous Rice with Barbecued Pork

青蔥甘露石斑魚
Steamed Garoupa with Soya Sauce

避風塘小斧豚佐薯條
Grilled Pork Ribs in Special Sauce with French fries

人蔘紅棗燉雞湯
Double Boiled Chicken Soup with Ginseng

彩椒菌菇炒蘆筍
Stir-Fried Asparagus with Colorful Pepper and Mushroom

香草乳酪蛋糕捲
Vanilla & Cheese Cake Roll

冰花蓮子紅豆沙
Chef's Special Sweet Soup

寶島四季鮮果皿
Seasonal Fresh Fruit Platter

每桌 NT\$13,900 外加百分之十服務費
NT\$13,900 per table plus 10% service charge
(每桌十人計算 可加人、加價)



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宴會廳尾牙春酒精選菜單
Banquet Annual Party Menu
BQ2020AP15900

五福賀齊迎春
(港式烤鴨 / 煙燻佛手 / 茶皇雞腿 / 涼拌海蜆 / 烏魚子蛋捲)
Selection of Cantonese Appetizers

黑松露蒸海虎蝦
Steamed King Prawn in Truffle Sauce

XO 醬炒鮮帶子
Stir-Fried Scallop with XO Sauce

花膠極品佛跳牆
Double Boiled Chicken Soup with Fish Maw and Assorted Ingredients

櫻蝦蒲鯛燒米糕
Steamed Glutinous Rice with Sakura Shrimp

三星蔥蒸龍虎斑
Steamed Garoupa with Green Onion Sauce

薄荷香味小羊排佐洋蔥圈
Roasted Lamb in Mint Sauce with Onion Rolls

松茸枸杞燉雞湯
Double Boiled Chicken Soup with Mushroom and Chinese Herb

瑤柱翡翠燴時蔬
Braised Seasonal Vegetable with Conpoy

頂級什錦水果蛋糕
Mixed Fresh Fruits Cake Roll

香醇核桃腰果露
Chef's Special Sweet Soup

寶島四季鮮果皿
Seasonal Fresh Fruit Platter

每桌 NT\$15,900 外加百分之十服務費
NT\$15,900 per table plus 10% service charge
(每桌十人計算 可加人、加價)