

ENCHANTING MEMORIES



The Murray Wedding Dinner 2024

The **Serendipity Menu** is available at HKD 16,288* for an Oriental Dinner Menu at the Niccolo Room, with the following inclusions:

- A one-night stay in an Explorer Suite on your wedding day
- Breakfast in bed for two
- Murray chauffeured limousine at your disposal for up to three hours
- Car parking for up to five vehicles (maximum five hours each with one overnight allocation)
- A five-pound fresh fruit cream cake for the wedding reception
- A five-tier model cake for cutting ceremony
- Sparkling wine toast for the wedding couple
- Corkage waived for up to two bottles of wine or liquor per table, upon selection of a Beverage Package
- Two head tables setting and show plates styled by Lane Crawford
- Your choice of table linen and seat covers from The Murray Collection
- An elegant floral centrepiece for each table
- Private mahjong room with Chinese tea service
- Use of up to two wireless microphones for speeches
- Bespoke programming of overhead Luminous Textile Panels to create the perfect mood and ambiance
- Use of LED wall as backdrop and Plasma screens for wedding presentations
- Preferential rates for extra guest rooms and suites, if required

Create more beautiful memories with our tailored privileges:

- 60 glasses of Murray Signature Mocktail as welcome drink
- Complimentary 8 sets of Murray invitation cards per table (excluding printing)
 - Murray Signature Guest Book as a souvenir of your special day
 - Exclusive access to hotel iconic areas for wedding photography



Opt for the **Rapture Menu**, available at HKD 17,288*, and enjoy all of the above privileges and the following additional inclusions:

- Upgrade to a Signature Suite on your wedding day
- Upgrade to a cupcake tower with 30 cupcakes to be served during the predinner cocktail

Opt for the **Joy Menu**, available at HKD 18,588*, and enjoy all of the above privileges and the following additional inclusions:

- A day-use Superior Room as bridal dressing room from 4 p.m. to 11p.m.
- Complimentary Murray Afternoon Tea for two guests (valid until your wedding day)

Opt for the **Bliss Menu**, available at HKD 20,988*, to enjoy all of the above privileges and the following additional inclusions:

- First Anniversary dinner at Popinjays for 2 guests
- First Anniversary stay in a N2 Grand Room for one night
- Spa Voucher valued at HKD 1,500 at Wellness at The Murray

Opt for the **Eternity Menu**, available at HKD 23,988*, to enjoy all of the above privileges and the following additional inclusions:

• Upgrade to Cotton Tree Suite or Park Suite on your wedding day



Wedding Beverage Package:

Starter package priced at HKD 3,300*, including unlimited serving of soft drinks, fresh orange juice, Nordaq water and beer for up to four hours.

Additional hours at HKD 600* per hour.

Basic package priced at HKD 3,600*, including unlimited serving of soft drinks, fresh orange juice, Nordaq water, beer and house wines for up to four hours. Additional hours at HKD 800* per hour.

Premium package priced at HKD 4,000*, including unlimited serving of soft drinks, fresh orange juice, Nordaq water, beer and a premium brand of house wines for up to four hours.

Additional hours at HKD 1,000* per hour.

Upon selection of the beverage package, supplement at HKD 1,900*, includes unlimited serving of house sparkling wine for up to four hours. Additional hours at HKD 450* per hour.

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 12 tables at the Niccolo Room.

Menus and Beverage Packages are for a table of 10 to 12 guests.

* All prices are subject to 10% service charge.

Rates and amenities are subject to change without prior notice.



SERENDIPITY

Whole Barbecued Suckling Pig 鸞鳳和鳴金豬全體

Sautéed Prawns with Caramelised Walnuts 琥珀合桃炒蝦球

Braised Bird's Nest Soup with Crabmeat and Egg White 西施蟹肉燴燕窩

Braised Whole Abalone (8 heads) with Superior Oyster Sauce 蠔皇原隻八頭鮑魚

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce 頭抽蔥油蒸東星斑

> Roasted Crispy Chicken with Fried Garlic and Chilli 避風塘炸子雞

Fried Rice with Scallops, Deep-Fried Conpoy and Vegetables 金瑤翡翠帶子炒飯

Braised E-Fu Noodles with Assorted Mushrooms in Abalone Sauce 鮑汁珍菌炆伊麵

Sweetened Red Bean Cream with Glutinous Rice Dumplings, Lotus Seeds, Lily Bulbs and Mandarin Peels 人月兩團圓紅豆沙湯丸,

> Chinese Petits Fours 良緣鴛鴦美點

HKD 16,288*

Menus and Beverage Packages are for a table of 10 to 12 guests.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

HONG KONG

A NICCOLO HOTEL

RAPTURE

Whole Barbecued Suckling Pig 鴻運年年金豬全體

Sautéed Pacific Clams with Cuttlefish and Vegetables 碧綠雪花炒桂花蚌

Braised Conpoy, Crabmeat, Bamboo Piths and Seasonal Vegetables 瑤柱蟹肉竹笙扒翡翠

Double-Boiled Silky Fowl with Fresh Ginseng and Goji Berries 鮮人參杞子燉竹絲雞

Braised Whole Abalone (8 heads) with Chinese Mushrooms in Abalone Sauce 鮑汁原隻八頭鮑魚扣花菇

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce 頭抽蔥油蒸東星班

Roasted Crispy Chicken with Garlic 金蒜脆皮雞

Braised Fried Rice with Seafood in Fujian Style 福建海皇飯

Fish Maw and Shrimp Wontons in Superior Soup 高湯花膠鮮蝦雲吞

Chilled Mango and Sago Cream with Pomelo 香芒楊枝甘露

Chinese Petits Fours 良緣鴛鴦美點

HKD 17,288*

Menus and Beverage Packages are for a table of 10 to 12 guests.

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Menus are subject to change without prior notice.

HONG KONG

A NICCOLO HOTEL

JOY

Whole Barbecued Suckling Pig 佳偶天成金豬全體

Sautéed and Deep-Fried Scallops with Asparagus and Lily Bulbs 百合蘆筍炒金銀帶子

Steamed Stuffed Crab Claw with Egg White and Broccoli 西施百花蒸釀蟹拑伴蘭花

Braised Whole Conpoy, Chinese Mushrooms and Seasonal Vegetables Filled in Marrow 花菇玉環瑤柱甫

Double-Boiled American Sea Whelks with Morel Mushrooms and Bamboo Piths 羊肚菌竹笙燉美國螺頭

Braised South African Abalone with Goose Webs in Abalone Sauce 鮑汁鵝掌扣南非鮑魚

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce 頭抽蔥油蒸東星斑

> Roasted Crispy Chicken with Sesame 古桐麻香雞

Fried Rice with Conpoy, Yunnan Ham and Egg White 金腿西施瑤柱炒絲苗

Sea Whelks and Pork Dumplings in Superior Soup 高湯螺片水餃

Double-Boiled Sweetened Papaya, Snow Fungus and Red Dates 萬壽果雪耳燉棗皇

Chinese Petits Fours 良緣鴛鴦美點

HKD 18,588*

Menus and Beverage Packages are for a table of 10 to 12 guests.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

HONG KONG

A NICCOLO HOTEL

BLISS

Whole Barbecued Suckling Pig 珠聯壁合金豬全體

Sautéed Tiger Prawns with Asparagus and Yu Fungus 蘆筍如意炒虎蝦球

Baked Crab Shell Stuffed with Lobster, Crabmeat and Cheese 芝士龍蝦蟹肉焗釀蟹蓋

Braised Whole Conpoy, Garlic and Sea Moss Filled in Marrow 發財多子瑤柱甫

Braised South African Whole Abalone with Whole South American Sea Cucumber 原條南美海參扣八頭南非鮑魚

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce 頭抽蔥油蒸東星斑

Roasted Crispy Chicken with Black Truffle Sauce 黑松露吊燒雞

Fried Rice with Crispy Conpoy and Seafood 金瑤海皇炒飯

Sakura Shrimp Wonton Soup with Vegetables 菜遠櫻花蝦雲吞

Coconut and Passion Fruit Cheese Cake 椰子熱情果芝士蛋糕

Petits Fours 西式美點

HKD 20,988*

Menus and Beverage Packages are for a table of 10 to 12 guests.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

HONG KONG

A NICCOLO HOTEL

ETERNITY

Whole Barbecued Suckling Pig 滿堂吉慶片皮豬

Sautéed Slices Sea Whelks and Prawns with Lily Bulbs and Yu fungus 百合如意炒響螺片蝦球

Baked Stuffed Crab Shell with Lobster and Crabmeat in Portuguese Sauce 葡汁龍蝦蟹肉釀蟹蓋

Braised American Asparagus with Yunnan Ham and Bamboo Pith Fungus 雲腿竹笙扒美國蘆筍

Double-Boiled with Fish Maw, Sea Whelks, Conpoy and Matsutake Mushrooms 響螺瑤柱松茸燉花膠

Braised Whole Abalone (6 heads) with Whole Kanto Sea Cucumber 原條關東遼參拼六頭南非鮑

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce 頭抽蔥油蒸東星斑

> Crispy Chicken with Goose Liver and Black Truffle 鵝肝松露脆皮雞

Fried Rice with Diced Wagyu Beef, Crabmeat, Crab Roe and Egg White 蟹籽西施蟹肉和牛粒炒飯

Pan-Fried Dumpling with Matsutake Mushrooms in Soup 高湯松茸菌炸粉果

Strawberry and Vanilla Mille-Feuille 士多啤梨雲呢拿千層酥

Petits Fours 西式美點

HKD 23,988*

Menus and Beverage Packages are for a table of 10 to 12 guests.

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Menus are subject to change without prior notice.





ENCHANTING MEMORIES



The Murray Wedding Dinner 2024

The **Western Set Dinner Menu** is available at HKD 1,530* per guest, and The **Wedding Buffet Dinner Menu** is available at HKD 1,610* per guest at the Niccolo Room, with the following inclusions:

- A one-night stay in Signature Suite on your wedding day
- Breakfast in bed for two
- Murray chauffeured limousine at your disposal for up to three hours
- Car parking for up to five vehicles (maximum five hours each with one overnight allocation)
- A cupcake tower with 30 cupcakes to be served during pre-dinner period
- A five-tier model cake for cutting ceremony
- Sparkling wine toast for the wedding couple
- Corkage waived for up to two bottles of wine or liquor per table, upon selection of a Beverage Package
- Two head tables setting and show plates styled by Lane Crawford
- Your choice of table linen and seat covers from The Murray Collection
- An elegant floral centrepiece for each table
- Use of up to two wireless microphones for speeches
- Bespoke programming of overhead Luminous Textile Panels to create the perfect mood and ambiance
- Use of LED wall as the backdrop and Plasma screens for wedding presentations
- Preferential rates for extra guest rooms and suites, if required

Create more beautiful memories with our tailored privileges:

- 60 glasses of Murray Signature Mocktail as welcome drink
- Complimentary 8 sets of Murray invitation cards per table (excluding printing)
 - A Murray Signature Guest Book as a souvenir for your special day
 - Exclusive access to hotel iconic area for wedding photography



Opt for the **Devotion Menu**, available at HKD 1,730* or **Unity Menu**, available at HKD 1,810*, and enjoy all of the above privileges, and the following additional inclusions:

- Exclusive access to rooftop bar and restaurant Popinjays for wedding photography, subject to availability
- Experience of Murray Signature Afternoon Tea for 2 guests (valid until your wedding day)

The above privileges require a minimum booking of 120 guests at the Niccolo Room.

* All prices are subject to 10% service charge.

Rates and amenities are subject to change without prior notice.



Wedding Beverage Package:

Starter package priced at HKD 330* per guest includes unlimited serving of soft drinks, fresh orange juice, Nordaq water and beer for up to four hours. Additional hours at HKD 60* per hour per guest.

Basic package priced at HKD 360* per guest includes unlimited serving of soft drinks, fresh orange juice, Nordaq water, beer and house wines for up to four hours. Additional hours at HKD 80* per hour per guest.

Premium package priced at HKD 400* per guest includes unlimited serving of soft drinks, fresh orange juice, Nordaq water, beer and a premium brand of house wines for up to four hours.

Additional hours at HKD 100* per hour per guest.

Upon selection of the beverage package, supplement at HKD 190*, includes unlimited serving of house sparkling wine for up to four hours.

Additional hours at HKD 45* per hour.

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 120 guests at the Niccolo Room.

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Rates and amenities are subject to change without prior notice.



HARMONY

Western Set Dinner

Starter

Heirloom Tomato, Mozzarella Di Bufala Pesto, Olive Oil Pearl, Edible Flowers

Soup

Lobster Bisque Sweet Pepper Stew, Fennel, Cognac

Main Course

Wagyu Beef Striploin
Truffle Whipped Potato, Grilled Vegetable, Truffles Jus

Dessert

Coconut Pavlova, Passion Fruit Curd Fresh Mango, Guava Coulis

The Murray Petits Fours

Freshly Brewed Illy Coffee or Selection of Teas

HKD 1,530*

Menus and Beverage Packages are for per guest.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

The above menu is valid for wedding events held from 1 January to 31 December 2024.



DEVOTION

Western Set Dinner

Starter

Foie Gras Terrine

Port Wine Jelly, Caramelized Figs, Duck Rillettes, Brioche

Soup

Oyster Chowder
Nueske bacon, Potatoes, Dill

Main Course

Roasted Filet of Beef Tenderloin

Grilled Asparagus, Butter Whipped Potato, Black Truffle Jus

Dessert

Berries and Basil Tart
Strawberry Gelee, Coconut Dacquoise

The Murray Petits Fours

Freshly Brewed Illy Coffee or Selection of Teas

HKD 1,730*

Menus and Beverage Packages are for per guest.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

The above menu is valid for wedding events held from 1 January to 31 December 2024.



TREASURE

Buffet Dinner

Chilled Selection

ASIAN

Cold Soba Noodles
Seaweed, Cucumber, Spring Onion and Bonito

WESTERN

Italian Tomato and Mozzarella Salad, Fresh Basil Leaves
Chicken and Mango Salad, White Balsamic Vinegar

SEAFOOD

Smoked Salmon
Peel & Eat Shrimp
Marinated abalone
Sea Snails
Mussels

Cocktail Sauce, Wasabi, Soy, Pickled Ginger

CURED MEAT

Charcuterie

Cornichons & Cocktail Onions



SALAD BAR WITH CONDIMENT AND DRESSING

Baby Romaine Arugula Frisee **Red Onions** Spinach Tomato Cucumber **Sweet Corn** Garbanzo Kidney Beans Cherries Olive Tapenade Crouton Walnut Flaxseed Anchovy Sunflower Seed

Caesar Dressing Ranch Dressing
Tomato vinaigrette Yuzu Dressing

CHEESE SELECTION

Camembert Comte Blue Cheese Goat Cheese

Complemented with: Walnuts Chutney Grapes Crudités Crackers

Hot Selection

ASIAN

Various Dim Sum

BBQ Selection (Pork, Chicken, Duck)
Steamed Garoupa, Spring onion, Ginger and Coriander
Satay Skewers, Peanut Sauce

WESTERN

Braised chicken with creamy mushroom sauce
Roasted Lamb Rack, Apple Chutney
Assorted Sausages
Sautéed Seasonal Vegetables
Truffle Mashed potatoes



SOUP

Wild Mushroom Cream

CURRY

Thai Seafood Currie and Coriander
Steamed Jasmine Rice

CARVING STATION

Roasted Pork Rack

Apple Chutney and Herbs Gravy

Slow-Roasted Grass Fed Australian Ribeye Mustard and Jus

Sweet Selection

Caramelised Banana Cake

Mandarin and Pistachio Verrines

Baked Lemon Tartlets

Chocolate Choux Puff

Tiramisù Swiss Roll

Raspberry and Vanilla Cheesecake

Chocolate Choux Puff

Seasonal Fresh Fruits

HKD 1,610*

The above menu requires a minimum booking of 50 guests at the Niccolo Room.

Menus and Beverage Packages are for per guest.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

The above menu is valid for wedding events held from 1 January to 31 December 2024.

HONG KONG

A NICCOLO HOTEL

UNITY

Buffet Dinner

Chilled Selection

ASIAN

Roasted Cajun Salmon, Couscous, Cucumber Sun-Dried Tomato

Seaweed, Cucumber, Spring Onion, Bonito
Thai Style Beef Salad

WESTERN

Greek Salad, Marinated Feta Cheese, Olive Oil
Italian Octopus Salad, Fennel, Lemon
Asparagus and Eggs, Parma Ham, Parmesan

CURED MEAT

Charcuterie

Cornichons & Cocktail Onions

SEAFOOD

Smoked Salmon

Peel & Eat Shrimp

Marinated abalone

Sea Snails

Mussels

Cocktail Sauce, Wasabi, Soy, Pickled Ginger

HONG KONG

A NICCOLO HOTEL

SALAD BAR WITH CONDIMENT AND DRESSING

Baby **Red Onions** Romaine Arugula Frisee Spinach Tomato Cucumber Sweet Corn Garbanzo Kidney Beans Cherries Flaxseed Olive Tapenade Crouton Walnut Anchovy Sunflower Seed

Caesar Dressing Ranch Dressing
Tomato vinaigrette Yuzu Dressing

CHEESE SELECTION

Camembert Comte Blue Cheese Goat Cheese

Complemented with: Walnuts Chutney Grapes Crudités Crackers

Hot Selection

ASIAN

Wok-Fried Pork Neck with Cabbage and Bamboo
BBQ Selection (Pork, Chicken, Duck)
Sweet and Sour Chicken
Various Dim Sum

WESTERN

Roasted Lamb Rack, Apple Chutney
Seared Duck Breast with Citrus Sauce
Grilled Seabass Filet and Lemon Butter Sauce
Assorted Sausages
Truffle Mash Potatoes

HONG KONG

A NICCOLO HOTEL

SOUP

Chicken and Corn Egg Drop Soup

Roasted Tomato Soup

CURRY

Thai Style Chicken Green Curry
Indian Style Vegetables
Steamed Jasmine Rice

CARVING STATION

Roasted Pork Rack

Apple Chutney and Herbs Gravy

USDA Prime Rib

Mustard and Jus

Sweet Selection

Tiramisù

Assorted French Macarons

Raspberry Tartlets

Mango Swiss Roll

Blueberry Cheesecake

Salted Caramel Chocolate Tartlet

Vanilla and Lemon Choux Puff

HKD 1,810*

The above menu requires a minimum booking of 50 guests at the Niccolo Room.

Menus and Beverage Packages are for per guest.

* All prices are subject to 10% service charge.

Menus are subject to change without prior notice.

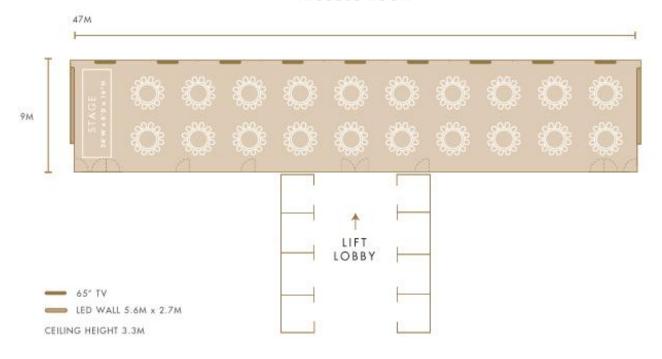
The above menu is valid for wedding events held from 1 January to 31 December 2024.

HONG KONG

A NICCOLO HOTEL

NICCOLO ROOM, LEVEL 25

NICCOLO ROOM



NICCOLO ROOM

