



Western Wedding Dinner

Your celebration is seamlessly crafted.

We offer delicate Western dinner package with a selection of enticing menus to delight your guests, starting from HK\$1,200 per person.

With a minimum of 150 persons, we will also include a host of additional benefits to make your wedding celebration extra special.

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



Wedding Bliss Package

BEVERAGE PACKAGE

- Starting from HK\$330 per person, with unlimited serving of chilled orange juice, soft drinks and selected beer for 4 consecutive hours
- At a supplement charge of HK\$60 per person to include selected red and white wines

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 chaircovers
- Splendid floral decoration for reception and dining tables
- Choice of deluxe centrepiece arrangements for 2 head tables

FOR YOUR WEDDING

- Special rates available for LED wall backdrop packages
- Private mahjong room
- Guest signature book, 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 at JW Marriott Hotel Hong Kong for I year
- 20% discount on final bill for babies' full moon dinner or 100-day celebration party at banquet function rooms
- Preferential room rates to 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 stay at selected Marriott brand hotels worldwide



Additional Benefits

- Annie G. Chan Make-up Centre: a complimentary set of Annie G. Chan's professional makeup brush upon making an advance deposit
- Free Concept: HK\$2,000 off the Premium Package
- Johnny Productions-Videography and Photography: a complimentary photo canvas (20" x 24") upon spending HK\$30.000
- VA VA Décor Flower: special offer at HK\$6.800 for a fresh flower arch
- MODE Tuxedo: HK\$1,000 off the tuxedo tailor-made and rental services upon spending HK\$5,000
- Noel Chu Atelier: HK\$1,000 cash voucher for rental services, or 10% discount on tailor-made service of bridal gown
- Only Mine Design & Decoration: a complimentary photo table decoration with the Pearl or Jade decoration package, or 8% discount on the Deluxe ceremony package

- Orpheus Music: HK\$1,000 off the 3-hour classic piano trio performance, and HK\$2,000 off the 3- or 4-piece jazz-pop band with vocal for 3 hours
- Simply Grand Production: a complimentary printed welcome board (1 version) or LED wall still image (2 versions), and wedding red packets (50 pieces)
- Trinity Bridal: a complimentary Carolina Herrera plain veil (valued at HK\$4,800) upon purchase of bridal gown with a minimum spending of HK\$50,000
- The Theme Wedding: free wedding planner consultation service for 1 hour (valued at HK\$5,000)
- SanStation: a complimentary designed money envelopes upon ordering invitation sets
- I-Primo: up to 15% discount on loose diamond on engagement ring, or 10% discount on marriage ring (pair) and wedding jewellery
- An Oath Celebrant Service: 20% discount on Celebrant Service



Negtern Set Dinner
MENUA

SOUP

Wild Mushroom and Tarragon Soup, Black Truffle

APPETISER

Seared Ahi Tuna

Pickled Cucumber, Candy Radish, Avocado, Yuzu Dressing

OR

Basil Compressed Heritage Tomato

Mozzarella, Basil Oil

MAIN COURSE

Sous Vide lberico Pork Loin

Pommes Fondantes, Asparagus, Apple Cider Jus

OR

Wild Sea Bass

Butternut Squash Puree, Baby Herbs Salad, White Onion Velouté

DESSERT

Mint Strawberry and Champagne Jelly

Basil Sorbet, Black Pepper Meringue

Coffee or Tea

Assorted Chocolate Praline

From HK\$1,200 per person



Negtern Set Dinner
MENUB

SOUP

Lobster BisqueButter Poached Lobster, Fine Herbs

APPETISER

Scottish Balik Salmon

Avocado Mousse, Mango Salad, Caviar

OR

Foie Gras Terrine

Torched Figs, Compote and Balsamic Pearls

MAIN COURSE

Pan-roasted Wagyu Beef Tenderloin

Pommes Au Gratin, Heritage Carrots, Madeira Truffle Jus

OR

Oven Roasted Toothfish

Confit Cherry Tomato, Black Olives, Nicola Potato, Caviar Beurre Blanc

DESSERT

70% Valrhona Chocolate Pot

Hazelnut Cremeux, Salted Caramel, Madagascar Vanilla Ice-cream

Coffee or Tea

Assorted Chocolate Praline

From HK\$1,460 per person





SOUP

· Wild Mushroom and Tarragon Soup with White Truffle Oil

BAKER'S BASKET

· Selection of Homemade Breads and Sourdoughs

JAPANESE DISHES

- · Selection of Sushi, Sashimi and Maki Rolls with Wasabi, Pickled Ginger and Sov Sauce
- Udon Noodle and Spring Vegetable Salad with Sesame and Mirin Vinaigrette
- · Crab Meat and Cucumber Salad

COLD APPETISERS

- Herb Cured and Smoked Scottish Salmon with Traditional Accompaniments
- · San Daniele Air Dried Ham with Galia Melon
- Citrus Poached Prawn and Green Lipped Mussels Served on Ice with Smoked Caviar and Cocktail Sauce

SALADS

- Mixed Leaf and Herb Salad with a Selection of Dressings and Accompaniments
- Semi Dried Vine Tomatoes with Baby Basil and Wasabi Mascarpone
- Mediterranean Seafood with Honey Lemon Dressing



Western Dinner

BUFFET MENU

HOT DISHES

- Seared Sea Bass with Ginger Lobster Sauce
- Slow Roasted Iberico Pork Loin with Savoy Cabbage and Smoked Bacon
- Porcini Mushroom Tortellini in Truffle Cream
- Provencal Ratatouille
- Poached Chicken with Conpoy
- Sautéed Scallop with Cuttlefish and Cashews
- Braised Seasonal Vegetables with Black Mushrooms
- Deep-fried Crab Ball Coated with Shrimp Mousse

LIVE CARVING STATION

- Slow-roasted US Beef Prime Rib, Horseradish and Red Wine Gravy
- Roasted Seasonal Vegetables
- Duck Fat Roasted Potatoes

DESSERTS

- · Green Tea and Raspberry White Chocolate Cake
- Caramelised Chocolate Mousse with Expresso and Bitter Chocolate Crumble
- Passion Fruit Meringue Tarts
- · Coconut Panna Cotta with Mango and Thai Basil
- Peanut Butter and Chocolate Brownies
- Meyer Lemon Posset with Blackberries and Limoncello Jelly
- Warm Rhubarb and Ginger Crumble
- · Exotic Fruit with Lemongrass and Rum Syrup

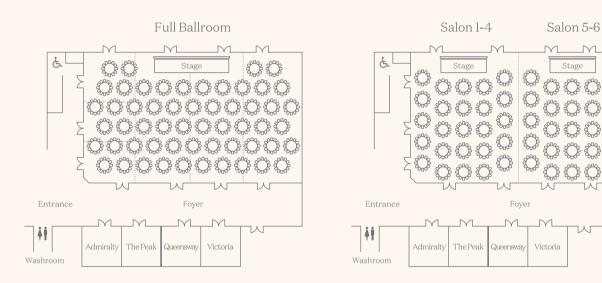
From HK\$1,500 per person



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



	DIMENSIONS	AREA	CAPACITY	
	LXWXH	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

 $[\]cdot \text{Packages are valid from now until 31 December 2022} \cdot \text{Event venues are subject to availability} \cdot \text{Offers are not valid in conjunction with other promotions, offers or discounts} \\ \cdot \text{A guaranteed minimum charge applies to all events in the JW Marriott Ballroom} \cdot \text{All prices are subject to a 10\% service charge unless otherwise stated} \\ \cdot \text{JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value} \cdot \text{Other terms and conditions apply}$





