

2023 謝師宴專案

Graduation Party Package

付訂日期於2023年03月31日前，將享有免一成優惠
If the deposit payment day is before March 31, 2023,
you will enjoy a 10% discount.

精選自助餐 Buffet menu

每位新台幣 1,200元 NT\$1,200 per person
附咖啡和軟性飲料(可樂、果汁)
Free flow of coffee & soft drinks during function
最少 40 位 Minimum 40 pax

中式桌席 Chinese Table menu

每桌新台幣 10,000元
NT\$10,000 per table for 10pax
附果汁暢飲
Free flow of orange juice during function
最少 3 桌 Minimum 3 table



專案內容 Graduation Party Package Includes:

- ◆ 席間使用無線麥克風2支、投影機(含螢幕)1組和音源線1條
A set of built-in LCD projector with a screen, 2 wireless microphones, and 1 sound line-in during function.
- ◆ 消費總金額每1000元可享有1小時免費停車(限特約停車場)
1 hour of complimentary parking for every NT\$1000 spent at the event.
- ◆ 如需選用塔拉朵冰淇淋方案(口味隨機出品，恕無法指定)，每位每杯優惠價NT\$50+10%
Ice Cream Selection for NT\$50+10% per cup per person (Random flavors).

專案加贈 Special offers:

- ◆ 訂席滿40位，贈送迎賓無酒精雞尾酒一缸或自助式KTV歡唱三小時(擇一)
With a minimum guarantee of 40 people, we offer a non-alcoholic cocktail or sing Karaoke for 3 hours.

其他備註 Remarks:

- ◆ 活動期間2023 / 05 / 01~2023 / 08 / 31止
The package is valid until 2023/08/31.
- ◆ 本專案桌菜最低適用3桌以上，自助餐需40位以上
The package is based on a minimum of 3 tables and buffet menu is based on a minimum of 40 people.
- ◆ 午宴使用時間12:00~15:00/晚宴使用時間18:30~21:30，如提前進場佈置或延後退場須依時段收取超時費用及人力費用
Lunch time is limited 12:00 to 15:00 / Dinner is limited 18:30 to 21:30. Additional room rental and man power fee will be applied for overtime or pre-setup room rental fee.
- ◆ 專案內提供之自助餐食物和飲品限於飯店使用，恕無法提供外帶服務
Buffet food and beverage provided in the package are limited to be used only in the hotel, and no takeaway service is allowed.
- ◆ 以上價格以新台幣計價，需另收一成服務費
Above prices are quoted in NT dollars and are subjected to a 10% service charge.

訂席請洽：02-23383366

飯店網址：www.g-skyview.com

台北市萬華區艋舺大道101號13樓

2023 謝師宴自助餐菜單

Banquet Buffet Menu

NT\$ 1,200+10%/每位

精選冷盤

西西里香料什錦海鮮
廣式油雞
泰式涼拌豬培根
煙燻鮭魚盤酸豆漬洋蔥

Cold Selection

Mixed seafood salad
Soy Sauce Chicken
Thai Pork Salad
Smoked salmon with capers and onion

※沙拉吧

※綜合田園時蔬沙拉盆

※Salad Bar

※Green Salad

各式醬汁及佐料

※日式和風沙拉醬
義式油醋
※香料麵包丁
※帕瑪森起士粉

Dressing and Condiments

Japanese Dressing
Vinaigrette
Crouton
Parmesan Cheese

湯品

※金黃南瓜奶油濃湯
法式慢燉牛骨洋蔥湯
※精選歐風麵包

Soup and Bread

Pumpkin Bisque
French-Onion Soup
※Home-made European Bread

精緻中西式熟食

主廚私房馬賽燴海鮮
脆炸馬茲瑞拉起司條拼松露薯條
※鮮奶油焗義式野菌洋芋泥
爐烤加拿大楓糖雞腿排搭螺旋麵
※清炒季節時令蔬菜
蒜味煙燻鴨胸炒飯

Hot selection

Stewed seafood of Marseille Style
Mozzarella Sticks & Truffle Fries
※Creamy Mashed potatoes and Roasted Mushroom
Maple Syrup Grilled Chicken with Fusilli
Stir-fried Vegetable
Garlic Smoked Duck Fried Rice

現切檯

爐烤肋眼牛排(美牛)
佐黑胡椒醬、芥末子

Carving Station

Roasted U.S. Rib Eye Steak
Black pepper sauce, mustard and horseradish

精選點心、飲料

※西式美點集{2款}
季節水果盤{2款}
香濃咖啡、可樂(罐裝)、果汁

Dessert & Beverage

※Great Skyview Assorted of Dessert
Seasonal Fresh Fruits
Coffee/ Cola / Orange Juice

※Lacto Vegetarian 奶蛋素

每位新台幣 1,200元，另加收一成服務費
NT\$1,200 Per person Above price is quoted in NT dollars and subjected to 10% service charge

本專案自助餐限40位以上方可預訂
Buffet menu is based on a minimum of 40 people

2023 謝師宴桌菜菜單
Chinese Round Table Menu

NT\$ 10,000+10%/10位

港式臘味雙拼盤
Assorted Selection Cantonese Barbecue Platter

碧綠醬爆梅花蚌
Stir-Fried Pork and Sliced Seafood with XO Sauce

蔬果油汁富貴蝦
Deep Fried Shrimp with Fruit Salad

香蔥清蒸海上鮮
Steamed Fish with Soy Sauce and Green Onion

爐烤香草戰斧豬
Oven-Baked Tomahawk Pork Chops

蠔皇虎掌雙菇蔬
Braised Mushroom and Pork Tendon with Oyster Sauce

紅棗黃耆燉土雞
Stewed chicken with red date and Astragalus

櫻花元貝臘味飯
Steamed Sticky Rice with Dried Shrimps and Salted Egg Yolk served in Lotus Leaf

格萊中式美點心 (螃蟹酥)
Chinese Pastry

合時寶島水果盤
Seasonal Fruit Platter

每桌新台幣 10,000元，另加收一成服務費
NT\$10,000 Per Table Above price is quoted in NT dollars and subjected to 10% service charge

本專案桌菜限3桌以上可預訂
The package is based on a minimum of 3 tables

2023 謝師宴桌菜菜單
Chinese Round Table Menu

NT\$ 12,000+10%/10位

迎賓前菜四品碟

(陳醋花生/泰式青木瓜/寧式烤麩/胡麻時蔬)

Appetizer Platters

(Vinegar Peanuts/ Papaya Salad/ Wheat gluten with Soy Sauce/ Boiled vegetables with sesame sauce)

鴻運燒味三福盤

Assorted Selection Cantonese Barbecue Platter

松露烏冬蒸大蝦

Truffle Prawns U-don Noodles

蠔油鮑魚栗子菇

Braised Abalone and Chestnuts with Oyster Sauce

清蒸欖菜海上鮮

Steamed Fish with Olive Vegetables

黑椒時蔬豬肋排(素鵝底)

Stewed Pork Ribs and Bean Curd Skin Rolled with Pepper Sauce

人參蓮子燉雞盅

Chicken Soup with Ginseng and Lotus Seeds

香蔥松阪糯米飯

Steamed Sticky Rice with Matsuzaka Pork

格萊中式美點心

Chinese Pastry

塔拉朵義式冰淇淋

Gelato Ice Cream

合時寶島水果盤

Seasonal Fruit Platter

每桌新台幣 12,000元，另加收一成服務費
NT\$12,000 Per Table Above price is quoted in NT dollars and subjected to 10% service charge

本專案桌菜限3桌以上可預訂
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