

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 GARDEN WEDDING PACKAGE 2026



The Murray Garden Wedding Packages with the following inclusions :

- Car parking for up to two vehicles (maximum five hours each)
- Preferential rates for extra guest rooms and suites
- Privatisation fee for venues of Wedding Ceremony and Lunch / Dinner Reception
- A welcome cocktail /mocktail for each guest served before Wedding Ceremony
- 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 (The Lawn: one hour / The Tai Pan Terrace: two hours)

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THE MURRAY GARDEN WEDDING PACKAGE 2026



The Lawn (GL) with Luncheon at Garden Lounge Package

available at **HKD 66,000*** for up to **30 guests** (Additional guest at **HKD 1,580*** per guest)

with the following inclusions:

- Usage of **The Lawn (Garden Lounge side)** as Wedding Ceremony venue and Garden Lounge as Luncheon venue from **11:30am to 2:30pm** (Total 3 hrs.)
- **Two-hour Free-flow Beverage** including unlimited serving of beers, orange juice and soft drinks. (upgrade to include house wines at a supplement of **HKD 90*** per guest)
- **3-course Set Lunch** served from 12:30pm to 2:30pm (Note: Attached sample menu for reference. Finalised menu will be shared closer to the event date.)

(Upgrade to 4-course Set: Additional charge of **HKD 200*** per guest)

(Upgrade to 5-course Set: Additional charge of **HKD 400*** per guest)

OR



The Tai Pan Terrace with Luncheon at The Tai Pan Package

available at **HKD 156,000*** for up to **50 guests** (Additional guest at **HKD 1,780*** per guest)

with the following inclusions:

- **One-night stay in N2 Grand Room** prior to the wedding day
- Selection of **Canapés (2 pieces per guest)** prepared by resident chefs as Welcome Canapés served before Ceremony
- Usage of **The Tai Pan Terrace** as Wedding Ceremony venue from 10am to 12nn
(**Supplement charge at HKD 10,000 net for changing venue to The Arches**)
- Usage of The Tai Pan as Lunch Reception venue from 12nn to 2pm
- Usage of Garden Lounge as Lunch Reception venue (Extended part) from 12nn to 2pm
(**Requires a minimum booking of 90 guests**)
- **Western 4-course Set** served from 12nn to 2pm (Note: Attached sample menu for reference. Finalised menu will be shared closer to the event date.)
- **Two-hour Free-flow Premium Beverages** includes unlimited serving of Sparkling Wine as well as a selection of house red & white wine, beers, soft drinks for up to two hours.

(Upgrade to 5-Course Set: Additional charge of **HKD 200*** 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 package is valid for wedding events held from 1 January to 31 December 2026.

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THE MURRAY GARDEN WEDDING PACKAGE 2026



The Lawn (GL) with Dinner Reception at Garden Lounge Package

available at **HKD 96,800*** for up to **30 guests** (Additional guest at **HKD 1,880* per guest**)

with the following inclusions:

- Usage of **The Lawn (Garden Lounge side)** as Wedding Ceremony venue and Garden Lounge as Dinner Reception venue from **5:30am to 10:30pm** (Total 5 hrs.)
- **Three-hour Free-flow Beverage** includes unlimited serving of beers, orange juice and soft drinks. *(upgrade to include house wines at a supplement of HKD 120* per guest)*
- **4-course Set Dinner** served from 7pm to 10pm
(Note: Attached sample menu for your reference. Finalised menu will be shared closer to the event date.)

(Upgrade to 5-Course Set: Additional charge of **HKD 200*** per guest)

OR



The Tai Pan Terrace with Dinner Reception at The Tai Pan Package

available at **HKD 188,000*** for up to **50 guests** (Additional guest at **HKD 1,980* per guest**)

with the following inclusions:

- **One-night stay in N2 Grand Room** prior to the wedding day
- Selection of **Canapés (2 pieces per guest)** prepared by resident chefs as Welcome Canapés served before Ceremony
- 2 hours usage of **The Tai Pan Terrace** as Wedding Ceremony venue from 5pm to 7pm
(Supplement charge at HKD 28,000 net for changing venue to The Arches from 3pm to 5pm)
- Usage of The Tai Pan as Dinner Reception venue from 7pm to 11pm
- Usage of Garden Lounge as Dinner Reception venue (Extended part) from 7pm to 11pm
(Requires a minimum booking of 90 guests)
- **Western 4-course Set** served from 7:30pm to 10:30pm
(Note: Attached sample menu for reference. Finalised menu will be shared closer to the event date.)
- **Four-hour Free-flow Premium Beverages** includes unlimited serving of Sparkling Wine as well as a selection of house red & white wine, beers, soft drinks.

(Upgrade to 5-Course Set: Additional charge of **HKD 200*** per guest)

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GARDEN LOUNGE SET MENU

APPETISER (PLATTER)

魚子醬潮式凍鱸魚
Poached Sea Bass, Yellow
Bean Paste, Amur Caviar

酸辣泡椒萵筍
Spicy Pickled Pepper Celtuce

脆蔥滷鮑魚
Abalone with Crispy
Scallion

SOUP

花膠燉雞湯
Double-boiled Fish Maw,
Sea Whelk and Chicken

OR

松茸菊花豆腐湯
Matsutake Mushroom and
Chrysanthemum Tofu Soup

FISH

蜜汁深海智利鱸魚
Baked Chilean Sea Bass
with Honey

OR

香辣炒大蝦
Chilli Fried Giant Prawn

OR

頭抽蔥油清蒸魚
Steamed Fish with Superior Soy
Sauce, Ginger & Scallion

MEAT

黑椒鵝肝炒M5和牛
Stir-Fried M5 Beef with Foie Gras and
Black Pepper

OR

黑毛豬叉燒配青檸、夏威夷果仁
Iberian Char Siu, Lime &
Macadamia

OR

金蒜脆皮雞
Crispy Chicken & Garlic

RICE

瑤柱蛋白炒飯
Dried Scallop, Egg White,
Fried Rice

OR

松露蔬菜炒飯
Truffle Vegetable Fried
Rice

DESSERT

黑芝麻花生慕絲配芝麻雪糕
Black Sesame & Peanut Delight,
Sesame Ice Cream

OR

豆腐芝士蛋糕、中式松
子布丁、薑味雪糕
Tofu Cheesecake, Chinese
pinenuts Custard, Ginger
Ice cream

(Upgrade from 3-course to 4-course / 5-course: Additional charge of HKD 200* / HKD 400* per guest)

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THE TAI PAN SET MENU

APPETISER

SLICED BLUE FIN TUNA

Compressed Watermelon,
Grapefruit, Jalapeno, Amur
Caviar

OR

STEAK TARTARE

Japanese Egg Yolk,
Capers, Garlic Sourdough

OR

BURRATA

Heirloom Tomato Salad,
Purple Eggplant & Olive
Tapenade



MIDDLE

RISOTTO

Braised Veal,
Bourguignonne, Parmesan
Cheese, Pickle Shallot

OR

BISQUE

Canadian Lobster Meat,
Tarragon, XO Brandy

OR

GNOCCHI

Wild Mushroom Ragout,
Ricotta Salata, Black Truffle



FISH

ATLANTIC SEA BASS

Potato Provencal, Olive,
Caper, Baked Tomato,
Champagne Sauce

OR

BAKED SALMON

Mashed Potato, Spinach,
Clams, Dill Sauce

OR

ROASTED TOOTHFISH

Seafood Rice
"Bouillabaisse"



MAIN COURSE

GRILLED TENDERLOIN

Green Asparagus, Grain
Mustard Mash, Foie Gras
Sauce

OR

AUS LAMB CHOPS

Garlic Cauliflower Puree,
Honey Baby Carrots,
Gravy

ROASTED CHICKEN

Rosemary Roasted Potato,
Wild Mushroom, Truffle
sauce

OR

WALNUTS RAVIOLI

Ricotta Ravioli, butter &
Sage Walnut pesto



DESSERT

CHOCOLATE BROWNIE

70% Dark Chocolate
Ganache, Chocolate Heart,
Caramel Ice Cream

OR

PHILADELPHIA CHEESECAKE

Sour Cherry Compote,
Pistachio Ice cream

OR

APPLE CRUMBLE

Fuji Apples, Raisin,
Cinnamon, Vanilla Ice
Cream

(Upgrade from 4-course to 5-course: Additional charge of HKD 200* per guest)

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