

## SAVE THE DATE IN CONRAD

Walk down the alley with our comprehensive wedding experience from tea ceremony to preferential room rate in Conrad Hong Kong, with the following privileges:

* Usage of the Grand Ballroom OR function rooms with spectacular city view
* Usage of Bridal dressing room
* An exclusive wedding menu
* Unlimited supply of soft drinks, fresh orange juice, mineral water, coffee and tea three hours
* A 6-pound fresh fruit cream wedding cake OR 6 dozens of themed wedding pastries
* A 6-tier wedding cake for cake cutting ceremony
* A 6-lbs fresh cream cake custom-made by our pastry chef
* Selected red and white wine will be charged at HK\$6,000 for 60 persons
* Reserved parking spaces for a maximum 2 cars for four hours
* Preferential rate for personalized wedding favour from Cake Shop
* Chinese tea set, lotus seeds, red dates and red cushion for tea ceremony
* Preferential rate for accommodation - Executive Suite starting from HK\$4,000* per night
* Dedicated Banquet Service butler to attend to all arrangements

Starting from 2021, the Special Wedding Package is priced at HK\$888* per person.
Booking is available on Saturdays \& Sundays from 10am to 1 pm or 2 pm to 5 pm .
For details, please contact our Wedding Specialist at HKGHC.Event.Sales@ConradHotels.com or at (852) 28228922.

[^0]

## MENU

## Cold Selection

## (Please select 5 items)

- Mini California Rolls and Assorted Rice Rolls
- Smoked Salmon with Herb Cream Cheese Tortillas Rolls
- Marinated Salmon with Dill and Pepper
- Chorizo Sausage with Olive
- Seared Scallop topped with XO Sauce
- Drunken Pigeon Slices
- Spinach and Ricotta Cheese Roulade with Sundried Tomato (Vegetarian)


## Sweets and Pastries

(Please select 4 items)

- Tiramisu
- Raspberry Mirror
- Panna Cotta
- Mango Cheese Cake
- Assorted Fruit Tartlets
- Truffle Cake
- Assorted Scones with Jam and Clotted Cream
- Vanilla and Café Éclair
- Mini Orange Cheese Cake
- Milk Chocolate Pyramid
- Chestnut Mont Blanc
- Assorted Fresh Fruit Cube
- Mini Cassis Mousse


## Hot Selection

## (Please select 5 items)

- Assorted Chinese Dim Sum
(BBO Pork Buns and Vegetable Dumplings)
- Roasted Stuffed Chicken Bite with Prunes and Mousse
- Light Spicy Prawn Toast with Chilli Sauce
- Mini Bell Pepper stuffed with Cous Cous
- Seared Scallops with Mango and Onion Salsa
- Assorted Mushroom Quiche
- Chicken and Beef Satay with Home-made Peanut Sauce
Golden-fried Mini Crab Claws, Asian Creole Sauce
- Lobster Ragout with Vermouth Sauce in Vol-au-Vent
- Baked Shiitake Mushroom bottom with Ratatouille Vegetable
- Petit Pizza with Fresh Tomato, Basil, Olive and Mozzarella Cheese (Vegetarian)
- Baked Asparagus Puree in Filo Parcel (Vegetarian)
- Truffle Pesto Polenta Cake, Aged Parmesan (Vegetarian)


[^0]:    Terms \& Conditions
    Above rates are subject to $10 \%$ service charge. A minimum of 20 persons is required. The above privileges are only valid for new banquet bookings held on or before 30 September 2021. In case of disputes, Conrad Hong Kong reserves the right for final decision

