



Alfregoo-style Wedding Receptions

Your story is about to begin. Hosting up to 80 guests, the outdoor Pool Lounge offers scenic mountain views and a lush greenery backdrop, while PRESIDEN and the semi-outdoor HarbourDen boast magnificent city and harbour views for a wedding to remember.

We craft a selection of cocktail menus, starting from HK\$75,000 for 60 guests, 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.

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 2025 and a minimum of 60 guests is required. The venues accommodates standing cocktail receptions only
 The venues are subject to availability and a maximum use of 2 hours. A guaranteed minimum charge applies
 All prices are subject to a 10% service charge unless otherwise stated. Other terms and conditions apply



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
 upon purchase of the Pearl, Jade or
 Ceremony Decoration Package
- Orpheus Music: HK\$1,000 off the 3-hour classic piano trio performance, and HK\$2,000 off the 5-piece live band 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: HK\$5,000 cash voucher for rental or purchase of bridal gown with a minimum spending of HK\$20,000
- The Theme Wedding: free wedding planner consultation service for I 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, wedding bands, wedding jewellery and anniversary jewellery
- An Oath Celebrant Service: 20% discount on Celebrant Service
- evollove Wedding Decoration: HK\$1,500 off selected packages
- The Chinese Arts & Crafts Limited: a complimentary can of premium Dahongpao Tea



Canapés Menu

Please select 10 items from the list below:

COLD CANAPÉS

- · Smoked Loch Duart Salmon with Keta Caviar. Dill and Horseradish
- Salmon Gravlax 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\$75,000 for 60 guests (each additional guest at HK\$950)

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

· A minimum of 60 guests 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 guest

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 guest

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 guest

Scottish Smoked Salmon and Caviar Station

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

HK\$90 per guest

Sushi and Sashimi Station

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

HK\$150 per guest

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