



CHINESE DINNER

CONRAD *weddings*

## WEDDING DINNER



### INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Chinese set menu			
One-night accommodation with in-room breakfast for two	Deluxe Room	Executive Peak View Suite	Executive Harbour View Suite
Bridal cake for cake cutting ceremony	3-tier	6-tier	6-tier
Chauffeured hotel limousine (Mercedes Benz S350) for 3 hours on wedding day			
Fresh fruit cream cake	3-lbs	6-lbs	8-lbs
Fresh floral centerpiece for dining tables and reception			
Free corkage for one bottle of self-brought alcohol per table			
Classy backdrop for Grand Ballroom or Foyer bearing the name of Bride and Groom			
Complimentary car parking spaces on event day from 4pm onwards		6 vehicles	8 vehicles
Wedding stationeries including invitation cards, signing book, table menus			
Wedding menu tasting for 6 guests			
Dining voucher for first wedding anniversary dinner in any of the hotel's fine dining restaurants		HK\$1,200	HK\$1,800
Hilton Honors wedding incentive points			

#### TERMS & CONDITIONS

- Due to unforeseeable market price fluctuations and availability, Conrad Hong Kong reserves the right to alter the wedding menu prices and items without prior notice.
- Menu price will be applied per full table regardless whether all seats are being taken up
- For vegetarian and other dietary requirements, please contact Wedding Planner for alternatives.
- The above package is only valid for wedding banquets to be held between 25 January 2020 and 31 December 2020.



Photo is for reference only

**CAMELLIA**

鴻運乳豬全體  
Roasted crispy whole suckling pig

百花炸蟹鉗  
Deep-fried fresh crab claws stuffed with shrimp mousse

蜜桃仁醬爆帶子蝦球  
Sautéed fresh king prawns and scallops with walnuts

金瑤翡翠菇  
Stewed mushrooms and vegetables with conpoy

竹筴海鮮羹  
Braised seafood broth with bamboo piths

碧綠蠔皇北菇原隻湯鮑魚  
Whole abalone with seasonal greens and Chinese mushroom in oyster sauce

清蒸老虎斑  
Steamed fresh marbled garoupa

當紅炸子雞  
Deep-fried crispy chicken

鮑汁鱈魚雞粒飯  
Fried rice with dried cuttlefish and diced chicken in abalone sauce

蝦子炆伊麵  
Braised e-fu noodles with shrimp roes

海底椰圓肉紅棗茶  
Double-boiled sea coconuts, dried longan and red dates

美點雙輝映  
Petit fours

**PLUMERIA**

鴻運乳豬全體  
Roasted crispy whole suckling pig

海鮮焗牛油果  
Baked avocado with assorted seafood

肘子菜膽燉花膠  
Double-boiled wild mushrooms, Yunnan ham and fish maw

碧綠蠔皇北菇原隻湯鮑魚  
Whole abalone with seasonal greens and Chinese mushroom in oyster sauce

清蒸東星斑  
Steamed fresh spotted garoupa

蒜茸砵酒焗一品燒雞  
Roasted chicken with garlic & port wine

金葉庭炒飯  
Fried rice in Golden Leaf style

瑤柱金菇炆伊麵  
Braised e-fu noodles with enoki mushrooms and conpoy

蛋白杏仁茶  
Sweetened almond with egg white

美點雙輝映  
Petit fours

**HK\$15,800**

plus 10% service charge per table of 12 guests

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## MENU

### HYDRANGEA

鴻運乳豬全體

Roasted crispy whole suckling pig

焗釀鮮蟹蓋

Baked fresh crab shell

黃金蝦伴翡翠帶子

Stir-fried scallops with vegetables and prawns coated with salted egg yolk

雪花玉環瑤柱甫

Braised whole conpoy stuffed in vegetable marrow and fish maw

海鮮竹笙燕窩羹

Bird's nest broth with seafood & bamboo piths

碧綠蠔皇蹄筋原隻湯鮑魚

Whole abalone with pork tendon seasonal greens in oyster sauce

清蒸老虎斑

Steamed fresh marbled garoupa

金牌鹽焗雞

Baked chicken in rock salt

瑤柱蛋白炒飯

Fried rice with egg white and conpoy

上湯水餃生麵

Egg noodles with shrimp dumplings in superior soup

富貴長春露

Double-boiled almonds, egg white, dried longan & red dates with crystal sugar

美點雙輝映

Petit fours

### BEGONIA

鴻運乳豬全體

Roasted crispy whole suckling pig

鮮鮑焗釀響螺

Baked fresh sea whelks with abalone

淮山杞子花膠燉響螺

Double boiled sea whelks with fish maw with medlars

碧綠蠔皇海參原隻湯鮑魚

Whole abalone and sea cucumber with seasonal greens in oyster sauce

清蒸東星斑

Steamed spotted garoupa

南乳香燒雞

Roasted crispy chicken served with preserved bean curd sauce

錦繡鴛鴦炒飯

Fried rice with shredded chicken in tomato with cream sauce

上湯煎粉果

Pan-fried shrimp dumpling served in superior soup

蓮子合桃露湯丸

Sweetened walnut cream with lotus seeds and rice dumplings

美點雙輝映

Petit fours

**HK\$17,500**

plus 10% service charge per table of 12 guests



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## BEVERAGE FOR WEDDING DINNER



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BEVERAGE INCLUSION	PRICE PER TABLE
<p><b>Package A</b> Unlimited supply of soft drinks, fresh orange juice, mineral water and beers</p>	<p>HK\$3,080 Extra Hour at HK\$480</p>
<p><b>Package B</b> Unlimited supply of soft drinks, fresh orange juice, mineral water, beers, house white and red wine</p>	<p>HK\$3,280 Extra Hour at HK\$650</p>
<p><b>Package C</b> Unlimited supply of soft drinks, fresh orange juice, sparkling juice, mineral water, beers, house white and red wine - 5 bottles of Marsuret 'IL Soller' Prosecco Superiore, Extra Dry, N.V will be offered for pre-dinner cocktail</p>	<p>HK\$3,860 Extra Hour at HK\$800</p>
<p><b><u>House Wine Selection</u></b> Two Ocean Sauvignon Blanc, South Africa 2018 Two Ocean Shiraz, South Africa 2018</p> <p><b><u>Premium Wine Selection</u></b> Jean- Marc Brocard, AOC Chablis 1er Cru Chardonnay, France 2015 Castell'in Villa Chianti Classco Sangiovese, Italy 2012</p>	<p><b>Supplement charge</b> HK\$600 Extra Hour at HK\$65</p>

\* Corkage fee will be waived for all self-brought in alcohol if any beverage package option is confirmed

\* All pricing is quoted per table of 12 people and subject to 10% service charge

\* Package is based on 4 hours during dinner

CONRAD®  
HONG KONG

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