

CHINESE DINNER

CONRADweddings



CAMELLIA 山茶·高雅

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

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 pith

碧綠蠔皇北菇原隻湯鮑魚 Whole abalone with seasonal greens and Chinese mushroom in oyster sauce

清蒸東星班 Steamed fresh spotted garoupa

當紅炸子雞 Deep-fried crispy chicken

鮑 汁 鱆 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 Chinese petit fours

PLUMERIA 緬栀·清雅

鴻運乳豬全體 Roasted crispy whole suckling pig

海鮮焗釀牛油果 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

蒜茸碎酒焗一品燒雞 Roasted chicken with garlic and port wine

> 金葉庭炒飯 Fried rice in Golden Leaf style

瑶柱金菇炆伊麵 Braised e-fu noodles with enoki mushrooms and conpoy

> 蛋白杏仁茶 Sweetened almond with egg white

> > 美點雙輝映 Chinese petit fours

HK\$16,888

plus 10% service charge per table of 10-12 guests

DINNER MENU

HYDRANGEA 繡球·秀雅

鴻運乳豬全體 Roasted crispy whole suckling pig

鮮鮑焗釀響螺 Baked fresh sea whelks with abalone

黄金 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 pith

碧綠蠔皇海參原隻湯鮑魚 Whole abalone with sea cucumber and seasonal greens in oyster sauce

清蒸東星班 Steamed spotted garoupa

金牌鹽焗雞 Baked chicken in rock salt

瑶柱蛋白炒飯 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 and red dates with crystal sugar

美點雙輝映 Chinese petit fours

BEGONIA 海棠·博雅

鴻運乳豬全體 Roasted crispy whole suckling pig

焗 醸 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

蒜茸碎酒焗一品燒雞 Roasted chicken with garlic and port wine

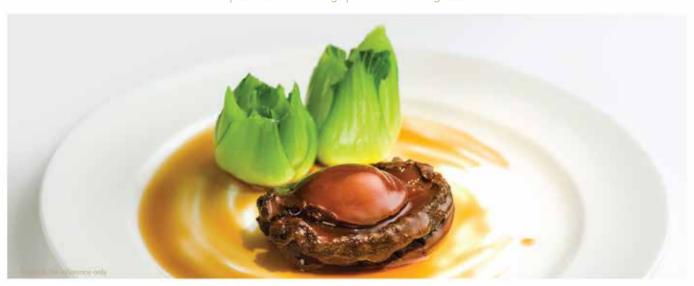
錦 繍 鴛 鴦 炒 飯 Fried rice with shredded chicken in tomato and cream sauce

上湯煎粉果 Pan-fried shrimp dumplings in superior soup

蓮子合桃露湯丸 Sweetened walnut cream with lotus seeds and rice dumplings

美點雙輝映 Chinese petit fours

HK\$18,688 plus 10% service charge per table of 10-12 guests





BEVERAGE INCLUSION	PRICE PER TABLE
Package A Unlimited serving of soft drinks, fresh orange juice, mineral water and beer	HK\$3,180
Package B Unlimited serving of soft drinks, fresh orange juice, mineral water, beer, house white and red wine	HK\$3,580

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
- $\mbox{*}$ All pricing is quoted per table of 10-12 guests and subject to 10% service charge
- * Package is based on 4 hours during dinner



INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Chinese set menu curated by Golden Leaf	Ů	Ů	Ů
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 limosine (Mercedes Benz S350) for 3 hours on wedding day		٥	٥
Fresh fruit cream cake	3-lbs	6-lbs	6-lbs
Fresh floral centerpiece for dining tables and reception	Ů	Ů	٥
Free corkage for one bottle of self-brought alcohol per table	٥	٥	٥
Classy backdrop (8'H x 12'W) for Grand Ballroom Foyer bearing the name of Bride and Groom			٥
Complimentary car parking spaces on event day from 4pm onwards		6 vehicles	8 vehicles
Wedding stationaries including invitation cards, signing book, table menus	٥	٥	٥
Wedding menu tasting for 6 guests			Ů
Hilton Honors wedding incentive points	ථා	٥	٥

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 on or before 31 December 2024.



romance inspired by you

Conrad Hong Kong: Pacific Place, 88 Queensway, Hong Kong
Contact our wedding planner now at t. (852) 2822 8897 e. hkghc.event.sales@conradhotels.com