



CHINESE DINNER - SUMMER
(APRIL / JUNE / JULY / AUGUST)

CONRAD *weddings*

WEDDING DINNER (SUMMER)



INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Chinese set menu			
Unlimited supply of soft drinks, orange juice, mineral water and beer for maximum 4 hours			
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 April, June, July and August 2020.

DINNER MENU (SUMMER)



Photo is for reference only

CAMELLIA

鴻運乳豬全體
Roasted crispy whole suckling pig

百花炸蟹拑
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

碧綠蠔皇原隻湯鮑魚
Whole abalone with seasonal greens in oyster sauce

清蒸鮮龍躉
Steamed fresh giant grouper

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

腿絲上湯生麵
Egg noodles shredded Yunnan ham in superior soup

蛋白杏仁茶
Sweetened almond with egg white

美點雙輝映
Petit fours

PLUMERIA

鴻運乳豬全體
Roasted crispy whole suckling pig

鮮鮑焗釀響螺
Baked fresh sea whelks with abalone

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

清蒸老虎斑
Steamed Fresh Marbled Garoupa

蒜茸碎酒焗一品燒雞
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

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

美點雙輝映
Petit fours

HK\$15,800

plus 10% service charge per table of 12 guests
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DINNER MENU (SUMMER)

HYDRANGEA

- 鴻運乳豬全體
Roasted crispy whole suckling pig
- 海鮮焗釀牛油果
Baked Avocado with Assorted Seafood
- 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
- 淮山杞子燉響螺
Double boiled sea whelks with medlars
- 碧綠蠔皇原隻湯鮑魚
Whole abalone with 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
- 海鮮竹笙燕窩羹
Braised bird's nest soup with seafood & bamboo piths
- 碧綠蠔皇原隻湯鮑魚
Whole abalone with seasonal greens in oyster sauce
- 清蒸東星斑
Steamed fresh 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 in chicken essence
- 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 (SUMMER)



HOUSE WINE SELECTION

Two Ocean Sauvignon Blanc, South Africa 2018

Two Ocean Shiraz, South Africa 2018

PREMIUM WINE SELECTION

Jean- Marc Brocard, AOC Chablis 1er Cru Chardonnay, France 2015

Castell'in Villa Chianti Classco Sangiovese, Italy 2012

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

* Supplement charge at HK\$600nett per table of 12 people for unlimited supply of house red and white wine or HK\$800nett per table of 12 people for unlimited supply of premium house red and white wine, maximum 3 hours

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CONRAD®
HONG KONG

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