



Chinese Wedding Dinner

Everything you've imagined is curated to perfection.
We offer an exquisite Chinese dinner package starting
from **HK\$15,288** per table of 10 - 12 persons (with minimum 15 tables),
including a customised menu as well as a host of additional benefits
to make your special day even more memorable.

**For enquiries or reservations,
contact our Event Booking Centre at +852.2841.3838
or email: jwmarriott.hk@marriotthotels.com**

• Packages are valid from now until 31 December 2021 • Event venues are subject to availability • Offers are not valid in conjunction with other promotions, offers or discounts
• A guaranteed minimum charge applies to all events in the JW Marriott Ballroom • All prices are subject to a 10% service charge unless otherwise stated
• JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value • Other terms and conditions apply

Perfect Beginnings

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 in 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 selected Champagne for toasting
- Complimentary Chinese tea to be served during pre-dinner cocktail
- Extensive selection of table linens 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 (for a banquet with 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 1 year at JW Marriott Hotel Hong Kong
- 20% discount on final bill for babies' full moon dinner or 100-day celebration party at banquet function rooms
- 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 Packages

Standard Package 1

Soft drinks, chilled orange juice and selected beer
4 hours: HK\$3,188 per table
Additional hour: HK\$280 per table

Standard Package 2

Soft drinks, chilled orange juice,
selected beer and selected wine
4 hours: HK\$3,588 per table
Additional hour: HK\$380 per table

Premium Package

Soft drinks, chilled orange juice,
selected beer and premium wine
4 hours: HK\$3,988 per table
Additional hour: HK\$480 per table

Additional Benefit

Free corkage for self-brought-in liquor and wine
upon purchase of any beverage package above
Special discount on wine and Champagne purchases

Wine Selection

Selected white wine:

- Rothbury Estate Chardonnay, Australia

Selected red wine:

- Rothbury Estate Cabernet Merlot, Australia

Premium white wine:

- Michel Lynch Bordeaux Classic Sauvignon Blanc, France

Premium red wine:

- Michel Lynch Bordeaux Classic Merlot, France

Corkage (Per 750 ML Bottle)

Wine / Champagne: HK\$150 net per bottle

Liquor: HK\$250 net per bottle

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
- Complimentary photo canvas (20" x 24") 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
- Complimentary designed money envelopes with an order of invitation sets by SanStation

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 Champagne 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. Chilli 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10至12位由港幣**\$15,288**起
From HK\$15,288 per table of 10 - 12 persons

瑩月婚宴菜譜
Moonstone Wedding

DINNER MENU

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 Shrimps

X.O.醬桂花蚌炒蝦球
Sautéed Osmanthus Mussels and Prawns with Vegetables in X.O. Chilli 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 Shrimps, 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10至12位由港幣 **\$15,988** 起
From HK\$15,988 per table of 10 - 12 persons

瑰寶婚宴菜譜
Ruby Wedding

DINNER MENU

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. Chilli 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10至12位由港幣 **\$17,988** 起
From HK\$17,988 per table of 10 - 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, Shrimps, 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10至12位由港幣 **\$19,988** 起
From HK\$19,988 per table of 10 - 12 persons

閃鑽婚宴菜譜
Diamond Wedding

DINNER MENU

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

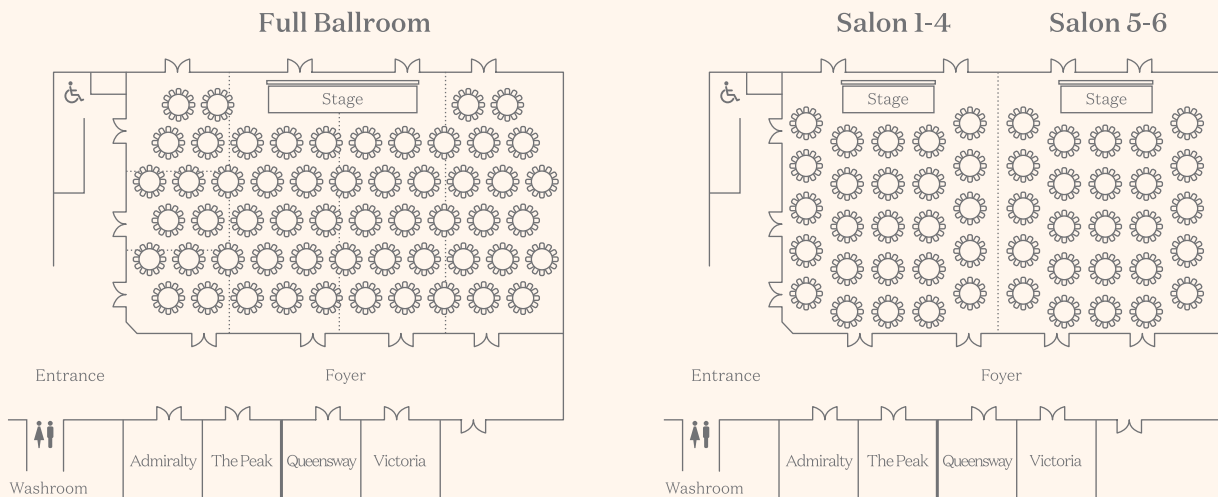
萬豪迎美點
Chinese Petits Fours

每席10至12位由港幣 **\$23,988** 起
From HK\$23,988 per table of 10 - 12 persons

Your Dream Day

A grand celebration awaits.
Step into the majestic JW Marriott Ballroom for the extravagant wedding you've dreamed of.

JW Marriott Ballroom



Capacity:

Venue	Dimensions (L x W x H)	Area (sq. ft / sq. m)	Banquet	Reception
Full Ballroom	69' x 118' x 15' / 21m x 36m x 4.6m	8,142 / 756	672 (56 tables)	1,100
Salon 1-4 / Salon 5-6	69' x 58' x 15' / 21m x 17.6m x 4.6m	3,874 / 354	300 (25 tables)	550

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