



Alfresco-style Wedding Reception

For those who want to celebrate their special day with an outdoor experience, JW Marriott Hotel Hong Kong's Pool Lounge on the 7th floor offers an attractive venue with scenic mountain views and lush greenery backdrop for a wedding cocktail, engagement party, and even a solemnisation ceremony for up to 80 persons.

We offer a selection of cocktail menus, starting from **HK\$788** per person, inclusive of unlimited serving of house wine, chilled orange juice, soft drinks and house beer for 2 consecutive hours.

ADDITIONAL BENEFITS

5-tier elegant display wedding cake for cake-cutting ceremony

Exquisitely designed invitation cards

5-lb wedding cake

Floral decoration for cocktail tables

1 bottle of house Champagne for toasting

Complimentary valet parking service for up to 2 vehicles

Day-use of bridal dressing room from 12.00 pm to 6.00 pm

Preferential room rates for guests who wish to stay at the hotel

**For more information or to book,
please contact our Event Booking Centre at +852.2841.3838
or email: jwmarriott.hk@marriotthotels.com**



Cocktail

MENU A

COLD CANAPÉS

Smoked Loch Duart Salmon with Keta Caviar, Dill and Horseradish
Soft Shell Crab and Mango California Roll
Chicken Liver Parfait with Plum Chutney and Brioche
Cured Duck Breast with 5 Spice and Cherry
Semi Dried Tomato with Burrata, Black Olive and Baby Basil

HOT CANAPÉS

Scottish Cod Fish Finger with Minted Pea Purée
Salt and Pepper Squid with Lime and Ink Mayonnaise
Chicken Karaage with Kimchi Mayonnaise
Braised Lamb Shoulder Shepard's Pie with Montgomery Cheddar
Homemade Cantonese Vegetable Spring Rolls with Sweet Chili Dip

SWEET TREATS

Valrhona Chocolate and Earl Grey Fudge
Cinnamon Doughnuts with Apple and Vanilla Purée
70% Chocolate and Mint Brownie
Passion Fruit and Guava Cheese Cake

HK\$788
per person

· Seasonal ingredients on the menu may be subject to change, depending on the availability.
JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value.
· All prices are subject to 10% service charge.



Cocktail

MENU B

COLD CANAPÉS

Hokkaido Scallop Tartar with Caviar and Soy
Poached Lobster with Mango and Baby Coriander
Brixham Crab with Yuzu Jelly and Heritage Tomato
Pressed Wicks Manor Pork with Granny Smith Apple and Sage
Tenderloin of Angus Beef with Onion Purée and Crispy Shallot
English Asparagus with Quail's Eggs and Black Truffle

HOT CANAPÉS

Smoked Loch Duart Salmon and Watercress Tartlets
Clam Popcorn with Salted Egg Yolk, Lemon and Chilli
King Prawn Wrapped in Kataifi Pastry with Coconut and Pistachio
Ox Cheek Bon Bons with Miso Mayonnaise
English Peas with Iberico Ham and Mint
Pumpkin Arancini with Parmesan and Sage

SWEET TREATS

Wild Strawberry and Basil Eton Mess with Black Pepper Meringue
Warm Rhubarb and Ginger Crumble
Matcha Green Tea Cake with Raspberry and White Chocolate
Valrhona Chocolate and Passion Fruit Lollipops
Lemon Verbena Mousse with Blackberry and Wood Sorrel

HK\$918
per person

· Seasonal ingredients on the menu may be subject to change, depending on the availability.
JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value.
· All prices are subject to 10% service charge.



Live Cooking Station Menu

In addition to your selected cocktail menu, you may wish to enhance your food choices for your guests to include the following dishes from our popular Fish Bar's "live cooking station menu". Our chefs will be on site at your party to prepare these delicious creations for your guests.

Pulled Pork Station

Slow Braised Pork Shoulder with Red Cabbage Slaw and Kimchi Mayonnaise in a Brioche Bun

HK\$48 per person

Spanish Station

Hand Carved Pâté Negra Iberico Ham
Spanish Meats, Iberico Chorizo, Salchichón and Lomo
Spanish Cheeses, Manchego, Monte Enebro and Picos Blue
Gordal Olives, Salted Marcona Almonds
Char Grilled Bread with Spanish Olive Oil

HK\$58 per person

Scottish Smoked Salmon and Caviar Station

Loch Duart Smoked Salmon
Keta, Avruga and Sevruga Caviar
Buckwheat Blinis, Rye Bread, Crème Fraîche and Traditional Accompaniments

HK\$58 per person

Sushi and Sashimi Station

Selection of Nigiri, Sashimi and Sushi Maki Rolls
with Wasabi, Pickled Ginger and Soy Sauce

HK\$68 per person

Smoked Beef Brisket Station

24-Hour Smoked Beef Brisket with Pepper Jack Cheese,
Pickled Jalapeño and Onion Jam in a Brioche Bun
with a Choice of Hot or BBQ Sauce

HK\$48 per person

Peking Duck

Spring Onion, Cucumber, Red Chili, Hoisin Dip and Chinese Pancakes

HK\$800 per duck

(25 servings)

· Seasonal ingredients on the menu may be subject to change, depending on the availability.
JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value.
· All prices are subject to 10% service charge.