



CHINESE LUNCH

CONRAD *weddings*

WEDDING LUNCH



INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Chinese set menu curated by Golden Leaf			
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 2023 and 31 December 2023.

## 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

清蒸東星斑  
Steamed fresh marbled garoupa

當紅炸子雞  
Deep-fried crispy chicken

鮑汁鱧魚雞粒飯  
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\$14,480**

plus 10% service charge per table of 12 guests

### GLAMOROUS GOLD

鴻運乳豬全體  
Roasted crispy whole suckling pig

山渣蝦拼碧綠帶子  
Sautéed king prawns with hawthorn sauce and scallops with vegetables

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

清蒸東星斑  
Steamed fresh marbled garoupa

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

錦繡揚州炒飯  
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\$16,380**

plus 10% service charge per table of 12 guests

Due to unforeseeable market price fluctuations and availability,  
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CONRAD®  
HONG KONG

*romance inspired by you*

Conrad Hong Kong: Pacific Place, 88 Queensway, Hong Kong  
Contact our wedding planner now at t. (852) 2521 3838 e. [hkghe.event.sales@conradhotels.com](mailto:hkghe.event.sales@conradhotels.com)