THE MURRAY

A NICCOLO HOTEL



ENCHANTING MEMORIES



The Murray Wedding Dinner under The Arches 2024

The **Wedding Dinner under The Arches Package** at The Arches is available at HKD168,000* for up to 70 guests. Additional guest at HKD 2,000* per guest.

- Buffet Dinner served from 7:30 p.m.
- Unlimited serving of soft drinks, fresh orange juice, mineral water, beer and house white, red and sparkling wines for up to 4 hours
- A one-night stay in N2 Grand on your wedding day including breakfast in bed for two
- Car parking for up to three vehicles (maximum five hours each with one overnight allocation)
- A five-tier model cake for cutting ceremony
- Sparkling wine toast for the wedding couple
- Elegant floral centrepieces
- Use of audio system, including up to two microphones and music playing with selfarranged laptop
- Preferential rates for extra guest rooms and suites, if required
- Use of the event venue from 7:00 p.m. to 11:00 p.m.

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 70 guests at The Arches

* 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 2024.

BUFFET DINNER MENU



COLD BUFFET

Half Western Boston Lobster (Cooked)

Grilled Chicken Caesar Salad Romaine Lettuce, Anchovy, Herb Croutons, Shaved Parmesan

> Seafood Pasta Salad Anchovies, Sweet Pepper, Celery, Fresh Dill

Chickpea and Quinoa Salad Cumin Grilled Shrimp, Coriander, Sweet Corn and Peppers

Roasted Beetroot Salad (V) Pickled Onions, Feta Cheese, and Toasted Hazelnuts

> Murray Garden Salad (V) Variety of Condiments and Dressings

Fish Roe Topped Smoked Norwegian Salmon

Murray's Cured Meats Board & Cheeses

SOUP

Lobster Bisque

HOT BUFFET

Seabass with Mango Salsa Creamy White Wine Mussels Spice Grilled Squids with Garlic Lemon Honey Barbecue Spring Chicken Barbecue Ribs Australian Lamb Rack



Truffle Mashed Potatoes (V) Balsamic Portobello Mushrooms, Green Asparagus (V) Sweet Corn, Capsicum, Zucchini (V)

CARVING STATION

Slow-Roasted US Rib-Eye Horseradish Cream, Demi-Glace

Variety of Sauce and Dressing: Chimichurri Honey Mustard Barbeque Sauce Tomato & Garlic Dressing Wasabi Sesame Dressing Thai Chili Sauce Yuzu Ponzu

DESSERT

New York Cheese Cake Caramel Mix Nuts Pecan Pie Spiced Pumpkin Pie Whipped Cream Strawberry Baked Chocolate Tart Normandy Apple Pie Matcha Red Bean Fondant Raspberry Chocolate Truffle Cake Sliced Seasonal Fruit

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