

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

Wedding at The Murray, Hong Kong 2021

The **Serendipity Menu**, is available at \$15,288* 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
- \$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 (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
- 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
- A pair of champagne flutes for toasting by wedding 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
- 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

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 privileges require a minimum booking of 15 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 2021.

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Opt for either the **Rapture Menu**, available at \$16,288* or **Joy Menu**, available at \$17,688*, 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 \$19,888* or **Eternity Menu** available at \$23,388*, to enjoy with all of the above privileges and the following exclusive inclusions:

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

Wedding Beverage Package:

Starter package priced at \$2,980*, includes unlimited serving of soft drinks, fresh orange juice, mineral water 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 brand 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.

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SERENDIPITY

Whole Barbecued Suckling Pig

鸞鳳和鳴金豬全體

Sautéed Prawns with Macadamia Nuts, Lily Bulbs and Seasonal Vegetables

夏果百合炒蝦球

Braised Whole Abalone with Superior Oyster Sauce

蠔皇原隻鮑魚

Braised Bird's Nest Soup with Crabmeat and Yunnan Ham

金腿蟹肉燴燕窩

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce

頭抽蔥油蒸東星斑

Roasted Crispy Chicken

當紅脆皮炸子雞

Fried Rice with Scallops, Asparagus and Egg White

蛋白露笋帶子炒絲苗

Braised E-Fu Noodles with Enoki Mushrooms in Abalone Sauce

鮑汁金菇炆伊麵

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

\$15,288*

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RAPTURE

Whole Barbecued Suckling Pig

鴻運年年金豬全體

Sautéed Pacific Clams and Coral Clams with
Caramelised Walnuts and Seasonal Vegetables

碧綠琥珀炒雙蚌

Crispy Shrimp Toast with Crabmeat and Yunnan Ham

金腿蟹肉蝦多士

Double-Boiled Sea Whelk with Fresh Ginseng and Goji Berries

鮮人參杞子燉螺頭

Braised Whole Abalone with Chinese Mushrooms in Superior Oyster Sauce

蠔皇原隻湯鮑扣花菇

Braised Conpoy, Bamboo Piths and Seasonal Vegetables

瑤柱竹筴扒翡翠

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

Fried Rice with Seafood in XO Chili Sauce

XO 醬海皇炒飯

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

\$16,288*

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JOY

Whole Barbecued Suckling Pig

佳偶天成金豬全體

Sautéed and Deep-Fried Scallops with Asparagus in XO Chili Sauce

XO 醬露笋炒金銀帶子

Steamed Stuffed Crab Claw with Broccoli in Superior Broth

上湯蒸釀百花蟹钳伴玉蘭

Double-Boiled Sea Whelk with Cordyceps and Bamboo Piths

蟲草花竹筍燉響螺

Braised Whole Conpoy Filled in Marrow with Garlic and Seasonal Vegetables

多子玉環瑤柱甫

Braised Whole Abalone with Sea Cucumber in Superior Oyster Sauce

蠔皇原隻湯鮑扣海參

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce

頭抽蔥油蒸東星斑

Roasted Crispy Chicken with Sesame

生燒脆皮芝麻雞

Fried Rice with Conpoy, Yunnan Ham and Egg White

金腿西施瑤柱炒絲苗

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

\$17,688*

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BLISS

Whole Barbecued Suckling Pig

珠聯璧合金豬全體

Sautéed Tiger Prawns with Roasted Yunnan Ham

美國露笋虎蝦球伴燒雲腿

Baked Crab Shell Stuffed with Alaskan Crabmeat and Cheese

芝士阿拉斯加蟹肉焗釀蟹蓋

Braised Conpoy with Garlic and Seasonal Vegetables

翡翠多子瑤柱甫

Double-Boiled Fish Maw, Sea Whelks and Morel Mushrooms

羊肚菌螺頭燉花膠

Braised Whole Abalone with Sea Cucumber

原汁湯鮑扣海參

Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce

頭抽蔥油蒸東星斑

Smoked Chicken with Long Jiang Tea

龍井煙燻雞

Fried Rice with Seafood and Cod Roe

明太子海皇炒飯

Braised E-Fu Noodles with Conpoy and Shrimp Roe

蝦籽瑤柱炆伊麵

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

\$19,888*

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ETERNITY

Whole Barbecued Suckling Pig
滿堂吉慶片皮豬

Wok-Fried Lobster with Yu Fungus and Kale
如意蘭度龍蝦球

Baked Stuffed Sea Whelks with Diced Abalone in Portuguese Sauce
葡汁鮑粒焗釀響螺

Asparagus Roll with Bamboo Piths and Crab Roe
蟹皇竹筍露筍卷

Double-Boiled with Fish Maw, Sea Whelks, Conpoy and Matsutake Mushrooms
響螺瑤柱松茸燉花膠

Braised Whole Abalone with Sea Cucumber
原汁湯鮑扣關東遼參

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

Crispy Chicken with Goose Liver and Black Truffle
鵝肝松露脆皮雞

Fried Rice with Alaskan Crabmeat with Fried Conpoy and Egg White
金瑤西施阿拉斯加蟹肉炒飯

Pan-Fried Dumpling with Matsutake Mushrooms in Soup
高湯松茸菌香煎粉果

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

\$23,388*

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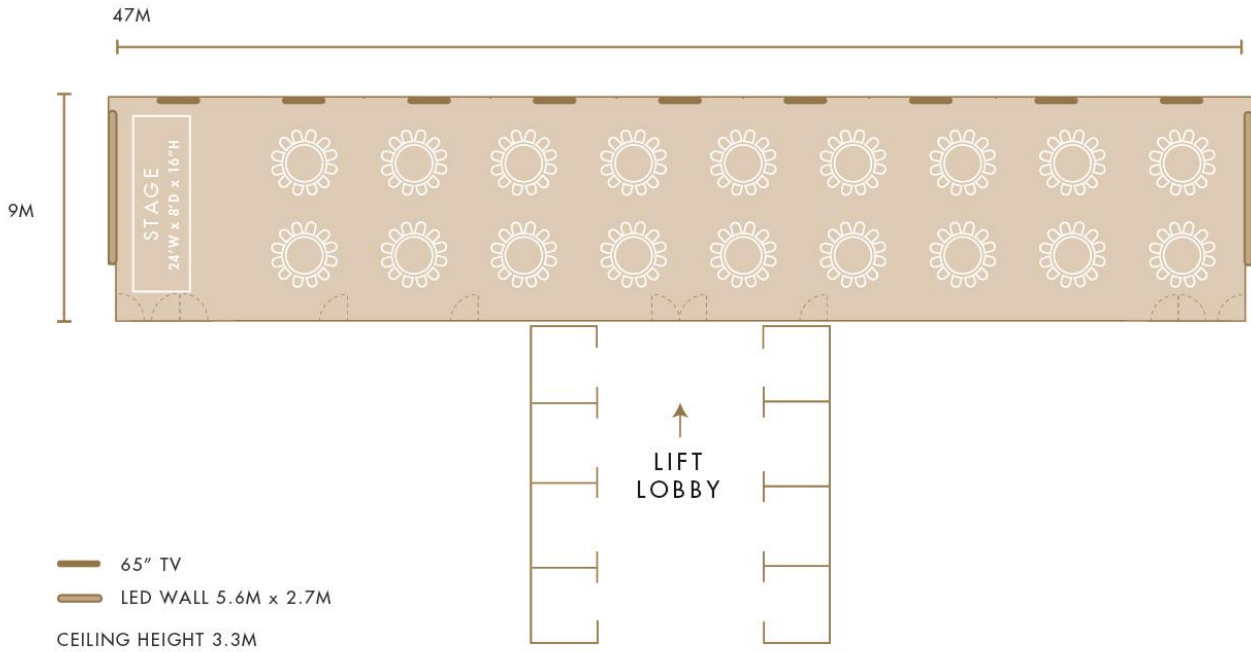
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NICCOLO ROOM, LEVEL 25

NICCOLO ROOM



NICCOLO ROOM

