

麗緻會議專案

Landis Meeting Package

多功能中小型會議空間、一應俱全硬體設備搭配米其林精緻杭式合菜或法式午宴專業團隊細心服務打造舒適圓滿會議。

Fully equipped multi-functional meeting spaces. Choice of Michelin-starred Hangzhou cuisine or exquisite French gourmet Provided by our professional and attentive team members to create a unique meeting experience.



Gold - Level Green Mark Hotel
金級環保旅館
ゴールドレベル環境保護ホテル

預訂專線 Reservation | 02-7735-2368

此專案適用於15位以上之會議；週六、週日與國定假日須加價
For meetings of 15 or above. Surcharges apply on weekends and public holidays.

台北亞都麗緻大飯店會議專案

The Landis Taipei Hotel Meeting Package

台北亞都麗緻大飯店提供中小型之會議場地及齊全的設備與精緻的餐飲；
由經驗豐富之團隊給予您各種會議型式之專業建議與服務，讓您有個最舒適、圓滿的會議。

- 會議時段享有折抵停車服務及無線上網
Complimentary parking during meeting hours and wireless internet access.
- 會議器材提供：多功能投影機、投影幕、白板、簡報架、雷射筆及麥克風等
Complimentary meeting equipment: LCD Projector, screen, whiteboard, flip chart, laser pen, microphone
- 會議用品提供：A4紙、筆、水及薄荷糖
Complimentary papers, pencils, water and refreshing mint candies.
- 會議時段提供五折影印文件優惠
50% discount for secretarial services.
- 工作人員可提前半小時入場準備(早於上午七點半將酌收人力費用NT\$3,000)
Staff can arrive half hour earlier to prepare. (Charge additional NT\$3,000 7:30am)

會議專案價目

Meeting Package

型態 Type	麗緻半日會議專案 Half-Day Meeting Package			麗緻全日會議專案 Full-Day Meeting Package		
適用時段 Time	08:00-12:00 13:00-16:30			08:00-16:30		
午餐 Lunch	中/西式餐盒 Lunch Box	中式合菜 Chinese	西式套餐 Western	中/西式餐盒 Lunch Box	中式合菜 Chinese	西式套餐 Western
每位費用 Per Person	NT\$1,800 +10%	NT\$2,000 +10%	NT\$2,200 +10%	NT\$2,300 +10%	NT\$2,500 +10%	NT\$2,700 +10%
咖啡茶點 Coffee Break	精緻茶點一次 One Coffee Break			精緻茶點二 Two Coffee Break		

此專案適用於15位以上之會議，週六、週日與國定假日須加價

Meeting Package is valid for group of more than 15 people and require extra price on holidays.

適用日期: 2026年1月1日起~2026年12月31日

Meeting Package valid from January 1, 2026 to December 31, 2026

宴會業務訂席專線 Tel: (02)7735-2368 Fax: (02)2596-8254

【台北亞都麗緻大飯店保有隨時修改、變更及取消本專案之權利】

宴會場地一覽表

Function Type and Capacity

Floor 樓層	Venue 場地	Length 長 Mt.	Width 寬 Mt.	Height 高 Mt.	Area 面積			Meeting Style Capacity 座位安排及容納人數							
					坪 Ping	平方 公尺 Mt SQM	平方 英尺 Sq. Ft.	 U-Shape U型	 Classroom 教室型	 Theater 劇場型	 Hollow Sq 口字型	 Round Table 圓桌 12人檯	 Round Table 圓桌 16人檯	 Round Table 圓桌 20人檯	 Round Table 圓桌 24人檯
B1	Tien Hsiang Lo 天香樓 VIP-1			2.5	13								1T		
	Banquet Hall 宴會廳全區	21	14	2.5	97	314	3,380		120	180		25T			
	Banquet I 第一區	9	6.5	2.5	18	60	645	15	36	40	22	3T	1T	1T	1T
	Banquet II 第二區	12	6.7	2.5	24	81	860	27	54	60	34	4T	2T	2T	1T
	Banquet III 第三區	14	6.5	2.5	28	91	966	27	45	60	34	4T	2T	2T	1T
2F	Matisse 馬諦斯廳	8	6	2.5	20	66	710	15	30	40	16	3T	1T	1T	1T
	Le Salon 沙龍廳全區	14	4.4	2.5	33	109	1,173	24	60	62	42	8T	2T	2T	1T
	Le Salon I 沙龍廳一區	9	6.5	2.5	19	62	667	24	45	48	32	4T	2T	1T	1T
	Le Salon II 沙龍廳二區	7	7	2.5	15	42	452	15	24	32	15	2T	1T	1T	

宴會廳設備

Venue Capacity

使用人數/Attendee	場 地/Venue
10-20	宴會廳 I 區 (Banquet Room I) • 馬諦斯廳 (Matisse Suite) 沙龍廳 I 區 (Le Salon I) • 沙龍廳 II 區 (Le Salon II)
20-35	宴會廳區 II (Banquet Room II) • 宴會廳 III 區 (Banquet Room III) 沙龍廳一區 (Le Salon I)
40-60	宴會廳區 I+II (Banquet Room I+II) 沙龍廳全區 (Le Salon)
80-180	宴會廳全區 (Banquet Room)

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場地租賃費用

Venue Rental

FLOOR 樓層	ROOM 場地			RENTAL 租金(NT\$)	
		08:00-12:00 13:00-16:30	08:00 - 16:30	18:00 - 21:30	Overnight Setup 00:00 - 08:00 夜間佈置收費
B1	Banquet Hall 宴會廳全區	100,000	200,000	250,000	15,000/Hr
	Room I+II 第一區+第二區	80,000	120,000	100,000	10,000/Hr
	Room I 第一區	25,000	45,000	25,000	5,000/Hr
	Room II 第二區	35,000	55,000	35,000	5,000/Hr
	Room III 第三區	40,000	60,000	40,000	5,000/Hr
2F	Matisse Suite 馬諦斯廳	35,000	55,000	35,000	5,000/Hr
	Le Salon 沙龍廳全區	70,000	100,000	80,000	10,000/Hr
	Le Salon I 沙龍廳一區	35,000	55,000	35,000	5,000/Hr
	Le Salon II 沙龍廳二區	25,000	45,000	25,000	5,000/Hr

器材價目表

Equipment

Description	器 材 明 細	Rental Price 租 金(NT\$)	
		1/2 Day (4 Hrs) 半 天	Full Day (8 Hrs) 全 天
LCD Projector	多功能投射系統	NT\$3,000	NT\$5,000
Multi System DVD with 52" TV	多功能放影機及52吋電視	NT\$2,500	NT\$4,000
Flipchart	圖表架	Complimentary (需視現場能提供數量而定)	
White Board	白板		
Podium	講臺		
1. Wireless or Cable Microphone 2. Lavalier Microphone	1. 無線麥克風設備 2. 耳掛式麥克風	1. Free for the first two (NT\$500 for each extra) 2. NT\$500	
Copy (per page)	黑白印(每頁)	NT\$10(每頁)	
	彩色影印(每頁)	NT\$20(每頁)	
Dedicated Line	獨立網路線	NT\$5,000	
Meeting Transformer	開電箱(220V)	NT\$8,000	

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咖啡茶點

Coffee Break

新鮮香濃的茶或咖啡，再加上一些小點心，可使您的小憩更完美。

The perfect break from a demanding meeting is a freshly brewed cup of tea or coffee and light refreshments.

咖啡茶點套裝 Coffee Break Package	每位 / 每次 Per Person / Time
咖啡、紅茶 Coffee, Tea	NT\$ 250+10%
咖啡、紅茶 & 任選3款特選茶點 Coffee, Tea & 3 of Pastries Delicacies	NT\$ 500+10%

※中式茶點僅於下午提供 (Chinese delicacies are for afternoon break only)

※餐點內容不定期變動 (Subject to change without notice)

※標示●為奶蛋素；標示◎為全素 (●: OVO-LACTO；◎: VEGETARIAN)

全天候特選茶點 All Day Break Selection of preferences	
●可麗露 Cannele	●迷你可頌 Mini Croissant
●瑪德蓮 Madeleines	蛋沙拉三明治(鹹) Egg Salad Sandwich
●手工餅乾 Homemade Cookies	鮪魚三明治(鹹) Tuna Sandwich
●水果塔 Fruit Tart	迷你可頌三明治(鹹) Mini Croissant Sandwich
●馬卡龍 Macaron	培根餐包(鹹) Bacon Bread
●起士蛋糕 Cheese Cake	迷你鹹塔(鹹) Mini Quiche
●司康 Scone	火腿乳酪小泡芙 Ham and Cheese Puffs
●巧克力蛋糕 Chocolate Cake	燻鮭酸豆小漢堡 Mini Smoked Salmon and Capers Burgers
●牛奶麵包(甜) Milk Bread	●乳酪球 Cheese Ball Cake
●巧克力丹麥麵包 Chocolate Danish	●葡式蛋塔 Portuguese egg tarts

※三明治類可事前安排奶蛋素。(Sandwich could choose OVO-LACTO in advance.)

下午時段特選茶點 Afternoon Break Selection of Preferences	
圓籠蒸燒賣 Shumai	◎上素蒸餃 Steamed Vegetables Dumplings
一口叉燒酥 Baked Barbecued Pork Pie	◎芝麻小鍋餅 Grilled Pancake with Date Paste
茶香酥餅 Black Tea Pastries	●豆沙小包 Steamed Red Bean Dumpling
蟹殼黃酥餅 Baked Scallion and Pork Cake	●奶黃包 Steamed Custard Bun
蘿蔔絲酥餅 Baked Turnip Cake	◎新鮮水果 Fresh Fruits Platter

※標示▲為奶蛋素；標示◎為全素 (▲: OVO-LACTO；◎: VEGETARIAN)

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會議中西式餐盒菜單

Meeting Package Chinese and Western Meal Box Menu

中式 Chinese	西式 Western
梅汁番茄 Fresh Tomatoes in Homemade Plum Sauce 花雕醉雞 Drunken Chicken 乾燒蝦仁香滑蛋 Shrimp and Egg with Fermented Rice 醃瓜樹子海時鮮 Steamed Fresh Fish with Plum Cordia and Pickled Gherkins 季節時蔬 Stir Fried Seasonal Vegetables	天鵝絨洋芋泥 Mash Potato 洋芋雞蛋沙拉 Potato and Egg Salad 煙燻鮭魚 Smoked Salmon with Dill 冷肉、小酸瓜 Cold Cut and Pickled Gherkins 季節時蔬 Stir Fried Seasonal Vegetables
主食三選一 Choice of One	
花雕東坡腩肉片 Slowly Braised Sliced Pork Belly "Don-Po" Style	香煎鱸魚、番茄義大利麵 Pan Seared Seabass with Tomato Tagliatelle
時令老少筍燒肉 Braised Pork with Bamboo Shoot in Soy Sauce	香煎雞腿排、番茄義大利麵 Pan Seared Chicken Leg with Tomato Tagliatelle
天香左宗棠雞球 Stir Fried Chicken with Garlic and Chili "General Tso" Style	油封鴨腿、番茄義大利麵 Confit Duck with Tomato Tagliatelle

此份為參考菜單，將依當季食材調整

Ingredients may be changed due to seasonal availability, Menu for reference only.

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天香樓杭式合菜午餐菜單

Meeting Package Chinese Lunch Menu

前菜 Appetizers 六選二 Choice of Two	畜禽饌 Poultry 六選二 Choice of Two
精緻天香前菜碟 寧式烤麩 花雕醉雞 涼拌蜆絲 Appetizers Cold Platter 浙式珍味前菜盤 梅汁番茄 水晶肴肉 杭式鱈魚 Appetizers Cold Platter 浙式乾燒河蝦仁 Stir Fried Shrimps with Fermented Rice 油淋生爆酥鱔背 Deep Fried Water Eels served with Black Vinegar Sauce 茄汁蝦仁香滑蛋 Shrimp and Egg in Tomato Sauce 香醬彩椒炒雙鮮 Stir Fried Sea and Land Meals with Mixed Sweet Pepper	天香左宗棠雞球 Stir Fried Chicken with Garlic and Chili "General Tso" Style 杭式醬爆豬腩肉 Hangzhou Style Fried Pork Belly 香醬杏菇炒雞球 Wok Fried Chicken with King Oyster Mushroom 時令老少筍燒肉 Braised Pork with Bamboo Shoot in Soy Sauce 荷葉佻香蒸肉醃 Steamed Pork Patty in Lotus Leaf 花雕東坡腩肉片 Slowly Braised Sliced Pork Belly "Don-Po" Style

湯品 Soup 三選一 Choice of One	海鮮 Seafood 三選一 Choice of One	時蔬 Vegetables 三選一 Choice of One
火腿芽白燉雞湯 Stewed Chicken Soup with Ham and Cabbage 釀筋衣 Pork Stuffed with Fried Wheat Gluten and Tofu Skin Rolls in Chicken Broth 西湖宋嫂鮮魚羹 "Madame Sung" Fish Soup	干燒白玉鮮時魚 Stir Fried Fish with Fermented Rice 醃瓜樹子海時鮮 Steamed Fresh Fish with Plum Cordia and Pickled Gherkins 花雕雪筍海時鮮 Steamed Fish with Bamboo Shoots in "Hua-Diaw"	清炒蒜香高麗菜 Stir Fried Cabbage with Garlic 紅茄川耳時令蔬 Seasonal Vegetable with Black Fungus and Tomato 鮮菇清炒小棠菜 Stir Fried Bok Choy with Mushroom

此份為參考菜單，將依當季食材調整
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巴賽麗西式套餐午餐菜單

Meeting Package Western Lunch Menu

奶油蘑菇湯

Cream of Mushroom Soup

或or

南瓜湯

Pumpkin Soup

凱薩沙拉

Salade César

Cesar Salad with Bacon, Parmigiano-Reggiano and Croutons

奶油野菇雞肉燉飯

Risotto

Chicken, Mushroom, Broccoli

或or

香煎鱸魚襯番茄鳥巢麵

Sea Bass

Tagliatelle, Tomato Sauce, Basil Oil

咖啡或茶

Coffee or Tea

此份為參考菜單，將依當季食材調整

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