



PALAIS de CHINE  
HOTEL

## 2026 半日永續會議專案

### Half Day Sustainable Meeting Package

#### 專案價格 Charge Package Rate

##### 含午餐 with lunch

■ 20~49 位 NT\$2,400 + 10 % / person      50 位以上      NT\$2,000 + 10 % / person

##### 不含午餐 without lunch

■ 20~49 位      NT\$1,600 + 10 % / person      50 位以上      NT\$1,300 + 10 % / person

#### 使用時間 Meeting Section

##### (不含午餐 without lunch)

■ 上午 09:00~12:00 或 下午 13:30~16:30      Morning 09:00~12:00 or afternoon 13:30~16:30

##### (含午餐 with lunch)

■ 上午 09:00~15:00 或 下午 12:00~16:30      Morning 09:00~15:00 or afternoon 12:00~16:30

#### 茶點提供 Meeting Refreshment

- 可享用 1 次精緻點心，搭配咖啡及茶，並可自下列 49 款精緻點心中任選 3 款。  
*1 period of delicate snacks, coffee and tea, optionally following the 49 snacks to choose 3 kinds*

#### 午餐 Lunch

- 精選中式桌菜 或 中式套餐 或 西式套餐  
*Chinese Table Menu or Chinese Set Menu or Western Set Menu*

#### 專案獨享 Exclusive Offer

- 吸頂式單槍投影機與升降投影幕與無線麥克風兩支  
*Over-head Projector and screen and Wireless microphone X 2*
- 會議專用文具組及薄荷涼糖  
*Full meeting set-up with paper and pencil and Mints*
- 永續亮點：玻璃瓶裝水(僅提供飯店內使用，如遺失或攜出，每瓶 NT\$100)  
*Glass-bottled water (Glass-bottled water is for in-hotel use only. A fee of NT\$100 per bottle will be charged if lost or taken out, contributing to resource management and sustainability efforts.)*

為響應減塑行動，本專案全面採用玻璃瓶裝水，取代一次性塑膠瓶

玻璃瓶可重複使用、清洗消毒，從源頭減少廢棄物，讓每一場會議都為地球盡一份心力

*In support of plastic reduction, this package provides glass-bottled water instead of disposable plastic bottles.*

*Glass bottles are reusable and sterilizable, reducing waste at the source and making every meeting a step toward sustainability.*

會議室依飯店場地狀況安排，專案適用於週一至週五

*Function Room arrangement is subject to Hotel's availability*

*Meeting Package is valid for Monday ~ Friday Only (Except Public Holidays)*

歡迎來電洽詢訂席專線(02)2181-9999 轉宴會業務部

*For reservations or more information, please contact our Events team at telephone:(02)2181-9999*



PALAIS de CHINE  
HOTEL

## 2026 會議專案菜單

### 會議專案午餐菜單 (三擇一)

| <b>(A) 西式套餐</b><br><b>Western Set Menu</b>   | <b>(B) 中式桌餐</b><br><b>Chinese Table Menu</b><br>(不提供分菜)  | <b>(C) 中式套餐</b><br><b>Chinese Set Menu</b>  |
|--|--|---|
| <p>主廚特製精選麵包<br/><i>Assorted Bread</i></p> <p>君品凱薩沙拉<br/><i>Caesar Salad</i></p> <p>法式脆皮雞腿佐<br/>季節時蔬與洋芋泥<br/><i>French Crispy Chicken with seasonal<br/>vegetable and Mashed Potato</i></p> <p>法式甜點集<br/>(巧克力塔/提拉米蘇/馬卡龍)<br/><i>French Dessert<br/>(chocolate cup / Tiramisu / Macaron)</i></p> <p>咖啡或茶<br/><i>Coffee or Tea</i></p> <p>以上菜色全部位上服務<br/>限 10 人以上</p> | <p>(附白飯)</p> <p>海蝦沙拉<br/><i>Shrimp Salad</i></p> <p>XO 醬炒雙脆<br/><i>Stir Fried seafood with XO Sauce</i></p> <p>八寶海皇羹(位上)<br/><i>Braised Seafood Treasure Soup</i></p> <p>麻婆豆腐煲<br/><i>Stewed Tofu</i></p> <p>酥炸腐皮捲<br/><i>Deep-Fried Bean Curd Roll</i></p> <p>清炒什錦蔬<br/><i>Stir-Fried Seasonal Vegetable</i></p> <p>臘味糯米飯<br/><i>Glutinous Rice with Chinese Sausage</i></p> <p>紅豆沙小湯圓<br/><i>Sweet Red Bean with Glutinous Rice Ball</i></p> <p>Soup</p> <p>美點映雙輝<br/><i>Le Palais Dessert Platter</i></p> <p>四季水果盤<br/><i>Seasonal Fruit Platter</i></p> <p>每桌 10 人</p> | <p>海蝦沙拉<br/><i>Shrimp Salad</i></p> <p>八寶海皇羹<br/><i>Braised Seafood Treasure Soup</i></p> <p>京都骨佐炸蝦片<br/><i>Deep-fried Spare-Rib with Shrimp Chip</i></p> <p>葡汁焗海鮮<br/><i>Baked Seafood with Curry Sauce</i></p> <p>芙蓉蒸鮮魚<br/><i>Steamed Fish Fillet with Tofu</i></p> <p>臘味糯米飯<br/><i>Glutinous Rice with Chinese Sausage</i></p> <p>美點映雙輝<br/><i>Le Palais Dessert Platter</i></p> <p>椰汁馬蹄沙<br/><i>Sweetened Coconut and Water Chesnutt</i></p> <p>Ginkgo Soup</p> <p>以上菜色全部位上服務<br/>限 10 人以上</p> |

本菜單使用台灣豬肉  
*Origin of Taiwan*

如有對任何食物過敏，請告知我們服務人員，謝謝。

*Please do advise to our service staff of any food items you might be allergic to.*