



**JW MARRIOTT**  
HONG KONG

## *Alfresco-style Wedding Receptions*

Your story is about to begin.

Celebrate your wedding at the outdoor Pool Lounge with scenic mountain views and a lush greenery backdrop for up to 80 persons.

We craft a selection of cocktail menus, starting from **HK\$788** per person, inclusive of unlimited serving of selected wine, chilled orange juice, soft drinks and selected 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 enquiries or reservations,  
contact our Event Booking Centre at +852.2841.3838  
or email: [jwmarriott.hk@marriotthotels.com](mailto:jwmarriott.hk@marriotthotels.com)**

· Packages are valid from now until 31 December 2021 and a minimum of 30 persons is required · The Pool Lounge accommodates standing cocktail receptions only  
· The venue is subject to availability and a maximum use of 2 hours · A guaranteed minimum charge applies to all events at the Pool Lounge  
· All prices are subject to a 10% service charge unless otherwise stated · Other terms and conditions apply

## *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 Chilli 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

# 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

## *Live Cooking Station Menu*

In addition to cocktail menus, the popular Fish Bar's live cooking station menu is available to enhance the dining experience of your event, where our chefs will be stayed in your party to prepare the delicious and freshest favourites 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 Chilli, Hoisin Dip and Chinese Pancakes

**HK\$800 per duck (25 servings)**