



JW MARRIOTT
HONG KONG

Alfresco-style Wedding Reception

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\$820** 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 selected 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 to 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@marriott-hotels.com**

• Packages are valid from now until 31 December 2022 and a minimum of 50 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
Honey Glazed Roasted Beets Gold Leaf
Hokkaido Scallop with Caviar and Mango Gel
Semi-dried Tomato with Burrata, Black Olive and Baby Basil

HOT CANAPÉS

Mushroom and Fontina Tartlet
Fried Ox Cheek, Miso Mayo
Mozzarella Arancini with Romance Sauce
Potato-wrapped Prawn with Mango
Cantonese Vegetable Spring Rolls with Sweet Chilli Dip

SWEET TREATS

Valrhona Chocolate and Earl Grey Pastries
Opalys Chocolate and Green Apple Choux Pastries
70% Chocolate and Mint Brownies
Passion Fruit and Guava Cheese Cakes

HK\$820
per person

· A minimum of 50 persons is required · All prices are subject to a 10% service charge
· All menu items are subject to change according to seasonality. JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value

Cocktail

MENU B

COLD CANAPÉS

Hokkaido Scallop Tartare with Caviar and Soy
Poached Lobster with Mango and Baby Coriander
Brixham Crab with Yuzu Jelly and Heritage Tomato
Foie Gras Bonbons with Pistachio
Salmon Gravlax Honey Mustard Flaxseed Tartlet
Egg Yolk Salad Brioche Toast, Radish

HOT CANAPÉS

Smoked Loch Duart Salmon and Herb Dill Quiche
Wild Mushroom and Truffle Tartlet
King Prawn Wrapped Kataifi Pastry with Mango Gel
Ox Cheek Bonbons with Miso Mayonnaise
Crispy Fried Crab Claw with Sweet and Sour Dip
Pumpkin Arancini with Parmesan and Sage

SWEET TREATS

Wild Strawberry and Basil Eton Mess with Black Pepper Meringue
Warm Rhubarb and Ginger Crumble
Green Tea and Raspberry White Chocolate Cake
Valrhona Passion Fruit Chocolate and Mango Delight
Blackberry and Pistachio Berries Tart

HK\$950
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 Loin with Red Cabbage Slaw and Kimchi Mayonnaise in a Brioche Bun

HK\$48 per person

Beef Flank Steak Slider Station

Beef Flank Steak Slider with Pepper Jack Cheese, Pickled Jalapenos and Onion Jam in a Brioche Bun with BBQ Sauce

HK\$48 per person

Parma Ham Station

Black Olives, Cocktail Onion, Semi-dried Tomato, Marinated Artichoke, Fresh Fig, Melon, Country Bread, Extra Virgin Olive Oil, Balsamic Vinegar

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

Peking Duck

Spring Onion, Cucumber, Red Chilli, Hoisin Dip and Chinese Pancakes

HK\$800 per duck (25 servings)