

THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

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Weddings at The Murray, Hong Kong 2022

The **Serendipity Menu** is available at HKD15,588* 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
- HKD500 In-Room Dining credit to be enjoyed during the wedding day
- 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
- 10% Discount on selected spa treatments at Wellness at The Murray

Create more beautiful memories with our tailored privileges:

- 60 glasses of Murray Signature Mocktail as welcome drink
- Murray Signature Guest Book as a souvenir of your special day
- Exclusive access to hotel iconic areas for wedding photography
 - Invitation to The Murray Historical Tour

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Opt for the **Rapture Menu**, available at HKD 16,588*, 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 pre-dinner cocktail
- Complimentary tasting of the wedding dinner menu for up to six guests

Opt for the **Joy Menu**, available at HKD 17,988*, and enjoy all of the above privileges and the following additional inclusions:

- Exclusive access to Popinjays rooftop terrace for wedding photography
- Complimentary Murray Afternoon Tea for two guests (valid until your wedding day)

Opt for the **Bliss Menu**, available at HKD 20,188*, 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 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 23,688*, to enjoy all of the above privileges and the following additional inclusions:

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

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Wedding Beverage Package:

Starter package priced at HKD 2,980*, including unlimited serving of soft drinks, fresh orange juice, mineral water and beer for up to four hours.

Additional hours at HKD 450* per hour.

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

Additional hours at HKD 500* per hour.

Premium package priced at HKD 3,900*, including unlimited serving of soft drinks, fresh orange juice, mineral water, beer and a premium brand of house wines for up to four hours.

Additional hours at HKD 650* 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 in Hong Kong Dollars (HKD) and subject to 10% service charge.

Rates and amenities are subject to change without prior notice.

The above packages are valid for wedding events held from 1 January to 31 December 2022.

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

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

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 15,588*

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

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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

Crispy Shrimp Toast with Yunnan Ham
金腿懷舊蝦多士

Braised Conpoy, Crabmeat, Bamboo Piths and Seasonal Vegetables
瑤柱蟹肉竹筍扒翡翠

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
頭抽蔥油蒸東星斑

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 16,588*

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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
西施百花蒸釀蟹钳伴蘭花

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
羊肚菌竹筍燉美國螺頭

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 17,988*

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BLISS

Whole Barbecued Suckling Pig
珠聯璧合金豬全體

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

Double-Boiled Fish Maw, Sea Whelks and Blaze Mushrooms
姬松茸螺頭燉花膠

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 20,188*

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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
雲腿竹筍扒美國蘆筍

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 23,688*

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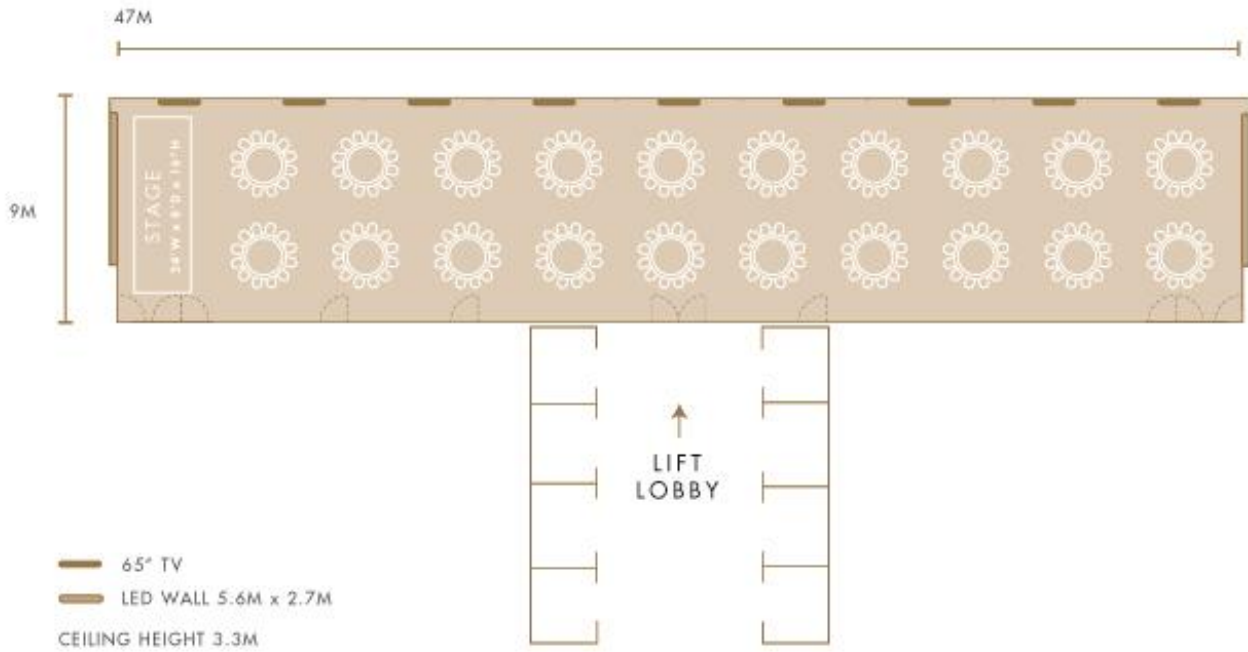
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NICCOLO ROOM, LEVEL 25

NICCOLO ROOM



NICCOLO ROOM

