

THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

THE MURRAY

HONG KONG

A NICCOLO HOTEL

The Murray Wedding Dinner 2025-26

The **Chinese Set Dinner Menus** are available from HKD 15,688*# per table,
The **Western Set Dinner Menus** (P.10-11) are available from HKD 1,768** per guest and
The **Wedding Buffet Dinner Menu** (P.12-16) 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
- Preferential rates for extra guest rooms and suites, if required
- 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
- An elegant floral centrepiece for each table
- 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)
- Use of LED wall as the backdrop and wedding presentations
- Bespoke programming of overhead Luminous Textile Panels to create the perfect mood and ambiance
- Use of up to two wireless microphones for speeches

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

THE MURRAY

HONG KONG

A NICCOLO HOTEL

- 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

Wedding Beverage Package:

Starter package priced at HKD 3,840* or HKD 320**, including unlimited serving of soft drinks, fresh orange juice, Nordaq water 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, Nordaq water, 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, Nordaq water, 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.

THE MURRAY

HONG KONG

A NICCOLO HOTEL

The Murray Chinese Wedding Dinner **(10 courses)** Menu

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 with Fresh Ginseng and Goji Berries

蠔皇原隻十頭鮑魚扣花菇

Braised Whole Abalone (10 heads) 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

Pouched Chicken with Conpoy

金腿西施瑤柱炒絲苗

Fried Rice with Conpoy, Yunnan Ham and Egg White

高湯櫻花蝦雲吞

Shrimps and Pork Wontons in Soup

蓮子百合陳皮紅豆沙

Sweetened Red Bean Cream 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.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

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

THE MURRAY

HONG KONG

A NICCOLO HOTEL

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 with Fresh Ginseng and Goji Berries

百子玉環瑤柱甫

Braised Whole Conpoy and Garlic Filled in Marrow Ring

蠔皇原隻十頭鮑魚扣花菇

Braised Whole Abalone (10 heads) 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 Scallops and Cherry Shrimp

高湯螺片水餃

Shrimp, Pork and Sea Whelk Dumpling with Sea Whelk in Supreme Soup

人月兩團圓紅豆沙湯丸

Sweetened Red Bean Cream with Glutinous Rice Dumplings, Lotus Seeds, Lily Bulbs and Mandarin Peels

良緣鴛鴦美點

Chinese Petits Fours

HKD 17,888*

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

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

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

THE MURRAY

HONG KONG

A NICCOLO HOTEL

Alternative dish is available

Enhancements

西施百花蒸釀蟹钳伴蘭花

Steamed Stuffed Crab Claw with Egg White and Broccoli

(Supplement charge at **HK\$350* per table**)

鵝肝百花蟹钳拌胡麻沙律菜

Braised Whole Conpoy, Garlic and Sea Moss Filled in Marrow

(Supplement charge at **HK\$650* per table**)

金腿懷舊蝦多士

Crispy Shrimp Toast with
Yunnan Ham

酥炸釀鮮蟹蓋

Deep-fried Crab Shells Stuffed with Crab Meat, Onion and White Mushroom

(Supplement charge at **HK\$1,250* per table**)

芝士亞拉斯加蟹肉釀焗蟹蓋

Braised Whole Conpoy, Garlic and Sea Moss Filled in Marrow

(Supplement charge at **HK\$1,450* per table**)

葡汁龍蝦蟹肉釀蟹蓋

Baked Stuffed Crab Shell with Lobster and Crabmeat in Portuguese Sauce

(Supplement charge at **HK\$1,850* per table**)

Enhancements

XO 醬碧綠炒雙蚌

Sautéed Pacific Clams and Coral Clams with Seasonal Vegetables in XO Chilli Sauce

(Supplement charge at **HK\$200* per table**)

黑松露醬碧綠蝦球炒玉帶

Sautéed Scallops, Prawns
with Seasonal Vegetables in
Truffle Paste

碧綠夏果炒珊瑚桂花蚌

Sautéed Pacific Clams, Coral Clams and Hawaiian Nuts with Seasonal Vegetables

(Supplement charge at **HK\$300* per table**)

琥珀合桃炒蝦球 / 百花蝦球拌翡翠炒美國帶子

Sautéed Prawns with Caramelised Walnut /

Baked Crab Shell Stuffed with Diced Sea Whelk and Abalone in Portuguese Sauce

(Supplement charge at **HK\$400* per table**)

百合蘆筍炒金銀帶子

Sautéed and Deep-Fried
Scallops with Asparagus and
Lily Bulbs

黑松露美國露筍炒虎蝦

Baked Crab Shell Stuffed with Alaskan Crab Meat and Cheese

(Supplement charge at **HK\$750* per table**)

百合如意炒響螺片蝦球

Sautéed Slices Sea Whelk and Prawns with Lily Bulbs and Yu fungus

(Supplement charge at **HK\$1,150* per table**)

THE MURRAY

HONG KONG

A NICCOLO HOTEL

Enhancements

鮮人參杞子燉螺頭 / 西施海皇燕窩羹

Double Boiled Sea Whelk with Fresh Ginseng and Gojiberries /

Bird's Nest and Seafood Broth with Egg Whites

(Supplement charge at **HK\$200* per table**)

姬松茸竹笙燉竹絲雞 / 瑤柱海皇燕窩羹 / 芙蓉竹笙海皇燕窩羹

Double Boiled Silkies, Blaze Mushrooms and Bamboo Fungi / Bird's Nest and Seafood Broth with Conpoy / Braised Bird's Nest with Bamboo Pith, Assorted Seafood and Egg Whites

(Supplement charge at **HK\$350* per table**)

鮮人參杞子燉竹絲雞
Double-Boiled Silky Fowl
with Fresh Ginseng and Goji
Berries

羊肚菌竹笙燉美國螺頭 / 西施蟹肉燴燕窩

Double-Boiled American Sea Whelks with Morel Mushrooms and Bamboo Piths / Braised Bird's Nest Soup with Crabmeat and Egg White

(Supplement charge at **HK\$550* per table**)

響螺瑤柱松茸燉花膠

Double-Boiled with Fish Maw, Sea Whelks, Conpoy and Matsutake Mushrooms

(Supplement charge at **HK\$950* per table**)

Enhancements

多子發財瑤柱甫 / 翡翠玉環花菇柱甫

Double-Boiled American Sea Whelks with Morel Mushrooms and Bamboo Piths / Braised Conpoy Stuffed in Winter Melon with Chinese Mushrooms and Seasonal Vegetables

(Supplement charge at **HK\$200* per table**)

百子玉環瑤柱甫
Braised Whole Conpoy and
Garlic Filled in Marrow Ring

雲腿竹笙扒美國蘆筍 / 瑤柱蟹肉竹笙扒翡翠

Braised American Asparagus with Yunnan Ham and Bamboo Pith Fungus / Braised Conpoy, Crabmeat, Bamboo Piths and Seasonal Vegetables

(Supplement charge at **HK\$400* per table**)

蟹皇花膠扒露笋

Double-Boiled with Fish Maw, Sea Whelks, Conpoy and Matsutake Mushrooms

(Supplement charge at **HK\$1,250* per table**)

THE MURRAY

HONG KONG

A NICCOLO HOTEL

Enhancements

鮑汁原隻八頭鮑魚扣花菇

Braised Whole Abalone (8 heads) with Chinese Mushrooms in Abalone Sauce

(Supplement charge at **HK\$500* per table**)

蠔皇原隻十頭鮑魚扣花菇
Braised Whole Abalone (10
heads) with Chinese
Mushrooms in Abalone
Sauce

鮑汁原隻八頭鮑魚扣鵝掌

Braised Whole Abalone (8 heads) with Chinese Goose Webs in Abalone Sauce

(Supplement charge at **HK,700* per table**)

南美海參扣八頭南非鮑魚

Braised South African Whole Abalone with Whole South American Sea Cucumber

(Supplement charge at **HK\$1,350* per table**)

原條關東遼參拼六頭南非鮑魚

Braised Whole Abalone (6 heads) with Whole Kanto Sea Cucumber

(Supplement charge at **HK\$3,000* per table**)

Enhancements

頭抽蔥油清蒸大星斑

Steamed Spotted Garoupa with Spring Onion and Superior Soy Sauce

(Supplement charge at **HK\$1,500* per table**)

頭抽蔥油清蒸老虎斑
Steamed Tiger Garoupa
with Spring Onion and
Superior Soy Sauce

頭抽蔥油清蒸東星斑

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce

(Supplement charge at **HK\$1,900* per table**)

Enhancements

瑤柱貴妃雞

Pouched Chicken with
Conpoy

/

金蒜脆皮雞

Roasted Crispy Chicken with
Garlic

黑松露吊燒雞

Roasted Crispy Chicken with Black Truffle Sauce

(Supplement charge at **HK\$250* per table**)

鵝肝松露脆皮雞

Crispy Chicken with Goose Liver and Black Truffle

(Supplement charge at **HK\$500* per table**)

THE MURRAY

HONG KONG

A NICCOLO HOTEL

Enhancements

金腿西施瑤柱炒絲苗
Fried Rice with Conpoy,
Yunnan Ham and Egg White

/

櫻花蝦帶子炒飯
Fried Rice with Diced
Scallops and Cherry Shrimp

古法飄香荷葉飯 / 福建炒飯 / 蟹籽海皇炒香苗 / 金瑤黑豚叉燒炒絲苗
Steamed Fried Rice wrapped in Lotus Leaf / Fried Rice in Fujian Style /
Fried Rice with Crab Roe and Assorted Seafood / Fried Rice with Porks and Conpoy
(Supplement charge at **HK\$100* per table**)

蒜香煙三文魚炒香苗 / 蟹籽西施蟹肉和牛粒炒飯
Fried Rice with Smoked Salmon and Garlic / Fried Rice with Diced Wagyu Beef,
Crabmeat, Crab Roe and Egg White
(Supplement charge at **HK\$250* per table**)

Enhancements

高湯櫻花蝦雲吞
Shrimps and Pork Wontons
in Soup

/

高湯螺片水餃
Shrimp, Pork and Sea Whelk
Dumpling with Sea Whelk in
Supreme Soup

高湯松茸菌炸粉果 Pan-Fried Dumpling with Matsutake Mushrooms in Soup
(Supplement charge at **HK\$100* per table**)

金菇海參龍芽炆伊麵 / 高湯花膠鮮蝦雲吞
Braised E-Fu Noodles with Sea Cucumber, Enoki Mushrooms and Bean Sprouts /
Fish Maw and Shrimp Wonton in Superior Soup
(Supplement charge at **HK\$200* per table**)

Enhancements

萬壽果雪耳燉棗皇
Double-Boiled Sweetened
Papaya, Snow Fungus and
Red Dates

/

蓮子百合陳皮紅豆沙
Sweetened Red Bean
Cream with Lotus Seeds,
Lily Bulbs and Mandarin
Peels

/

人月兩團圓紅豆沙湯丸
Sweetened Red Bean
Cream with Glutinous Rice
Dumplings, Lotus Seeds, Lily
Bulbs and Mandarin Peels

香芒楊枝甘露
Chilled Mango and Sago Cream with Pomelo
(Supplement charge at **HK\$50* per table**)

椰子熱情果芝士蛋糕 Coconut and Passion Fruit Cheesecake
(Supplement charge at **HK\$150* per table**)

士多啤梨雲呢拿千層酥 Strawberry and Vanilla Mille-Feuille
(Supplement charge at **HK\$250* per table**)

朱古力忌廉配碧根果仁零陵香豆泡沫
Light Chocolate Cream, Pecan Nuts, Tonka Beans Espuma
(Supplement charge at **HK\$300* per table**)

THE MURRAY

HONG KONG
—
A NICCOLO HOTEL

HARMONY

Western Set Dinner

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*

Menus and Beverage Packages are for per guest.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

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

THE MURRAY

HONG KONG

A NICCOLO HOTEL

DEVOTION

Western Set Dinner

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*

Menus and Beverage Packages are for per guest.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

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

THE MURRAY

HONG KONG
—
A NICCOLO HOTEL

TREASURE

Buffet Dinner

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

THE MURRAY

HONG KONG

A NICCOLO HOTEL

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.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

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

THE MURRAY

HONG KONG
—
A NICCOLO HOTEL

UNITY

Buffet Dinner

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

THE MURRAY

HONG KONG

A NICCOLO HOTEL

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)

THE MURRAY

HONG KONG

A NICCOLO HOTEL

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.

Menus and Beverage Packages are for per guest.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

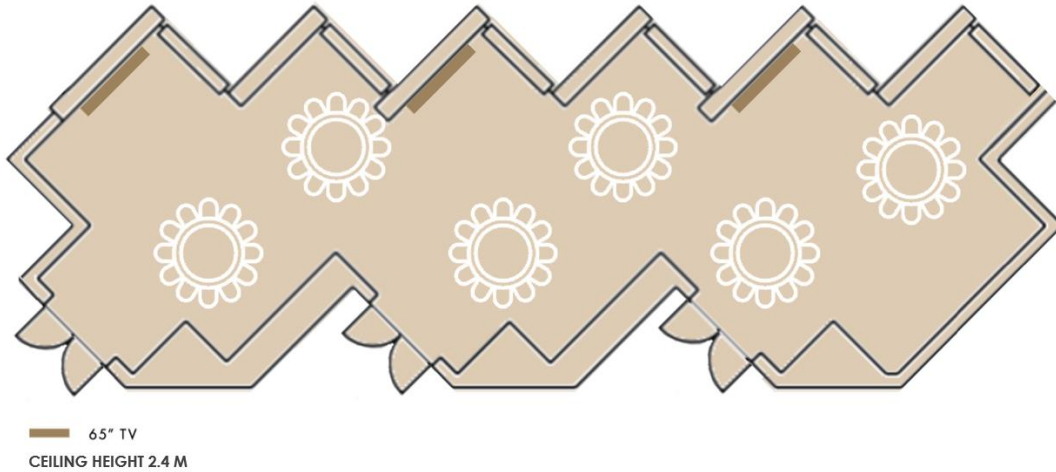
The above packages are valid for wedding events held from now until 31 December 2026.

THE MURRAY

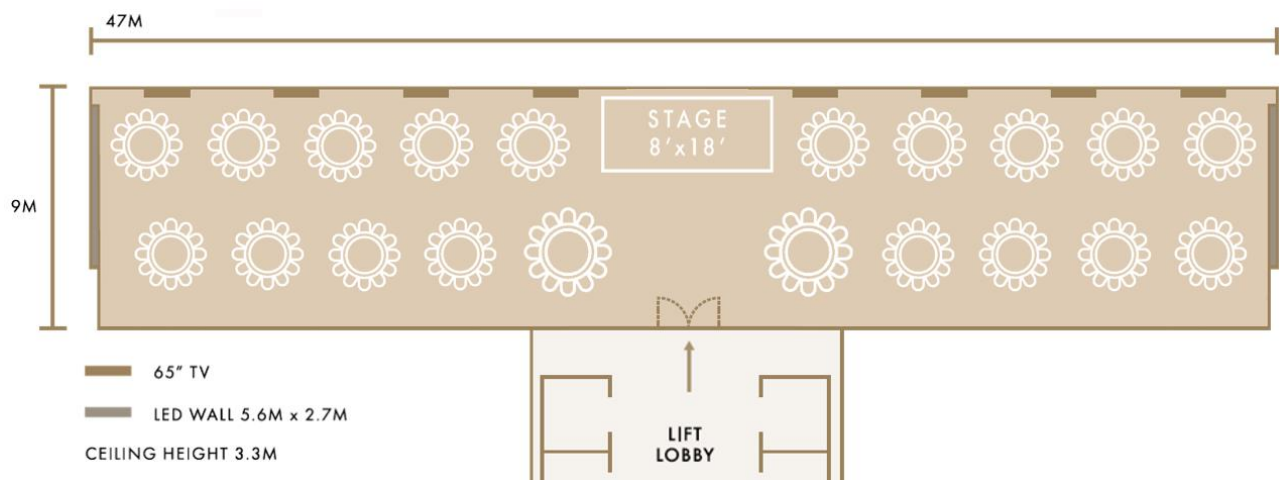
HONG KONG

A NICCOLO HOTEL

CASSIA ROOM, LEVEL 2



NICCOLO ROOM, LEVEL 25



OR

