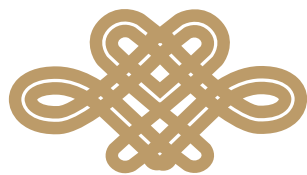





















CHINESE DINNER

CONRAD *weddings*

WEDDING DINNER



INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Chinese set menu curated by Golden Leaf			
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
Chauffeured hotel limousine (Mercedes Benz S350) for 3 hours on wedding day			
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			
Classy backdrop for Grand Ballroom or Foyer bearing the name of Bride and Groom			
Complimentary car parking spaces on event day from 4pm onwards		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 2023 and 31 December 2023.



Photo is for reference only

CAMELLIA

鴻運乳豬全體

Roasted crispy whole suckling pig

百花炸蟹鉗

Deep-fried fresh crab claws stuffed with shrimp mousse

蜜桃仁醬爆帶子蝦球

Sautéed fresh king prawns and scallops with walnuts

金瑤翡翠菇

Stewed mushrooms and vegetables with conpoy

竹笙海鮮燕窩羹

Braised seafood broth with bird's nest and bamboo piths

碧綠蠔皇北菇原隻湯鮑魚

Whole abalone with seasonal greens and Chinese mushroom in oyster sauce

清蒸東星斑

Steamed fresh spotted garoupa

當紅炸子雞

Deep-fried crispy chicken

鮑汁鱈魚雞粒飯

Fried rice with dried cuttlefish and diced chicken in abalone sauce

蝦子炆伊麵

Braised e-fu noodles with shrimp roes

海底椰圓肉紅棗茶

Double-boiled sea coconuts, dried longan and red dates

美點雙輝映

Petit fours

PLUMERIA

鴻運乳豬全體

Roasted crispy whole suckling pig

海鮮焗牛油果

Baked avocado with assorted seafood

淮山杞子燉響螺

Double boiled sea whelks with medlars

碧綠蠔皇海參原隻湯鮑魚

Whole abalone with sea cucumber and seasonal greens in oyster sauce

清蒸東星斑

Steamed fresh spotted garoupa

蒜茸砵酒焗一品燒雞

Roasted chicken with garlic & port wine

金葉庭炒飯

Fried rice in Golden Leaf style

瑤柱金菇炆伊麵

Braised e-fu noodles with enoki mushrooms and conpoy

蛋白杏仁茶

Sweetened almond with egg white

美點雙輝映

Petit fours

HK\$16,580

plus 10% service charge per table of 12 guests

MENU

HYDRANGEA

- 鴻運乳豬全體
Roasted crispy whole suckling pig
- 鮮鮑焗釀響螺
Baked fresh sea whelks with abalone
- 黃金蝦伴翡翠帶子
Stir-fried scallops with vegetables and prawns coated with salted egg yolk
- 雪花玉環瑤柱甫
Braised whole conpoy stuffed in vegetable marrow and fish maw
- 海鮮竹笙燕窩羹
Bird's nest broth with seafood & bamboo piths
- 碧綠蠔皇海參原隻湯鮑魚
Whole abalone with sea cucumber and seasonal greens in oyster sauce
- 清蒸東星斑
Steamed spotted garoupa
- 金牌鹽焗雞
Baked chicken in rock salt
- 瑤柱蛋白炒飯
Fried rice with egg white and conpoy
- 上湯水餃生麵
Egg noodles with shrimp dumplings in superior soup
- 富貴長春露
Double-boiled almonds, egg white, dried longan & red dates with crystal sugar
- 美點雙輝映
Petit fours

BEGONIA

- 鴻運乳豬全體
Roasted crispy whole suckling pig
- 焗釀鮮蟹蓋
Baked fresh crab shell
- 龍蝦海鮮燕窩羹
Bird's nest broth with lobster and seafood
- 碧綠蠔皇海參原隻湯鮑魚
Whole abalone and sea cucumber with seasonal greens in oyster sauce
- 清蒸東星斑
Steamed spotted garoupa
- 蒜茸砵酒焗一品燒雞
Roasted chicken with garlic & port wine
- 錦繡鴛鴦炒飯
Fried rice with shredded chicken in tomato with cream sauce
- 上湯煎粉果
Pan-fried shrimp dumpling served in superior soup
- 蓮子合桃露湯丸
Sweetened walnut cream with lotus seeds and rice dumplings
- 美點雙輝映
Petit fours

HK\$18,380

plus 10% service charge per table of 12 guests



Photo is for reference only

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

BEVERAGE FOR WEDDING DINNER



Photo is for reference only

BEVERAGE INCLUSION	PRICE PER TABLE
Package A Unlimited supply of soft drinks, fresh orange juice, mineral water and beers	HK\$3,080 Extra Hour at HK\$480
Package B Unlimited supply of soft drinks, fresh orange juice, mineral water, beers, house white and red wine	HK\$3,480 Extra Hour at HK\$680

For premium wines, please contact wedding planner for suggestions

- * Corkage fee will be waived for all self-brought in alcohol if any beverage package option is confirmed
- * All pricing is quoted per table of 12 people and subject to 10% service charge
- * Package is based on 4 hours during dinner

CONRAD®
HONG KONG

romance inspired by you

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