



Wedding Lunch Buffet

12.00 pm - 3.00 pm

Your dream day has come to life at JW Marriott Hotel Hong Kong.
We offer delicate Western buffet lunch package with a selection of
enticing menus to delight your guests, starting from HK\$850 per person.
With a minimum of 100 persons, we will also include a host of additional benefits
to make your wedding celebration extra special.

## Beverage Package:

Starting from HK\$220 per person, with unlimited serving of chilled orange juice, soft drinks and selected beer for 3 consecutive hours

At a supplementary charge of HK\$60 per person to include selected red and white wines

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 2022 • 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



Wedding Lunch Buffet

## FOR YOUR WEDDING

- 5-tier elegant display wedding cake for cake-cutting ceremony
- Exquisitely designed invitation cards
- Splendid floral decoration for reception and dining tables
- 1 bottle of selected Champagne for toasting
- Complimentary valet parking service for up to 2 vehicles
- Complimentary use of l set of in-house projector and screen
- 1 Club Marriott membership card to enjoy special food & beverage discounts at JW Marriott Hotel Hong Kong for I year
- Preferential room rates to guests who wish to stay at the hotel

## ON YOUR WEDDING DAY

· Overnight stay in an elegantly appointed deluxe room, with breakfast for 2 in the following morning

## WHAT'S MORE

• Up to 60,000 Marriott Bonvoy Points to redeem 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





# SOUP

• Carrot, Ginger and Coriander Soup with Brown Butter Croutons

# BAKER'S BASKET

• Selection of Homemade Breads and Sourdoughs

# APPETISERS AND SALADS

- Mixed Leaf and Herb Salad with a Selection of Dressings and Accompaniments
- Ratte Potato Salad with Smoked Salmon Horseradish
- Caesar Salad with Roasted Chicken and Aged Parmesan
- Greek Salad with Aged Feta and Kalamata Olives
- Marinated and Roasted Mediterranean Vegetables
- Selection of Sushi, Sashimi and Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce

# LIVE CARVING STATION

- Roasted Galloway Beef Sirloin with Horseradish and Red Wine Gravy
- Roasted Seasonal Vegetables
- Duck Fat Roasted Potatoes

# SELECTIONS OF HOT DISHES

- Seared Sea Bass with Braised Fennel and Shellfish Bisque
- Slow Roasted Iberico Pork Loin with Savoy Cabbage and Smoked Bacon
- · Provencal Ratatouille
- Chicken Tikka Masala with Tomato and Yoghurt
- Vegetable Biryani Rice
- Braised E-fu Noodles with Enoki Mushrooms in X.O. Chilli Sauce
- Seasonal Green Vegetables

#### **DESSERTS**

- Green Tea and Raspberry White Chocolate Cake
- Caramelised Chocolate Mousse with Espresso and Bitter Chocolate Crumble
- Meyer Lemon Posset with Blackberries and Limoncello Jelly
- Warm Apple and Blackberry Crumble
- Dark Chocolate and Orange Mousse
- Fruits with Lemongrass and Rum Syrup

From HK\$850 per person





#### SOUP

• Lobster Bisque with Brandy and Crème Fraîche

## BAKER'S BASKET

• Selection of Homemade Breads and Sourdoughs

## APPETISERS AND SALADS

- Mixed Leaf and Herb Salad with a Selection of Dressing and Accompaniments
- Salt-baked Beetroot Salad with Blue Cheese and Walnut
- Roasted Beef Salad with Lime, Chilli and Fresh Coriander
- Marinated and Roasted Mediterranean Vegetables
- Selection of Sushi, Sashimi and Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce
- Poached Prawn and Green Lipped Mussels Served on Ice with Smoked Caviar and Cocktail Sauce

# LIVE CARVING STATION

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

#### SELECTIONS OF HOT DISHES

- Poached Salmon with South Atlantic Prawns and Spinach
- Roasted Lamb Chop with Violet Artichoke and Thyme Jus
- Wild Mushroom Ravioli with Aged Parmesan Sauce
- Poached Chicken with Chinese Rose Wine and Soy Sauce
- · Sweet and Sour Pork
- Stir-fried Seasonal Vegetables with Garlic
- Fried Rice with Minced Beef and Sweet Corns

#### **DESSERTS**

- Coconut Panna Cotta with Mango and Thai Basil
- Bitter Chocolate and Hazelnut Mousse
- English Strawberry and Lime Leaf Eton Mess with Black Pepper Meringue
- Warm Rhubarb and Ginger Crumble
- Passion Fruit Meringue Tarts
- Dulce De Leche with Mascarpone and Tonka Bean
- Exotic Fruits with Lemongrass and Rum Syrup

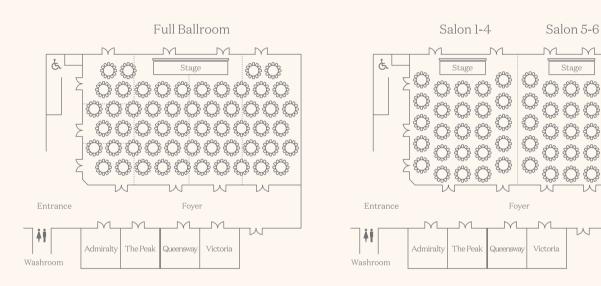
From HK\$980 per person



# 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

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





