



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\$72,000** for 60 persons, inclusive of unlimited serving of selected wine, chilled orange juice, soft drinks and selected beer for 2 consecutive hours.
(each additional guest at **HK\$950** per person)

Additional Benefits:

- 5-tier elegant display wedding cake for cake-cutting ceremony
- Exquisitely designed invitation cards
- 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@marriotthotels.com**

• Packages are valid from now until 31 December 2024 and a minimum of 60 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

Canapés Menu

Please select 10 items from the list below:

COLD CANAPÉS

- Smoked Loch Duart Salmon with Keta Caviar, Dill and Horseradish
- Salmon Gravlox Honey Mustard Flaxseed Tartlet
- Scallop with Caviar and Mango Gel
- Soft Shell Crab and Mango California Roll
- Poached Lobster with Mango and Baby Coriander
- Brixham Crab with Yuzu Jelly and Heritage Tomato
- Foie Gras Mousse with Pistachio

VEGETARIAN CANAPÉS

- Semi-dried Tomato with Burrata, Black Olive and Baby Basil
- Egg Yolk Salad Brioche Toast with Radish
- Honey Glazed Roasted Beets and Feta Cheese
- Mozzarella Arancini with Romance Sauce
- Cantonese Vegetable Spring Roll with Sweet Chilli Dip
- Wild Mushroom and Truffle Tartlet
- Pumpkin Arancini with Parmesan and Sage

HOT CANAPÉS

- Fried Ox Cheek, Miso Mayo
- Potato-wrapped Prawn with Mango
- Smoked Loch Duart Salmon and Herb Dill Quiche
- Kataifi-wrapped King Prawn with Mango Gel
- Ox Cheek Bonbons with Miso Mayonnaise
- Crispy Fried Crab Claw with Sweet and Sour Dip

SWEET TREATS

- Valrhona Chocolate and Earl Grey Pastry
- 70% Chocolate and Mint Brownie
- Passion Fruit and Guava Cheese Cake
- Wild Strawberry and Basil Eton Mess with Black Pepper Meringue
- Warm Rhubarb and Ginger Crumble
- Green Tea and Raspberry White Chocolate Cake

HK\$72,000 for 60 persons
(each additional guest at **HK\$950** per person)

Inclusive of unlimited serving of selected wine, chilled orange juice,
soft drinks and selected beer for 2 hours

• A minimum of 60 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

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 stay 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\$90 per person

Scottish Smoked Salmon and Caviar Station

Loch Duart Smoked Salmon, Keta Caviar, Buckwheat Blinis, Rye Bread, Crème Fraîche and Traditional Accompaniments

HK\$90 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\$90 per person

Sushi and Sashimi Station

Selection of Nigiri, Sashimi and Sushi Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce

HK\$150 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\$110 per person