

THE MURRAY

HONG KONG

A NICCOLO HOTEL



For wedding enquiries, please contact: T +852 3141 8668 E events.themurray@niccolohotels.com

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POPINJAYS WEDDING LUNCH & DINNER PACKAGE 2026



Wedding 4-course Set Lunch Menus

available from **HKD1,350***



Wedding 4-course Set Dinner Menus

available from **HKD1,650***

Celebrate your special day at Popinjays with a minimum booking of 80 guests

enjoying our wedding set lunch and dinner menu, which include the following exclusive privileges:

- (for Lunch) One-night stay in N1 Deluxe Room prior to the wedding day /
(for Dinner) One-night stay in N2 Grand Room on your wedding day
- Car parking for up to three vehicles (maximum three hours each)
- A three-pound fresh fruit cream cake for the wedding reception
- Sparkling wine toast for the wedding couple
- Use of up to two wireless microphones for speeches
- Exclusive access to an iconic hotel area for wedding photography
- Preferential rates for extra guest rooms and suites, if required
- (Lunch) Use of the event venue from 11am to 3:30pm inclusive of setup and dismantle /
(Dinner) Use of the event venue from 5pm to 11:30pm inclusive of setup and dismantle
- Supplement special rate at HKD 38,000 net for 2-hour usage the Restaurant Terrace for Wedding Ceremony from 10am to 12nn / 4:30pm to 6:30pm



Wedding Free-flow Beverage Packages

Package A priced at HKD 500* per guest for 2 hours

- Includes sparkling wine, house white and red wines, beer, two options of freshly squeezed juices, soft drinks and mineral water.
- Extra hour HKD 200* per guest. (For dinner)

Package B priced at HKD 900* per guest for 2 hours

- Includes Ruinart Brut champagne, selected Australian white and red wines, beer, two options of freshly squeezed juices, soft drinks and mineral water.
- Special add on: HKD300* per guest for 2 hours for two spirits or two cocktails.
- Extra hour HKD500* per guest. (For dinner)

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WEDDING SET LUNCHEON

BLISSFUL BEGINNINGS

Appetiser

VITELLO

Roasted Veal Loin, Parmesan Emulsion, Veal Jus, Puffed Fregola



Middle

RISOTTO

Porcini Aquerello Risotto, Mascarpone, Braised Cepes Mushroom, Black Truffle (V)



Main

BRANZINO

Roasted Sea Bass, Tomato Coulis, Braised Leek and Salty Fingers

OR

CONTROFILETTO

M3 Wagyu Striploin, Black Truffle Mashed Potatoes, Baby Broccolini, Beef Jus



Dessert

TIRAMISU

Ristretto & mascarpone cream, crunchy hazelnut, espresso Ice cream

HKD 1,350*

DIVINE DELIGHTS

Appetiser

POLIPO

Roasted Octopus, Lobster Bisque Reduction, Turnip Tops, Crispy Leek



Middle

RAVIOLI

Short Rib Ravioli, Parmigiano Reggiano, Braised Sauce, Crystallised sage



Main

DENTICE ROSSO

Red Snapper, Braised Endives, Beurre Blanc, Salmon Roe, Salicornia

OR

FILETTO

M3 Wagyu Tenderloin, Herbs Mashed Potatoes, Roasted Asparagus, Black Truffle



Dessert

PANNACOTTA

Pear Compote, Chocolate Ganache

HKD 1,650*

Menus and Beverage Packages are for per guest.

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

Menus are subject to change without prior notice.

The above menu is valid for wedding events held from 1 January to 31 December 2026.

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WEDDING SET DINNER

CLASSIC CHARM

Appetiser

CAPELANTE

Seared Hokkaido Scallop, Pumpkin, Ginger and Chives, Sea Fennel



Middle

RISOTTO ALL'ANATRA

Saffron Acquerello Risotto, Braised French Duck Ragù and Lemon



Main

DENTICE

Baked Toothfish, Bagnacauda Sauce, Taggiasca Olives and Baby Spinach

OR

CONTROFILETTO

M3 Wagyu Striploin, Black Truffle Mashed Potatoes, Baby Broccolini, Beef Jus



Dessert

BABA

Baba Sponge, Berries compote, Chantilly, Strawberry Sorbet

HKD 1,650*

ELEVATED DELIGHT

Appetiser

TARTARE

Fassona Beef Tartare, Egg yolk, Amur Caviar, Crispy Fregola



Middle

RAVIOLO AL GRANCHIO

Alaskan Crab Raviolo, Lemon and Salmon Roe Emulsion, Sea Asparagus



Main

MERLUZZO NERO

Roasted Black Cod, Charred Leek and Porcini Mushrooms

OR

FILETTO

M5 Wagyu Tenderloin, Roasted Artichokes, Artichoke Puree, Black Truffle



Dessert

POPINJAYS' TIRAMISU

Ristretto & Mascarpone Cream, Crunchy Hazelnut, Ristretto Ice Cream

HKD 1,750*

DIVINE DELIGHTS

Appetiser

SCAMPI

Seared Norwegian Langoustine, White Asparagus, Lemon Gel, Nasturtium



Middle

RISOTTO ALL'ASTICE

Lobster Acquerello Risotto, Mascarpone, Asparagus and Lobster Ragout



Main

MERLUZZO NERO

Baked Black Cod, Cauliflower Puree, Sea Asparagus, Amur Caviar

OR

FILETTO

M5 Wagyu Tenderloin, Mashed Potatoes, Morels, Foie Gras, Black Truffle



Dessert

TORTA AL LIMONE

Lemon & Lime Tart, Limoncello Sorbetto

HKD 1,850*

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