

鍾愛一生 · 非你 **MO** 屬

The One and Only

2023

*This day I marry my best friend,
the one I laugh with, live for, dream with, love.
Together we are One.*



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mandarinoriental.com/taipei



2023 WEDDING PACKAGE

大宴會廳

The Grand Ballroom (低消新台幣190萬)
Minimum guarantee TWD 1,900,000

文華廳

The Mandarin Ballroom (低消新台幣80萬)
Minimum guarantee TWD 800,000

- 頂級廚藝團隊精選中式佳餚
Delicate and delicious Chinese table menu prepared by the hotel's talented culinary team
- 席間暢飲汽水飲料、果汁、與中式茗茶
Free flow of soft drinks, juices and Chinese tea
- 每桌兩瓶精選進口紅酒 (限宴會現場使用)
Two bottles of imported red wine per table (to be consumed during the wedding)
- 迎賓接待桌提供簽名簿、禮金本、紅包袋、收禮謝卡
Wedding guest book, blessing booklets, red envelopes, and 'Thank You' cards
- 雅緻花藝佈置
接待桌花、司儀桌花各一式、相本桌花
主桌花一式及每桌客桌桌花
Table centrepiece floral arrangements
(Floral arrangements for reception table, podium, photo album table and dining tables)
- 印製主桌名卡、客桌桌別卡、婚宴菜單
Head table name cards, table name cards and menu cards
- 經典色系桌巾、桌紗、椅套
Selection of table linen and chair covers
- 頂級環繞立體音響及高亮度投影設備
Top-quality surround-sound system and high lumen projectors
- 新娘休息室與新人點心及新娘專屬管家服務
Bridal changing room with meal services and personal wedding butler
- 進口送客囍糖
Giveaway candies
- 宴會期間賓客享有免費停車
Complimentary car parking during the wedding banquet

席開桌數達20桌即贈 Benefits for 20 tables and above

- 文華東方迎賓飲料 (軟性飲品及果汁)
Mandarin Oriental welcome drink (soft drinks, and juices)
- 新人房住宿一晚及隔日兩客早餐 (17坪豪華客房)
One-night stay with breakfast for two in Deluxe Room (55sqm)
- 幸福香檳塔及儀式用酒一瓶
Champagne tower for toasting ceremony
- 文定儀式場地及甜茶湯圓(12人份)
Venue for betrothal ceremony & sweet favours for 12 persons
- 自備紅白酒免收開瓶費用
Waiving of red wine and white wine corkage fee
- Diptyque沐浴乳(50ml)送客禮(每桌10份)
Wedding Favours (Diptyque shower gel (50ml)

宴席期間獨享文華東方獻禮

Exclusive benefits during the wedding events

- 精選婚宴菜色品嚐9折優惠 (一桌10位賓客)
10% off on selected wedding menu food tasting with a minimum guarantee of 10 persons per table
- 酒店特選進口紅白葡萄酒8折優惠
20% off red and white house wine
- 宴會期間親友住宿可享特惠客房價格
Special room accommodation rates for your invited guests
 - 17坪豪華客房優惠房價每晚新台幣9,000
Special offer for Deluxe Room (55 sqm) at TWD 9,000 per room per night
(若婚期遇跨年及元旦假期與農曆新年期間不適用此優惠)
(Not applicable for New Year's Eve, New Year's Day, and Chinese New Year period)
 - 自助式早餐為每客新台幣980
Additional breakfast is available at TWD 980
 - 套房房型皆享酒店官網訂價8折優惠
20% off on Best Available Rate for the Hotel's suites
- * 以上客房費用需另加10%服務費及5.5%政府稅金；
餐飲費用需另加10%服務費
The room rate above is subject to 15.5% service charge and government tax and breakfast charge is subject to 10% service charge
- * 優惠房價不得與其他住房專案優惠 或 信用卡優惠合併使用
The above room offer cannot be used in conjunction with any other room packages or credit card promotions.
- M.O. Bar包場派對8折優惠 (原價新台幣250,000+10%)
20% off on after-party at M.O. Bar
(original price: TWD 250,000+10%)
- 婚紗場地拍攝優惠
Special rental offer for wedding photo shooting venues
單一景點每小時優惠價格新台幣10,000 (含稅)
Exclusive wedding photography at TWD 10,000 net per hour with the following venue options
景點A. 1樓敦化北路噴泉處 & 慶城街噴泉處
Option A: Dunhua North Road Fountain and Qingcheng Street Fountain areas
景點B. 8樓文華閣 & 羅芙花園
Option B: 8F Grand Salon and Roof Garden

席開桌數達35桌即贈 Benefits for 35 tables and above

- 席間暢飲啤酒
Free flow of local beer
- 客房升等為行政都會套房 (26坪)
Room upgrade to City Suite(86sqm)
- 親友房住宿一晚及隔日兩客早餐 (17坪豪華客房)
One-night stay with breakfast for two in Deluxe Room (55 sqm)
- 精選婚宴菜色試菜7折優惠 (一桌10位賓客)
30% off on selected wedding menu food tasting with a minimum guarantee of 10 persons per table
- 喜宴當日景點拍照30分鐘 (敦化北路噴泉處 & 慶城街噴泉處)
Complimentary wedding photography on day of event for 30 minutes at Dunhua North Road Fountain and Qingcheng Street Fountain areas

酒店保留修改及終止專案之權利，不另行通知並保有本專案之最終解釋權

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中式婚宴菜單 CHINESE WEDDING MENU

迎賓風味小碟 MANDARIN ORIENTAL APPETISER

XO 醬脆瓜海蜇頭
Marinated jellyfish and cucumber with XO chilli sauce

糖漬芝麻核桃
Candied walnut coated with sesame seed

松露野菇涼拌鴛鴦豆
Wild mushroom and green bean salad with truffle oil

文華東方拼盤 MANDARIN ORIENTAL COMBINATION PLATTER

冰釀梅汁蕃茄
Cherry tomato marinated with plum juice

豉油皇玫瑰油雞
Braised soya chicken

青花椒糟鹵鴨
Drunken duck with green Sichuan pepper

羊肚菌山藥鮑魚燉雞湯
Double boiled chicken consomme with morel mushroom, yam and abalone

花好月又圓
Glutinous rice dumpling

法式起士焗龍蝦
Baked lobster with cheese creamy sauce

金椒醬蒸海石斑
Steamed grouper with homemade yellow pepper sauce

三星蔥烤腩排佐時蔬
Braised pork rib with Yilan scallion and vegetable

蒲燒鰻魚台式糯米飯
Steamed glutinous rice with dried shrimps and grilled eel

銀耳蓮子棗皇燉雪蛤
Sweet red dates soup with white fungus, lotus seed and hasma

精緻小點
Petit fours

本菜單所使用之豬肉皆為台灣在地養殖肉品
All pork dishes are prepared exclusively using Taiwanese pork

每桌新台幣 31,800元整 (每桌10位貴賓)

TWD31,800 per table (10 persons per table)

以上價格為含稅價格,外加10%服務費

Subject to 10% service charge





中式婚宴菜單 CHINESE WEDDING MENU

迎賓風味小碟 MANDARIN ORIENTAL APPETISER

燒烤汁鳳尾魚
Crispy long tailed anchovy with barbecue sauce

琥珀芝麻核桃
Candied walnut coated with sesame seed

玫瑰露水晶紮蹄
Braised pork knuckle with sour chilli sauce

文華東方拼盤 MANDARIN ORIENTAL COMBINATION PLATTER

醬香牛肉凍
Braised beef jelly

果木燒櫻桃鴨佐冰梅醬
Traditional roasted duck with sour plum sauce

豆撈醬爆杏鮑菇
Wok fried king oyster mushroom with dried chilli and special chilli sauce

蟲草花瑤柱燉鮑魚
12 hours double boiled superior consomme with abalone, dried scallop and cordyceps flower

花好月又圓
Glutinous rice dumpling

有機黑蒜蒸海岩龍蝦
Steamed rock lobster with wok fried black garlic

金華酸豆醬蒸龍虎斑
Steamed grouper with capers and Chinese ham

爐烤紐西蘭小牛肋排佐黑椒燒汁
Oven baked New Zealand veal rack with black pepper sauce

文華蟹肉麻油糯米飯
Steamed glutinous rice with crab meat and Guangdong sausage

玫瑰草莓慕斯，白桃果醬，玫瑰奶餡佐香草蛋糕
Rose petal strawberry mousses, white peach confit, strawberry curd, vanilla sponge

精緻小點
Petit fours

本菜單所使用之豬肉皆為台灣在地養殖肉品
All pork dishes are prepared exclusively using Taiwanese pork

每桌新台幣 35,800元整 (每桌10位貴賓)

TWD35,800 per table (10 persons per table)

以上價格為含稅價格,外加10%服務費

Subject to 10% service charge





中式婚宴菜單 CHINESE WEDDING MENU

迎賓風味小碟

MANDARIN ORIENTAL APPETISER

潮滷美國牛筋肚捲

Braised U.S. beef tripe roll

冰釀梅汁番茄

Cherry tomato marinated with plum juice

琥珀芝麻核桃

Candied walnut coated with sesame seed

冰鎮愛玉花雕醉元蹄

Drunken pork knuckle

文華東方拼盤

MANDARIN ORIENTAL COMBINATION PLATTER

蜜汁黑豚叉燒

Honey glazed barbecue pork

滬式五香燻魚

Deep fried fish filet with sweet soya sauce

XO 醬蟲草海蜇

Marinated jellyfish and cordyceps flower with XO chilli sauce

脆筒蘋果烏魚子

Grilled mullet roe with green apple and crispy roll

經典鮑魚佛跳牆

Buddha jump over the wall with abalone

花好月又圓

Glutinous rice dumpling

海膽醬爐烤海岩龍蝦佐松露薯泥

Oven baked rock lobster with sea urchin sauce and truffle mashed potato

金椒醬蒸龍虎斑

Steamed grouper with homemade yellow pepper sauce

黑啤酒慢燉澳洲和牛臉頰

Slow braised Australian Wagyu beef cheek with dark beer

金盅香辣蟹佐饅頭

Special chilli crab sauce served with crispy mini buns

紅寶石覆盆子奶霜，羅勒草莓果醬，巧克力脆片佐杏仁餅乾

Ruby chocolate raspberry creme, basil strawberry confit, chocolate crispy with almond biscuit

精緻小點

Petit fours

本菜單所使用之豬肉皆為台灣在地養殖肉品
All pork dishes are prepared exclusively using Taiwanese pork

每桌新台幣 41,800元整 (每桌10位貴賓)

TWD 41,800 per table (10 persons per table)

以上價格為含稅價格,外加10%服務費

Subject to 10% service charge





中式婚宴菜單 CHINESE WEDDING MENU

迎賓風味小碟 MANDARIN ORIENTAL APPETISER

- 冰鎮愛玉花雕醉雞捲
Drunken chicken
- 燒烤汁鳳尾魚
Crispy long tailed anchovy with barbecue sauce
- 桂花冰釀梅汁蕃茄
Honey cured cherry tomato
- 紅油醬香牛肉凍
Braised beef jelly

文華東方拼盤 MANDARIN ORIENTAL COMBINATION PLATTER

- 金陵脆皮乳豬
Roasted suckling pig
- 蜜汁黑豚叉燒
Honey glazed barbecue pork
- 百香果富貴明蝦球
Crispy prawn with passionfruit mayonnaise
- 蘋果甜筒烏魚子
Grilled mullet roe with green apple and crispy roll

譚府黃湯花膠海鮮皇罈子
Eight hours simmered golden broth with fish maw and seafood

花好月又圓
Glutinous rice dumpling

松露芝士焗澎湖龍蝦
Oven baked rock lobster with truffle and cheese sauce

蠔皇南非鮑魚佐花菇
Braised abalone with flower mushroom in oyster sauce

古法陳皮蒸龍膽石斑
Steamed giant grouper with orange peel in organic soya sauce

香煎紐西蘭小牛帶骨肋排佐蘑菇燒烤汁
Seared New Zealand veal rack with mushroom spicy sauce

海皇飄香荷葉飯
Steamed glutinous rice with seafood and mushroom wrapped in lotus leaf

瓜納拉70%巧克力慕斯，榛果餅乾及檸檬百里香柳橙佐榛果脆餅
Guanaja 70% chocolate mousse, hazelnut cookie and lemon thyme orange with hazelnut crumble

精緻小點
Petit fours

本菜單所使用之豬肉皆為台灣在地養殖肉品
All pork dishes are prepared exclusively using Taiwanese pork

每桌新台幣 49,800元整 (每桌10位貴賓)
TWD 49,800 per table (10 persons per table)

以上價格為含稅價格,外加10%服務費
Subject to 10% service charge





2023 WEDDING PACKAGE

大宴會廳

The Grand Ballroom (低消新台幣190萬)
Minimum guarantee TWD 1,900,000

文華廳

The Mandarin Ballroom (低消新台幣80萬)
Minimum guarantee TWD 800,000

- 頂級廚藝團隊精選中式佳餚
Delicate and delicious Chinese table menu prepared by the hotel's talented culinary team
- 文華東方迎賓飲料 (精選雞尾酒四缸、軟性飲品及果汁)
Pre-function drinks with 4 punch servings of alcoholic cocktails, soft drinks and juices
- 每桌兩瓶精選進口紅酒 (限宴會現場使用)
Two bottles of imported red wine per table (to be consumed during the wedding)
- 席間暢飲汽水飲料、果汁、啤酒與中式茗茶
Free flow of soft drinks, juices, local beer and Chinese tea
- 迎賓接待桌提供簽名簿、禮金本、紅包袋、收禮謝卡
Wedding guest book, blessing booklets, red envelopes, and 'Thank You' cards
- 雅緻花藝佈置
接待桌花、司儀桌花各一式、相本桌花
主桌花一式及每桌客桌桌花
Table centrepiece floral arrangements
(Floral arrangements for reception table, podium, photo album table and dining tables)
- 印製主桌名卡、客桌桌別卡、婚宴菜單
Head table name cards, table name cards and menu cards
- 經典色系桌巾、桌紗、椅套
Selection of table linen and chair covers
- 頂級環繞立體音響及高亮度投影設備
Top-quality surround-sound system and high lumen projectors
- 新娘休息室與新人點心及新娘專屬管家服務
Bridal changing room with meal services and personal wedding butler
- 進口送客囍糖
Giveaway candies
- 宴會期間賓客享有免費停車
Complimentary car parking during the wedding banquet

席開桌數達20桌即贈

Benefits for 20 tables and above

- 幸福香檳塔及儀式用酒一瓶
Champagne tower for toasting ceremony
- 33坪行政逸品套房住宿一晚及隔日早餐兩客
One-night stay with breakfast for two in the Club Lifestyle Suite (110 sqm)
- 精選巧克力送客禮
Wedding favours (Chocolate)
- 全球文華東方酒店海外蜜月旅行住宿兩晚
A two-night stay at any of our Mandarin Oriental Hotels
- 新人專屬50分鐘水療歡迎禮及120分鐘時光之禮療程
Two hours Mandarin Oriental Time Rituals SPA treatment for couple

宴席期間獨享文華東方獻禮

Exclusive benefits during the wedding events

- 精選婚宴菜色品嚐9折優惠 (一桌10位賓客)
10% off on selected wedding menu food tasting with a minimum guarantee of 10 persons per table
- 酒店特選進口紅白葡萄酒8折優惠
20% off red and white house wine
- 宴會期間親友住宿可享特惠客房價格
Special room accommodation rates for your invited guests
 - 17坪豪華客房優惠房價每晚新台幣9,000
Special offer for Deluxe Room (55 sqm) at TWD 9,000 per room per night
(若婚期遇跨年及元旦假期與農曆新年期間不適用此優惠)
(Not applicable for New Year's Eve, New Year's Day, and Chinese New Year period)
 - 自助式早餐為每客新台幣980
Additional breakfast is available at TWD 980
 - 套房房型皆享酒店官網訂價8折優惠
20% off on Best Available Rate for the Hotel's suites
- * 以上客房費用需另加10%服務費及5.5%政府稅金；
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20% off on after-party at M.O. Bar
(original price: TWD 250,000+10%)
- 婚紗場地拍攝優惠
Special rental offer for wedding photo shooting venues
 - 單一景點每小時優惠價格新台幣10,000 (含稅)
Exclusive wedding photography at TWD 10,000 net per hour with the following venue options
 - 景點A. 1樓敦化北路噴泉處 & 慶城街噴泉處
Option A: Dunhua North Road Fountain and Qingcheng Street Fountain areas
 - 景點B. 8樓文華閣 & 羅芙花園
Option B: 8F Grand Salon and Roof Garden

每桌新台幣62,800

每桌 10 位賓客

TWD 62,800 + 10% service charge per table of 10 persons

酒店保留修改及終止專案之權利，
不另行通知並保有本專案之最終解釋權

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中式婚宴菜單 CHINESE WEDDING MENU

迎賓風味小碟 MANDARIN ORIENTAL APPETISER

- 鴛鴦豆拌珍菌
Wild mushroom salad with truffle oil
- 老醋醃小木耳海蜇頭
Marinated jellyfish and black fungus with aged vinegar
- 冰釀梅汁蕃茄
Cherry tomato marinated with plum sauce
- 琥珀芝麻核桃
Candied walnut coated with sesame seed

文華東方拼盤 MANDARIN ORIENTAL COMBINATION PLATTER

- 蜜餞叉燒皇
Honey glazed barbecued pork
- XO醬千層豬耳風
Chilled pork ear with XO sauce
- 川麻口水雞
Poached free range chicken with Sichuan chilli sauce
- 經典燈影澳洲牛肉
Translucent Australian beef slices

松茸花膠元貝燉烏雞湯
Double boiled black bone chicken soup with matsutake mushroom, fish maw and dried scallop

花好月又圓
Glutinous rice dumpling

爐烤澎湖龍蝦佐松露海鮮汁
Oven baked lobster with truffle seafood sauce

蠔皇南非鮑佐蔥燒烏參
Slow braised abalone with sea cucumber

金華麒麟老虎斑
Steamed tiger grouper with Chinese ham and mushroom

蒜片燒汁乾煎牛柳粒
Wok fried U.S. beef tenderloin with black pepper and garlic

古法焗釀蟹蓋
Traditional baked crab shell

燕窩石榴甘露
Chilled cream of red guava with bird's nest

精緻小點
Petit fours

本菜單所使用之豬肉皆為台灣在地養殖肉品
All pork dishes are prepared exclusively using Taiwanese pork

每桌新台幣 62,800元整 (每桌10位貴賓)
TWD 62,800 per table (10 persons per table)

以上價格為含稅價格,外加10%服務費
Subject to 10% service charge

