CHINESE WEDDING DINNER PACKAGE

中式晚宴套餐

2025

Jade Dinger Menu

翡翠晚宴套餐

HK\$16,988

Pearl Dinger Menu

珍珠晚宴套餐

HK\$19,988

TASTE	8 tables or above 8席以上	15 tables or above 15席以上	40 tables or above 40席以上	60 tables or above 60席以上
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 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
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 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 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

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



另加一服務費 | 設有最低消費 | 受有關條款及細則約束 | 菜品及價格可能因市場情況而改變 | 有效日期至2025年12月31日 10% service charge applies | Minimum charge is required | Terms and conditions apply | Menu items and prices maybe adjusted in accordance with market conditions | Vaild until 31 December 2025



NINA HOTEL

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

琥珀翡翠炒蝦球

Sautéed Prawn with Caramelized Walnuts and Seasonal Vegetables

蟹皇芙蓉竹笙扒鮮蔬

Braised Bamboo Pith with Crab Roe, Crab Meat, Vegetables and Egg Whites

櫻花蝦百花炸蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp Paste and Sakura Shrimp

羊肚菌准杞海螺燉雞

Double-boiled Chicken Soup with Conch, Morel Mushrooms, Chinese Yam and Goji Berries

蠔皇金錢鮑片

Braised Sliced Abalone and Mushroom in Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Ginger and Scallion

當紅脆皮炸雞

Deep-fried Crispy Chicken

金華海鮮炒飯

Fried Rice with Assorted Seafood and Jinhua Ham

瑤柱金菇燴稻庭烏冬

Braised Inaniwa Udon with Dried Scallops and Enoki Mushrooms

杞子木瓜燉桃膠

Double-boiled Papaya with Goji Berries and Peach Gum

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

XO醬露筍炒玉帶子

Stir-fried Scallop with Asparagus and XO Chilli Sauce

發財多子瑤柱甫

Braised Whole Conpoy with Garlic and Vegetables

巴馬臣芝士焗蟹蓋

Baked Crab Shell stuffed with Crab Meat and Parmesan Cheese

金湯花膠燴燕窩

Braised Bird's Nest and Fish Maw with Pumpkin 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

風沙脆皮雞

Roasted Crispy Chicken with Golden Garlic Crumbs

瑤柱海鮮荷葉飯

Steamed Rice with Dried Scallop and Assorted Seafood Wrapped in Loutus Leaf

上湯煎鮮蝦粉果

Pan-fried Shrimp Dumplings with Vegetables 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

CHINESE WEDDING LUNCH PACKAGE

中式午宴套餐

2025

Amber Lunch Meny

琥珀午宴套餐

HK\$11,988

TASTE	8 tables or above 8席以上	15 tables or above 15席以上	40 tables or above 40席以上	60 tables or above 60席以上
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)				
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-lunch 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 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 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				©

3 vouchers / 張

8 sets per table /

每席8套



OTHERS

Invitation card

精美請柬

如心廣場一期5小時免費泊車証

Vouchers for 5 hours of free parking at NINA MALL 1

8 vouchers / 張

8 sets per table /

每席8套

15 vouchers / 張

10 sets per table /

每席10套

20 vouchers / 張

10 sets per table /

每席10套



Amber Lunch Menu

琥珀午宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

XO醬金銀炒蝦球

Stir-fried Prawn with Vegetables in XO Chilli Sauce

松茸螺頭燉雞

Double-boiled Chicken Soup with Conch and Matsutake Mushrooms

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

南乳吊燒雞

Roasted Chicken with Fermented Bean Curd Paste

瑤柱蛋白炒飯

Fried Rice with Dried Scallops and Egg Whites

松露野菌炆伊麵

Braised E-fu Noodles with Mushrooms and Black Truffle Paste

桂圓百合蓮子茶

Dried Longan Tea with Lily Bulbs and Lotus Seeds

如心美點

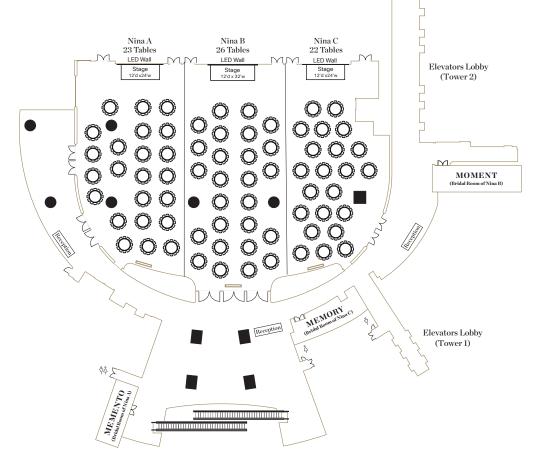
Chinese Petits Fours

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 2025





Maximum	Capacity	(person)
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0 0 0	Cocktail	- 1	1.600

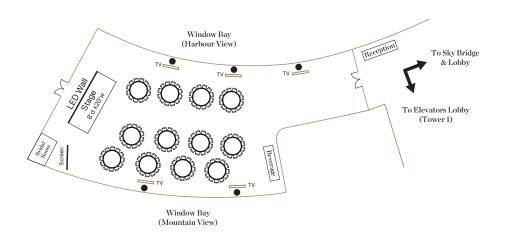
Dound Toble	ï	1900
Round Table	-	1200

Built-in Screen

VENUE	$\begin{array}{c} \text{AREA} \\ \text{(m}^2) & \text{(ft}^2) \end{array}$	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



VENUE	AREA (m²) (ft²)	CEILING (m) (ft)	••••	(10-12 persons)
Sky Lounge	400 4,306	3.5 11.5	200	12 Tables