# CHINESE WEDDING DINNER PACKAGE

## 中式晚宴套餐

2024

Jade Dinner Menu

翡翠晚宴套餐

HK\$15,888

Pearl Dinger Menu

珍珠晚宴套餐

HK\$18,888

TASTE	<b>8</b> tables or above 8席以上	<b>15</b> tables or above 15席以上	<b>40</b> tables or above 40席以上	<b>60</b> 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 View Suite with breakfast for 2 行政海景套房一晚 連雙人早餐	2 nights of Executive Harbour View Suite & 1 night of Harbour View Room with breakfast for 2 per room per night 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				
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

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 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 | 價格可能因市場情況而改變 | 有效日期至2024年12月31日 10% service charge applies | Minimum charge is required | Terms and conditions apply |

Prices maybe adjusted in accordance with market conditions | Vaild until 31 December 2024





### 翡翠晚宴套餐

鴻運乳豬全體

Roast Whole Suckling Pig

黑松露法邊豆蝦球

Sautéed Shrimp with French Beans in Black Truffle Sauce

玉環瑤柱甫

Braised Marrow Ring stuffed with Whole Conpoy

樱花蝦百花炸蟹鉗

Deep-fried Crab Claw Stuffed with Minced Shrimp and Sakura Shrimp

蟲草花響螺燉雞

Double-boiled Chicken Soup with Sea Whelk and Cordyceps Flower

蠔皇鵝掌鮑片

Braised Sliced Abalone and Goose Web in Oyster Sauce

清蒸沙巴老虎斑

Steamed Tiger Grouper with Ginger and Scallion

當紅脆皮炸雞

Deep-fried Crispy Chicken

錦繡福建炒飯

Fried Rice with Diced Chicken, Roast Duck, Conpoy and Vegetables

蟹肉燴伊麵

Braised E-fu Noodles with Crab Meat

蓮子百合紅豆沙湯圓

Glutinous Dumplings with Red Bean Paste, Lily Bulb and Lotus Seed

美點映雙輝

Chinese Petit Fours

HK\$15,888

10-12 persons per table 每席10-12位用





#### 珍珠晚宴套餐

鴻運乳豬全體

Roast Whole Suckling Pig

琥珀蘆筍玉帶子

Sautéed Scallop with Asparagus and Walnut

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

松茸花膠燉雞湯

Double-boiled Chicken Soup with Fish Maw and Matsutake Mushroom

蠔皇原隻湯鮑(六頭)扣花菇

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

頭抽蒸東星斑

Steamed Spotted Grouper with Ginger and Scallion in Soy Sauce

當紅炸子雞

Deep-fried Crispy Chicken

蛋白海鮮炒飯

Fried Rice with Assorted Seafood and Egg White

高湯水餃麵

Steamed Dumpling with Noodles in Superior Soup

杞子木瓜燉桃膠

Double-boiled Papaya with Wolfberries and Peach Gum

美點映雙輝

Chinese Petit Fours

#### HK\$18,888

10-12 persons per table 每席10-12位用

# CHINESE WEDDING LUNCH PACKAGE

## 中式午宴套餐

2024

Amber Lunch Menu

琥珀午宴套餐

HK\$10,888

TASTE	<b>8</b> tables or above 8席以上	<b>15</b> tables or above 15席以上	<b>40</b> tables or above 40席以上	<b>60</b> 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-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 View Suite with breakfast for 2 行政海景套房一晚 連雙人早餐	2 nights of Executive Harbour View Suite & 1 night of Harbour View Room with breakfast for 2 per room per night 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				
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				<b>©</b>

3 vouchers / 張

8 sets per table /

每席8套



**OTHERS** 

Invitation card

精美請柬

如心廣場一期五小時免費泊車証

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





#### 琥珀午宴套餐

鴻運乳豬全體 Roast Whole Suckling Pig

XO醬翡翠炒蝦球 Sautéed Shrimp with Vegetables in XO Sauce

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

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

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

南乳吊燒雞 Roast Chicken Marinated in Preserved Red Beancurd Sauce

櫻花蝦揚州炒飯 Fried Rice with Sakura Shrimp, in Yangzhou Style

金菇瑤柱伊麵 Braised E-fu Noodles with Enoki Mushroom and Conpoy

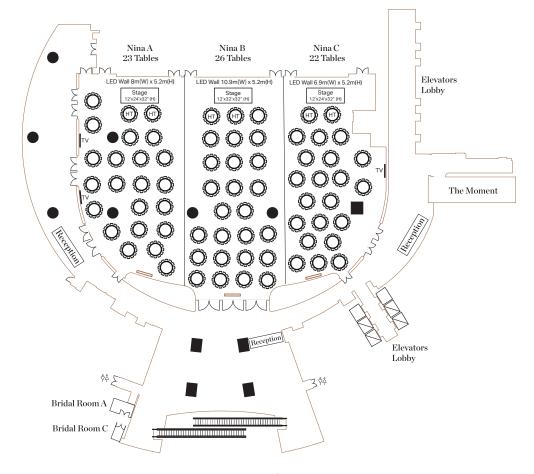
桂圓百合蓮子湯圓 Glutinous Dumplings with Dried Longan, Lily Bulb and Lotus Seed

美點映雙輝 Chinese Petit Fours

HK\$10,888

10-12 persons per table 每席10-12位用





Maximum Capacity (person)

Cocktail | 1,612

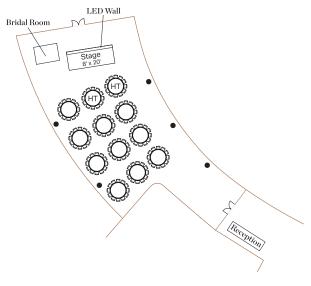
Round Table | 960

Built-in Screen

VENUE	AR (m²)	REA (ft²)	CEIL (m)	ING (ft)	••••	(10-12 persons)
Nina A	550	5,920	5.5	18	480	23 Tables
Nina B	630	6,780	5.5	18	570	26 Tables
Nina C	530	5,710	5.5	18	380	22 Tables

VENUE	AR (m²)	REA (ft²)	CEIL (m)	ING (ft)	***	(10-12 persons)
Nina A & B	1,180	12,700	5.5	18	1,100	52 Tables
Nina B & C	1,160	12,490	5.5	18	950	45 Tables
Nina Ballroom (Hall A-C)	1,680	18,080	5.5	18	1,612	80 Tables

41/F Sky Lounge



Maximum Capacity (person)

Cocktail | 144

Round Table | 144

VENUE	$\begin{array}{c} \text{AREA} \\ \text{(m}^2) & \text{(ft}^2) \end{array}$	CEILING (m) (ft)	••••	(10-12 persons)
Sky Lounge	400 4,306	3.5 11.5	144	12 Tables