CHINESE WEDDING LUNCH PACKAGE

中式午宴套餐

2026

Amber Lunch Meny

琥珀午宴套餐

HK\$11,988

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| 及海景客房一晚 餐 |
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Amber Lunch Menu

琥珀午宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

酥炸鵝肝百花球

Deep-fried Minced Shrimp Paste Ball stuffed with Foie Gras

蟲草花響螺燉雞

Double-boiled Chicken Soup with Sea Whelk and Cordyceps Flower

蠔皇碧綠鮑片

Braised Sliced Abalone and Vegetables in Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Ginger and Scallion

香蒜芝麻脆皮雞

Roasted Crispy Chicken with Garlic and Sesame

蛋白珍寶炒飯

Fried Rice with Assorted Seafood and Egg Whites

鮑汁鮮菌炆伊麵

Braised E-fu Noodles with Mixed Mushrooms in Abalone Sauce

紅棗桂圓湘蓮燉雪耳

Double-boiled Snow Fungus with Red Dates, Longans and Lotus Seeds

如心美點

Chinese Petits Fours

HK\$11,988

10-12 persons per table 每席10-12位用

Menu items and prices maybe adjusted in accordance with market conditions | Vaild until 31 December 2026

CHINESE WEDDING DINNER PACKAGE

中式晚宴套餐

2026

Jade Dinger Menu 翡翠晚宴套餐

HK\$16,988

Pearl Dinner Menu

珍珠晚宴套餐 HK\$19,988

| | 8 tables or above | 15 tables or above | 40 tables or above | 60 tables or above |
|---|--|--|--|---|
| TASTE | 8席以上 | 15席以上 | 40席以上 | 60席以上 |
| A complimentary welcome mocktail per guest 每位賓客可享迎賓無酒精雞尾酒一杯 | | | | |
| 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) | | | | |
| 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 |
| Elegant dummy wedding cake provided for the cake cutting | | | | |
| ceremony 提供專為婚禮切餅儀式而設的仿真蛋糕 | | Dinner buffet for | Dinner buffet for | Dinner buffet for |
| 1st anniversary celebration 一週年紀念 | | 2 persons 雙人自助晚餐 | 2 persons 雙人自助晚餐 | 2 persons 雙人自助晚餐 |
| 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 Apartment with breakfast for 2 行政海景公寓一晚 連雙人早餐 | 2 nights of Executive Harbour Apartment & 1 night of Harbour View Room with breakfast for 2 per room per night 行政海景公寓兩晚及海景客房一晚 連每日每房雙人早餐 |
| STYLE | | | | |
| Complimentary exquisite flower centerpieces 免費席上鮮花擺設 | | | | |
| 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 | | | | |
| Decent digital stand for showcasing floor plans and guest list 典雅數碼顯示屏呈現場地平面圖及賓客名單 | | | | |
| Exquisite selection of seat covers and table linens 提供多款精美座椅套和餐桌布選擇 | | | | |
| OTHERS | | | | |
| Vouchers for 5 hours of free parking at NINA MALL 1 如心廣場一期5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 麻雀耍樂及奉送中國茗茶 | 3 tables / 桌 | 8 tables / 桌 | 15 tables / 桌 | 15 tables / 桌 |
| Invitation card 精美請柬 | 8 sets per table / 每席8套 | 8 sets per table / 每席8套 | 10 sets per table / 每席10套 | 10 sets per table / 每席10套 |
| Dedicated wedding butler for the bride throughout the banquet 在宴會期間為新娘提供專屬婚禮管家 | | | | |
| Earn CCG Hearts Points and enjoy privileges 賺取如心賞會員積分並享受禮遇 | | | | |
| Enjoy a 10% discount on your next hotel banquet venue booking 尊享未來一次於酒店宴會場地預訂九折優惠 | | | | |





TSUEN WAN WEST

荃灣西如心酒店



翡翠晚宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

金銀碧綠脆蝦球

Deep-fried Crispy Prawn with Assorted Vegetables

珊瑚竹笙扒時蔬

Braised Vegetables with Crab Meat and Bamboo Pith

櫻花蝦百花炸蟹鉗

Deep-fried Crab Claws Coated with Shrimp Mousse and Sakura Shrimp

松茸花膠燉雞湯

Double-boiled Chicken Soup with Fish Maw and Matsutake Mushrooms

蠔皇金錢鮑片

Braised Sliced Abalone and Mushroom in Oyster Sauce

清蒸海星斑

Steamed Fresh Spotted Garoupa

當紅脆皮炸雞

Deep-fried Crispy Chicken

飄香荷葉飯

Fried Rice with Crab Meat, Shredded Conpoy and Assorted Meats wrapped in Lotus Leaf

蟹肉燴伊麵

Braised E-fu Noodles with Crab Meat

紅棗桂圓茶湯丸

Sweetened Red Date Tea with Dried Longans and Glutinous Rice Dumplings

如心美點

Chinese Petits Fours

HK\$16,988

10-12 persons per table 每席10-12位用



荃灣西如心酒店



珍珠晚宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

松露如意百合炒帶子蝦球

Sautéed Scallop and Prawn with Lily Bulbs in Black Truffle Sauce

發財多子瑤柱甫

Braised Whole Conpoy with Garlic and Vegetables

八寶響螺焗牛油果

Baked Avocado stuffed with Conch, Assorted Meats and Mushrooms

龍蝦湯海皇燴燕窩

Braised Bird's Nest with Assorted Seafood in Lobster Soup

蠔皇原隻六頭湯鮑扣花菇

Braised Whole 6-head Abalone with Black Mushroom in Oyster Sauce

頭抽蒸東星斑

Steamed Fresh Coral Grouper with Ginger and Scallion in Superior Soy Sauce

花雕蒜香焗黃油雞

Baked Yellow Chicken with Fried Garlic and Hua Diao

薑米蟹肉炒飯

Fried Rice with Crab Meat and Diced Ginger

高湯水餃麵

Braised Dumplings with Noodles in Supreme Soup

蓮子百合紅豆沙湯圓

Sweetened Red Bean Soup with Glutinous Rice Dumplings, Lily Bulbs and Lotus Seeds

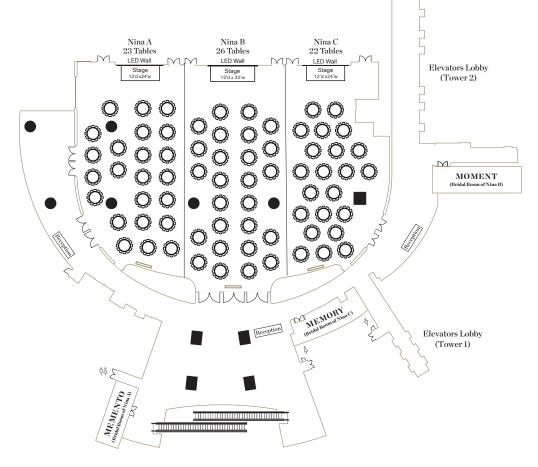
如心美點

Chinese Petits Fours

HK\$19,988

10-12 persons per table 每席10-12位用





Maximum Capacity (person)

Cocktail | 1,600

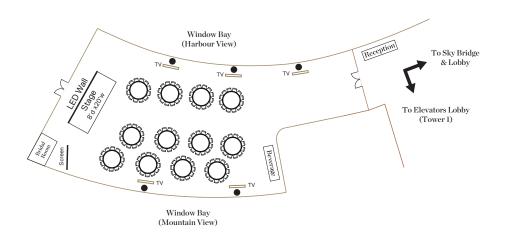
Round Table | 1200

Built-in Screen

| VENUE | AREA (m²) (ft²) | CEILING (m) (ft) | • | (10-12 persons) |
|--------|-----------------|---------------------|-----|-----------------|
| Nina A | 550 5,920 | 5.5 18 | 400 | 23 Tables |
| Nina B | 630 6,780 | 5.5 18 | 550 | 26 Tables |
| Nina C | 530 5,710 | 5.5 18 | 380 | 22 Tables |

| VENUE | AR (m²) | tEA (ft²) | CEIL (m) | ING (ft) | •••• | (10-12 persons) |
|-----------------------------|------------|--------------|-------------|-------------|-------|-----------------|
| Nina A & B | 1,180 | 12,700 | 5.5 | 18 | 1,000 | 52 Tables |
| Nina B & C | 1,160 | 12,490 | 5.5 | 18 | 950 | 50 Tables |
| Nina Ballroom (Hall A-C) | 1,710 | 18,410 | 5.5 | 18 | 1,600 | 100 Tables |

41/F Sky Lounge



Maximum Capacity (person)

Cocktail | 200

Round Table | 144

