鍾愛一生・非你人屬

The One and Only

2024

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



台北市松山區敦化北路158號 重話+886 (2) 2715 6888 傳真 +886 (2) 2715 6803 mandarinoriental.com/taipei



2024 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、相本桌花、司儀桌花各一式 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 burler
- · 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

席間桌數達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(50 ml)迎賓禮(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 on hotel's red and white house wine
- · 宴會期間親友住宿可享特惠客房價格 Special accommodation rates for your invited guests
- 17坪豪華客房優惠房價每晚新台幣9,600 Special offer for Deluxe Room (55 sqm) at TWD 9,600 per room per night
- 套房房型皆享酒店官網定價8折優惠 20% off on Best Available Rate for the Hotel's suites (以上優惠需視酒店房況而訂,若婚期遇聖誕節、跨年及元旦假期與農曆 新年期間不適用此優惠)

(Above room offers are subject to hotel room availability. Not applicable for Christmas, New Year's Eve, New Year's Day, and Chinese New Year period)

- 自助式早餐價格依餐廳公告為主 Breakfast rate is subject to change
- * 以上客房費用需另加15.5%服務費及政府稅金;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300,000+10%) 20% off on after-party at M.O. Bar (original price: TWD 300,000+10%)
- · 婚紗場地拍攝優惠 (限周一至周四)
 Special rental offer for wedding photo shooting venues (This price is valid from Monday to Thursday)

單一景點每小時優惠價格新台幣20,000(含稅) Exclusive wedding photography at TWD 20,000 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

席間桌數達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 (55sqm)
- · 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 (敦化北路噴水池&慶 城街噴水池)

Complimentary wedding photography on day of event for 30 minutes at Dunhua North Road Fountain and Qingcheng Street Fountain areas



迎賓風味小碟

MANDARIN ORIENTAL APPETIZER

蔥汁雲耳海蜇頭 Jellyfish, Black Fungus, Scallion, Marinated

> 糖漬芝麻核桃 Walnut, Sesame Seeds, Candied

野菇涼拌鴛鴦豆 Beans, Wild Mushroom, Marinated

文華東方拼盤

MANDARIN ORIENTAL COMBINATION PLATTER

冰釀梅汁蕃茄 Cherry Tomato, Plum Dressing, Marinated

四川椒麻口水雞 Chicken, Sichuan Chili Sauce, Poached

當歸燒櫻桃鴨 Duck, Chinese Angelica, Roasted

羊肚菌山藥鮑魚燉雞湯 Abalone, Yam, Morel Mushroom, Chicken Consommé, Double-Boiled

花好月團圓

Glutinous Rice Dumpling, Peanut Powder, Deep-Fried

芝士松露醬焗龍蝦 Lobster, Cheese, Truffle Sauce, Baked

金椒醬蒸青石斑 Green Grouper, Yellow Pepper Sauce, Steamed

黑蒜爐烤聖路易肋排 Pork Ribs, Black Garlic, Seasonal Vegetables, Roasted

櫻花蝦干貝台式糯米飯 Sakura Shrimp, Mushroom, Glutinous Rice, Steamed

棗生貴子燉雪蛤 Red Date Soup, Hasma, Lotus Seeds, Double-Boiled

> 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)



迎賓風味小碟

MANDARIN ORIENTAL APPETIZER

燒烤醬脆銀魚 White Bait, Barbecued Sauce, Deep-Fried

> 糖漬芝麻核桃 Walnut, Sesame Seed, Candied

酸辣汁肴元蹄 Pork Knuckle, Sour & Chili Sauce, Braised

文華東方拼盤

MANDARIN ORIENTAL COMBINATION PLATTER

蔥蔴滷美國牛腱 U.S. Beef Brisket, Sichuan Chili Oil, Braised

> 果木燒櫻桃鴨 Traditional Roasted Duck

宮保腰果杏鮑菇 King Oyster Mushroom, Cashew, Dried Chilies, Wok-Fried

鮑魚蟲草瑤柱燉雞湯 Abalone, Conpoy, Cordyceps Flower, Chicken Consommé, Double-Boiled

> 花好月團圓 Glutinous Rice Dumpling, Peanut Powder, Deep-Fried

> > 爐烤海岩龍蝦佐芝士醬 Rock Lobster, Cheese Sauce, Roasted

金華酸豆醬蒸青石斑 Green Grouper, Capers, Chinese Ham, Steamed

爐烤紐西蘭小牛肋排佐蒜味燒汁 New Zealand Veal Rack, Garlic Sauce, Roasted

> 台式經典蟹肉糯米飯 Crab Meat, Glutinous Rice, Steamed

玫瑰慕斯荔枝覆盆子醬佐紫絲絨蛋糕 Rose Petal Mousse, Lychee & Raspberry Confit, Purple Velvet 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)



迎賓風味小碟

MANDARIN ORIENTAL APPETIZER

五香滷美國三寶牛肚捲 U.S. Beef Tendon, Shank, Tripe, Chinese Herb, Braised

> 杏仁小魚 Whitebait, Almond, Wok-Fried

琥珀芝麻核桃 Walnut, Sesame Seed, Candied

冰鎮愛玉花雕醉雞 Drunken Chicken, Huadiao Wine, Marinated

文華東方拼盤

MANDARIN ORIENTAL COMBINATION PLATTER

濃味蜜汁叉燒 Black Pork, Honey, Barbecued

沙薑水晶汾蹄 Pork Knuckle, Ginger Sauce, Braised

XO醬雲耳海蜇頭 Jellyfish, Black Fungus, X.O. Sauce, Marinated

> 脆筒青蘋果烏魚子 Mullet Roe, Green Apple, Grilled

金華鮑魚干貝燉菜膽

Abalone, Scallop, Chinese Ham, Chicken Consommé, Double-Boiled

花好月團圓(流沙湯圓)

Glutinous Rice Dumpling, Peanut Powder, Deep-Fried

海膽醬爐烤海岩龍蝦佐松露薯泥 Rock Lobster, Truffle Mashed Potato, Sea Urchin Sauce, Roasted

> 金 椒 醬 蒸 青 石 斑 Green Grouper, Yellow Pepper Sauce, Steamed

黑啤酒慢燉澳洲和牛臉頰 Australian Wagyu Beef Cheek, Dark Beer, Braised

> 金 盅 香 辣 蟹 佐 饅 頭 Crab Meat, Mini Buns, Chili Sauce

紅心芭樂奶霜、紅莓果蘋果醬、草莓寒天凍、杏仁餅乾 Pink Guava Crème, Red Fruit Apple Compote, Strawberry Agar, Almond Cookie

> 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)

TWD41,800 per table (10 persons per table)



迎賓風味小碟

MANDARIN ORIENTAL APPETIZER

沙薑黃油雞 Free Range Chicken, Ginger Sauce, Poached

燒烤汁鳳尾魚 Long-Tailed Anchovy, Barbecued Sauce, Barbecued

桂花糯米蓮藕 Lotus Root, Glutinous Rice, Osmanthus Sauce, Stewed

青花椒美國牛肉凍 U.S. Beef Jelly, Sichuan Green Peppercorns, Braised

文華東方拼盤

MANDARIN ORIENTAL COMBINATION PLATTER

爐烤藥膳櫻桃鴨 Duck, Medicinal Herbs, Roasted

蔥麻澳洲和牛舌 Australian Wagyu Beef Tongue, Chili Oil, Braised

百香果富貴明蝦球 Prawns, Passion Fruit, Mayonnaise, Deep-Fried

青蘋果甜筒烏魚子 Mullet Roe, Green Apple, Crispy Rolls, Grilled

譚府黄湯花膠海鮮皇罈子 Chicken Broth, Fish Maw, Seafood, Double-Boiled

花好月團圓 Glutinous Rice Dumpling, Peanut Powder, Deep-Fried

> 有機黑蒜蒸澎湖龍蝦 Rock Lobster, Black Garlic, Steamed

蠔皇南非鮑魚佐花菇 Abalone, Flower Mushroom, Braised

遠年陳皮古法蒸刺花斑 Flower Grouper, Tangerine Peel, Superior Soy Sauce, Steamed

香煎紐西蘭小牛帶骨肋排佐蘑菇燒烤汁 New Zealand Veal Rack, Mushroom Sauce, Pan-Fried

海皇飄香荷葉飯 Scallop, Crab Meat, Bamboo Shoot, Rice, Steamed

72%黑巧克力奶霜 鹽味焦糖 榛果果仁糖蛋糕佐黄金醬72% Dark Chocolate Crème, Salty Caramel, Praline Sponge, Golden Gel

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)

TWD49,800 per table (10 persons per table)



2024 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、相本桌花、司儀桌花各一式 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

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 on hotel's red and white house wine
- · 宴會期間親友住宿可享特惠客房價格 Special accommodation rates for your invited guests
- 17坪豪華客房優惠房價每晚新台幣9,600 Special offer for Deluxe Room (55 sqm) at TWD 9,600 per room per night
- 套房房型皆享酒店官網定價8折優惠 20% off on Best Available Rate for the Hotel's suites (以上優惠需視酒店房況而訂,若婚期遇聖誕節、跨年及元旦假期與農曆 新年期間不適用此優惠)

(Above room offers are subject to hotel room availability. Not applicable for Christmas, New Year's Eve, New Year's Day, and Chinese New Year period)

- 自助式早餐價格依餐廳公告為主 Breakfast rate is subject to change
- * 以上客房費用需另加15.5%服務費及政府稅金;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300,000+10%) 20% off on after-party at M.O. Bar (original price: TWD 300,000+10%)
- · 婚紗場地拍攝優惠 (限周一至周四) Special rental offer for wedding photo shooting venues (This price is valid from Monday to Thursday)

單一景點每小時優惠價格新台幣20,000(含稅) Exclusive wedding photography at TWD 20,000 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

席間桌數達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 Club Lifestyle Suite (110sqm)
- · 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

每桌新台幣62,800

每桌10位賓客,另需加一成服務費用 TWD62,800+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

Mandarin Oriental, Taipei reserves the right to amend or terminate the contents, terms and conditions of the package without any prior notice.



迎賓風味小碟

MANDARIN ORIENTAL APPETIZER

翠玉百合鴛鴦豆 Beans, Wild Mushroom Salad, Lily Bulb, Marinated

X.O.醬野生小木耳海蜇頭 Jellyfish, Black Fungus, X.O. Sauce, Marinated

冰釀梅汁蕃茄 Cherry Tomato, Plum Dressing, Marinated

> 琥珀芝麻核桃 Walnut, Sesame Seed, Candied

文華東方拼盤

MANDARIN ORIENTAL COMBINATION PLATTER

潮蓮燒鵝 Goose, Roasted

嫩煎北海道干貝佐桔醬 Hokkaido Scallop, Kumquat Sauce, Pan-Fried

蔥麻口水黃油雞 Free Range Chicken, Chili Sauce, Poached

> 經典燈影美國牛肉 U.S. Beef Slices, Deep-Fried

松茸花膠元貝燉烏雞湯 Conpoy, Fish Maw, Matsutake Mushroom, Black Bone Chicken, Double-Boiled

> 花好月團圓 Glutinous Rice Dumpling, Peanut Powder, Deep-Fried

爐烤澎湖龍蝦佐松露海鮮汁 Rock Lobster, Truffle Seafood Sauce, Roasted

> 蠔皇南非鮑魚扣鵝掌 Abalone, Goose Web, Braised

金 華 麒 麟 蒸 刺 花 斑 Flower Grouper, Chinese Ham, Mushroom, Steamed

愛爾蘭黑啤酒燒美國牛肋排 U.S. Beef Ribs, Ireland Dark Beer, Braised

> 芝士焗釀蟹蓋 Crab Meat, Cheese, Oven-Baked

燕窩石榴甘露 Bird's Nest, Red Guava Cream, Sago

> 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)

TWD62,800 per table (10 persons per table)