



Wedding Bliss Package

We offer a selection of delicious Western dinner menus to delight your guests, with packages starting from **HK\$1,168** per person. For a minimum of 150 persons, we will also include a host of additional complimentary benefits to make your wedding celebration extra special.

BEVERAGE PACKAGE

- Starting from HK\$328 per person with unlimited serving of chilled orange juice, soft drinks and house beer for 4 consecutive hours
- At a supplement charge of HK\$60 per person, house red and white wines will be included

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

FOR YOUR WEDDING

- Private mahjong room
- Special rates available for LED wall backdrop packages
- 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 1 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

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

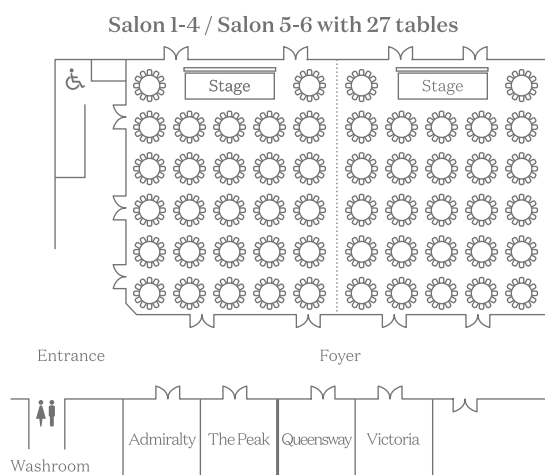
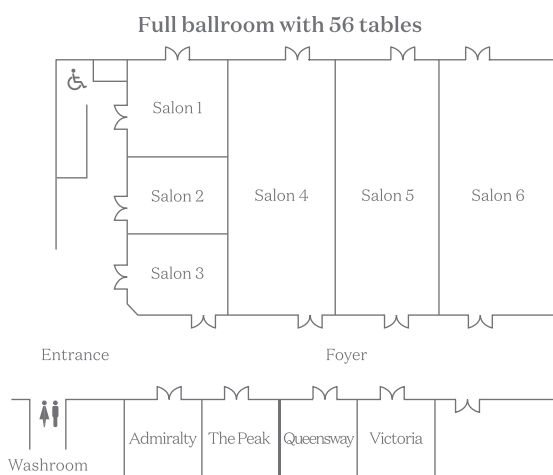


ADDITIONAL BENEFITS (OPTIONAL)

- 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 1 hour (valued at HK\$5,000) by The Theme Wedding

FLOOR PLAN

Reception Capacity: 1,100 Banquet Capacity: 672



• Packages are valid from now until 31 December 2020 • Function space is subject to availability • Offers are not valid in conjunction with other promotions, offers or discounts
 • A minimum guaranteed revenue applies to all functions in the JW Marriott Ballroom • Prices are subject to 10% service charge unless otherwise stated
 • The Hotel reserves the right to alter, terminate and / or amend the terms & conditions of the offers at any time
 • The Hotel will not be responsible for notifying the wedding client of any such changes



Western Set Dinner

MENU A

SOUP

New Forest Mushroom Tea
Aged Parmesan, Perigord Truffle

APPETISER

Cornish Crab with White Radish
Nashi Pear, Coriander, Pink Grapefruit

OR

English Asparagus with Iberico Ham
Egg Yolk Jam, Hazelnut Crumble

MAIN COURSE

Wicks Manor Pork Loin and Belly
Anna Potato, Maple Glazed Beetroot, Spiced Apple, Granola

OR

Wild Sea Bass
Confit Cherry Tomato, Black Olive, Nicola Potato, Baby Fennel

DESSERT

Japanese Strawberry and Champagne Jelly
Basil Sorbet, Black Pepper Meringue

Coffee or Tea

Homemade Chocolates and Sweet Treats

From **HK\$1,168** 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.



Western Set Dinner

MENU B

SOUP

Lobster Bisque

Butter Poached Lobster, Finger Lime

APPETISER

Raw Hokkaido Scallops

Osietra Caviar, Cucumber, Apple, Dill

OR

Confit Duck and Foie Gras Terrine

Pear Salad, Toasted Brioche with Pickled Pear Purée

MAIN COURSE

Wagyu Beef Tenderloin and Cheek

Smoked Mash, Wild Garlic, Heritage Carrots

OR

Scottish Halibut

Ratatouille, Samphire, Squid Ink Crisps with Red Wine Fish Sauce

DESSERT

70% Valrhona Chocolate Pot

Hazelnut Cremeux, Salted Caramel, Condensed Milk Ice Cream

Coffee or Tea

Homemade Chocolates and Sweet Treats

From **HK\$1,428** per person

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Western Dinner Buffet Menu

SOUP

- Wild Mushroom and Tarragon Soup with White Truffle Oil

BAKER'S BASKET

- Selection of Homemade Breads and Sourdoughs

JAPANESE DISHES

- Selection of Sushi, Sashimi and Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce
- Udon Noodle and Spring Vegetable Salad with Sesame and Mirin Vinaigrette
- Chicken Teriyaki with Garlic-Soy Jus

COLD APPETISERS

- Gin and Tonic Cured and Smoked Scottish Salmon with Traditional Accompaniments
- Live Carved San Daniele Air Dried Ham with Compressed Galia Melon
- Citrus Poached Boston Lobster, King Crab and Green Lipped Mussels Served on Ice with Smoked Caviar and Cocktail Sauce

SALADS

- Mixed Leaf and Herb Salad with a Selection of Dressings and Accompaniments
- Semi Dried Vine Tomatoes with Baby Basil and Wasabi Mascarpone
- Heritage Carrot Salad with Hazelnuts and Rose Harissa

HOT DISHES

- Seared Sea Bass with Braised Fennel and Morecambe Bay Shrimps
- Slow Roasted Iberico Pork Belly with Savoy Cabbage and Smoked Bacon
- Truffle Mac and Cheese with Brioche and Parmesan Crumb
- Tenderstem Broccoli with Blue Cheese Butter and Toasted Nuts and Seeds
- Poached Chicken with Convoy
- Sautéed Scallop with Cuttlefish and Cashews
- Braised Seasonal Vegetables with Black Mushrooms
- Deep-fried Crab Ball Coated with Shrimp Mousse

LIVE CARVING STATION

- Roast Galloway Beef Sirloin with Yorkshire Puddings, Horseradish and Red Wine Gravy
- Roasted Seasonal Vegetables
- Duck Fat Roasted Potatoes

DESSERTS

- Matcha Green Tea Cake with Raspberry and White Chocolate
- Caramelized Chocolate Mousse with Espresso and Bitter Chocolate Crumble
- Passion Fruit Meringue Tarts
- Coconut Panna Cotta with Mango and Thai Basil
- "Peanut Butter and Jam"
- Mayer Lemon Posset with Blackberries and Lemoncello Jelly
- Warm Rhubarb and Ginger Crumble
- Exotic Fruits with Lemongrass and Rum Syrup

From **HK\$1,468** per person

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