



2021

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

CONRAD *weddings*

## WEDDING DINNER (SUMMER) 2021



### 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	6-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 stationaries including invitation cards, signing book, table menus	∞	∞	∞
Wedding menu tasting for 6 guests			∞
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, May, June, July and August 2021.

## 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

竹笙海鮮羹  
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

鮑汁鯨魚雞粒飯  
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

海鮮焗釀牛油果  
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

清蒸老虎斑  
Steamed Fresh Marbled Groupa

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

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  
(APRIL / MAY / JUNE / JULY / AUGUST)

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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
- 花菇玉環瑤柱甫  
Braised whole conpoy stuffed in vegetable marrow and mushroom
- 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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CONRAD®  
HONG KONG

*romance inspired by you*

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