

THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

A NICCOLO HOTEL

22 COTTON TREE DRIVE, CENTRAL, HONG KONG SAR, CHINA T +852 3141 8888 NICCOLOHOTELS.COM

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Wedding Lunch & Dinner Package 2026 (Popinjays)

The **Popinjays Wedding 4-Course Set Lunch Menus** are available from **HKD1,350***,

The **Popinjays Wedding 4-Course Set Dinner Menus** are available from **HKD1,650***

Celebrate your special day at Popinjays with a minimum booking of 80 guests, enjoying our wedding set lunch and dinner menu, which includes the following exclusive privileges:

- (for Lunch) One-night stay in a N1 Deluxe Room prior to the wedding day /
(for Dinner) One-night stay in N2 Grand Room on your wedding day
- Car parking for up to three vehicles (maximum three hours each)
- A three-pound fresh fruit cream cake for the wedding reception
- Sparkling wine toast for the wedding couple
- Use of up to two wireless microphones for speeches
- Exclusive access to an iconic hotel area for wedding photography
- Preferential rates for extra guest rooms and suites, if required
- (Lunch) Use of the event venue from 10:00 a.m. to 3:30 p.m. inclusive of setup and dismantle /
(Dinner) Use of the event venue from 5:00 p.m. to 11:30 p.m. inclusive of setup and dismantle
- (Lunch) Supplement special rate at HKD 68,000 net for 2-hour usage the Restaurant Terrace for Morning Wedding Ceremony within event period/
(Dinner) Supplement special rate at HKD 88,000 net for 2-hour usage the Restaurant Terrace for Afternoon Wedding Ceremony within event period

Wedding Free-Flow Beverage Packages 2026 (Popinjays)

Scarlet Package priced at HKD530* per guest for 2 hours,

- Includes two options of freshly squeezed juices, soft drinks and mineral water.
- Extra hour HKD 100* per guest.

Parrot Package priced at HKD900* per guest for 2 hours,

- Includes sparkling wine, house white and red wines, beer, two options of freshly squeezed juices, soft drinks and mineral water.
- Extra hour HKD 150* per guest.

Peacock Package priced at HKD1,200* per guest for 2 hours,

- Includes Ruinart Brut champagne, selected Australian white and red wines, beer, two options of freshly squeezed juices, soft drinks and mineral water.
- Special add on: HKD300* per guest for 2 hours for two spirits or two cocktails.
- Extra hour HKD450* per guest.

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WEDDING SET LUNCHEON

BLISSFUL BEGINNINGS

Appetizer

VITELLO

Roasted Veal Loin, Parmesan Emulsion,
Veal Jus, Puffed Fregola

Middle

RISOTTO

Porcini Aquerello Risotto, Mascarpone,
Braised Cepes Mushroom, Black Truffle
(V)

Main

BRANZINO

Roasted Seabass, Tomato Coulis,
Braised Leek and Salty Fingers
or

CONTROFILETTO

M3 Wagyu Striploin,
Black Truffle Mashed Potatoes,
Baby Broccolini, Beef Jus

Dessert

TIRAMISU

Ristretto & mascarpone cream,
crunchy hazelnut, espresso Ice cream

HKD1,350*

DIVINE DELIGHTS

Appetizer

POLIPO

Roasted Octopus,
Lobster Bisque Reduction, Turnip
Tops, Crispy Leek

Middle

RAVIOLI

Short Rib Ravioli, Parmigiano
Reggiano, Braised Sauce,
Crystalized sage

Main

DENTICE ROSSO

Red Snapper, Braised Endives,
Beurre Blanc, Salmon Egg,
Salicornia

or

FILETTO

M3 Wagyu Tenderloin,
Herbs Mashed Potatoes,
Roasted Asparagus, Black Truffle

Dessert

PANNACOTTA

Pear Compote, Chocolate
Ganache

HKD1,650*

Menus and Beverage Packages are for per guest.

* All prices are in Hong Kong Dollars (HKD) and 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 2026.

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WEDDING SET DINNER

CLASSIC CHARM

Appetizer

CAPELANTE

Seared Hokkaido Scallop, Pumpkin,
Ginger and Chives, Sea Fennel

Middle

RISOTTO ALL'ANATRA

Saffron Acquerello Risotto, Braised
French Duck Ragu and Lemon

Main

DENTICE

Baked Toothfish,
Bagnacauda Sauce,
Taggiasca Olives and Baby Spinach
or

CONTROFILETTO

M5 Wagyu Striploin, Braised Baby Gem
Lettuce, Black Truffle Mashed Potatoes,
Beef Jus

Dessert

BABA

Baba Sponge, Berries compote,
Chantilly, Strawberry Sorbet

ELEVATED DELIGHT

Appetizer

TARTARE

Fassona Beef Tartare, Egg yolk,
Amur Caviar, Crispy Fregola

Middle

RAVIOLO AL GRANCHIO

Alaskan Crab Raviolo,
Lemon and Salmon Egg Emulsion,
Sea Asparagus

Main

MERLUZZO NERO

Roasted Black Cod, Charred Leek
and Porcini Mushrooms
or

FILETTO

M5 Wagyu Tenderloin,
Roasted Artichokes,
Artichoke Puree', Black Truffle

Dessert

POPINJAYS' TIRAMISU

Ristretto & Mascarpone Cream,
Crunchy Hazelnut,
Ristretto Ice Cream

TIMELESS ELEGANCE

Appetizer

SCAMPI

Seared Norwegian Langoustine,
White Asparagus, Lemon Gel,
Nasturtium

Middle

RISOTTO ALL'ASTICE

Lobster Acquerello Risotto,
Mascarpone, Asparagus
and Lobster Ragout

Main

MERLUZZO NERO

Baked Black Cod,
Cauliflower Puree',
Sea Asparagus, Amur Caviar
or

FILETTO

M5 Wagyu Tenderloin, Mashed
Potatoes, Morelles, Foie Gras, Black
Truffle

Dessert

TORTA AL LIMONE

Lemon & Lime Tart, Limocello
Sorbetto

HKD1,650*

HKD1,750*

HKD1,850*

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