

THE MURRAY
HONG KONG
—
A NICCOLO HOTEL

The Murray Garden Wedding Package 2026



The Murray Garden Wedding Ceremony with Lunch Packages with the following inclusions.

- Car parking for up to two vehicles (maximum five hours each)
- Preferential rates for extra guest rooms and suites
- Privatization Fee for the venues of both Wedding Ceremony and Lunch Reception
A Murray signature welcome cocktail /mocktail for each guest serving 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 MURRAY

HONG KONG

A NICCOLO HOTEL

Garden Wedding Ceremony at The Lawn (GL) with Lunch at Garden Lounge Package is available at **HKD 66,000*** for up to **30 guests** (Additional guest at HKD 1,380* per guest.) with the following inclusions.

- Usage of The Lawn (Garden Lounge side) as Wedding Ceremony venue and Garden Lounge as Lunch Reception venue from **11:30 a.m. to 2:30 p.m.** (Total 3 hrs.)
- **3-Course Set Lunch** served from 12:30 p.m. to 2:00 p.m.
(Note: Attached sample menu for your reference. Finalised menu will be shared closer to the event date.)
- **Two-hour Free-flow Beverage** includes unlimited serving of beers, orange and soft drinks for up to two hours.

~~~~~ OR ~~~~~

**Garden Wedding Ceremony at The Tai Pan Terrace with Lunch at The Tai Pan Package** is available at **HKD 156,000\*** for up to **50 guests** (Additional guest at HKD 1,560\* 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 serve as Welcome Canapés serving before Ceremony
- Usage of The Tai Pan Terrace as Wedding Ceremony venue from 10 a.m. to 12 p.m. (**Supplement charge at HKD 10,000 net for changing venue to The Arches**)
- Usage of The Tai Pan as Lunch Reception venue from 12 p.m. to 2 p.m.
- Usage of Garden Lounge as Lunch Reception venue (Extended part) from 12 p.m. to 2 p.m. (**Requires a minimum booking of 90 guests**)
- **Western 3-Course Set / Semi Buffet Lunch** served from 12:00 p.m. to 2:00 p.m.  
(Note: Attached sample menu for your 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.

For enquiries or reservations, please contact our team of Events Specialists at (852) 3141 8668 or via [events.themurray@niccolohotels.com](mailto:events.themurray@niccolohotels.com).

\* 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.

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## GARDEN LOUNGE

### 3 - COURSE SET LUNCH MENU

#### **Appetizer**

Nicoise Salad

OR

Chicken Ceaser Salad

\*\*\*

#### **MAIN COURSE**

Salmon Red Curry with Rice

OR

Hainanese Chicken with Rice

\*\*\*

#### **DESSERT**

Rhubarb & Strawberry Vanilla Mousse

OR

Berries Pavlova

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## THE TAI PAN

### 3 - COURSE WESTERN SET LUNCH MENU

#### Appetizer

##### TIGER PRAWNS

"Caesar", Endive, Apple, Dill, Avocado, Parmesan Cheese

Or

##### STEAK TARTARE

Japanese Egg Yolk, Capers , Garlic Sourdough

\*\*\*

#### MAIN COURSE

##### NORVEGIAN SALMON

Lyonnaise Potato, Cherry Tomato, Saffron Sauce

Or

##### IBERICO PORK

Grilled Pork Loin, Mustard Mash Potatoes, Radicchio, Rosemary Sauce

\*\*\*

#### DESSERT

##### CHOCOLATE BROWNIE

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

Or

##### APPLE CRUMBLE

Fuji Apples, Raisin, Cinnamon, Vanilla Ice Cream

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## THE TAI PAN & GARDEN LOUNGE

### Semi Buffet Lunch Menu

#### **ANTIPASTI**

Selection of International Cheese on Cold Cuts

Assorted salad with condiments (V)

Asian Cold Dishes

#### **SEAFOOD ON ICE**

Abalone, Snow Crab Leg, NZ Mussels, Oyster,

Clams, Scallop [C] [SS]

#### **SOUP**

Wild Mushroom Soup (V)

Assorted Bread & Butter (V)

#### **CARVING STATION**

Peking duck with pancake and condiments [M]

Cantonese BBQ Pork Belly [D]

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## HOT APPETIZER

Egg Fried Noodles, Shitake and Greens [V]

Chongqing Chicken

Wok Fried Prawn [SS][C]

Sauté Clam, Chorizo and Tomato [SS] [C][D]

## MAIN COURSES (please choose one)

### ROASTED SEABASS

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

Or

### GRILLED HANGER STEAK

Green Asparagus, Grain Mustard Mash, Foie Gras Sauce

Or

### GNOCCHI

Wild Mushroom and Truffle Ragout, Ricotta Salata

## DESSERT COUNTER [V]

Chestnut Tart [N]

Raspberry Chocolate Log Cake

Lemon & Almond Mousse Cake

Mini Apple Crumble Tart

Berries Panna Cotta

Dark Chocolate Cheesecake

Mini Pecan Pie [N]

Coconut & Mango Lamington

Fresh Fruit Plate

Ice Cream & Sorbet Cup