



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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THE MURRAY CANDLELIGHT & MOONLIGHT WEDDING DINNER 2026 - 2027



Candlelight Wedding Dinner Package

under the Arches

available at **HKD 192,800*** for up to 70 guests



OR

Moonlight Wedding Dinner Package

at The Tai Pan Terrace

available at **HKD 162,800*** for up to 50 guests
(Additional guest at HKD2000* per guest)

- Buffet Dinner served from 7:30 p.m.
- Unlimited serving of soft drinks, fresh orange juice, beer and house white, red and sparkling wines for up to 4 hours
- A one-night stay in N2 Grand Room 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
- Champagne toast for the wedding couple
- **Decorative Electronic Candle lighting (for The Arches only)/
Decorative Overhead lighting (for The Tai Pan Terrace only)**
- 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
- Exclusive access to hotel iconic area for wedding photography
- Use of the event venue from 7:00 p.m. to 11:00 p.m.

The above privileges require a minimum booking of 50 guests at The Tai Pan Terrace or 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 now until 31 December 2026.

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Wedding Buffet Dinner Menu

SEAFOOD ON ICE

Boston Lobster, Mussels, Prawn, Clam, Snow Crab,
Smoked Salmon, Octopus Ceviche, Hamachi Tataki
Lemon Wedge, Tabasco, Mignonette, Cocktail Sauce

SALAD BAR

Romaine Hearts, Frisee, Arugula, Lolla Rossa, Red Radish, Carrot, Baby Cucumber
Condiments and Dressings

ANTIPASTI

Premium European Cheese & Cold Cuts
Served With Pickles, Condiments & Jam

Veal Tonne'
Slow Cooked Veal, Tuna Sauce, Capers

Salade Niçoise
Seared Tuna, French Bean, Quail Eggs

Greek Salad (V)
Compressed Watermelon, Feta Cheese, Taggiasca Olives, Mint

Caprese Salad (V)
Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto

SOUP

Rich Lobster Bisque, Tarragon
International Bread Selection

HOT BUFFET

Spicy Lemon Prawn, Cous Cous
Pan-Fried Atlantic Seabass, Cauliflower, Sauce Vierge
Roasted Chicken Leg, Ratatouille, Gremolata
Grilled Pork Neck, Lemon Grass, Coriander, Sweet & Sour Cabbage
Spinach & Ricotta Ravioli, Tomato Emulsion, Eggplant (V)
Olive Mash Potatoes (V)
Wild Mushroom & Cassoulet (V)
Wok Fried ' Seasonal Vegetables (V)

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Wedding Buffet Dinner Menu

CARVING STATION

Roasted Prime Ribs
Australian Lamb Rack
Variety of Sauce and Dressing

DESSERT

Raspberry Cheesecake
Tiramisu
70% Chocolate Truffle Cake
Taro Coconut Panna Cotta
Lemon Meringue Tart
Earl Grey Tea Chocolate Tart
Strawberry Choux
Sliced Seasonal Fruit

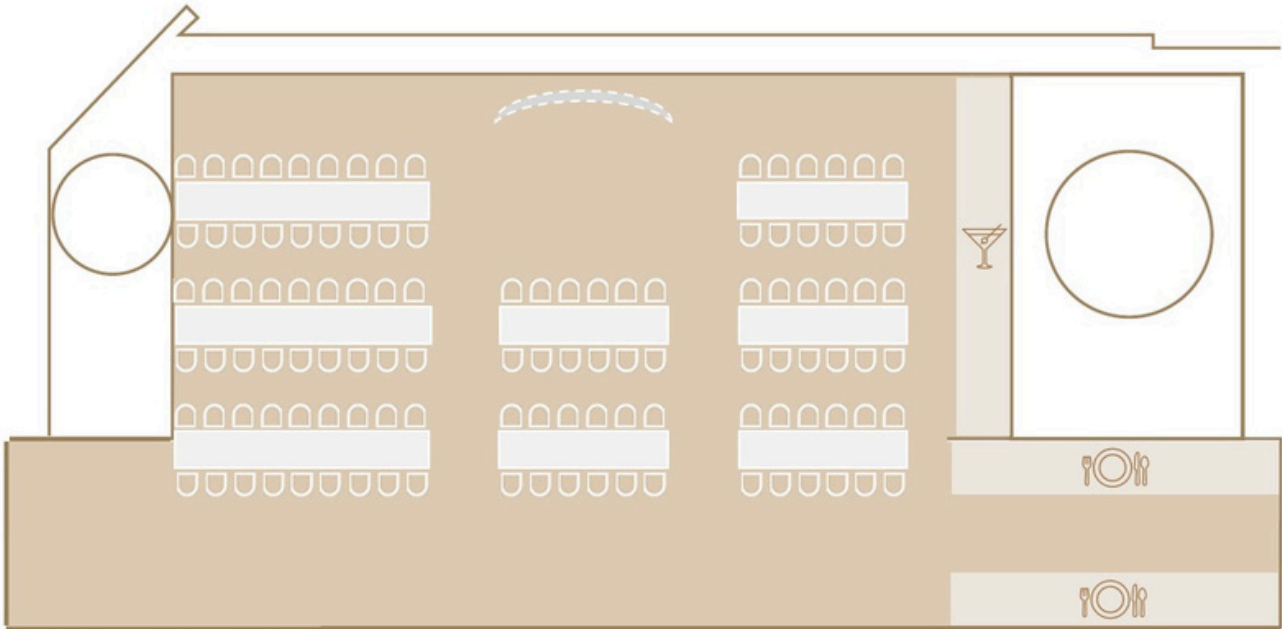
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THE TAI PAN TERRACE, GARDEN LEVEL



THE ARCHES, LEVEL 1

