

THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

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The Murray Garden Wedding Package 2025

The Murray Garden Wedding Ceremony with Lunch Package at The Tai Pan with Terrace is available at **HKD 148,000*** for up to **50 guests** with the following inclusions. (Additional guest at HKD 1,380* per guest.)

- One-night stay in N2 Grand Room prior to the wedding day
- Car parking for up to two vehicles (maximum five hours each)
- Preferential rates for extra guest rooms and suites
- Usage of The Tai Pan Terrace as Wedding Ceremony venue from 10 a.m. to 12 n.n. **(Supplement charge at HKD 10,000 net for changing venue to The Arches)**
- Usage of The Tai Pan as Lunch Reception venue from 12 n.n. to 2 p.m.
- Usage of Garden Lounge as Lunch Reception venue (Extended part) from 12 n.n. to 2 p.m. **(Requires a minimum booking of 90 guests)**
- Privatization Fee for the venues of both Wedding Ceremony and Lunch Reception
- A model cake for cutting ceremony
- Sparkling wine toast for the wedding couple
- Use of audio system, including up to two microphones and music playing during Wedding Ceremony
- Two-hour Free-flow Beverage includes unlimited serving of Sparkling Wine as well as a selection of house red & white wine, beers, soft drinks for up to two hours.

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- Western Semi Buffet Lunch (Shared Buffet Line) served from 12:00 n.n. to 2:00 p.m. (Note: Attached sample menu for your reference. Finalised menu will be shared closer to the event date.)

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

The above privileges require a minimum booking of 50 guests at the Tai Pan with Terrace.

* 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 package is valid for wedding events held from 1 January to 31 December 2025.

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The Tai Pan Western Semi Buffet Lunch

*Sample menu for reference only.
Finalized menu will be share closer to the event date.*

Appetiser (Seasonal)

SEAFOOD ON ICE

Oyster, Snow Crab Legs, Prawn, Sea-Whelk, Cray Fish, Scallop

CHARCUTERIE

Selection of Premium Cold Cuts & European Cheese
with Condiments and Pickles

SEASONAL SPECIALITIES

Tuna Tataki, Smoked Salmon, Haddock

SOUP & SALAD CORNER

With Assorted Bread Selection

Hot Section

TAI PAN SIGNATURE OP RIBS

DAILY PASTA

STEAMED MUSSELS

BBQ MEATS & SEAFOOD SPECIALTIES

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Main Course

(Two Selections per event)

BAKED SEABASS^{[G][SS]}

Mediterranean Style, Fennel Salad, Pernod Sauce

or

DOVER SOLE MEUNIERE^{[N][G][SS]} [Supplement \$108* per guest]

French Beans, Almond & Brown Butter

or

GRILLED BABY CHICKEN^[G]

Ginger Braised Cabbage & Smashed Potatoes

or

GRILLED LAMB CHOPS^[G]

Peas Purée, Heirloom Carrots, Shallot, Lemon & Mint Labna

or

GRILLED ANGUS STRIPLOIN^{[G][D]} [Supplement \$108* per guest]

Baked Garlic & Asparagus, Baked Tomatoes

or

GNOCCHI^[V]

Heirloom Tomato Sauce, Eggplant & Burrata

Dessert

ASSORTED CAKES & PETIT PATISSERIE

ICE CREAMS & SORBETS

Please note that menu are subject to change closer to the event date.

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements.

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