



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。

- 會議時段享有免費停車服務及免費無線上網
Complimentary parking during meeting hours and free wireless internet access.
- 半日會議專案含提供咖啡、熱茶及茶點一次(三款)
Half - day meeting package includes ONE COFFEE BREAK with coffee, tea and selection of 3 savory pastries.
- 全日會議專案含提供咖啡、熱茶兩次及茶點二次(各三款)
Full - day meeting package includes TWO COFFEE BREAKS with coffee, tea and selection of 3 savory pastries.
- 會議專案提供中式合菜或西式套餐 (西式套餐不提供獨立包廂)
Meeting package includes Lunch in Chinese or Western style.
- 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*2 and etc.
- 會議用品提供：A4 紙、精美文具盒、瓶裝水及薄荷糖
Complimentary note papers, pencils, drinking 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):

<u>型態</u>	<u>會議時段</u>	<u>每位費用 (外加 10%服務費)</u>
<u>Type</u>	<u>Time</u>	<u>Per Person (Plus 10% Service Charge)</u>
麗緻全日會議專案 Full-Day Meeting Package	08:00-16:30	NT\$2,800 + 10 %
麗緻半日會議專案 Half-Day Meeting Package	08:00-12:00 13:00-16:30	NT\$2,400 + 10 % NT\$2,400 + 10 %

此專案適用於 15 位以上之會議，週六、週日與國定假日恕不適用此專案

Meeting Package is valid for group of more than 15 people and not applicable on weekends and public holidays.

適用日期: 2023 年 1 月 1 日起~2023 年 12 月 31 日

Meeting Package valid from January 1, 2023 to December 31, 2023





【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】

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104 台北市民權東路二段41號 41, Sec. 2, Min Chuan E. Rd., Taipei 104, Taiwan, R.O.C.

Tel: 886-2-2597-1234 Fax: 886-2-2596-9223

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													
	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) 沙龍廳 I 區 (Le Salon I)、沙龍廳 II 區 (Le Salon II) 馬諦斯廳 (Matisse Suite)
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)
80-120	宴會廳全區 (Banquet Room)

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	300,000	15,000/Hr
	Room I 第一區	30,000	50,000	30,000	5,000/Hr
	Room II 第二區	40,000	60,000	40,000	5,000/Hr
	Room III 第三區	40,000	60,000	40,000	5,000/Hr
2F	Matisse Suite 馬諦斯廳	40,000	60,000	40,000	5,000/Hr
	Le Salon 沙龍廳全區	100,000	150,000	100,000	10,000/Hr
	Le Salon I 沙龍廳一區	40,000	60,000	40,000	5,000/Hr
	Le Salon II 沙龍廳二區	30,000	50,000	30,000	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 32" TV	多功能放影機及 32 吋電視	NT\$2,500	NT\$4,000
Flipchart	圖表架	Complimentary 免費提供 (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	
SERVICE Copy (per page)	服務 黑白印(每頁) 彩色影印(每頁)	NT\$10 NT\$20	
Polycom Phone and Direct Local Line	八爪魚電話設備 含市內電話拉線費用 (電話費另計)	NT\$3,000	Expense is not included
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 (無限暢飲)

Coffee, Tea Unlimited Drinks

NT\$ 250+10%

咖啡、紅茶 (無限暢飲) & 任選 3 款特選茶點

NT\$ 500+10%

Coffee, Tea Unlimited Drinks & 3 of Pastries Delicacies

*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	開放型三明治(鹹)	Open Sandwich
▲手工餅乾	Homemade Cookies	迷你三明治(鹹)	Mini 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
芝麻甜酥餅	Baked Sesame Seed Pasted Pie	▲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；"■": VEGETARIAN)

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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
<p>精緻天香前菜碟 梅汁番茄 花雕醉雞 滷味拼盤 Appetizers Cold Platter</p> <p>浙式珍味前菜盤 紅梅蓮藕 杭式燻魚 水晶肴肉 Appetizers Cold Platter</p> <p>香根金沙鮮蝦仁 Stir Fried Shrimps with Salted Egg Yolk</p> <p>生爆酥鱖背蝦仁 Deep Fried Water Eels with Shrimp served with Black Vinegar Sauce</p> <p>星蔥醬爆軟殼蟹 Stir Fried Soft Shell Crab with Scallion</p> <p>香醬彩椒炒雙鮮 Stir Fried Sea and Land Meals with Mixed Sweet Pepper</p>	<p>天香左宗棠雞球 Stir Fried Chicken with Garlic and Chili "General Tso" Style</p> <p>杭椒嫩炒豬松板 Hangzhou Style Fried Pork Neck with Chili Peppers</p> <p>香醬杏菇炒雞球 Wok Fried Chicken with King Oyster Mushroom</p> <p>時令老少筍燒肉 Braised Pork with Bamboo Shoot in Soy Sauce</p> <p>慢煨蘿蔔牛小排 Stewed Beef Short Ribs with Radish</p> <p>花雕東坡腩肉片 Slowly Braised Sliced Pork Belly "Don-Po" Style</p>

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
<p>火腿瑤柱筍燉雞 Stewed Chicken Soup with Ham, Bamboo Shoots and Dried Scallop</p> <p>西湖宋嫂鮮米羹 "Madame Sung" Fish Rice Soup</p> <p>蒜味胡椒醃鮮湯 Bamboo Shoot Soup With Fresh And Pickled Streaky Pork and Pepper</p>	<p>香炒江豆海時鮮 Steamed Fresh Fish with Sour Cowpea</p> <p>醃瓜樹子海時鮮 Steamed Fresh Fish with Plum Cordia and Pickled Gherkins</p> <p>花雕雪筍海時鮮 Steamed Yellow Fish with Bamboo Shoots in "Hua-Diaw"</p>	<p>鮮菇清炒時令筍 Stir Fried Bamboo Shoot with Mushroom</p> <p>開洋蒜香高麗菜 Stir Fried Cabbage with Garlic and Dried Shrimps</p> <p>瑤柱溜時令絲瓜 Scallops and Sponge Gourd</p>

(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.



巴賽麗西式套餐午餐菜單
Meeting Package Western Lunch Menu

燻鮭魚凱薩沙拉

Salmon Caesar Salad

Smoked Salmon, Romaine, Parmigiano Cheese, Bacon, Croutons

主廚精選湯品

Chef's Soup of the Day

勃根地紅酒燉雞

Coq au Vin

Braised Chicken in Red Wine, Baby Onion, Mushroom, Bacon

Or

香煎鱸魚菲力

Pan Seared Seabass

Pan Seared Seabass, Tomato Ragout, Herbs Oil, Mashed Potato

精選甜點

Dessert

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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