

WEDDING PACKAGE

婚宴套餐 2022


NINA HOTEL
CAUSEWAY BAY
銅鑼灣如心酒店

銅鑼灣如心酒店
Nina Hotel Causeway Bay

Wedding Chinese Menu
中式婚宴

from 每席 HK\$11,880 per table 起

Wedding Western Lunch Buffet Menu
西式婚宴自助午餐

from 每位 HK\$538 per person 起

Wedding Western Dinner Buffet Menu
西式婚宴自助晚餐

from 每位 HK\$698 per person 起

10% service charge apply 另加一服務費

STAY



Complimentary 1 night accommodation at Superior Room with breakfast buffet the following morning for 2 persons*
免費入住酒店高級客房一晚，翌日享用自助早餐兩位*

STYLE



Complimentary use of dummy wedding cake for photo shooting
多層裝飾結婚蛋糕供拍照使用

Complimentary use of easel stand
免費使用油畫架

Complimentary use of stage
免費使用舞台

Exquisite flower centerpieces for reception and banquet tables
免費席上及接待處檯花擺設

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



Complimentary 3 hours parking (Up to 2 cars)
免費泊車3小時 (最多2輛)

Mahjong tables and sets, with Chinese tea served
麻雀耍樂及奉送中國茗茶

Complimentary Vivva Premium Membership
免費Vivva尊尚會員計劃會籍

* This privilege is applicable upon single spending HK\$35,000 on wedding banquet (including 10% service charge)

* 婚宴單一消費滿港幣\$35,000方可享有此優惠 (包括加一服務費)

Hand sanitizer and face mask cover are available for guests' use
每席均備有消毒搓手液及口罩封套給客人使用

All prices are in Hong Kong dollars and subject to 10% service charge
所有價格以港幣及加10%服務費計算。

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WEDDING LUNCH BUFFET

婚宴自助午餐

APPETIZER 前菜

Edible Crab, Cooked Prawns and Mussel,
Norwegian Smoked Salmon, Parma Ham and Cantaloupe Melon,
Assorted Italian Cold Cut, Mozzarella Buffalo and Tomato with Pesto,
Italian Grilled Mixed Vegetables

麵包蟹、凍熟蝦及青口、挪威煙三文魚、意大利巴馬火腿伴蜜瓜、
意式冷肉拼盤、水牛芝士番茄伴羅勒汁、意式扒雜菜

SALAD BAR 沙律吧

Mesclun Mixed Lettuce with Condiment (Semi Dried Tomato, Olives, Pickled
Vegetables), Shrimp and Mixed Fruit Salad, Caesar Salad, Beet Root Salad

雜菜沙律、鮮蝦雜果沙律、凱撒沙律、紅菜頭沙律

SOUP 湯品

Creamy Pumpkin Soup, Assorted Bread Basket

忌廉南瓜湯、精選各式麵包

FROM THE CARVERY 銀車烤肉

Roasted US Angus Beef Sirloin with Balsamic Sauce

燒美國安格斯西冷牛肉配黑醋汁

ENTRÉES 熱盤

Pan-fried Sole Fillet with Dill and Champagne Sauce, Grilled Spring Chicken and
Wild Mushroom Sauce, Roasted Pork Loin with Red Wine Sauce,
Wild Mushroom Risotto, Roasted Potatoes with Herb Bread Crumb,
Oven Baked Cauliflower with Creamy Cheese Sauce

扒龍脷魚柳配時蘿香檳汁、燒春雞配野菌汁、燒豬扒伴紅酒汁、
野菌意大利飯、香草包糠焗薯仔、芝士白汁焗椰菜花

DESSERT 甜品

Tiramisu, Strawberry Mousse Cake, Panna Cotta,
Creme Brulee, Selection of Mövenpick Ice-cream,
Fresh Fruit Platter

意大利芝士餅、士多啤梨慕絲蛋糕、意式奶凍、
焦糖燉蛋、各款Mövenpick雪糕、鮮果拼盤

每位 HK\$538 per person

另設加一服務費 | 40人起及供應時間為2小時 | 每位另加HK\$120可享用3小時無限添飲特選啤酒、橙汁及汽水 |
每位另加HK\$150可享用3小時無限添飲特選紅酒、白酒、啤酒、橙汁及汽水 | 額外享用無限添飲每小時每位\$30 |
菜單選項及價錢或會因應季節變化及供應而改變

Subject to 10% service charge | Minimum of 40 persons and served for 2 hour | Additional \$120 per person to enjoy 3 hours free flow of selected beer,
orange juice and soft drinks | Additional \$150 per person to enjoy 3 hours free flow of selected red and white wine, beer, orange juice and soft drinks |
Each additional hour will be charged at \$30 per person per hour | Menu items and prices are subject to change according to seasonality and availability

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WEDDING DINNER BUFFET A

婚宴自助晚餐

APPETIZER 前菜

Edible Crab, Cooked Prawns and Mussel, Norwegian Smoked Salmon with Garnish, Shrimp and Mango Cocktail, Parma Ham with Cantaloupe Melon, Italian Cold Cut Platter, Beef Carpaccio with Arugula and Shredded Parmesan Cheese, Mozzarella Buffalo and Tomato with Pesto, Grilled Mixed Vegetable with Herbs Garlic Dressing
麵包蟹、凍熟蝦及青口、煙三文魚配佐料、鮮蝦芒果咯嘜、巴馬火腿配香瓜、意式凍肉拼盤、牛肉薄片配火箭菜及巴馬臣芝士、水牛芝士番茄伴羅勒汁、扒什菜配蒜蓉香草汁

SALAD BAR 沙律吧

Fresh Mesclun Gourmet Salad (Condiment and Three Dressings), Octopus Salad, Tuna and Cannellini Beans Salad, Caesar Salad
雜菜沙律、八爪魚沙律、吞拿魚白腰豆沙律、凱撒沙律

SOUP 湯品

Pumpkin Soup with Crab Meat, Leek and Potato Soup, Assorted Bread Basket
蟹肉南瓜湯、大蒜薯蓉湯、精選各式麵包

FROM THE CARVERY 銀車烤肉

Roasted US Angus Striploin with Balsamic Sauce
燒美國安格斯西冷牛扒伴意大利黑醋汁

ENTRÉES 熱盤

Grilled Salmon Fillet with Basil and Tomato Sauce, Pan-fried Sole Fillet with Dill and Lemon Butter Sauce, Pan-fried Spring Chicken with Green Pepper Corn Sauce, Slow Cooked Wagyu Beef Cheeks with Mashed Potato, Roasted Pork Rack with Red Wine Sauce, Bolognese Lasagna, Wild Mushroom Risotto, Oven Baked Cauliflower with Creamy Cheese Sauce
炭燒三文魚柳配羅勒番茄汁、香煎龍俐魚柳配時蘿檸檬牛油汁、香煎春雞伴青胡椒汁、慢煮和牛面伴薯蓉、燒豬鞍配紅酒汁、肉醬千層麵、野菌蘑菇飯、忌廉芝士焗椰菜花

DESSERT 甜品

Tiramisu, Chocolate and Almond Cake, Strawberry Mousse Cake, Panna Cotta, Creme Brulee, Blue Berry Cheese Cake, Selection of Mövenpick Ice-cream, Fresh Fruit Platter
意大利芝士餅、朱古力杏仁蛋糕、士多啤梨慕絲蛋糕、意式奶凍、焦糖燉蛋、藍莓芝士蛋糕、各款Mövenpick雪糕、鮮果拼盤

每位 HK\$698 per person

另設加一服務費 | 40人起及供應時間為2小時 | 每位另加HK\$120可享用3小時無限添飲特選啤酒、橙汁及汽水 | 每位另加HK\$150可享用3小時無限添飲特選紅酒、白酒、啤酒、橙汁及汽水 | 額外享用無限添飲每小時每位\$30 | 菜單選項及價錢或會因應季節變化及供應而改變

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WEDDING DINNER BUFFET B

婚宴自助晚餐

APPETIZER 前菜

Cooked Boston Lobster, Cooked Prawns and Golden Whelk,
Homemade Marinated Salmon in Citrus Sauce, Prawn and Mango Cocktail,
24 month Parma Ham with Cantaloupe Melon and Figs, Italian Cold Cut Platter,
Beef Carpaccio with Arugula and Shredded Parmesan Cheese,
Mozzarella Buffalo and Tomato with Pesto,
Sauteed Fresh Mussels in Lemon Olive Oil Sauce

波士頓熟龍蝦、熟蝦及黃金螺、自家醃製果汁三文魚、大蝦芒果配雞尾酒、
巴馬火腿配香瓜及無花果、意式凍肉拼盤、牛肉薄片配火箭菜及巴馬臣芝士、
水牛芝士番茄伴羅勒汁、炒青口配檸檬橄欖油

SALAD BAR 沙律吧

Fresh Mesclun Gourmet Salad (Condiment and Three Dressings),
Italian Seafood Salad, Tuna and Cannellini Beans Salad, Caesar Salad
雜菜沙律、意式海鮮沙律、吞拿魚白腰豆沙律、凱撒沙律

SOUP 湯品

Lobster Bisque, Wild Mushroom Soup, Assorted Bread Basket
龍蝦湯、野菌蘑菇湯、精選各式麵包

FROM THE CARVERY 銀車烤肉

Roasted US Angus Striploin with Balsamic Sauce
燒美國安格斯西冷牛扒伴意大利黑醋汁

ENTRÉES 熱盤

Grilled New Zealand Lamb Rack with Rosemary Sauce, Pan-fried Spring Chicken
with Green Pepper Corn Sauce, Slow Cooked Wagyu Beef Cheeks with Mashed
Potato, Roasted Pork Rack with Red Wine Sauce, Pan-fried Seabass with
Mediterranean Sauce, Bolognese Lasagna, Sauteed Italian Sausage with
Mixed Vegetable, Oven Baked Cauliflower with Creamy Cheese Sauce
炭燒紐西蘭羊扒伴露絲瑪莉汁、香煎春雞伴青胡椒汁、慢煮和牛面伴薯蓉、燒豬鞍配紅酒汁、
香煎鱸魚配地中海汁、肉醬千層麵、炒雜菜伴意大利香腸、忌廉芝士焗椰菜花

DESSERT 甜品

Tiramisu, Five Element, Mango Mousse Cake, Panna Cotta, Creme Brulee,
Ricotta Cheese Cake, Selection of Mövenpick Ice-cream,
Fresh Fruit Platter

意大利芝士餅、五層朱古力蛋糕、芒果慕絲蛋糕、意式奶凍、
焦糖燉蛋、瑞可塔芝士蛋糕、各款Mövenpick雪糕、鮮果拼盤

每位 HK\$838 per person

另設加一服務費 | 40人起及供應時間為2小時 | 每位另加HK\$120可享用3小時無限添飲特選啤酒、橙汁及汽水 |
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