



THE MURRAY

HONG KONG

A NICCOLO HOTEL

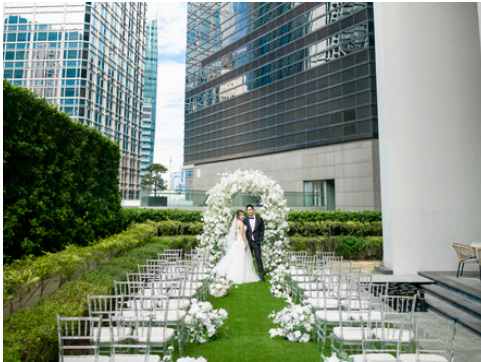
For wedding enquiries, please contact: T +852 3141 8668 E events.themurray@niccolohotels.com

THE MURRAY

HONG KONG

A NICCOLO HOTEL

THE MURRAY WEDDING COCKTAIL RECEPTION PACKAGE 2026 - 2027



Season's Cassia Package

(Available for events on Weekdays or within 4 months of booking)

Price: **HKD 66,000*** for up to 60 guests at The Tai Pan Terrace or 70 guests at The Arches (Additional guests at **HKD 760* per guest**)

with the following beverage inclusions:

- Selection of Canapés (3 pieces per guest) prepared by resident chefs
- Unlimited serving of soft drinks, fresh orange juice and beer for up to 2 hours



Cassia Package *(Available for events on Weekends Morning Session or within 8 months of booking)*

Price: **HKD 96,000*** for up to 60 guests at The Tai Pan Terrace or 70 guests at The Arches (Additional guests at **HKD 1,160* per guest**)

with the following beverage inclusions:

- Selection of Canapés (6 pieces per guest) prepared by resident chefs
- Unlimited serving of soft drinks, fresh orange juice and beer for up to 2 hours



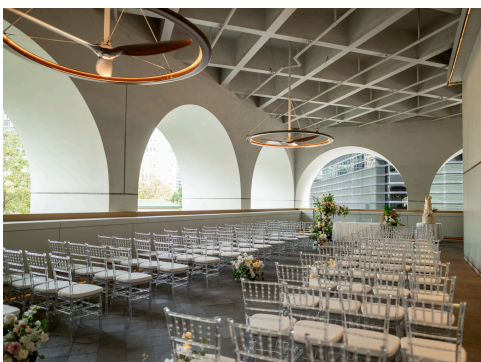
Couture Package

(Available for events within 12 months of booking)

Price: **HKD 126,000*** for up to 60 guests at The Tai Pan Terrace or 70 guests at The Arches (Additional guests at **HKD 1,560* per guest**)

with the following beverage inclusions:

- Selection of Canapés (8 pieces per guest) prepared by resident chefs
- Selection of One Premium Carving Station prepared by resident chefs at your choice
- Unlimited serving of soft drinks, fresh orange juice, beer and House white & red wine for up to 2 hours



Celebratory Package *(Available for All events in 2026 - 2027)*

Price: **HKD 156,000*** for up to 60 guests at The Tai Pan Terrace or 70 guests at The Arches (Additional guests at **HKD 1,860* per guest**)

with the following beverage inclusions:

- Selection of Canapés (10 pieces per guest) prepared by resident chefs
- Selection of Two Premium Carving Station prepared by resident chefs at your choice
- Unlimited serving of soft drinks, fresh orange juice, beer and House white & red & sparkling wine for up to 2 hours

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

Package is valid for wedding events held from now until 31 December 2026

(Except for the Celebratory Package, which is valid until December 31, 2027).

THE MURRAY

HONG KONG

A NICCOLO HOTEL



Host your Wedding Ceremony and/or Cocktail Reception on your special day with the above Wedding Cocktail Packages, which include the following exclusive privileges:

- A model cake for cutting ceremony
- Champagne toast for the wedding couple
- Parking for up to two vehicles (maximum three hours each)
- Use of audio system, including up to two microphones and music playing
- Use of bridal dressing room for six hours
- Preferential rates for extra guest rooms and suites
- Use of the event venue from 9 a.m. to 12 n.n. (Morning Session) or from 2 p.m. to 5 p.m. (Afternoon Session) or from 7 p.m. to 10 p.m. (Evening Session) *(Subject to the package or booking period)*

THE MURRAY

HONG KONG
—
A NICCOLO HOTEL

WEDDING COCKTAIL RECEPTION SELECTION OF CANAPÉS & CARVING STATION



Cold Selection – Seafood

- ❑ Spicy Tuna Tartare, Charcoal Mini Bun, Avocado
- ❑ Marinated Scallop, Brioche, Lemon Gel
- ❑ Dill Salmon Roll, Cream Cheese, Dill, Blini
- ❑ Poached Boston Lobster Tart, Tobiko
- ❑ Smoked Mackerel, Grape Fruit, Focaccia
- ❑ Crab Salad, Seaweed Chips, Ikura

Cold Selection – Meat

- ❑ Angus Beef Tartare, Brioche, Black Truffle
- ❑ Foie Gras Terrine, Cherry Jam, Pistachio
- ❑ Prosciutto di Parma, Compressed Cantaloupe Melon
- ❑ Marinated "Carne Salada" Carpaccio, Garlic Aioli
- ❑ Smoked Chicken Tart, Green Apple Salad
- ❑ Bresaola Roll, Asparagus Cream Cheese

Cold Selection – Vegetarian

- ❑ Lemon & Mascarpone Tart, Pumpkin Seed, Sun-Dry Tomato
- ❑ Japanese Eggs Salad, Spicy Mayo, Waffler Shell

Hot Selection – Seafood

- ❑ Thai Prawn, Wasabi, Tobiko
- ❑ Cod "Brandade" Croquette, Sriracha Aioli
- ❑ Seared Scallops, Saffron Emulsion, Crispy Shallot
- ❑ Mini Lobster Roll, Salmon Roe
- ❑ Shrimp Dumpling, Lobster Bisque

Hot Selection – Meat

- ❑ Korean Fried Chicken, Aioli Dip
- ❑ Angus Beef "Rossini" Bites, Foie Gras, Black Truffle
- ❑ Tonkatsu Sando, Katsu Sauce, Mustard
- ❑ Murray Mini Slider, Onion Relish, Parma Ham
- ❑ Chicken Satay, Peanuts Sauce

Hot Selection – Vegetarian

- ❑ Beetroot & Feta Arancini, Parmesan Fondue
- ❑ Mushroom Quiche, Stracciatella Foam
- ❑ Crispy Spring Roll, Sweet & Sour Sauce

For wedding enquiries, please contact: T +852 3141 8668 E events.themurray@niccolohotels.com

THE MURRAY

HONG KONG
—
A NICCOLO HOTEL

WEDDING COCKTAIL RECEPTION SELECTION OF CANAPÉS & CARVING STATION



Sweet Selection

- Blueberry Cheesecake
- Strawberry Tart
- Lemon Meringue Tart
- Raspberry Lamington
- Raspberry Macaroon
- Matcha Tart
- Dark Chocolate Profiteroles
- Opera

PREMIUM CARVING STATION

Premium Carving Station prepared by resident chef (your choice of any one or two stations from below depends on packages):

- Iberico Ham Station
- Roasted Beef Station
- Peking Duck Station

SUPPLEMENT ITEM

- ★ Additional one selection of canapés (Extra 1 piece per guest)
supplement charge at **HKD60* per guest**
- ★ Additional one Premium Carving Station supplement charge at **HKD300* per guest**
- ★ Additional unlimited serving of house red and white wines for up to 2 hours,
supplement charge at **HKD60* per guest**
- ★ Additional unlimited serving of house sparkling wines for up to 2 hours,
supplement charge at **HKD60* per guest**

For wedding enquiries, please contact: T +852 3141 8668 E events.themurray@niccolohotels.com