

THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

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The Murray Moonlight Wedding Dinner 2025-26

The **Moonlight Wedding Dinner Package**

at **The Tai Pan Terrace** is available at **HKD 162,800*** for up to **50 guests**, or

at **The Arches** is available at **HKD 192,800*** for up to **70 guests**.

Additional guest at HKD 2,000* per guest.

- Buffet Dinner served from 7:30 p.m.
- Unlimited serving of soft drinks, fresh orange juice, NORDAQ water, beer and house white, red and sparkling wines for up to 4 hours
- A one-night stay in N2 Grand Room on your wedding day including breakfast in bed for two
- Car parking for up to three vehicles (maximum five hours each with one overnight allocation)
- A five-tier model cake for cutting ceremony
- Sparkling wine toast for the wedding couple
- **Decorative lighting (for The Tai Pan Terrace only)**
- Elegant floral centrepieces
- Use of audio system, including up to two microphones and music playing with self-arranged laptop
- Preferential rates for extra guest rooms and suites, if required
- Exclusive access to hotel iconic area for wedding photography
- Use of the event venue from 7:00 p.m. to 11:00 p.m.

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 50 guests at The Tai Pan Terrace or 70 guests at The Arches

* 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 now until 31 December 2026.

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BUFFET DINNER MENU

SEAFOOD ON ICE

Boston Lobster, Mussels, Prawn, Clam, Snow Crab, Oysters, Smoked Salmon, Octopus
Ceviche, Hamachi Tataki
Lemon Wedge, Tabasco, Mignonette, Cocktail Sauce

SALAD BAR

Romaine Hearts, Frisee, Arugula, Lolla Rossa, Red Radish, Carrot, Baby Cucumber
Condiments and Dressings

ANTIPASTI

Premium European Cheese & Cold Cuts

Served With Pickles, Condiments & Jam

Veal Tonne'

Slow Cooked Veal, Tuna Sauce, Capers

Salade Niçoise

Seared Tuna, French Bean, Quail Eggs

Greek Salad (V)

Compressed Watermelon, Feta Cheese, Taggiasca Olives, Mint

Caprese Salad (V)

Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto

SOUP

Rich Lobster Bisque, Tarragon

International Bread Selection

HOT BUFFET

Spicy Lemon Prawn, Cous Cous
Pan-Fried Atlantic Seabass, Cauliflower, Sauce Vierge
Roasted Chicken Leg, Ratatouille, Gremolata
Grilled Pork Neck, Lemon Grass, Coriander, Sweet & Sour Cabbage
Spinach & Ricotta Ravioli, Tomato Emulsion, Eggplant (V)
Olive Mash Potatoes (V)
Wild Mushroom & Cassoulet (V)
Wok Fried ' Seasonal Vegetables (V)

CARVING STATION

Roasted Prime Ribs
Australian Lamb Rack
Variety of Sauce and Dressing

DESSERT

Raspberry Cheesecake
Tiramisu
70% Chocolate Truffle Cake
Taro Coconut Panna Cotta
Lemon Meringue Tart
Mango Napoleon
Strawberry Choux
Sliced Seasonal Fruit

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Menus are subject to change without prior notice.

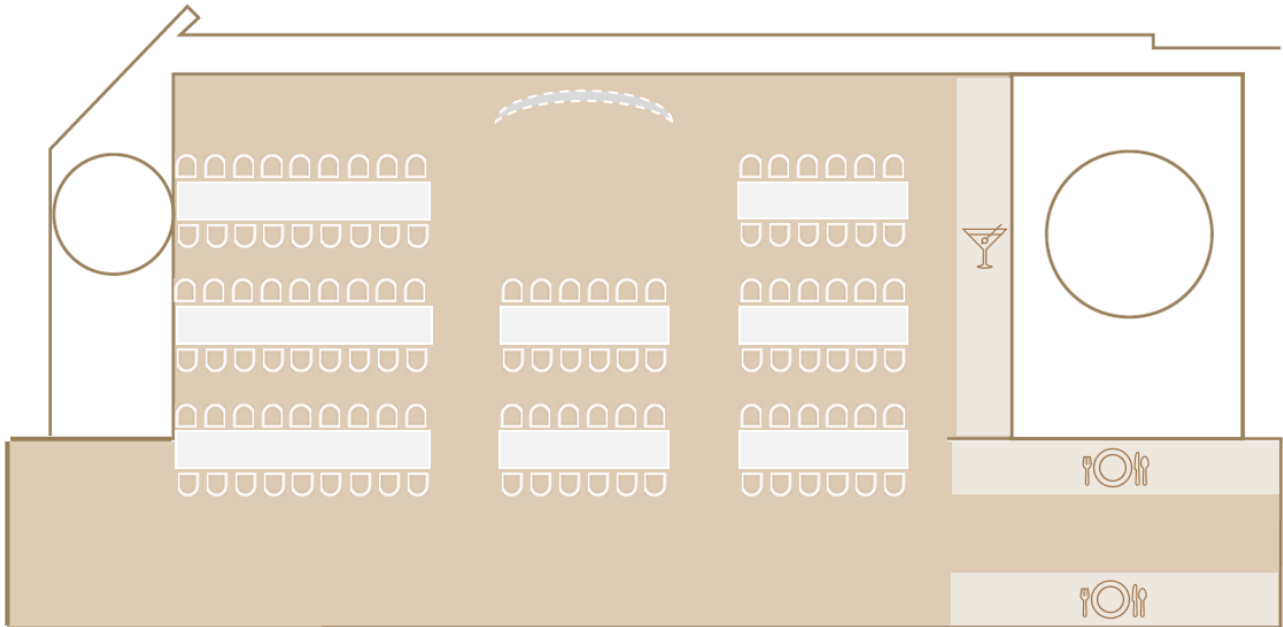
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THE TAI PAN TERRACE, GARDEN LEVEL



THE ARCHES, LEVEL 1

