JW MARRIOTT
HONG KONG

Chinese Wedding Dinner

Everything you've imagined is curated to perfection.
We offer an exquisite Chinese dinner package starting
from **HK$16,988** per table of 10 - 12 guests (with a minimum of 15 tables),
including a customised menu as well as a host of additional benefits
to make your special day even more memorable.

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 2026 · 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

Pacific Place, 88 Queensway, Hong Kong
jwmarriott.hk@marriotthotels.com | Tel +852.2810.8366 | jwmarriotthongkong.com

JW MARRIOTT
HONG KONG

Perfect Beginnings

ON YOUR WEDDING NIGHT

- Overnight stay in an elegantly appointed bridal suite, with in-room 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 chair covers
- Splendid floral decoration for reception and dining tables
- Choice of deluxe centrepiece arrangements for 2 head tables
- Complimentary menu tasting for 6 guests at Man Ho Chinese Restaurant (for a banquet with a minimum of 35 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
- 1 food & beverage membership card to enjoy special dining discounts at JW Marriott Hotel Hong Kong for 1 year
- Preferential room rates to guests who wish to stay at the hotel
- 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

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Beverage Packages

STANDARD PACKAGE 1

Soft drinks, chilled orange juice and selected beer
4 hours: HK$3,288 per table
Additional hour: HK$280 per table

STANDARD PACKAGE 2

Soft drinks, chilled orange juice, selected beer and selected wine
4 hours: HK$3,688 per table
Additional hour: HK$380 per table

PREMIUM PACKAGE

Soft drinks, chilled orange juice, selected beer and premium wine
4 hours: HK$4,088 per table
Additional hour: HK$480 per table

ADDITIONAL BENEFIT

Free corkage for self-brought liquor and wine upon purchase of any above beverage package

WINE SELECTION

Varieties are subject to change

Selected white wine:
- Kressmann, K Sélection, Chardonnay (France)

Selected red wine:
- Kressmann, K Sélection, Merlot (France)

Premium white wine:
- Parker Coonawarra Estate Favourite Son Chardonnay, Australia

Premium red wine:
- Parker Coonawarra Estate Favourite Son Cabernet Sauvignon, Australia

CORKAGE (PER 750ML BOTTLE)

Wine / Champagne: HK$150 net per bottle

Liquor: HK$250 net per bottle

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Coral Wedding

DINNER MENU

Roasted Whole Suckling Pig

Baked Sea Whelk in Portuguese Sauce

Double-Boiled Chicken Soup with Cordyceps Flowers and Red Dates

Braised Whole Abalone with Black Mushrooms and Vegetables in Oyster Sauce

Steamed Tiger Garoupa

Deep-Fried Crispy Chicken

Fried Rice with Shredded Conpoy and Shrimps

Braised E-Fu Noodles with Shrimp Roe

Double-Boiled Peach Resin with Osmanthus, Red Dates and Aloe Vera

Chinese Petits Fours

From **HK$16,988** per table of 10 - 12 guests

・A minimum of 15 tables 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

JW MARRIOTT
HONG KONG

Moonstone Wedding

DINNER MENU

Roasted Whole Suckling Pig

Deep-Fried Crab Claw Coated with Shrimp Mousse and Truffle Paste

Sautéed Asparagus and Prawns in XO Chilli Sauce

Braised Cabbage with Bamboo Pith and Shrimp Roe

Double-Boiled Sea Whelk Soup with Fish Maw and Dendrobium Orchid

Braised Whole Abalone with Black Mushrooms and Vegetables in Oyster Sauce

Steamed Tiger Garoupa with Shredded Tangerine Peel

Deep-Fried Crispy Chicken with Garlic

Fried Rice with Shrimps, Barbecued Pork, Roasted Duck and Vegetables

Braised E-Fu Noodles with Sakura Shrimps

Double-Boiled Papaya with Snow Fungus and Tangerine Peel

Chinese Petits Fours

From **HK $17,988** per table of 10 - 12 guests

• A minimum of 15 tables is required • All prices are subject to a 10% service charge
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JW MARRIOTT
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Ruby Wedding

DINNER MENU

Roasted Whole Suckling Pig

Baked Crab Meat with Assorted Seafood and Cheese

Sautéed Scallops and Prawns with Termite Mushrooms

Braised Cabbage with Shredded Fish Maw and Conpoy

Double-Boiled Duck Soup with Kanto Sea Cucumber, Blaze Mushrooms and Tangerine Peel

Braised Whole Abalone with Goose Web and Vegetables in Oyster Sauce

Steamed Spotted Garoupa

Deep-Fried Crispy Chicken, Cordyceps Flowers and White Mugwort

Braised Rice with Diced Chicken and Dried Octopus in Abalone Sauce

Shrimp Wontons with XO Chilli Sauce and Spring Onion

Sweetened Almond Cream with Egg White and Dumplings

Chinese Petits Fours

From **HK$19,888** per table of 10 - 12 guests

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JW MARRIOTT
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Emerald Wedding

DINNER MENU

Roasted Whole Suckling Pig

Baked Crab Shell with Alaskan Crab Meat

Sautéed Scallops with Asparagus and Macadamia Nuts in XO Chilli Sauce

Braised Whole Conpoy Filled in Marrow

Double-Boiled Chicken Soup with Fish Maw, Sea Whelk and Maca

Braised 30-Head South African Dried Abalone with Black Mushrooms in Oyster Sauce

Steamed Spotted Garoupa

Deep-Fried Crispy Chicken

Fried Rice with Seafood, Roasted Duck, Shrimps, Crab Meat,
Diced Mushrooms and Conpoy in Abalone Sauce, Wrapped in Lotus Leaf

Braised E-Fu Noodles with Crab Meat and Dried Flatfish

Double-Boiled Sea Coconut with Lotus Seeds and Lily Bulbs

Chinese Petits Fours

From **HK$23,188** per table of 10 - 12 guests

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Diamond Wedding

DINNER MENU

Roasted Whole Suckling Pig

Baked Sea Whelk with Diced Abalone in Portuguese Sauce

Sautéed Lobster with Vegetables

Braised Whole Conpoy with Sea Moss, Garlic and Vegetables

Double-Boiled Fish Maw and Sea Cucumber Soup with Matsutake and Sea Whelk

Braised 30-Head South African Dried Abalone with Goose Web in Oyster Sauce

Steamed Spotted Garoupa

Deep-Fried Crispy Chicken with Morel Mushrooms

Fried Rice with Alaskan Crab Meat, Wrapped in Lotus Leaf and Served in Bamboo Basket

Deep-Fried Shrimp Dumplings in Supreme Soup

Chilled Superior Bird's Nest in Coconut Cream

Chinese Petits Fours

From **HK$28,888** per table of 10 - 12 guests

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Eco Wedding

DINNER MENU

Infuse your special day with sustainability and enjoy delicacies that merge culinary excellence with environmental commitment. Organic, local and sustainable ingredients are thoughtfully sourced to curate an eco-friendly banquet.

Fresh Fruit Salad with Spiny Lobster

Baked Crab Meat in Portuguese Sauce

Double-Boiled Chicken Soup with Fish Maw, Conpoy and Cordyceps Flowers

Braised South African Abalone in Oyster Sauce

Steamed Giant Garoupa or Speckled Blue Garoupa
with Tangerine Peel and Chicken Oil

Deep-Fried Crispy Ping Yuen Chicken

Fried Rice with Diced Scallops in XO Chilli Sauce

Flounder Soup with Raw Peeled Pin-Deveined Tail-Off Emperor Shrimp Dumplings

Sweetened Red Bean Cream with Organic Barley

Chinese Petits Fours

From **HK$17,988** per table of 10 - 12 guests

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Certified Sustainable Seafood Local Produce Organic Food?

JW MARRIOTT
HONG KONG

Western Wedding Dinner

Your celebration is seamlessly crafted.
We offer a delicate Western dinner package with a selection of
enticing menus to delight your guests, starting from **HK$1,380** per guest.
With a minimum of 150 guests, we will also include a host of
additional benefits to make your wedding celebration extra special.

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Wedding Bliss Package

BEVERAGE PACKAGE

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

ON YOUR WEDDING NIGHT

- Overnight stay in an elegantly appointed bridal suite, with in-room 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

FOR YOUR WEDDING

- Choice of deluxe centrepiece arrangements for 2 head tables
- 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
- 1 food & beverage membership card to enjoy special dining discounts at JW Marriott Hotel Hong Kong for 1 year
- Preferential room rates to guests who wish to stay at the hotel
- 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

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Western Set Dinner

MENU A

SOUP

Wild Mushroom and Truffle Cream Soup

APPETISER

Seared Ahi Tuna
Pickled Cucumber, Candy Radish, Avocado, Yuzu Dressing

OR

Pan-Fried Crab Cake
Roasted Sweet Corn, Green Peas Puree, Tartar Sauce

MAIN COURSE

Pan-Fried Garoupa Fillet, Blue Prawn, New Zealand Mussel
Golden Potato, Bouillabaisse

OR

Grilled Beef Steak
Green Asparagus, Artichoke, Carrot Puree, Red Wine Sauce

DESSERT

Mint Strawberry and Champagne Jelly
Basil Sorbet, Black Pepper Meringue

Coffee or Tea

Assorted Chocolate Praline

From **HK$1,380** per guest

・A minimum of 150 guests is required ・All prices are subject to a 10% service charge
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Western Set Dinner

MENU B

SOUP

Lobster Bisque
Lobster Dumpling, Caviar

APPETISER

Pan-Fried French Scallop
Cauliflower Puree, Pearl Peas, Lobster Oil

OR

Whisky and Beetroot Salmon
Kale, Beetroot Gel, Feta Cheese

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$1,680** per guest

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Western Dinner

BUFFET MENU

SOUP

- Wild Mushroom 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 Soy 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
- Iberico Ham with Condiments
- Snow Crab Legs, 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

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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
- Marinated Chicken with Conpoy Sauce
- 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
- Roasted Potatoes

DESSERTS

- Green Tea and Raspberry White Chocolate Cake
- Caramelised Chocolate Mousse with Expresso and Bitter Chocolate Crumble
- Passion Fruit Meringue Tart
- 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

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