WEDDING PACKAGE

婚宴套餐

2026

Wedding Lunch 婚宴自助午餐

每位 HK\$988 per person

	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
TASTE				
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
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				
STAY Accommodation with breakfast	1 night of Harbour View Room with breakfast for 2	1 night of Harbour View Room with breakfast for 2	1 night of Executive Harbour Apartment with breakfast for 2	2 nights of Executive Harbour Apartment & 1 night of Harbour View Room with breakfast for 2 per room per night
住宿連早餐	海景客房一晚連雙人早餐	海景客房一晚連雙人早餐	行政海景公寓一晚 連雙人早餐	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
Invitation card 精美請柬	80 sets / 套	150 sets / 套	300 sets / 套	400 sets / 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				





Wedding, Lunch Buffet

婚宴自助午餐

每位 HK\$988 per person

Minimum 50 persons 最少50人

SEAFOOD ON ICE 凍海鮮拼盤

Snow Crab Leg, Abalone, Shrimp, Mussel 雪花蟹腳、鮑魚、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 精選雜錦壽司

Smoked Salmon with Condiments 煙三文魚及配料

Assorted Cold Cuts 凍肉拼盤

Seared Tuna with Honey Mustard and Vinegar Sauce 烤吞拿魚拌蜜糖芥末汁

Marinated Jellyfish, Black Fugus and Cucumber Salad 蔥油海蜇, 木耳, 青瓜沙律

Waldorf Shrimp Salad 華都夫蝦沙律

Sweetcorn and Crabmeat Salad 粟米及蟹肉沙律

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 Soup 野菌忌廉湯

Superior Broth with Seafood and Shredded Conpoy 瑤柱海鮮羹

The Baker's Basket and Butter 麵包籃及牛油

FROM THE CARVERY 銀車烤肉

Roasted Beef OP Ribs 燒短骨牛斧頭扒

Served with Black Pepper Sauce and Mushroom Sauce 配黑胡椒汁及磨菇汁

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2026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 2026



CHINESE BARBECUE CORNER 中式燒味

Roasted Pork Belly 燒豬腩

Barbecued Pork with Honey 蜜汁叉燒

Marinated Chicken in Soy Sauce

with Ginger Dip and Hoi Sin Sauce 配薑茸及海鮮醬

HOT DISH 熱盤

Braised OX Tail with Red Wine Sauce 紅酒燴牛尾

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

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

Indian Curry Chicken 印式咖喱雞

Steamed Whole Garoupa with Scallion and Ginger 清蒸原條海斑

Braised Fish Maw with Assorted Vegetables 魚肚扒時菜

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

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

DESSERT 甜品

Ice Cream

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

Mango Panna Cotta 芒果奶凍

Assorted Macaron 雜錦法式馬卡龍

Assorted Profiterole 雜錦泡芙

Apple Crumble 焗蘋果牛油脆酥粒

Rose and Strawberry Mousse Cake 玫瑰草莓慕絲餅

Chilled Mango Cream with Pomelo and Sago 楊枝甘露

Sliced Fresh Fruit 時令鮮果片

Freshly Brewed Coffee or Tea 香濃咖啡或紅茶

荃灣西如心酒店

WEDDING PACKAGE

婚宴套餐

2026

Wedding Dinner Buffet

	100	100	400	600
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
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 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
STAY	1 night of Harbour View Room	1 night of Harbour View Room	1 night of Executive Harbour Apartment	2 nights of Executive Harbour Apartment & 1 night of Harbour
Accommodation with breakfast 住宿連早餐	with breakfast for 2 海景客房一晚連雙人早餐	with breakfast for 2	with breakfast for 2 行政海景公寓一晚 連雙人早餐	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	80 sets / 套	150 sets / 套	300 sets / 套	400 sets / 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



婚宴自助晚餐

每位 HK\$1,398 per person

Minimum 50 persons 最少50人

SEAFOOD ON ICE 凍海鮮拼盤

Snow Crab Leg, Abalone, Sea Whelk, Shrimp, Mussel 雪花蟹腳、鮑魚、金螺、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、刁草三文魚配各式配料

Parma Ham with Melon 巴馬火腿伴蜜瓜

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

Marinated Jellyfish, Black Fugus and Cucumber Salad 蔥油海蜇, 木耳, 青瓜沙律

Thai Beef with Green Papaya Salad 泰式青木瓜牛肉沙律

Mango Shrimp Salad 芒果大蝦沙律

Waldorf Chicken Salad 華都夫雞沙律

Tomato Mozzarella Salad 番茄水牛芝士沙律

German Potato Salad 德國薯仔沙律

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 Pumpkin Soup with Crab Meat 蟹肉南瓜忌廉湯

Superior Broth with Seafood and Shredded Conpoy 瑤柱海鮮羹

The Baker's Basket and Butter 麵包籃及牛油

FROM THE CARVERY 銀車烤肉

Roasted Beef OP Ribs 燒短骨牛斧頭扒

Roasted Provencal Lamb Rack 燒羊寶雲酥

Served with Gravy and Pommery Mustard Sauce 燒汁、芥末子燒汁

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2026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 2026



CHINESE BARBECUE CORNER 中式燒味

Roasted Suckling Pig 燒乳豬

Barbecued Pork with Honey 蜜汁叉燒

Marinated Chicken in Soy Sauce 豉油雞

with Ginger Dip and Hoi Sin Sauce 配薑茸及海鮮醬

HOT DISH 熱盤

Braised Wagyu Beef Cheek in Red Wine Sauce 紅酒燴和牛面頰

Sous Vide Pork Rack with Mustard Cream Sauce 慢煮豬鞍配芥末忌廉汁

Pan-fried Spring Chicken with Truffle and Rosemary Gravy 香煎春雞松露迷迭香燒汁

Indian Lamb Curry with Naan Bread 印度咖喱羊伴印式烤包

Braised Goose Web and Mushroom in Oyster Sauce 蠔皇北菇扣鵝掌

Steamed Whole Garoupa with Scallion and Ginger 清蒸原條海斑

Braised E-Fu Noodles with Crab Meat and Egg Whites 蟹肉蛋白燴伊麵

Seafood Fried Rice with Pineapple 菠蘿海鮮炒飯

Braised Bamboo Piths with Green Vegetables 竹笙扒上素

DESSERT 甜品

Ice Cream 雪糕

Hazelnut Dark Chocolate Truffle Cake 榛子黑朱古力松露蛋糕

Rose and Strawberry Mousse Cake 玫瑰草莓慕絲餅

Blueberry Cheese Cake with Gold Foil 金箔藍莓芝士餅

Passion Fruit Chocolate Tartlet 熱情果朱古力撻

Vanilla Crème Brûlée 香草法式燉蛋

Assorted Macaron 雜錦法式馬卡龍

Assorted Profiterole 雜錦泡芙

Bread and Butter Pudding 麵包布甸

Chilled Mango Cream with Pomelo and Sago 楊枝甘露

Sliced Fresh Fruit 時令鮮果片

Freshly Brewed Coffee or Tea 香濃咖啡或紅茶



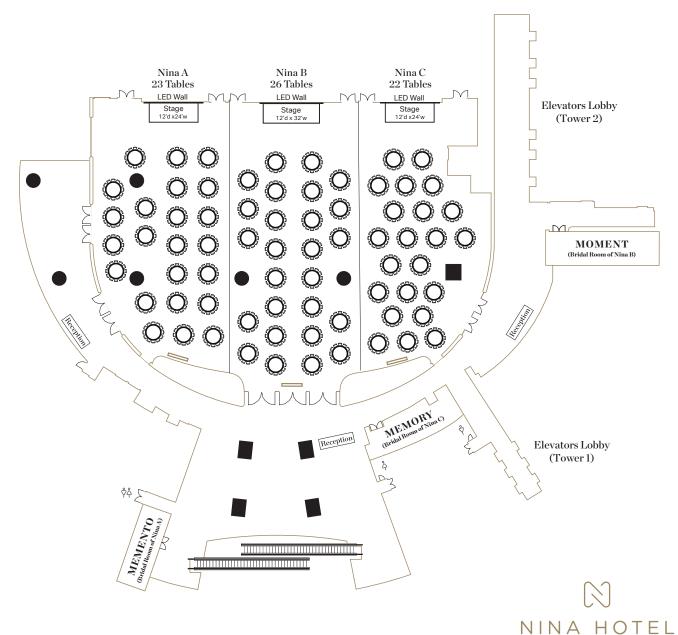
Maximum Capacity (person)

Cocktail | 1,600

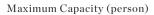
Round Table | 1,200

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
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







Cocktail | 200

Round Table | 144

VENUE	$\begin{array}{c} \text{AREA} \\ \text{(m²)} & \text{(ft²)} \end{array}$	CEILING (m) (ft)		(10-12 persons)
Sky Lounge	400 4,306	3.5 11.5	200	12 Tables

