



Perfect Beginnings

Exquisite Chinese dinner menus, starting from HK\$15,288 per table of 12 persons (Minimum 15 tables), inclusive of a host of additional complimentary benefits to make your special day even more memorable.

ON YOUR WEDDING NIGHT

- Overnight stay in an elegantly appointed bridal suite, with in-room late night supper on the wedding night and breakfast for 2 on the following morning
- Honeymoon amenities including a welcome fruit basket and a bottle of Champagne

FOR YOUR WEDDING

- 8-lb specially designed wedding cake
- 5-tier elegant display wedding cake for cake-cutting ceremony
- · 1 bottle of house Champagne for toasting
- Complimentary Chinese tea to be served during pre-dinner cocktail
- Extensive selection of table linen and chair covers
- Splendid floral decoration for reception and dining tables
- Choice of deluxe centrepiece arrangements for 2 head tables
- Complimentary menu tasting for 6 persons at Man Ho Chinese Restaurant (Minimum 35 tables)
- Special rates available for LED wall backdrop packages

FOR YOUR WEDDING

- Private mahjong room
- Guest signature book and exquisitely designed invitation cards and menus
- Mercedes-Benz S-Class chauffeur-driven bridal limousine service for 3 consecutive hours
- · Complimentary valet parking service
- 2 Club Marriott Membership cards to enjoy special Food & Beverage discounts for l year at JW Marriott Hotel Hong Kong
- 20% discount on final bill for Baby's Full Moon Dinner or 100-Day Baby Celebration Package
- Preferential room rates for guests who wish to stay at the hotel
- Upgrade to the spectacular duplex Presidential Suite at an exclusive rate of HK\$28,888
- An elegant souvenir of a pair of JW Wedding chocolates for each guest

WHAT'S MORE!

60,000 Marriott Bonvoy Points to redeem up to 2 complimentary nights for your honeymoon at selected Marriott brand hotels worldwide



BEVERAGE PACKAGE

Standard Package 1

(Soft drinks, chilled orange juice and house beer) 4 Hours (Per Table): **HK\$3,188** Additional Hour (Per Table): **HK\$280**

Standard Package 2

(Soft drinks, chilled orange juice, house beer and house wine) 4 Hours (Per Table) : **HK\$3,588** Additional Hour (Per Table) : **HK\$380**

Premium Package

(Soft drinks, chilled orange juice, house beer and premium wine) 4 Hours (Per Table): **HK\$3,988** Additional Hour (Per Table): **HK\$480**

WINE SELECTION

House White Wine: De Bortoli Chardonnay, Australia

House Red Wine: De Bortoli Shiraz Cabernet, Australia Premium White Wine: Painter Bridge Chardonnay, California

Michel Lynch Bordeaux Classic Sauvignon Blanc, France

Premium Red Wine: Painter Bridge Cabernet Sauvignon, California

Michel Lynch Bordeaux Classic Merlot, France

CORKAGE (PER 750 ML BOTTLE)

Wine / Champagne: HK\$150 nett per bottle
Liquor: HK\$250 nett per bottle

ADDITIONAL BENEFITS

Free corkage for self-brought-in liquor and wine upon purchase of any beverage package above

Special discount on wine and Champagne purchases



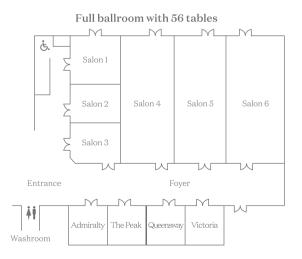
ADDITIONAL BENEFITS (OPTIONAL)

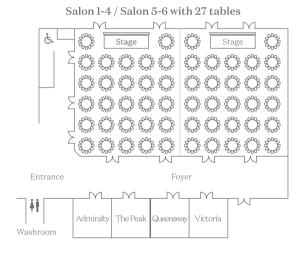
- 1 set of Annie G. Chan's professional makeup brush set with an advance deposit payment for Annie G. Chan's bridal service
- HK\$2,000 off on Premium Package by Free Concept
- HK\$3,000 off on any photography service with a spending of HK\$30,000 or above by Johnny Productions, Videography and Photography
- Complimentary designated backdrop by VA VA Décor Flower
- 1-hour consultation service by Image Director, plus HK\$1,000 off on tuxedo rental service with a minimum spending of HK\$4,000, or on-site measurement service with a minimum spending of HK\$10,000 of tuxedo tailor-made service by MODE Wedding Tuxedo
- Complimentary bridal gown consultation by Noel Chu Atelier

- HK\$2,500 off on Premium Decoration Package or one complimentary candy table decoration with 5 candy items (valued at HK\$6,800) with a minimum spending of HK\$50,000 by Only Mine Design & Decoration
- HK\$1,000 discount on a 3-hour booking of classical piano trio and HK\$2,000 discount on a 3-hour booking of 3- or 4-piece jazz-pop band with vocal by Orpheus Music
- Complimentary printed welcome board (1 version) or LED wall still image (2 versions), and wedding red packets (50 pieces) by Simply Grand Production
- 2 complimentary Hayley Paige Occasions bridesmaid gowns upon a minimum spending of HK\$50,000 on a bridal gown at Trinity Bridal
- Free wedding planner consultation service for l hour (valued at HK\$5,000) by The Theme Wedding

FLOOR PLAN

Reception Capacity: 1,100 Banquet Capacity: 672







珊瑚婚宴菜譜 Coral Wedding **DINNER MENU**

鸞鳳和鳴脆金豬 Roasted Whole Suckling Pig

香檳汁焗釀蟹蓋 Baked Crab Shell with Champange Sauce

杞子瑪卡燉竹絲雞 Double-boiled Silkie Chicken Soup with Medlar and Maca

蠔皇原隻鮑魚 Braised Whole Abalone with Vegetables in Oyster Sauce

> 清蒸老虎斑 Steamed Tiger Garoupa

當紅炸子雞 Deep-fried Crispy Chicken

X.O.醬牛鬆炒飯 Fried Rice with Minced Beef in X.O. Chili Sauce

鮑汁炆粗麵 Stewed Noodles with Abalone Sauce

百年好合紅豆沙 Sweetened Red Bean Cream with Lily Bulbs

> 萬豪迎美點 Chinese Petits Fours

每席12位 由港幣 \$15,288 起 HK\$15,288 per table of 12 persons



瑩月婚宴菜譜 Moonstone Wedding

鴻運乳豬全體 Roasted Whole Suckling Pig

櫻花蝦百花炸蟹鉗 Deep-fried Crab Claw Coated with Shrimp Mousse and Sakura Shrimp

X.O.醬桂花蚌炒蝦球 Sautéed Osmanthus Mussels and Prawns with Vegetables in X.O. Chili Sauce

雲腿絲竹笙扒時蔬 Braised Seasonal Vegetables with Shredded Yunnan Ham and Bamboo Fungus

雪棗杞子燉花膠響螺湯 Double-boiled Sea Whelk Soup with Fish Maw, Red Dates and Medlar

蠔皇原隻鮑魚 Braised Whole Abalone with Vegetables in Oyster Sauce

> 清蒸老虎斑 Steamed Tiger Garoupa

金沙蒜花脆燒雞 Deep-fried Crispy Chicken with Garlic

萬豪炒飯 Fried Rice with Shrimp, Barbecued Pork, Roasted Duck and Vegetables

> 蝦籽乾燒伊麵 Braised E-Fu Noodles with Shrimp Roe

合桃露湯圓 Sweetened Walnut Cream with Dumplings

> 萬豪迎美點 Chinese Petits Fours

每席12位 由港幣 \$15,988 起 HK\$15,988 per table of 12 persons

[·] 菜譜上的食材供應有可能受季節因素影響,香港JW萬豪酒店保留最終決定權以更換價值相約之食材。 · 價錢需另收取加一服務費

[·] 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



瑰寶婚宴菜譜

迎喜乳豬全體 Roasted Whole Suckling Pig

海皇焗釀牛油果 Baked Avocado Stuffed with Seafood

夏果螺片炒蝦球 Sautéed Prawns with Sliced Sea Whelk, Macadamia Nuts and Vegetables

> 瑤柱扒鴛鴦蔬 Braised Vegetables with Conpoy

紅燒蟹肉燕窩羹 Braised Bird's Nest Soup with Crab Meat

蠔皇原隻鮑魚 Braised Whole Abalone with Vegetables in Oyster Sauce

> 清蒸東星斑 Steamed Spotted Garoupa

> 當紅炸子雞 Deep-fried Crispy Chicken

松露黑豚肉炒絲苗 Fried Rice with Miyazaki Pork in Truffle Sauce

X.O.醬蔥香撈雲吞 Shrimp Wontons with X.O. Chili Sauce and Spring Onion

蛋白杏仁茶 Sweetened Almond Cream with Egg White

> 萬豪迎美點 Chinese Petits Fours

每席12位 由港幣 \$17,988 起 HK\$17,988 per table of 12 persons



翡翠婚宴菜譜 Emerald Wedding **DINNER MENU**

鴻運乳豬全體 Roasted Whole Suckling Pig

阿拉斯加蟹肉焗釀蟹蓋 Baked Crab Shell with Alaskan Crab Meat

琥珀蘆筍玉帶子 Sautéed Scallops with Asparagus and Walnuts

翡翠玉環瑤柱甫 Braised Whole Conpoy Filled in Marrow

瑪卡花膠螺頭燉竹絲雞 Double-boiled Silkie Chicken Soup with Fish Maw, Sea Whelk and Maca

> 蠔皇原隻鮑魚 Braised Whole Abalone with Vegetables in Oyster Sauce

> > 清蒸東星斑 Steamed Spotted Garoupa

芝麻鹽焗雞 Baked Chicken with Rock Salt and Sesame

萬豪鮑汁荷葉飯 Fried Rice with Seafood, Roasted Duck, Shrimp, Crab Meat, Diced Mushroom and Conpoy in Abalone Sauce, Wrapped in Lotus Leaf

> 甫魚蟹肉伊麵 Braised E-Fu Noodles with Crab Meat and Dried Flatfish

蓮子百合燉海底椰 Double-boiled Sea Coconut with Lotus Seeds and Lily Bulbs

> 萬豪迎美點 Chinese Petits Fours

每席12位 由港幣 \$19,988 起 HK\$19,988 per table of 12 persons

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閃鑽婚宴菜譜 Diamond Wedding

鸞鳳和鳴脆金豬 Roasted Whole Suckling Pig

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

> 金影碧綠龍蝦球 Sautéed Lobster with Vegetables

喜迎多子金柱甫 Braised Whole Conpoy with Sea Moss, Garlic and Vegetables

松茸響螺燉海中寶 Double-boiled Fish Maw and Sea Cucumber Soup with Matsutake and Sea Whelk

> 麒麟柚皮原隻鮑魚 Braised Whole Abalone with Pomelo Peel in Oyster Sauce

> > 清蒸東星斑 Steamed Spotted Garoupa

摩利珍菌脆燒雞 Deep-fried Crispy Chicken with Morel Mushrooms

原籠荷香阿拉斯加蟹肉飯 Fried Rice with Alaskan Crab Meat, Wrapped in Lotus Leaf and Served in Bamboo Basket

> 高湯煎粉果 Deep-fried Shrimp Dumplings in Supreme Soup

燕液瓊脂露 Chilled Superior Bird's Nest in Coconut Cream

> 萬豪迎美點 Chinese Petits Fours

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