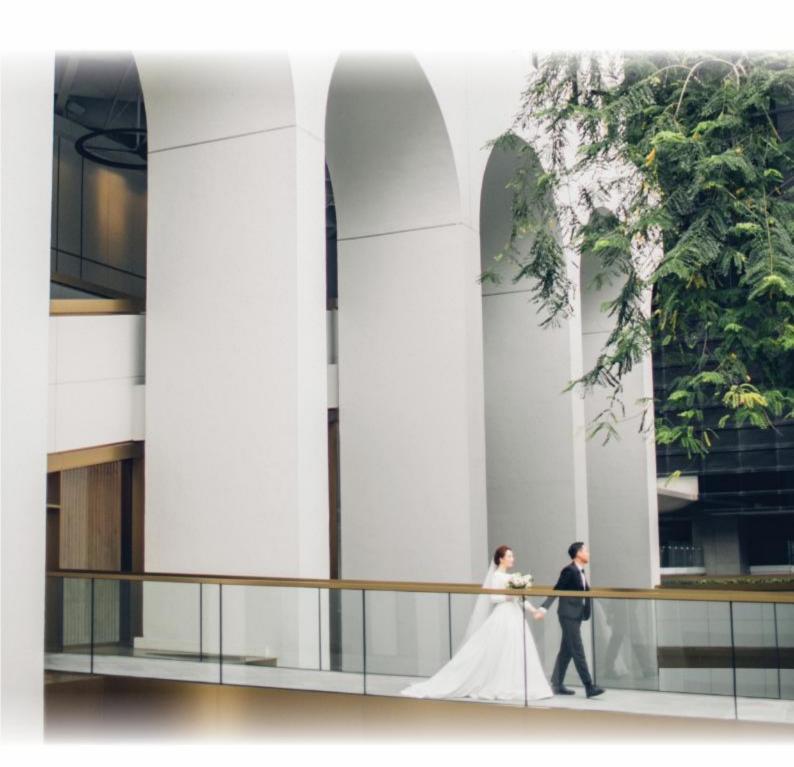
THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES



THE MURRAY WEDDING COCKTAIL RECEPTION PACKAGE 2025-26

The Lawn - Wedding Cocktail Package

price at **HKD 36,000*** for up to **40 guests at The Lawn**, (Additional guests at HKD 760* per guest) includes unlimited serving of soft drinks, fresh orange juice and beer for up to 2 hours.

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<u>Season's Cassia Wedding Cocktail Package</u>

(Available for events on Weekdays or within 6 months of booking)

Price: HKD 66,000* for up to 60 guests at The Tai Pan Terrace or 70 guests at The Arches,

(Additional guests at HKD 760* per guest) with the following beverage inclusions:

• Unlimited serving of soft drinks, fresh orange juice and beer for up to 2 hours

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Cassia Wedding Cocktail Package

(Available for events on Weekends Morning Session or within 9 months of booking)

Price: HKD 96,000* for up to 60 guests at The Tai Pan Terrace or 70 guests at The Arches,

(Additional guests at HKD 1,160* per guest) with the following food and beverage inclusions:

- Selection of Canapés (6 pieces per guest) prepared by resident chefs
- Unlimited serving of soft drinks, fresh orange juice and beer for up to 2 hours

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Couture Package (Available for Events within 12 months of booking)

Price: HKD 126,000* for up to 60 guests at The Tai Pan Terrace or up to 70 guests at The Arches.

(Additional guests at HKD 1,560* per guest) with the following food and beverage inclusions:

- Selection of Canapés (8 pieces per guest) prepared by resident chefs
- Selection of One Premium Carving Station prepared by resident chefs at your choice
- Unlimited serving of soft drinks, fresh orange juice, beer and House white & red wine for up to 2 hours

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Celebratory Package (Available for All events in 2025-26)

Price: HKD 156,000* for up to 60 guests at The Tai Pan Terrace or 70 guests at The Arches.

(Additional guests at HKD 1,860* per guest) with the following food and beverage inclusions:

- Selection of Canapés (10 pieces per guest) prepared by resident chefs
- Selection of Two Premium Carving Station prepared by resident chefs at your choice
- Unlimited serving of soft drinks, fresh orange juice, beer, House white & red and Sparkling wines for up to 2 hours

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

Package is valid for wedding events held from now until 31 December 2026.



Host your Wedding Ceremony and/or Cocktail Reception on your special day with the above Wedding Cocktail Packages, which include the following exclusive privileges:

- A model cake for cutting ceremony
- Sparkling wine toast for the wedding couple
- Parking for up to two vehicles (maximum three hours each)
- Use of audio system, including up to two microphones and music playing
- Use of bridal dressing room for six hours
- Preferential rates for extra guest rooms and suites
- Use of the event venue from 9 a.m. to 12 n.n. (Morning Session) or from 2 p.m. to 5 p.m. (Afternoon Session) or from 7 p.m. to 10 p.m. (Evening Session) (Subject to the package or booking period)

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



WEDDING COCKTAIL RECEPTION SELECTION OF CANAPÉS & CARVING STATION

| Cold | Selection – Seafood | |
|----------------------------|--|--|
| | Spicy Tuna Tartare, Charcoal Mini Bun, Avocado Marinated Scallop, Brioche, Lemon Gel Dill Salmon Roll, Cream Cheese, Dill, Blini Poached Boston Lobster Tart, Tobiko Smoked Mackerel, Grape Fruit, Focaccia Crab Salad, Seaweed Chips, Ikura | |
| Cold | Selection – Meat | |
| | Angus Beef Tartare, Brioche, Black Truffle Foie Gras Terrine, Cherry Jam, Pistachio Prosciutto di Parma, Compressed Cantaloupe Melon Marinated "Carne Salada" Carpaccio, Garlic Aioli Smoked Chicken Tart, Green Apple Salad Bresaola Roll, Asparagus Cream Cheese | |
| Cold | Selection – Vegetarian | |
| | Lemon & Mascarpone Tart, Pumpkin Seed, Sun-Dry Tomato Japanese Eggs Salad, Spicy Mayo, Waffler Shell | |
| Hot Selection – Seafood | | |
| | Thai Prawn, Wasabi, Tobiko Cod "Brandade" Croquette, Sriracha Aioli Seared Scallops, Saffron Emulsion, Crispy Shallot Mini Lobster Roll, Salmon Roe Shrimp Dumpling, Lobster Bisque | |
| Hot Selection – Meat | | |
| _ _ _ | Korean Fried Chicken, Aioli Dip Angus Beef "Rossini" Bites, Foie Gras, Black Truffle Tonkatsu Sando, Katsu Sauce, Mustard Murray Mini Slider, Onion Relish, Parma Ham Chicken Satay, Peanuts Sauce | |
| Hot Selection – Vegetarian | | |
| | Beetroot & Feta Arancini, Parmesan Fondue | |

Mushroom Quiche, Stracciatella FoamCrispy Spring Roll, Sweet & Sour Sauce



| Sweet Selection | |
|---|--|
| □ Blueberry Cheesecake □ Strawberry Tart □ Lemon Meringue Tart □ Matcha Lamington □ Raspberry Macaroon □ Caramel Nuts Tart □ Dark Chocolate Profiteroles □ Opera | |
| | |
| PREMIUM CARVING STATION | |
| Premium Carving Station prepared by resident chef (your choice of any one or two stations from below depends on packages): | |
| □ Iberico Ham Station □ Roasted Beef Station □ Peking Duck Station | |
| | |
| SUPPLEMENT ITEM | |

- ★ Additional one selection of canapés (Extra 1 piece per guest) supplement charge at HKD60* per guest
- ★ Additional one Premium Carving Station supplement charge at **HKD300* per guest**
- ★ Additional unlimited serving of house red and white wines for up to 2 hours, supplement charge at **HKD60* per guest**
- ★ Additional unlimited serving of house sparkling wines for up to 2 hours, supplement charge at **HKD60* per guest**