WEDDING PACKAGE

婚宴套餐

2024

Wedding, Lunch Buffet, 婚宴自助午餐

每位 HK\$928 per person

TASTE	100 persons or above 100人以上	180 persons or above 180人以上	400 persons or above 400人以上	600 persons or above 600人以上
1 bottle of house champagne for toasting 奉送特選香檳乙枝於祝酒儀式享用				
2 hours of free flow beverages (soft drinks, house beer and chilled orange juice) 席間2小時無限量供應飲料(汽水、指定啤酒、冰凍橙汁)				
1st anniversary celebration 一週年紀念		Dinner buffet for 2 persons 雙人自助晚餐	Dinner buffet for 2 persons 雙人自助晚餐	Dinner buffet for 2 persons 雙人自助晚餐
Free corkage for brought-in liquor or wine per table 每席自攜洋酒或餐酒免收開瓶費	1 bottle / 枝	2 bottles / 枝	3 bottles / 枝	3 bottles / 枝
Fresh cream wedding cake served at pre-dinner reception 鮮忌廉結婚蛋糕乙個供席前享用	3 lbs / 磅	8 lbs / 磅	12 lbs / 磅	15 lbs / 磅
STAY Accommodation with breakfast 住宿連早餐	1 night of Harbour View Room with breakfast for 2 海景客房一晚連雙人早餐	1 night of Harbour View Room with breakfast for 2 海景客房一晚連雙人早餐	1 night of Executive Harbour View Suite with breakfast for 2 行政海景套房一晚 連雙人早餐	2 nights of Executive Harbour View Suite & 1 night of Harbour View Room with breakfast for 2 per room per night 行政海景套房兩晚及海景客房一晚 連每日每房雙人早餐
STYLE Complimentary exquisite flower centerpieces and use of easel stand				
免費席上鮮花擺設及免費使用油畫架 Complimentary use of LED wall (Available in Nina Ballroom Only) 免費使用LED屏幕作活動佈景之用(只限Nina Ballroom宴會廳使用)				
Complimentary use of in-house PA system and LCD projector 免費享用場內音響設備及液晶顯示投影機				

OTHERS

Vouchers for 5 hours of free parking at NINA MALL 1 3 vouchers / 張 8 vouchers / 張 15 vouchers / 張 20 vouchers / 張 如心廣場一期五小時免費泊車証 80 sets / 套 150 sets / 套 300 sets / 套 400 sets / 套 精美請柬





Wedding, Lunch Buffet

婚宴自助午餐

每位 HK\$928 per person

Minimum 50 persons 最少50人

SEAFOOD PLATTER ON ICE 凍海鮮拼盤

Snow Crab Leg, South China Sea Shrimp, Mussel 雪花蟹腳、凍蝦、青口

(Cocktail Sauce, Spicy Tomato Mayonnaise, Lemon Wedge 海鮮汁、辣椒蕃茄汁、檸檬角)

APPETIZER & SALAD BAR 前菜及沙律吧

Assorted Sashimi 新鮮刺身

Deluxe Sushi 精撰雜錦壽司

Smoked Salmon with Condiments 煙三文魚及配料

Assorted Italian Cold Cuts 意式凍肉

Vermicelli with Pork Salad in Thai Style 泰式米粉配豬肉沙律

Waldorf Shrimp Salad 華都夫蝦沙律

Sweetcorn and Crabmeat Salad 粟米及蟹肉沙律

Smoked Duck Breast with Peach Salad 煙鴨胸蜜桃沙律

German Potato Salad 德國薯仔沙律

Classic Caesar Salad with Condiments 凱撒沙律伴配料

Mesclun Salad 田園沙律

Served with French Dressing, Sesame Dressing and Balsamic Vinaigrette Raisins, Bacon Bits, Cheese Powder, Crouton and Walnuts 配法式沙律汁、芝麻汁、黑醋汁提子乾、煙肉碎、芝士粉、麵包脆粒、合桃

SOUP 湯品

Cream of Wild Mushroom 野菌忌廉湯

Superior Broth with Seafood and Shredded Conpoy 瑤柱海鮮羹

The baker's basket, butter and margarine 麵包籃、牛油及植物牛油

FROM THE CAVERY 銀車烤肉

Roasted Beef Sirloin with Black Pepper Sauce 燒西冷牛扒配黑椒汁

另加一服務費 | 設有最低消費 | 受有關條款及細則約束 | 價格可能因市場情況而改變 | 有效日期至2024年12月31日 10% service charge applies | Minimum charge is required | Terms and conditions apply |

Prices maybe adjusted in accordance with market conditions | Vaild until 31 December 2024



TSUEN WAN WEST

荃灣西如心酒店

CHINESE BARBECUE CORNER 明爐燒味

Barbecued Pork with Honey 蜜汁叉燒

Marinated Chicken in Soy Sauce 豉油雞

HOT DISHES 熱盤

Teriyaki Halibut with Spring Onion 日式照燒比目魚

Braised OX Tail with Red Wine Sauce 紅酒燴牛尾

Pan-seared Lamb Chop with Pommery Mustard Glaze 香煎羊扒配芥茉子燒汁

Roasted Pork Ribs with BBQ Sauce 燒豬排骨配燒烤汁

Curry Chicken in Indian Style 印式咖喱雞

Fried Rice with Egg White and Vegetables 蛋白蔬菜炒香苗

Braised E-fu Noodles with Shredded Pork and Chives 韮皇肉絲炆伊麵

Sautéed Seasonal Vegetables 清炒時蔬

DESSERT 甜品

Ice Cream 雪糕

Slow-baked Blueberry Cheesecake 慢焗藍莓芝士蛋糕

Pistachio Crème Caramel 開心果焦糖奶凍

Assorted Macarons 雜錦法式馬卡龍

Assorted Profiteroles 雜錦泡芙

Apple Crumble 焗蘋果金寶

Rose & Strawberry Mousse Cake 玫瑰草莓慕絲餅

Chilled Mango, Pomelo and Sago Sweet Soup 楊枝甘露

Sliced Fresh Fruit 合時鮮果片

Freshly Brewed Coffee or Tea 香濃咖啡或紅茶

Prices maybe adjusted in accordance with market conditions | Vaild until 31 December 2024

WEDDING PACKAGE

婚宴套餐

2024

Wedding Dinner Buffet, 婚宴自助晚餐

每位 HK\$1,338 per person

TASTE	100 persons or above 100人以上	180 persons or above 180人以上	400 persons or above 400人以上	600 persons or above 600人以上
1 bottle of house champagne for toasting 奉送特選香檳乙枝於祝酒儀式享用				
3 hours of free flow beverages (soft drinks, house beer and chilled orange juice) 席間3小時無限量供應飲料(汽水、指定啤酒、冰凍橙汁)				
1st anniversary celebration		Dinner buffet for 2 persons	Dinner buffet for 2 persons	Dinner buffet for 2 persons
一週年紀念		雙人自助晚餐	雙人自助晚餐	雙人自助晚餐
A complimentary welcome mocktail per guest 每位賓客可享迎賓無酒精雞尾酒一杯				
Free corkage for brought-in liquor or wine per table 每席自攜洋酒或餐酒免收開瓶費	1 bottle / 枝	2 bottles / 枝	3 bottles / 枝	3 bottles / 枝
Fresh cream wedding cake served at pre-dinner reception 鮮忌廉結婚蛋糕乙個供席前享用	3 lbs / 磅	8 lbs / 磅	12 lbs / 磅	15 lbs / 磅
STAY	1 night of Harbour View Room	1 night of Harbour View Room	1 night of Executive Harbour View Suite	2 nights of Executive Harbour View Suite & 1 night of Harbour
Accommodation with breakfast 住宿連早餐	with breakfast for 2	with breakfast for 2 海景客房一晚連雙人早餐	with breakfast for 2 行政海景套房一晚	View Room with breakfast for 2 per room per night 行政海景套房兩晚及海景客房一晚
工旧	<i>内京各店</i> 吃烂支八十官	卢京省历 吃建支八十良	連雙人早餐	連每日每房雙人早餐
STYLE				
Complimentary exquisite flower centerpieces and use of easel stand				
免費席上鮮花擺設及免費使用油畫架			-0	
Complimentary use of LED wall (Available in Nina Ballroom Only) 免費使用LED屏幕作活動佈景之用 (只限Nina Ballroom宴會廳使用)				
Complimentary use of in-house PA system and LCD projector 免費享用場內音響設備及液晶顯示投影機				
OTHERS				
Chauffeured limousine transfer by Mercedes Benz 平治花車連司機接送服務		3 hours / 小時	5 hours / 小時	Chauffeured Mercedes Benz & Coach for 5 hours 5小時平治花車及旅遊巴士
Vouchers for 5 hours of free parking at NINA MALL 1 如心廣場一期五小時免費泊車証	3 vouchers / 張	8 vouchers / 張	15 vouchers / 張	20 vouchers / 張
Mahjong tables and sets, with Chinese tea served 麻雀而樂乃秦祥由剛芟萃	3 tables / 桌	8 tables / 桌	15 tables / 桌	15 tables / 桌



麻雀耍樂及奉送中國茗茶

Invitation card 精美請柬

另加一服務費 | 設有最低消費 | 受有關條款及細則約束 | 價格可能因市場情況而改變 | 有效日期至2024年12月31日

150 sets / 套

10% service charge applies | Minimum charge is required | Terms and conditions apply | Prices maybe adjusted in accordance with market conditions | Vaild until 31 December 2024

80 sets / 套

300 sets / 套

400 sets / 套



NINA HOTEL

TSUEN WAN WEST

荃灣西如心酒店

Wedding, Dinner Buffet

婚宴自助晚餐

每位 HK\$1,338 per person

Minimum 50 persons 最少50人

SEAFOOD PLATTER ON ICE 凍海鮮拼盤

Yabbie, Snow Crab Leg, South China Sea Shrimp, Clam, Mussel 小龍蝦、雪花蟹腳、凍蝦、鮮蜆、青口

(Cocktail Sauce, Spicy Tomato Mayonnaise, Lemon Wedge 海鮮汁、辣椒蕃茄汁、檸檬角)

APPETIZER & SALAD BAR 前菜及沙律吧

Assorted Sashimi

新鮮刺身

Deluxe Sushi

精選雜錦壽司

Scottish Smoked Salmon and Dill Salmon with Condiments 蘇格蘭煙三文魚、刁草三文魚拼各式配料

Assorted Cold Cut Platter with Melon

雜錦凍肉拼盤伴蜜瓜

Foie Gras Terrine with Mango Compote on Toasted Brioche 鵝肝凍配芒果醬及多士

Crab Leg and Crab Roe with Angel Hair 天使冷麵配蟹棒及蟹籽

Vermicelli with Pork Salad in Thai Style 泰式米粉配豬肉沙律

Shrimp with Fennel and Dill Salad 鮮蝦小茴香沙律

Smoked Duck Breast with Peach Salad

煙鴨胸蜜桃沙律

Waldorf Chicken Salad

華都夫雞沙律

Italian Tomato Salad with Basil

意大利番茄紫蘇葉沙律

German Potato Salad

德國薯仔沙律

Classic Caesar Salad with Condiments

凱撒沙律伴配料

Mesclun Salad

田園沙律

Served with French Dressing, Sesame Dressing and Balsamic Vinaigrette Raisins, Bacon Bits, Cheese Powder, Crouton and Walnuts 配法式沙律汁、芝麻汁、黑醋汁提子乾、煙肉碎、芝士粉、麵包脆粒、合桃

SOUP 湯品

Cream of Asparagus with Truffle Croutons 奶油蘆筍松露湯

Superior Broth with Seafood and Shredded Conpoy 瑤柱海鮮羹

The baker's basket, butter and margarine 麵包籃、牛油及植物牛油



NINA HOTEL

TSUEN WAN WEST

荃灣西如心酒店

FROM THE CAVERY 銀車烤肉

Roasted Prime Rib with Gravy 燒有骨肉眼配燒汁

Roasted Provencal Lamb Rack with Pommery Mustard Glaze 燒羊寶雲酥配芥茉子燒汁

CHINESE BARBECUE CORNER 明爐燒味

Barbecued Pork with Honey

蜜汁叉燒

Marinated Chicken in Soy Sauce

豉油雞

Braised Beef Shank with Five Spices

五味牛腱

HOT DISHES 熱盤

Braised Beef Cheek in Red Wine Sauce

紅酒燴牛面頰

Roasted Pork Loin with Mustard Cream Sauce

烤豬扒配芥末忌廉汁

Grilled Teriyaki Chicken

扒日式雞扒

Baked Seafood with Cheese and Mashed Potato in Lobster Cream Sauce

芝士焗海鮮配薯茸龍蝦忌廉汁

Fried Squid & Shrimp with Vegetables

炒蝦仁魷魚時菜

Steamed Whole Garoupa

清蒸原條海斑

Indian Lamb Curry with Naan Bread

印度咖喱羊伴印式烤包

Braised E-Fu Noodles with Crab Meat and Egg White

蟹肉蛋白燴伊麵

Braised Bamboo Piths with Vegetables

竹笙扒上素

DESSERT 甜品

Ice Cream

雪糕

Rose and Strawberry Mousse Cake

玫瑰草莓慕絲餅

Blueberry Cheese Cake with Gold Foil

金泊藍莓芝士餅

Passion Fruit Chocolate Tartlet

熱情果朱古力撻

Vanilla Crème Brûlée

香草法式燉蛋

Macaron

馬卡龍

Assorted Profiteroles

雜錦泡芙

Bread and Butter Pudding

麵包布甸

Chilled Mango, Pomelo and Sago Sweet Soup

楊枝甘露

Sliced Fresh Fruit

合時鮮果片

Freshly Brewed Coffee or Tea 香濃咖啡或紅茶

另加一服務費 | 設有最低消費 | 受有關條款及細則約束 | 價格可能因市場情況而改變 | 有效日期至2024年12月31日

10% service charge applies $\,\,$ | Minimum charge is required $\,\,$ | Terms and conditions apply $\,\,$ |

Prices maybe adjusted in accordance with market conditions | Vaild until 31 December 2024



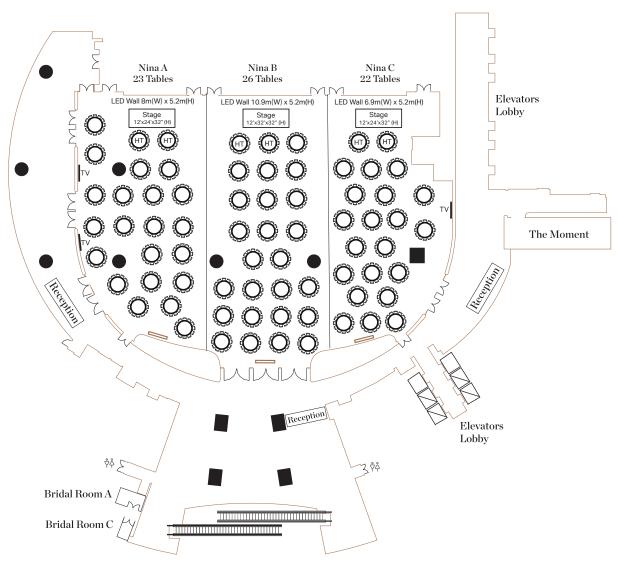
Maximum Capacity (person)

Cocktail | 1,612

Round Table | 960

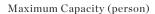
Built-in Screen

VENUE	$\begin{array}{c} AREA \\ (m^2) \end{array}$ (ft ²)	CEILING (m) (ft)	••••	(10-12 persons)
Nina A	550 5,920	5.5 18	480	23 Tables
Nina B	630 6,780	5.5 18	570	26 Tables
Nina C	530 5,710	5.5 18	380	22 Tables
Nina A & B	1,180 12,700	5.5 18	1,100	52 Tables
Nina B & C	1,160 12,490	5.5 18	950	45 Tables
Nina Ballroom (Hall A-C)	1,680 18,080	5.5 18	1,612	80 Tables









Cocktail | 144

Round Table | 144

VENUE	$\begin{array}{c} AREA \\ (m^2) & (ft^2) \end{array}$	CEILING (m) (ft)		(10-12 persons)
Sky Lounge	400 4,306	3.5 11.5	144	12 Tables

