



AMBASSADOR

Hsinchu

新竹國賓大飯店

【國賓 2022 迎新、送舊、謝師宴派對】

《西式自助餐》

提供每位 NT\$699+10% (限平日午餐使用)

提供每位 NT\$899+10% (限平日使用)

提供每位 NT\$1,099+10%

席間冰淇淋、汽水·果汁·咖啡·茶無限暢飲

※用餐滿 10 位免費加贈第 11 位

《中式桌席》

提供每桌 NT\$8,000+10% (限平日使用)

提供每桌 NT\$10,000+10%

佐餐暢飲果汁及中國茶無限暢飲

以上專案皆提供接待桌拍照道具·舞台·音響/麥克風·單槍投影設備·每桌桌花佈置
特別加贈 1 台卡拉 OK 設備，用餐期間館內免費停車

本專案限保證 45 人以上適用

本專案適用期間即日起至 2022 年 8 月 31 日止

訂席專線: 03-620-5397 宴會業務部



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新竹國賓大飯店

謝師宴桌席特選

Graduation Party Menu

BQ2022AP80

花開皇閣迎賓皿

(烤鴨/油雞/醬香杏鮑菇/酸辣木耳/煙燻中卷)
Selection of Assorted Appetizers

避風塘炒海刺蝦

Deep Fried Shrimp with Garlic

圓盅菌菇燉雞湯

Double Boiled Chicken Soup with Mushroom

臘味圓籠蒸米糕(臺灣,西班牙)

Steamed Glutinous Rice with Barbecued Pork

泰式蒸鱸魚

Steamed Striped Bass in Thai Style

和風照燒雞腿

Roasted Chicken with Sweet Sauce

避風塘佛手拼韭黃春捲(加拿大/臺灣)

Deep Fried Pork Knuckle with Garlic and Spring Rolls

櫻花蝦炒蘆筍

Stir Fried Asparagus with Sakura Shrimp

黑金奶皇流沙包

Chinese Petit Fours

蓬島仙島不老果

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 10 人，加人加量加價



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新竹國賓大飯店

謝師宴桌席特選

Graduation Party Menu

BQ2022AP100

孔雀開屏富貴盤
(烤鴨/醉雞/牛腱(紐澳)/汾蹄(加拿大)/梅漬番茄)
Selection of Assorted Appetizers

香芒蘿蔓麥片蝦
Deep Fried Shrimp Ball with Ots

醬皇杏菇帆立貝(臺灣)
Stir-Fried Scallop with Mushroom

廣式經典佛跳牆(臺灣)
Double Boiled Assorted Ingredients Soup

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

和風泰式炸雞排
Grill Chicken with Lemon Sauce

清蒸甘露石斑魚
Steamed Garoupa with Soya Sauce

避風塘戰斧豬排拼薯條(臺灣)
Grilled Pork Ribs in Special Sauce with French fries

金蟲草枸杞娃娃菜
Stir-Fried Baby Cabbage with Chinese Herb

紫糯桂圓三寶露
Chef's Special Sweet Soup

蓬島仙島不老果
Seasonal Fresh Fruit Platter

每桌 NT\$10,000 外加百分之十服務費

NT\$10,000 per table plus 10% service charge

每桌 10 人，加人加量加價



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新竹國賓大飯店

謝師宴自助餐特選

Graduation Party Buffet Menu

BQ2022GP699<限平日午餐>

Shaomei Ice Cream 小美冰淇淋

(4種口味)

Appetizers 開胃小菜

Braised Fresh Fish with Ginger and Hot Sauce 魚香醬拌鯛衣

Seafood Sushi 海鮮散壽司

Baked Mushroom with Herbs 綜合香料烤野菇

Braised Lotus Root 五日蓮藕

Apple & Chicken Salad 蘋果雞肉沙拉

Salad Bar 沙拉吧

六種時令生菜沙拉 Salad

義式油醋醬 Italian Vinaigrette / 日式和風醬 Japanese Vinaigrette / 千島醬 Thousand Island

Hot Entrees 熱食總匯

Spaghetti with Pork Meat and Tomato Sauce 番茄肉醬義大利麵(臺灣)

Deep Fried Seafood Rolls 酥炸海鮮捲

Steamed Fresh Fish with Garlic 蒜香蒸鮮魚

Roasted Pork in Korea Style 韓式風味烤豚肉(臺灣)

New Orleans Chicken Wings 紐澳良烤雞翅

Seasonal Vegetable 季節時蔬

Soup 湯類

Tomato & Vegetable Soup 香料蕃茄蔬菜湯

Double Boiled Chicken Soup with Clams 蛤蠣雞湯



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Seasonal Fresh Fruits 季節鮮水果

Dessert 精緻點心

Handmade Cookies 手工餅乾

New York Cheese Cake 紐約起士蛋糕

Vanilla and Cream Cake Roll 香草奶霜蛋糕捲

Crème Brelee 法式火燒布丁

Tiramisu 義大利提拉米蘇

Beverage 飲料

Freshly Brewed Coffee 香醇咖啡 / English Black Tea 英式紅茶

Orange Juice 果汁 / Soft Drink 汽水

每人新台幣 699 加一成服務費

NT\$699+10% per person



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新竹國賓大飯店

謝師宴自助餐特選

Graduation Party Buffet Menu

BQ2022GP899

Haagen-Dazs 哈根達斯冰淇淋

(4種口味)

Appetizers 開胃小菜

Seafood Sushi 海鮮散壽司

Boiled Shrimp with Five-Flavor Sauce 五味熟白蝦

Angel Hair Pasta with Smoked Salmon 煙鮭天使麵

Roasted Chicken & Cannellini Salad 烤雞白豆沙拉

Braised Lotus Root 五日蓮藕

Pumpkin & Potato Salad with Nuts 南瓜洋芋堅果沙拉

Sliced Beef Shank with Chinese Herbs and Pepper 藿香牛腱(澳洲)

Salad Bar 沙拉吧

六種時令生菜沙拉 Salad

義式油醋醬 Italian Vinaigrette / 日式和風醬 Japanese Vinaigrette / 千島醬 Thousand Island

Hot Entrees 熱食總匯

Gratin Scallop with Cheese 乳酪焗烤帆立貝

Stewed Beef in Red Wine Sauce 紅酒燉牛肉(美國)

Roasted Pork in Korea Style 韓式風味烤豚肉(臺灣)

Spaghetti with Pork Meat and Tomato Sauce 蕃茄肉醬義大利麵(臺灣)

New Orleans Chicken Wings 紐澳良烤雞翅

Deep Fried Chinese Yam Rolls and Cuttlefish Rolls 酥炸山藥捲拼花枝捲

Fried Rice with Pork 叉燒炒飯(臺灣)

Steamed Fresh Fish with Garlic 蒜香蒸鮮魚

Seasonal Vegetable 季節時蔬

Soup 湯類

Tomato & Vegetable Soup 香料蕃茄蔬菜湯

Double Boiled Chicken Soup with Clams 蛤蠣雞湯



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Seasonal Fresh Fruits 季節鮮水果

Dessert 精緻點心

Handmade Cookies 手工餅乾

New York Cheese Cake 紐約起士蛋糕

Vanilla and Cream Cake Roll 香草奶霜蛋糕捲

Mango Panna Cotta 義式芒果奶酪

Crème Brelee 法式火燒布丁

Tiramisu 義大利提拉米蘇

Beverage 飲料

Freshly Brewed Coffee 香醇咖啡 / English Black Tea 英式紅茶

Orange Juice 果汁 / Soft Drink 汽水

每人新台幣 899 加一成服務費

NT\$899+10% per person



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新竹國賓大飯店

謝師宴自助餐特選

Graduation Party Buffet Menu

BQ2022GP1099

Haagen-Dazs 哈根達斯冰淇淋

(4種口味)

Appetizers 開胃小菜

Assorted Sushi Platter 一品壽司盤(臺灣)

Seafood with Lemon in Thai Style 泰式檸檬拌海鮮

Salami Sausage & Mushroom Salad 沙拉米香料野菇

Pumpkin & Potato Salad with Nuts 南瓜洋芋堅果沙拉

Sliced Beef Shank with Chinese Herbs and Pepper 藿香牛腱(澳洲)

Roasted Chicken & Cannellini Salad 烤雞白豆沙拉

Braised Lotus Root 五日蓮藕

Salad Bar 沙拉吧

六種時令生菜沙拉 Salad

義式油醋醬 Italian Vinaigrette / 日式和風醬 Japanese Vinaigrette / 千島醬 Thousand Island

Hot Entrees 熱食總匯

Gratin Scallop with Cheese 乳酪焗烤帆立貝

Roasted Sirloin Steak or Lamb with Gravy Sauce

爐烤沙朗牛(美國)或羊腿肉佐西式肉汁醬(二選一)

Spaghetti with Pork Meat and Tomato Sauce 蕃茄肉醬義大利麵(臺灣)

Grill Chicken with Chili in Thai Style 泰式椒麻雞附椒麻醬

Roasted Pork in Korea Style 韓式風味烤豚肉(臺灣)

Deep Fried Shrimp Cake 酥炸蝦餅

Fried Rice with BBQ Pork and Salted Egg 金沙叉燒炒飯(臺灣)

steamed crab shao-mai 蟹黃蒸燒賣(臺灣)

Steamed Fresh Fish with Garlic 蒜香蒸鮮魚

Seasonal Vegetable 季節時蔬



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Seafood Bar 繽紛海鮮吧

Assorted Sashimi 綜合生魚片

Boiled Shrimp with Five-Flavor Sauce 五味熟白蝦

Wasabi 日式芥末

Soy Sauce 淡色醬油

Soup 湯類

Crab Meat & Vegetable Soup 義式番茄蔬菜蟹肉湯

Bamboo and Chicken Soup with Clams 蛤蠣鮮筍雞湯

Seasonal Fresh Fruits 季節鮮水果

Dessert 精緻點心

Handmade Cookies 手工餅乾

New York Cheese Cake 紐約起士蛋糕

Vanilla and Cream Cake Roll 香草奶霜蛋糕捲

Mango Panna Cotta 義式芒果奶酪

Crème Brelee 法式火燒布丁

Tiramisu 義大利提拉米蘇

Lemon Tart 美式檸檬塔

Beverage 飲料

Freshly Brewed Coffee 香醇咖啡 / English Black Tea 英式紅茶

Orange Juice 果汁 / Soft Drink 汽水

每人新台幣 1,099 加一成服務費

NT\$1,099+10% per person