

THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

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The Murray Wedding Dinner 2026

The **Chinese Set Dinner Menus** are available from HKD 15,688* per table of 10-12 guests,
The **Western Set Dinner Menus** are available from HKD 1,768** per guest and
The **Wedding Buffet Dinner Menus** are available from HKD 1,868** per guest

Celebrate your special day in the Cassia Room or Niccolo Room with our wedding dinner reception package, including the following exclusive privileges:

- Exclusive access to hotel iconic areas for wedding photography
- Sparkling wine toast for the wedding couple
- Corkage waived for up to two bottles of wine or liquor per table, upon selection of a Beverage Package
- Traditional Chinese Wedding Tea Ceremony Set includes teapot set, tea leaves, red dates, lotus seeds and red cushions using at the event space
- A model cake for cutting ceremony
- Your choice of table linen and seat covers from The Murray Collection
- Use of Plasma screens with multi-media player for wedding presentations

With a minimum booking of 5 tables or 60 guests at the Niccolo Room, enjoy all the above privileges along with the following additional inclusions:

- Car parking for up to Two vehicles (maximum five hours each)
- Bespoke programming of overhead Luminous Textile Panels to create the perfect mood and ambiance
- Use of up to two wireless microphones for speeches
- An elegant floral centrepiece for each table

With a minimum booking of 10 tables or 120 guests at the Niccolo Room, enjoy all the above privileges along with the following additional inclusions:

- One-night stay in an Explorer Suite on wedding day with Breakfast in bed for two
- Traditional Chinese wedding red bedding set
- Murray chauffeured limousine at your disposal for up to three hours
- A Five-pound fresh fruit cream cake for the wedding reception
- 80 glasses of Murray Signature Mocktail as welcome drink
- Use of LED wall as the backdrop and wedding presentations
- Upgrade Car parking for up to Total Five vehicles (maximum five hours each with one overnight allocation)
- Two head tables setting and show plates styled by Lane Crawford
- Additional one more day Exclusive access to hotel iconic areas for pre-wedding photography
- Murray Signature Guest Book as a souvenir of your special day
- Preferential rates for extra guest rooms and suites, if required

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Wedding Dinner Beverage Package:

Starter package priced at HKD 3,840* or HKD 320**, including unlimited serving of soft drinks, fresh orange juice and beer for up to four hours.

Basic package priced at HKD 4,200* or HKD 350**, including unlimited serving of soft drinks, fresh orange juice, beer and house wines for up to four hours.

Premium package priced at HKD 4,560* or HKD 380**, including unlimited serving of soft drinks, fresh orange juice, beer and a premium brand of house wines for up to four hours.

Upon selection of the beverage package, supplement at HKD 960* or HKD 80**, includes unlimited serving of house sparkling wine for up to four hours.

For enquiries or reservations, please contact our team of Events Specialists at (852) 3141 8668 or via events.themurray@niccolohotels.com.

* Oriental Set Menus and Beverage Packages are for a table of 10 to 12 guests.

** Western Set Lunch Menus, Buffet Lunch Menu and Beverage Packages are for per guest.

All prices are in Hong Kong Dollars (HKD) and subject to 10% service charge.

Rates and amenities are subject to change without prior notice.

The above packages are valid for wedding events held from now until 31 December 2026.

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The Murray Chinese Wedding Dinner (10 courses) Menu

佳偶天成金豬全體

Whole Barbecued Suckling Pig

百合蘆筍炒金銀帶子

Sautéed and Deep-Fried Scallops with Asparagus and Lily Bulbs

鮮人參杞子燉竹絲雞

Double-Boiled Silky Fowl Soup with Fresh Ginseng and Goji Berries

蠔皇原隻十頭湯鮑魚扣花菇

Braised Whole Abalone with Chinese Mushrooms in Abalone Sauce

頭抽蔥油蒸老虎斑

Steamed Tiger Garoupa with Spring Onion and Superior Soy Sauce

瑤柱貴妃雞

Steamed Chicken with Conpoy

金腿西施瑤柱炒絲苗

Fried Rice with Conpoy, Yunnan Ham and Egg White

高湯菜遠鮮蝦水餃生麵

Shrimp Dumplings and Seasonal Vegetables with Noodles in Superior Soup

蓮子百合陳皮紅豆沙

Sweetened Red Bean Soup with Lotus Seeds, Lily Bulbs and Mandarin Peels

幸福美點雙輝

Chinese Petits Fours

HKD 15,688*

Menus and Beverage Packages are for a table of 10 to 12 guests.

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The Murray Chinese Wedding Dinner (12 courses) Menu

佳偶天成金豬全體

Whole Barbecued Suckling Pig

金腿懷舊蝦多士

Crispy Shrimp Toast with Yunnan Ham

黑松露醬碧綠蝦球炒玉帶

Sautéed Scallops, Prawns with Seasonal Vegetables in Truffle Paste

鮮人參杞子燉竹絲雞

Double-Boiled Silky Fowl Soup with Fresh Ginseng and Goji Berries

百子玉環瑤柱甫

Braised Whole Conpoy Filled in Marrow Ring with Garlic

蠔皇原隻十頭鮑魚扣花菇

Braised Whole Abalone with Chinese Mushrooms in Abalone Sauce

頭抽蔥油清蒸老虎斑

Steamed Tiger Garoupa with Spring Onion and Superior Soy Sauce

金蒜脆皮雞

Roasted Crispy Chicken with Garlic

櫻花蝦帶子炒飯

Fried Rice with Diced Scallop and Cherry Shrimp

瑤柱山珍炆伊麵

Braised E-Fu Noodles with Conpoy & Wild Mushrooms

人月兩團圓紅豆沙湯丸

Sweetened Red Bean Soup with Dumplings

良緣鴛鴦美點

Chinese Petits Fours

HKD 17,888*

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HARMONY

Western Set Dinner Menu

Starter

Capesante

Lemon Marinated, Yuzu Gel , Salicornia , Rice Puff , Caviar

Middle Course

Fregola

Boston Lobster Soup, Sardinian Fregola, Shaved Fennel

Main Course

Wagyu

Striploin, Foie Gras, Porcini Puree, Black Truffle Jus

Dessert

Crunchy Chocolate Napoleon

Thin Chocolate, 72% Chocolate Crème , Vanilla Ice Cream

The Murray Petits Fours

Freshly Brewed Coffee or Selection of Teas

HKD 1,768*

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THE MURRAY

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DEVOTION

Western Set Dinner Menu

Starter

Alaskan Crab

Poached Crab Salad, Potato & Chives Vichyssoise, Seaweed Chips, Amur Caviar

Middle Course

Boston Lobster

Lobster Medallion, Sardinian Fregola, Ginger & Carrot

Main Course

Wagyu

Beef Tenderloin, Watercress Emulsion, Olive Mash, Merlot Sauce

Dessert

Vanilla Figs Mousse

Milk Chocolate Crème, Vanilla Ice Cream

The Murray Petits Fours

Freshly Brewed Coffee or Selection of Teas

HKD 1,968*

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TREASURE

Buffet Dinner Menu

To Start

From The East

Suzhou Shrimp Salad

Marinated baby shrimp with celery, asparagus and lemon scent

Duck Salad

Marinated Duck, Pomelo, Baby Sprout

Glass Noodle

Mint and Cuttlefish Salad

From the West

Premium European Cheese & Cold Cuts

Served With Pickles, Condiments & Jam

Veal Tonne'

Slow Cooked Veal, Tuna Sauce, Capers

Caprese Salad (V)

Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto

SEAFOOD ON ICE

Boston Lobster, Mussels, Prawn, Clam, Snow Crab, Oysters,

Smoked Salmon, Octopus Ceviche, Hamachi Tataki

Lemon Wedge, Tabasco, Mignonette, Cocktail Sauce

SALAD BAR

Romaine, Lollo Rosso, Rocket, Frisee, Carrot, Cucumber, Tomato,

Lemon, Balsamic, Sesame, Caesar dressing

Bacon, Olive, Parmesan Cheese, Pickled Vegetable, Crouton

SOUP

Double Boiled Chicken & Black Fungus Soup

Crab & Prawn Bisque

Selection of International Bread Rolls & Butter

CURRY

Thai Green Chicken Curry

Steamed Jasmine Rice

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Hot Selection

ASIAN

Various Dim Sum

BBQ Selection (Pork, Chicken, Duck)

Vegetarian Fried Rice "Yang Zhou" Style

Sautéed Seasonal Vegetables

WESTERN

Seared Angus Striploin, Truffle Mushroom Ragout & Spinach

Roasted Chicken Breast with Pumpkin, Parmesan Fondue & Lemon

Oven Baked "Sorrentino" Gnocchi with, Tomato, Bocconcini, Basil & Eggplant

Lemon Rosemary Corn Fed Chicken with Lyonnais Potatoes

CARVING STATION

Roasted OP Ribs, Yorkshire Pudding, Mustard, Jus

Lamb Rack, Mint Jelly, Horse Radish Emulsion

Sweet Selection

Mandarin Cheesecake

Tiramisu

70% Chocolate Truffle Cake

Mango Passion Fruit Panna Cotta

Angel Cake

Red Velvet Cake

Raspberry Choux

Sliced Seasonal Fruit

HKD 1,868*

The above menu requires a minimum booking of 50 guests at the Cassia Room or Niccolo Room.

Menus and Beverage Packages are for per guest.

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UNITY

Buffet Dinner Menu

To Start

From The East

Thai Papaya Salad
Shredded Chicken, Lime

Spicy Noodles Salad
Minced Beef Sichuan Style

Bamboo Shoot Salad
Caramelized Walnut

Teriyaki Beef Salad
Marinated Sea Weed Roll

From the West

Premium European Cheese & Cold Cuts
Served with Pickles, Condiments & Jam

Orzo salad
with Shrimp and Basil Pesto

Chicken Shawarma salad
Babaghanoush and chick peas

Bresaola Carpaccio
Mushroom & Rocket Salad, Parmesan Shaving

Spinach and Orange Salad
Goat's Cheese & Sunflower Seeds

SEAFOOD ON ICE

Boston Lobster, Mussels, Prawn, Clam, Snow Crab, Oysters,
Smoked Salmon, Octopus Ceviche, Hamachi Tataki
Lemon Wedge, Tabasco, Mignonette, Cocktail Sauce

SALAD BAR

Romaine, Lollo Rosso, Rocket, Frisee, Carrot, Cucumber, Tomato,
Lemon, Balsamic, Sesame, Caesar dressing
Bacon, Olive, Parmesan Cheese, Pickled Vegetable, Crouton

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SOUP

Seafood Broth with Soft Bean Curd

Mushroom & Truffle Cram Soup

Selection of International Bread Rolls & Butter

CURRY

Thai Style Chicken Green Curry

Indian Style Vegetables

Steamed Jasmine Rice

Hot Selection

ASIAN

Sweet and Sour Pork Rib

Pineapple

Fried Shrimps

Celery & XO Sauce

Steamed Scallops

Garlic And Vermicelli

Stir Fried Angus Beef

Broccoli and Sichuan Chili Pepper Sauce

WESTERN

Grilled Lamb Cutlets

Eggplant Ratatouille & Mint

Ricotta Ravioli (V)

wild Mushroom Sauce and Black Truffle

Salmon Meuniere

Tomato & Caper Salsa

Roasted Seabass Fillet

Baby Greens and Beurre Blanc

Sauté Green Asparagus & Portobello Mushroom (V)

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PASTA STATION

Penne or Linguine

Basil pesto, Shrimps and Green Beans

Wild Mushroom and Black truffle

Beef Ragu, Tomato and Parmesan

CARVING STATION

Roasted Beef Striploin, Yorkshire Pudding, Mustard, Jus

Lamb Rack, Mint Jelly, Horse Radish Emulsion

Pork Ribs, Apple Chutney

Sweet Selection

Strawberry Cheesecake

Tiramisu

70% Chocolate Truffle Cake

Blueberry Panna Cotta

Lemon Meringue Tart

Red Velvet Cake

Matcha Red Bean Choux

Sliced Seasonal Fruit

HKD 2,068*

The above menu requires a minimum booking of 50 guests at the Niccolo Room.

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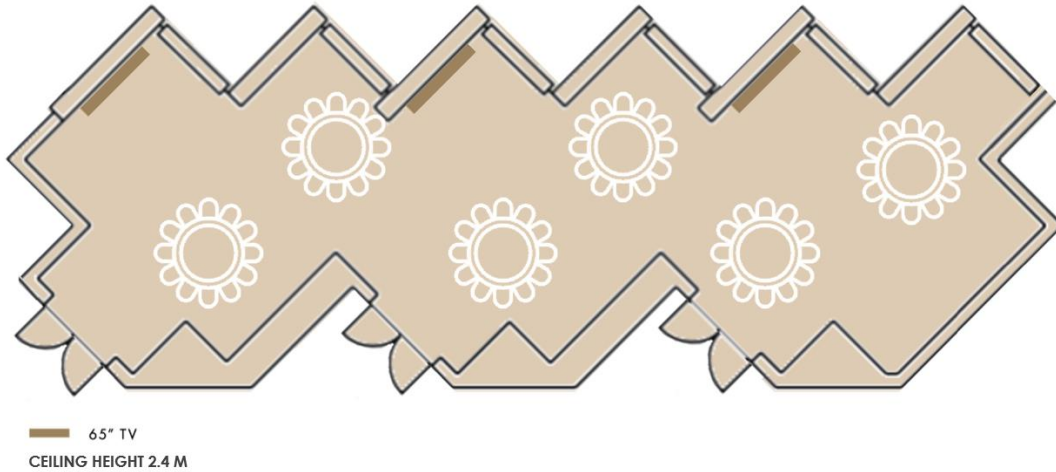
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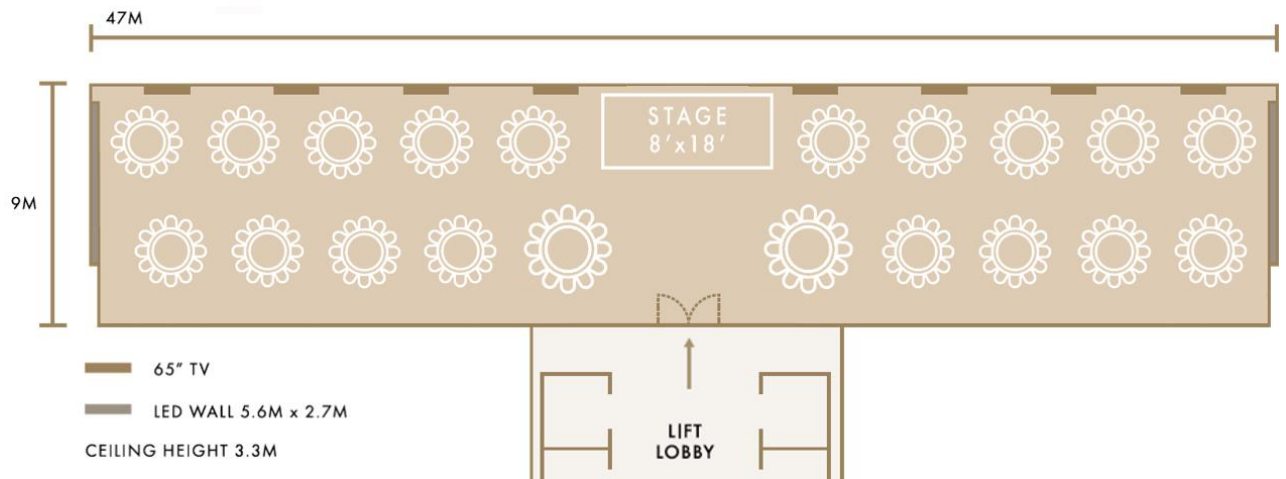
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CASSIA ROOM, LEVEL 2



NICCOLO ROOM, LEVEL 25



OR

