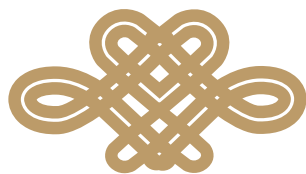


CHINESE LUNCH

CONRAD *weddings*

WEDDING LUNCH



INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Chinese menu			
Unlimited serving of soft drinks, orange juice and beer for 3 hours			
Upgrade: 3-hours free flowing of red and white wine	House wine - HK\$1,200nett per table Premium wine - HK\$1,800nett per table		
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
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			
Complimentary car parking spaces on event day from 10am to 4pm		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 1 January 2021 and 31 December 2022.

LUNCH MENU



Photo is for reference only

PRISTINE PEARL

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

肘子花菇燉白菜膽
Double-boiled brassica with wild mushrooms and Yunnan ham

雪花玉環瑤柱甫
Braised whole conpoy stuffed in vegetable marrow with fish maw

清蒸老虎斑
Steamed fresh marbled garoupa

當紅炸子雞
Deep-fried crispy chicken

鮑汁鯉魚雞粒飯
Fried rice with dried cuttlefish and diced chicken in abalone sauce

上湯水餃生麵
Egg noodles with shrimp dumplings in superior soup

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\$13,800

plus 10% service charge per table of 12 guests

GLAMOROUS GOLD

鴻運乳豬全體
Roasted crispy whole suckling pig

海鮮焗釀牛油果
Baked avocado with assorted seafood

海鮮竹笙燕窩羹
Braised bird's nest soup with assorted seafood

碧綠金錢鮑片
Braised abalone with mushrooms and seasonal vegetables

清蒸老虎斑
Steamed fresh marbled garoupa

南乳香燒雞
Roasted crispy chicken served with preserved bean curd sauce

錦繡楊州炒飯
Yeung Chow fried rice with preserved vegetables

瑤柱金菇炆伊麵
Braised e-fu noodles with enoki mushrooms and conpoy

銀耳燉萬壽果
Double-boiled fresh papaya with snow fungus

美點雙輝映
Petit fours

HK\$15,600

plus 10% service charge per table of 12 guests

Due to unforeseeable market price fluctuations and availability,
Conrad Hong Kong reserves the right to alter prices and items of the above menu.

CONRAD®
HONG KONG

romance inspired by you

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