CHINESE WEDDING DINNER PACKAGE

中式晚宴套餐

2022~2023

Jade Dinner Menn

HK\$14,988

Pearl Dinner Menn 珍珠晚宴套餐

HK\$16,688

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 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 每位實客可享迎實雞尾酒一杯				
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	1 night of Harbour View Room with breakfast for 2	1 night of Executive Harbour View Suite with breakfast for 2	2 nights of Executive Harbour View Suite & 1 nights of Harbour View Room with breakfast for 2 per room per night
	海景客房一晚連雙人早餐	海景客房一晚連雙人早餐	行政海景套房一晚 連雙人早餐	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				
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 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 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 麻雀耍樂及奉送中國茗茶	3 tables / 桌	8 tables / 桌	15 tables / 桌	15 tables / 桌
Invitation card per table				



8 Yeung Uk Road, Tsuen Wan, Hong Kong 香港荃灣楊屋道8號荃灣西如心酒店 Tel: (+852) 2280 2790 Email: events.tww@ninahotelgroup.com





翡翠晚宴套餐

鴻運乳豬全體

Barbecued Whole Suckling Pig

黑松露法邊豆蝦球

Sautéed Shrimp with French Beans in Black Truffle Sauce

發財多子瑤柱甫

Braised Whole Conpoys with Black Moss and Garlic

櫻花蝦百花炸蟹鉗

Deep-fried Crab Claws Stuffed with Minced Shrimp and Sakura Shrimps

蟲草花響螺燉雞

Double-boiled Chicken Soup with Sea Conch and Cordyceps Flower

蠔皇金錢鮑片

Braised Sliced Abalone and Black Mushrooms in Oyster Sauce

清蒸沙巴老虎斑

Steamed Tiger Grouper with Ginger and Scallions

當紅脆皮炸雞

Deep-fried Crispy Chicken

錦繡八寶炒香苗

Fried Rice with Shrimps, Barbecued Pork, Taro and Preserved Vegetables

鮑汁金菇炆伊麵

Braised E-Fu Noodles with Enoki Mushrooms in Abalone Sauce

蓮子百合紅豆沙湯圓

Glutinous Dumplings with Red Bean Paste, Lily Blubs and Lotus Seeds

美點映雙輝

Chinese Petits Fours

HK\$14,988

10-12 persons per table 每席10-12位用





珍珠晚宴套餐

鴻運乳豬全體

Barbecued Whole Suckling Pig

琥珀蘆筍玉帶子

Sautéed Scallops with Asparagus and Walnuts

翡翠百合炒蝦球

Stir-fried Shrimp with Lily Bulbs and Vegetables

巴馬臣芝士焗蟹蓋

Baked Crab Shell Stuffed with Crab Meat and Parmesan Cheese

松茸花膠燉雞湯

Double-boiled Chicken Soup with Fish Maw and Matsutake Mushrooms

蠔皇原隻湯鮑(六頭)扣花菇

Braised Whole Abalone (6ppk) with Mushrooms in Oyster Sauce

頭抽蒸東星斑

Steamed Spotted Grouper with Ginger and Scallions in Soy Sauce

脆皮桂花雞

Roast Crispy Chicken with Osmanthus

鮑汁海鮮荷葉飯

Steamed Rice with Seafood in Abalone Sauce Wrapped in Lotus Leaf

高湯煎粉果

Deep-fried Dumplings in Superior Broth

杞子木瓜燉桃膠

Double-boiled Papaya with Wolfberries and Peach Gum

美點映雙輝

Chinese Petits Fours

HK\$16,688

10-12 persons per table 每席10-12位用

CHINESE WEDDING LUNCH PACKAGE

中式午宴套餐

2022~2023

Amber Lunch Menu 琥珀午宴套餐

HK\$9,888

3 bottles / 枝	3 bottles / 枝
12 lbs / 磅	15 lbs / 磅
1 night of Executive Harbour View Suite with breakfast for 2	2 nights of Executive Harbour View Suite & 1 nights of Harbou View Room with breakfast for 2 per room per night
行政海景套房一晚 連雙人早餐	行政海景套房兩晚及海景客房一晚 連每日每房雙人早餐
連雙人早餐	連毎日毎房雙人早餐
1 1 H	2 lbs / 磅 night of Executive arbour View Suite



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琥珀午宴套餐

鴻運乳豬全體 Barbecued Whole Suckling Pig

金盞翡翠炒蝦球 Sautéed Shrimp with Vegetables in Golden Basket

雪棗杞子燉響螺湯 Double-boiled Sea Conch Soup with Snow Dates and Wolfberries

蠔皇金錢鮑片 Braised Sliced Abalone and Black Mushrooms in Oyster Sauce

清蒸沙巴老虎斑 Steamed Tiger Grouper with Ginger and Scallions

南乳吊燒雞 Roast Chicken Marinated in Preserved Red Bean Curd Sauce

露筍雲腿蛋白炒飯 Fried Rice with Asparagus, Yunnam Ham and Egg White

甫魚燒伊府麵 Braised E-Fu Noodles Dried Flatfish

桂圓百合蓮子湯圓 Glutinous Dumplings with Dried Longan, Lily Bulbs and Lotus Seeds

美點映雙輝 Chinese Petits Fours

HK\$9,888

10-12 persons per table 每席10-12位用

10% service charge apply \mid Minimum charge is required \mid Terms and conditions apply \mid Prices maybe adjusted in accordance with market conditions \mid Vaild until 31 December 2023