



JW MARRIOTT

HONG KONG

Chinese Wedding Dinner

Everything you've imagined is curated to perfection.
We offer an exquisite Chinese dinner package starting
from **HK\$16,688** per table of 10 - 12 persons (with a minimum of 15 tables),
including a customised menu as well as a host of additional benefits
to make your special day even more memorable.

**For enquiries or reservations,
contact our Event Booking Centre at +852.2841.3838
or email jwmarriott.hk@marriotthotels.com**

· Packages are valid from now until 31 December 2024 · Event venues are subject to availability
· Offers are not valid in conjunction with other promotions, offers or discounts
· A guaranteed minimum charge applies to all events in the JW Marriott Ballroom · All prices are subject to a 10% service charge unless otherwise stated
· JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value · Other terms and conditions apply

Pacific Place, 88 Queensway, Hong Kong
jwmarriott.hk@marriotthotels.com | Tel +852.2810.8366 | jwmarriothongkong.com

Perfect Beginnings

ON YOUR WEDDING NIGHT

- Overnight stay in an elegantly appointed bridal suite, with in-room breakfast for 2 in the following morning
- Honeymoon amenities including a welcome fruit basket and a bottle of Champagne

FOR YOUR WEDDING

- 8-lb specially-designed wedding cake
- 5-tier elegant display wedding cake for cake-cutting ceremony
- 1 bottle of selected Champagne for toasting
- Complimentary Chinese tea to be served during pre-dinner cocktail
- Extensive selection of table linens and chair covers
- Splendid floral decoration for reception and dining tables
- Choice of deluxe centrepiece arrangements for 2 head tables
- Complimentary menu tasting for 6 persons at Man Ho Chinese Restaurant (for a banquet with a minimum of 35 tables)
- Special rates available for LED wall backdrop packages

FOR YOUR WEDDING

- Private mahjong room
- Guest signature book, exquisitely designed invitation cards and menus
- Mercedes-Benz S-Class chauffeur-driven bridal limousine service for 3 consecutive hours
- Complimentary valet parking service
- 1 food & beverage membership card to enjoy special dining discounts at JW Marriott Hotel Hong Kong for 1 year
- Preferential room rates to guests who wish to stay at the hotel
- Upgrade to the spectacular duplex Presidential Suite at an exclusive rate of HK\$30,888 (valid until 31 December 2024)
- An elegant souvenir of a pair of JW Wedding chocolates for each guest

WHAT'S MORE

- 60,000 Marriott Bonvoy Points to redeem up to 2 complimentary nights for your honeymoon stay at selected Marriott brand hotels worldwide

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Beverage Packages

STANDARD PACKAGE 1

Soft drinks, chilled orange juice and selected beer
4 hours: HK\$3,288 per table
Additional hour: HK\$280 per table

STANDARD PACKAGE 2

Soft drinks, chilled orange juice, selected beer and selected wine
4 hours: HK\$3,688 per table
Additional hour: HK\$380 per table

PREMIUM PACKAGE

Soft drinks, chilled orange juice, selected beer and premium wine
4 hours: HK\$4,088 per table
Additional hour: HK\$480 per table

ADDITIONAL BENEFIT

Free corkage for self-brought liquor and wine upon purchase of any above beverage package

WINE SELECTION

Selected white wine:

- Las Condes Chardonnay, Chile

Selected red wine:

- Las Condes Cabernet Sauvignon, Chile

Premium white wine:

- Parker Coonawarra Estate Favourite Son Chardonnay, Australia

Premium red wine:

- Parker Coonawarra Estate Favourite Son Cabernet Sauvignon, Australia

CORKAGE (PER 750ML BOTTLE)

Wine / Champagne: HK\$150 net per bottle

Liquor: HK\$250 net per bottle

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Coral Wedding

DINNER MENU

Roasted Whole Suckling Pig

Baked Crab Shell with Champagne Sauce

Double-boiled Silkie Chicken Soup with Blaze Mushrooms and Black Mushrooms

Braised Whole Abalone with Vegetables in Oyster Sauce

Steamed Tiger Garoupa

Deep-fried Crispy Chicken

Braised Rice with Conpoy and Shredded Goose

Noodles in Supreme Soup with Shredded Yunnan Ham

Sweetened Osmanthus with Aloe and Crystal Dumplings in Coconut Milk

Chinese Petits Fours

From **HK\$16,688** per table of 10 - 12 persons

· A minimum of 15 tables is required · All prices are subject to a 10% service charge
· All menu items are subject to change according to seasonality. JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value

Moonstone Wedding

DINNER MENU

Roasted Whole Suckling Pig

Deep-fried Crab Claw Coated with Shrimp Mousse, Sakura Shrimps and Quinoa

Sautéed Coral Mussels and Prawns with Mushrooms in X.O. Chilli Sauce

Braised Seasonal Vegetables with Shredded Yunnan Ham and Bamboo Fungus

Double-boiled Sea Whelk Soup with Fish Maw, Medlar and Red Dates

Braised Whole Abalone with Vegetables in Oyster Sauce

Steamed Tiger Garoupa

Deep-fried Crispy Chicken with Garlic

Fried Rice with Shrimps, Barbecued Pork, Roasted Duck and Vegetables

Braised E-fu Noodles with Shrimp Roe

Sweetened Red Bean Cream with Crystal Dumplings

Chinese Petits Fours

From **HK \$17,688** per table of 10 - 12 persons

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Ruby Wedding
DINNER MENU

Roasted Whole Suckling Pig

Baked Crab Shell with Seafood and Cheese

Sautéed Scallops and Prawns with Termite Mushroom

Braised Cabbage with Conpoy

Braised Bird's Nest Soup with Minced Chicken

Braised Whole Abalone with Vegetables in Oyster Sauce

Steamed Spotted Garoupa

Deep-fried Crispy Chicken

Fried Rice with Barbecued Kurobuta Pork in Truffle Paste

Shrimp Wontons with X.O. Chilli Sauce and Spring Onion

Sweetened Almond Cream with Egg White

Chinese Petits Fours

From **HK \$19,388** per table of 10 - 12 persons

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Emerald Wedding

DINNER MENU

Roasted Whole Suckling Pig

Baked Crab Shell with Alaskan Crab Meat

Sautéed Scallops with Asparagus and Macadamia Nuts in X.O. Chilli Sauce

Braised Whole Conpoy Filled in Marrow

Double-boiled Silkie Chicken Soup with Fish Maw, Sea Whelk and Maca

Braised 30-head South African Dried Abalone with Black Mushrooms in Oyster Sauce

Steamed Spotted Garoupa

Deep-fried Crispy Chicken

Fried Rice with Seafood, Roasted Duck, Shrimps, Crab Meat,
Diced Mushroom and Conpoy in Abalone Sauce, Wrapped in Lotus Leaf

Braised E-fu Noodles with Crab Meat and Dried Flatfish

Double-boiled Sea Coconut with Lotus Seeds and Lily Bulbs

Chinese Petits Fours

From **HK \$22,888** per table of 10 - 12 persons

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Diamond Wedding

DINNER MENU

Roasted Whole Suckling Pig

Baked Sea Whelk with Diced Abalone in Portuguese Sauce

Sautéed Lobster with Vegetables

Braised Whole Conpoy with Sea Moss, Garlic and Vegetables

Double-boiled Fish Maw and Sea Cucumber Soup with Matsutake and Sea Whelk

Braised 30-head South African Dried Abalone with Goose Web in Oyster Sauce

Steamed Spotted Garoupa

Deep-fried Crispy Chicken with Morel Mushrooms

Fried Rice with Alaskan Crab Meat, Wrapped in Lotus Leaf and Served in Bamboo Basket

Deep-fried Shrimp Dumplings in Supreme Soup

DChilled Superior Bird's Nest in Coconut Cream

Chinese Petits Fours

From **HK \$27,888** per table of 10 - 12 persons

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JW MARRIOTT

HONG KONG

Western Wedding Dinner

Your celebration is seamlessly crafted.

We offer delicate Western dinner package with a selection of enticing menus to delight your guests, starting from **HK\$1,330** per person.

With a minimum of 150 persons, we will also include a host of additional benefits to make your wedding celebration extra special.

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Wedding Bliss Package

BEVERAGE PACKAGE

- Starting from HK\$330 per person, with unlimited serving of chilled orange juice, soft drinks and selected beer for 4 consecutive hours
- At a supplement charge of HK\$60 per person to include selected red and white wines

ON YOUR WEDDING NIGHT

- Overnight stay in an elegantly appointed bridal suite, with in-room breakfast for 2 in the following morning
- Honeymoon amenities including a welcome fruit basket and a bottle of Champagne

FOR YOUR WEDDING

- 8-lb specially-designed wedding cake
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- 1 bottle of selected Champagne for toasting
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- Extensive selection of table linens and chaircovers
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FOR YOUR WEDDING

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Western Set Dinner

MENU A

SOUP

Wild Mushroom and Truffle Cream Soup

APPETISER

Seared Ahi Tuna

Pickled Cucumber, Candy Radish, Avocado, Yuzu Dressing

OR

Pan-fried Crab Cake

Roasted Sweet Corn, Green Peas Puree, Tartar Sauce

MAIN COURSE

Pan-fried Garoupa Fillet, Blue Prawn, New Zealand Mussel

Golden Potato, Bouillabaisse

OR

Grilled Beef Steak

Green Asparagus, Artichoke, Carrot Puree, Red Wine Sauce

DESSERT

Mint Strawberry and Champagne Jelly

Basil Sorbet, Black Pepper Meringue

Coffee or Tea

Assorted Chocolate Praline

From **HK\$1,330** per person

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Western Set Dinner

MENU B

SOUP

Lobster Bisque

Lobster Dumpling, Caviar

APPETISER

Pan-fried French Scallop

Cauliflower Puree, Pearl Peas, Lobster Oil

OR

Whisky and Beetroot Salmon

Kale, Beetroot Gel, Feta Cheese

MAIN COURSE

Pan-roasted Wagyu Beef Tenderloin

Pommes Au Gratin, Heritage Carrots, Madeira Truffle Jus

OR

Oven Roasted Toothfish

Confit Cherry Tomato, Black Olives, Nicola Potato, Caviar Beurre Blanc

DESSERT

70% Valrhona Chocolate Pot

Hazelnut Cremeux, Salted Caramel, Madagascar Vanilla Ice Cream

Coffee or Tea

Assorted Chocolate Praline

From **HK\$1,650** per person

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Western Dinner

BUFFET MENU

SOUP

- Wild Mushroom Soup with White Truffle Oil

BAKER'S BASKET

- Selection of Homemade Breads and Sourdoughs

JAPANESE DISHES

- Selection of Sushi, Sashimi and Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce
- Udon Noodle and Spring Vegetable Salad with Sesame and Mirin Vinaigrette
- Crab Meat and Cucumber Salad

COLD APPETISERS

- Herb Cured and Smoked Scottish Salmon with Traditional Accompaniments
- Iberian Ham with Condiments
- Snow Crab Legs, Citrus Poached Prawn and Green Lipped Mussels Served on Ice with Smoked Caviar and Cocktail Sauce

SALADS

- Mixed Leaf and Herb Salad with a Selection of Dressings and Accompaniments
- Semi-dried Vine Tomatoes with Baby Basil and Wasabi Mascarpone
- Mediterranean Seafood with Honey Lemon Dressing

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Western Dinner

BUFFET MENU

HOT DISHES

- Seared Sea Bass with Ginger Lobster Sauce
- Slow Roasted Iberico Pork Loin with Savoy Cabbage and Smoked Bacon
- Porcini Mushroom Tortellini in Truffle Cream
- Provençal Ratatouille
- Poached Chicken with Conpoy
- Sautéed Scallop with Cuttlefish and Cashews
- Braised Seasonal Vegetables with Black Mushrooms
- Deep-fried Crab Ball Coated with Shrimp Mousse

LIVE CARVING STATION

- Slow Roasted US Beef Prime Rib, Horseradish and Red Wine Gravy
- Roasted Seasonal Vegetables
- Roasted Potatoes

DESSERTS

- Green Tea and Raspberry White Chocolate Cake
- Caramelised Chocolate Mousse with Espresso and Bitter Chocolate Crumble
- Passion Fruit Meringue Tarts
- Coconut Panna Cotta with Mango and Thai Basil
- Peanut Butter and Chocolate Brownies
- Meyer Lemon Posset with Blackberries and Limoncello Jelly
- Warm Rhubarb and Ginger Crumble
- Exotic Fruit with Lemongrass and Rum Syrup

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