

# THE MURRAY

HONG KONG

## SEASON OF LOVE



A NICCOLO HOTEL

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

# THE MURRAY

HONG KONG

## Weddings at The Murray, Hong Kong

The **Serendipity Menu**, is available at \$14,888\* for an Oriental 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
- \$500 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 (five-hour maximum each with one overnight allocation)
- A five-pound fresh fruit cream cake for the wedding reception
- A five-tier model cake for cutting ceremony
- Two head tables setting and show plates styled by Lane Crawford
- A choice of table linen and seat covers from The Murray Collection
- An elegant floral centrepiece for each table
- Champagne toast for the bridal couple
- Corkage waived for up to two bottles of wine or liquor per table, upon selection of a Beverage package
- Private mahjong room with Chinese tea service
- Use of up to two wireless microphones for speeches and toasts
- Bespoke programming of overhead Luminous Textile Panels to create the perfect mood and ambiance
- Use of LED wall as backdrop and Plasma screens with multi-media player for wedding presentations
- Preferential rates for extra guest rooms and suites, if required

### With Compliments from The Murray, Hong Kong:

- 60 glasses of Murray Signature Mocktail as welcome drink
- Murray Signature Guest Book as a souvenir of your special day

The above menus require a minimum booking of 15 tables at the Niccolo Room.

Menu 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 package price is valid for wedding events held from 1 January to 31 December 2020.

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Opt for either the **Rapture Menu**, available at \$15,888\* or **Joy Menu**, available at \$17,288\*, and enjoy all of the above privileges, and the following additional inclusions:

- Upgrade to a Signature Suite for the stay on your wedding day
- Upgrade to an eight-pound fresh fruit cream cake for the wedding reception
- Complimentary tasting of the wedding dinner menu for up to six guests

Select either the **Bliss Menu**, available at \$18,888\* or **Eternity Menu** available at \$20,888\*, to enjoy with all of the above privileges and the following exclusive inclusions:

- First Anniversary stay in a Grand Room for one night
- Gift Voucher valued at \$1,500 for the Spa at The Murray

## Wedding Beverage Package:

Starter package priced at \$2,980\*, includes unlimited serving of soft drinks, fresh orange juice and beer for up to four hours.

Additional hours at \$450\* per hour.

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

Additional hours at \$500\* per hour.

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

Additional hours at \$650\* per hour.

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).

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## SERENDIPITY

Whole Barbecued Suckling Pig

鸞鳳和鳴金豬全體

Sautéed Prawns and Pacific Clams with Seasonal Vegetables and Lily Bulbs

錦繡百合桂花蚌炒蝦球

Braised Sea Cucumber with Chinese Mushrooms and Seasonal Vegetables

翡翠花菇扣海參

Braised Bird's Nest Soup with Shredded Chicken and Bamboo Piths

竹笙雞絲燴燕窩

Steamed Red Spotted Garoupa with Spring Onion and Superior Soya Sauce

頭抽蔥油蒸東星斑

Roasted Crispy Chicken

當紅脆皮炸子雞

Fried Rice with Scallops, Yunnan Ham and Asparagus

金腿露笋帶子炒絲苗

Braised E-Fu Noodles with Conpoy and Enoki Mushrooms

瑤柱金菇炆伊麵

Sweetened Red Bean Cream with Glutinous Rice Dumplings,

Lotus Seeds, Lily Bulbs and Mandarin Peels

蓮子百合陳皮紅豆沙湯丸

Chinese Petits Fours

良緣鴛鴦美點

\$14,888\*

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## RAPTURE

Whole Barbecued Suckling Pig

鴻運年年金豬全體

Sautéed Pacific Clams and Coral Clams with Wild Mushrooms and Seasonal Vegetables

碧綠山珍炒雙蚌

Pan-Fried Stuffed Scallop and Black Truffle with Citrus Lime Salad

黑松露百花煎釀帶子伴柚子青檸沙律

Braised Bird's Nest Soup with Conpoy and Shredded Chicken

瑤柱雞絲燴燕窩

Braised Whole Abalone (Eight Heads) with Goose Webs in Superior Oyster Sauce

蠔皇原隻八頭湯鮑扣玉掌

Braised Fish Maw, Crabmeat and Seasonal Vegetables

花膠蟹肉扒菜苗

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce

頭抽蔥油蒸東星斑

Roasted Crispy Chicken with Garlic

生燒脆皮蒜香雞

Steamed Fried Rice with Sea Cucumber Wrapped in Lotus Leaf

古法飄香海參荷葉飯

Shrimp Wontons in Superior Soup

高湯鮮蝦雲吞

Chilled Mango and Sago Cream with Pomelo

香芒楊枝甘露

Chinese Petits Fours

良緣鴛鴦美點

\$15,888\*

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## JOY

Whole Barbecued Suckling Pig  
佳偶天成金豬全體

Sautéed Scallops with Seasonal Vegetables in XO Chili Sauce  
XO 醬碧綠炒帶子

Crispy Crab Claws Accompanied with Green Salad in Sesame Sauce  
百花釀蟹柑伴日本胡麻醬田園沙律

Double-Boiled Sea Whelks, Conpoy, Morel Mushrooms,  
Fresh Chinese Yam and Goji Berries  
羊肚菌鮮淮山杞子燉瑤柱響螺

Braised Crabmeat, Bamboo Piths and Seasonal Vegetables  
竹笙蟹肉扒翡翠

Braised Whole Abalone (Six Heads) with Chinese Mushrooms in Superior Oyster Sauce  
蠔皇原隻六頭湯鮑扣花菇

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

Roasted Crispy Chicken with Sesame  
生燒脆皮芝麻雞

Fried Rice with Shrimps, Yunnan Ham and Egg White  
金腿西施蝦仁炒絲苗

Fish Maw, Shrimp and Pork Dumplings with Vegetables in Superior Soup  
高湯菜遠花膠水餃

Double-Boiled Aloe, Almonds, Snow Fungus and Red Dates  
蘆薈南北杏雪耳燉棗皇

Chinese Petits Fours  
良緣鴛鴦美點

\$17,288\*

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## BLISS

Whole Barbecued Suckling Pig

珠聯璧合金豬全體

Sautéed Scallops and Pacific Clams with Caramelised Walnuts and Seasonal Vegetables

琥珀碧綠炒澳帶桂花蚌

Deep-fried Shrimps with Green Salad in Balsamic Vinegar

千絲鳳尾蝦伴意大利黑醋沙律

Braised Crab Meat, Yunnan Ham, Egg White and Seasonal Vegetables

金腿西施蟹肉扒翡翠

Double-Boiled Fish Maw, Conpoy, Matsutake Mushroom and Bamboo Piths

松茸竹笙花膠燉瑤柱

Braised Whole Abalone (Six Heads) with Sea Cucumber

原汁六頭湯鮑扣海參

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

黑松露脆皮燒雞

Fried Rice with Seafood, Pine Nuts and Vegetables

松子海皇翡翠炒飯

Cherry Shrimp Wonton with Vegetables in Soup

高湯菜遠櫻花蝦小雲吞

Double-Boiled Papaya with Red Dates, Lotus Seeds and Snow Fungus

紅蓮雪耳萬壽果

Chinese Petits Fours

良緣鴛鴦美點

\$18,888\*

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## ETERNITY

Whole Barbecued Suckling Pig  
滿堂吉慶片皮豬

Wok-Fried Prawns with Elm Fungus and Roasted Yunnan Ham  
如意吉祥炒蝦球伴燒雲腿

Baked Crab Shell with Cheese  
芝士焗釀蟹蓋

Braised Stuffed Conpoy with Garlic and Seasonal Vegetables  
翡翠多子玉環瑤柱甫

Double-Boiled with Fish Maw, Sea Whelks, Morel Mushrooms and Bamboo Piths  
羊肚菌竹笙響螺燉花膠

Braised Whole Abalone (Six Heads) with Sea Cucumber  
原汁六頭湯鮑扣關東遼參

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

Smoked Chicken with Long Jin Tea  
龍井煙燻脆皮雞

Steamed Fried Rice Wrapped in Lotus Leaf  
古法飄香荷葉飯

Pork Dumpling with Matsutake Mushroom in Soup  
高湯松茸菌香小籠包

Double-Boiled Bird's Nest with Snow Fungus and Papaya  
銀耳萬壽果燉燕窩

Chinese Petits Fours  
南北美點雙輝映

\$20,888\*

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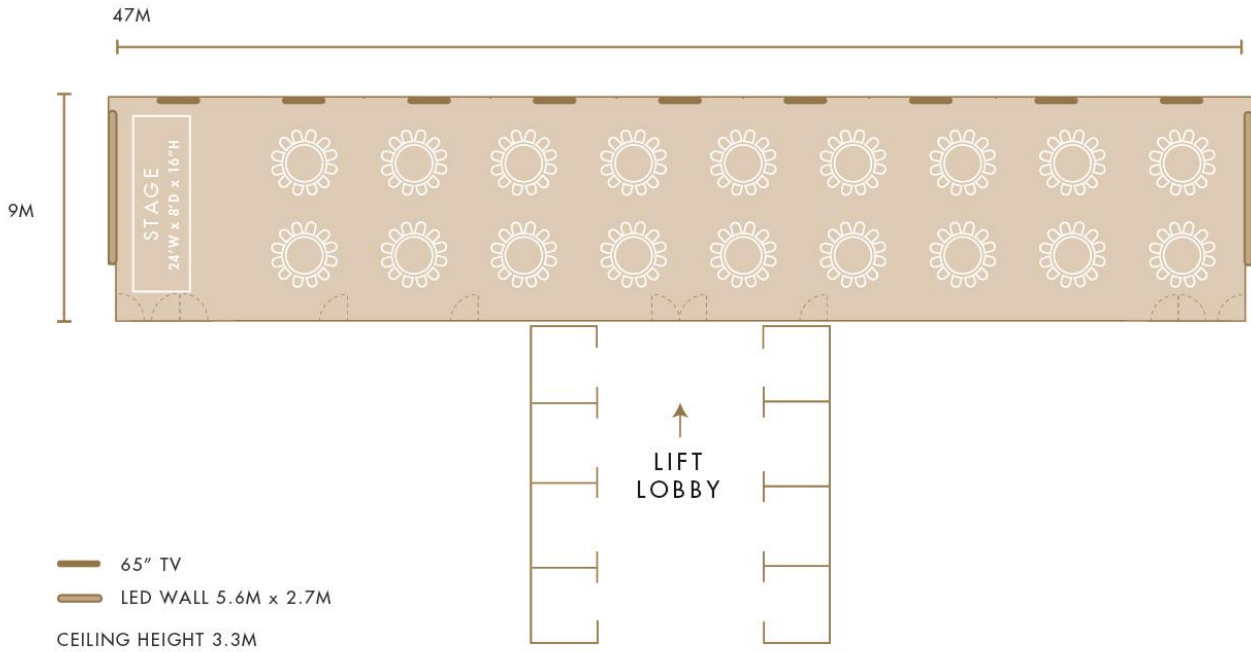


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## NICCOLO ROOM, LEVEL 25

### NICCOLO ROOM



### NICCOLO ROOM

