ROSEWOOD ROMANCE

Weddings

ROSEWOOD HONG KONG

A PLACE TO MAKE YOUR PROMISE



ROSEWOOD ROMANCE

Weddings

ROSEWOOD HONG KONG

A Sense of Place

Expressing the city's dynamism, cultural vibrancy and modernity, the design of this landmark ultra-luxury hotel espouses a gracious lifestyle within the elegant vertical estate.

Featuring majestic views of Victoria Harbour and Hong Kong Island, impeccably detailed interiors by Tony Chi, Asaya holistic wellness and some of Hong Kong's most distinctive and spacious accommodations, including the Specialty Suites with sky gardens, private pools and wellness facilities.



THE GRAND BALLROOM

Overlooking glittering Victoria Harbour, Rosewood Hong Kong is home to a private outdoor al fresco garden - a verdant lawn that is the ultimate, romantic al fresco setting for bridal ceremonies up to 120 guests.

Leading from the Lawn to the Foyer, the majestic 10,700-square-foot Grand Ballroom awaits. Here, up to 780 guests can enjoy a banquet in a pillarless setting, with a dramatic skyfold partition and retractable chandeliers for the ultimate magical touch.





THE ORANGERY

An exclusive, elegantly appointed bridal suite with its own covered balcony for wedding parties and to host intimate tea ceremonies and after parties, in addition to being available for elevated bridal preparations, photo shoots and a resting space.

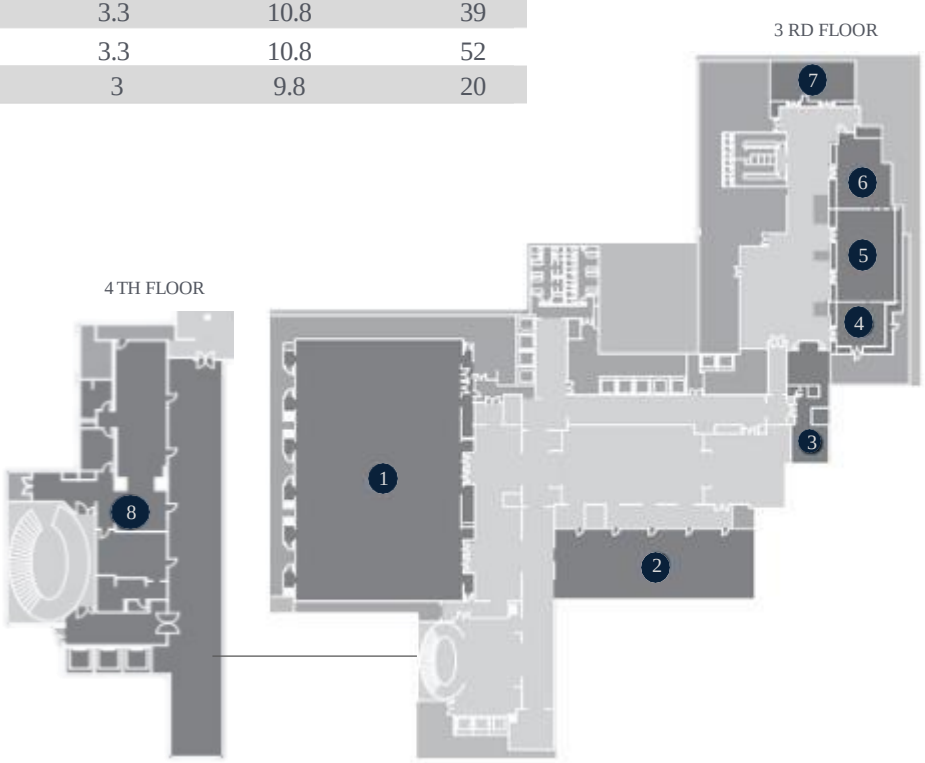
CAPACITY CHARTS & FLOOR PLANS

3 RD FLOOR

BALLROOM & GALLERY

	area (sq. m.)	area (sq. ft.)	size (m.)	height (m.)	height (ft.)	banquet
GRAND BALLROOM	1,000	10,700	40 x 25	7.2	23.6	780
GRAND BALLROOM SOUTH	304	3,272	13 x 25	7.2	23.6	195
GRAND BALLROOM NORTH	668	7,190	27 x 25	7.2	23.6	468
THE FOYER	220	2,358	21 x 10	3.3	10.8	N/A
THE LAWN	180	1,938	7 x 25	N/A	N/A	N/A
VICTORIA SUITE	82	882	17 x 6	3.3	10.8	10
GALLERY 301	58	624	8 x 8	3.3	10.8	26
GALLERY 302	126	1346	14 x 9	3.3	10.8	91
GALLERY 303	76	818	12 x 7	3.3	10.8	39
GALLERY 304	74	808	13 x 6	3.3	10.8	52
THE ORANGERY	185	1990	24 x 7	3	9.8	20

1 | GRAND BALLROOM
2 | THE LAWN
3 | VICTORIA SUITE
4 | GALLERY 301
5 | GALLERY 302
6 | GALLERY 303
7 | GALLERY 304
8 | THE ORANGERY



ROSEWOOD ROMANCE

Weddings

ROSEWOOD HONG KONG

A Sense of Taste

Your wedding menu is one of the most valued and memorable aspects of your special day. Our culinary team is dedicated to elevating your dining experience with superb food and beverage at Rosewood Hong Kong.

Take a look at our specially-curated signature menu and meet with our seasoned chefs to customise and complete your perfect menu with refined selections of tempting hors d'oeuvres, delectable courses and wedding cakes to your liking – or leave it to our expert team of culinary to inspire you.







A DAY TO REMEMBER EXTRAS

IMAGINE *the* POSSIBILITIES,
EXPECT *the* EXTRORDINARY



鴻運乳豬全體

龍皇醬玉帶虎蝦球

繡球菇響螺燉花膠

蠔皇扣鮑甫伴天白菇

清蒸海東星斑

一品脆皮茶燻雞

飛魚籽海皇法豆炒金稻

上湯鳳城水餃

桂花杞子百合燉桃膠

宮廷美點

每席港幣$20,880及需另加百份之十服務費 (供十至十二位享用)

Barbecued Whole Suckling Pig

Sautéed Tiger Prawn, Scallop, Shellfish Sauce

Double-Boiled Fish Maw
Sea Whelk, Cauliflower Mushroom

Braised Sliced Abalone, Mushroom, Supreme Oyster Sauce

Steamed Spotted Garoupa, Supreme Soy Broth

Tea Smoked Crispy Chicken

Fried Rice, Assorted Seafood, French Bean, Fish Roe

Shrimp and Pork Dumpling, Supreme Broth

Double-Boiled Peach Resin
Lily Bulb, Osmanthus, Wolfberry

Chinese Petits Fours

HKD 20,880 plus 10% service charge per table of 10-12 persons

YOUR MENU SELECTION

The signature 6-course 2024 wedding menu at HKD 20,880 plus 10% service charge per table of 10-12 guests.
You are welcome to tailor courses with the following options.

鴻運乳豬全體

當紅脆皮黑松露乳豬
(每席另加HKD 600)

瑰麗精選二品 ◤✺
鴻運脆皮乳豬拼珊瑚脆蟹鉗
(每席另加HKD 1,200)

瑰麗殿堂二品 ◤✺
金箔脆皮琵琶乳豬, 黑魚籽龍蝦沙律
(每席另加HKD 2,380)

Barbecued Whole Suckling Pig

Barbecued Whole Suckling Pig, Black Truffle Sauce
(Supplement HKD 600 per table)

Appetizer Duo ◤✺
Barbecued Suckling Pig
Deep-Fried Stuffed Queen Crab Claw, Crab Roe, Shrimp Paste
(Supplement HKD 1,200 per table)

Appetizer Luxury Duo ◤✺
Barbecued Suckling Pig, Gold Leaf
Lobster Salad, Caviar
(Supplement HKD 2,380 per table)

龍皇醬玉帶虎蝦球

香檳汁焗釀鮮蟹蓋 ◤✺
(每席另加HKD 780)

龍蝦汁蟹肉焗釀響螺 ◤✺
(每席另加HKD 980)

XO 醬關東遼參虎蝦球
(每席另加HKD 2,580)

龍皇抱太子
(每席另加HKD 3,380)

Sautéed Tiger Prawn, Scallop, Shellfish Sauce

Baked Stuffed Crab Shell, Champagne Cream Sauce ◤✺
(Supplement HKD 780 per table)

Baked Sea Whelk, Crab Meat, Lobster Sauce ◤✺
(Supplement HKD 980 per table)

Sautéed Japanese Sea Cucumber, Tiger Prawn, X.O. Sauce
(Supplement HKD 2,580 per table)

Sautéed Lobster, Scallop, Seasonal Vegetable
(Supplement HKD 3,380 per table)

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge

YOUR MENU SELECTION

繡球菇響螺燉花膠

鹿茸菌杞子燉花膠

摩利菌珍珠肉燉關東遼參
(每席另加HKD 680)

冬蟲草元貝響螺燉雞
(每席另加HKD 1,280)

紅燒雙映燴官燕
(每席另加HKD 1,680)

宮廷佛跳牆 ✺
(每席另加HKD 7,980)

蠔皇扣鮑甫伴天白菇

金柱汁扣原隻五頭湯鮑伴天白菇
(每席另加HKD 2,880)

鮑汁花膠扒伴天白菇 ✺
(每席另加HKD 3,680)

鮑汁澳州二頭湯鮑伴天白菇
(每席另加HKD 3,780)

蠔皇鮑甫伴關東遼參
(每席另加HKD 3,880)

古方扣二十五頭中東乾鮑伴天白菇 ✺
(時價)

✺ 大廚名菜 | 位上菜式 | 另加收費需付額外百份之十服務費

Double-Boiled Fish Maw, Sea Whelk, Cauliflower Mushroom

Double-Boiled Fish Maw, Velvet Antler Mushroom, Wolfberry

Double-Boiled Japanese Sea Cucumber, Dried Pearl Meat, Morel Mushroom
(Supplement HKD 680 per table)

Double-Boiled Chicken Consommé, Cordyceps, Sea Whelk, Conpoy
(Supplement HKD 1,280 per table)

Braised Superior Bird's Nest, Conpoy, Bamboo Pith
(Supplement HKD 1,680 per table)

Buddha Jumps Over the Wall ✺
Double-Boiled Chicken Consommé, Cordyceps, Sea Whelk, Abalone Fish Maw, Conpoy, Sea Cucumber and Superiors Bird's Nest
(Supplement HKD 7,980 per table)

Braised Sliced Abalone, Mushroom, Supreme Oyster Sauce

Braised Whole Abalone, Mushroom, Supreme Conpoy Sauce
(Supplement HKD 2,880 per table)

Braised Superior Fish Maw, Mushroom, Abalone Sauce ✺
(Supplement HKD 3,680 per table)

Braised Whole Abalone, Mushroom, Abalone Sauce
(Supplement HKD 3,780 per table)

Braised Sliced Abalone, Japanese Sea Cucumber, Supreme Oyster Sauce
(Supplement HKD 3,880 per table)

Braised Middle East Dried Abalone, Mushroom, Chef's Specialty Recipe ✺
(Supplement charge based on market price)

✺ Chef's Signature | Individually served | Supplementary price with 10% service charge

清蒸海東星斑

日式味噌焗深海鱈魚◤✺
(每席另加HKD 1,200)

古法蒸龍蕙扒◤
(每席另加HKD 1,200)

紅寶百合蒸東星斑球◤✺
(每席另加HKD 2,580)

羊肚菌蒸東星斑柳◤
(每席另加HKD 2,580)

一品脆皮茶燻雞 ✺

古桐脆皮芝麻雞

秘制醬油吊燒雞 ✺

淮香當紅炸子雞

黑松露醬燒雞
(每席另加HKD 600)

Steamed Spotted Garoupa, Supreme Soy Broth

Baked Cod Fish, Glazed Miso Sauce ◤✺
(Supplement HKD 1,200 per table)

Steamed Giant Garoupa Fillet, Shredded Pork and Mushroom, Traditional Style ◤
(Supplement HKD 1,200 per table)

Steamed Spotted Garoupa Fillet, Red Date, Lily Bulb, Supreme Soy Broth ◤✺
(Supplement HKD 2,580 per table)

Steamed Spotted Garoupa Fillet, Morel Mushroom ◤
(Supplement HKD 2,580 per table)

Tea Smoked Crispy Chicken ✺

Deep-Fried Crispy Chicken, Sesame

Roasted Crispy Chicken, Superior Soy Sauce ✺

Deep-Fried Crispy Chicken, Spice Salt

Roasted Crispy Chicken, Black Truffle Sauce
(Supplement HKD 600 per table)

YOUR MENU SELECTION

飛魚籽海皇法豆炒金稻	***Fried Rice, Assorted Seafood, French Bean, Fish Roe***
鮑汁一品燴香苗	Braised Rice, Conpoy, Chicken, Roasted Duck, Mushroom, Abalone Sauce
雪影寶貝炒香苗	Fried Rice, Scallop, Conpoy, Egg White
珊瑚鮮蟹肉法豆炒香苗✺ *(每席另加HKD 480)*	Fried Rice, Crab Meat, Crab Roe, French Bean✺ *(Supplement HKD 480 per table)*
黑蒜澳州和牛炒香苗 *(每席另加HKD 580)*	Fried Rice, Australian Wagyu Beef, Black Garlic *(Supplement HKD 580 per table)*
龍蝦海鮮湯西施泡飯✺ *(每席另加HKD 880)*	Poached Rice, Assorted Seafood, Lobster Bisque ✺ *(Supplement HKD 880 per table)*
上湯鳳城水餃	***Shrimp and Pork Dumpling, Supreme Broth***
上湯菜肉雲吞	Pork and Vegetable Wonton, Supreme Broth
珍菌醬靈芝菇炆伊麵	Braised E-Fu Noodle, Marmoreal Mushroom, Mushroom Sauce
千孫百子炆伊麵	Braised E-Fu Noodle, Conpoy, Shrimp Roe, Enoki Mushroom
黑松露翡翠豚肉餃✺ *(每席另加HKD 180)*	Pork and Vegetable Dumpling, Black Truffle, Supreme Broth✺ *(Supplement HKD 180 per table)*

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge

YOUR MENU SELECTION

桂花杞子百合燉桃膠

滋補合桃露湯圓

經典八寶狀元茶 ✺

楊枝甘露
(每席另加HKD 380)

椰香茉莉
海綿蛋糕，紅莓果醬，茉莉茶慕斯◤✺
(每席另加HKD 1,200)

杏汁冰花燉官燕 ◤✺
(每席另加HKD 2,800)

Double-Boiled Peach Resin, Lily Bulb, Osmanthus, Wolfberry

Sweetened Walnut Cream, Glutinous Rice Dumpling

Double-Boiled Classic Chinese Tea, Eight Assorted Condiments ✺

Chilled Sago Cream, Pomelo, Mango
(Supplement HKD 380 per table)

Coconut Jasmine
Lady Finger Sponge, Red Berry Compôte, Jasmine Mousse◤✺
(Supplement HKD 1,200 per table)

Double-Boiled Bird's Nest, Crystal Sugar, Almond Jus ◤✺
(Supplement HKD 2,800 per table)

宮廷美點

(請選擇2款)

杞子桂花糕

芒果椰汁珍珠糕

抹茶紅豆糕

雪影草莓卷

香芋椰汁珍珠糕

古仿棗皇糕

手工合桃酥

黑糖蜂巢糕

金脆奶皇煎堆

迷你燕窩蛋撻✺
(每席另加HKD 600)

Chinese Petits Fours

(Please select 2 from below)

Osmanthus and Wolfberry Jelly

Mango and Coconut Sago Cake

Matcha Red Bean Cake

Coconut and Strawberry Glutinous Rice Roll

Taro and Coconut Sago Cake

Steamed Red Date Cake

Home-Made Walnut Cookie

Honeycomb Cake, Brown Sugar

Custard Glutinous Rice Puff

Mini Bird's Nest Egg Tart ✺
(Supplement HKD 600 per table)

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge



鴻運琵琶乳豬全體

XO 醬炒虎蝦球

珊瑚百花松葉蟹鉗

金瑤翡翠天白菇

舞茸菌響螺燉珍珠肉

蠔皇鮮鮑甫

清蒸海東星斑

秘制醬油吊燒雞

金沙脆米鱈魚炒香苗

紅蝦醬靈芝菇伊麵

紅棗蓮子燉雪燕

宮廷美點

每席港幣$22,880及需另加百份之十服務費 (供十至十二位享用)

Barbecued Whole Suckling Pig

Sautéed Tiger Prawn, X.O. Sauce

Deep-Fried Stuffed Queen Crab Claw, Crab Roe, Shrimp Paste

Braised Vegetable, Conpoy, Mushroom

Double-Boiled Sea Whelk
Dried Pearl Meat, Maitake Mushroom

Braised Sliced Abalone, Vegetable, Supreme Oyster Sauce

Steamed Spotted Garoupa, Supreme Soy Broth

Roasted Crispy Chicken, Superior Soy Sauce

Fried Rice, Cod Fish, Salted Egg York, Crispy Rice

Braised E-Fu Noodle, Marmoreal Mushroom, Red Prawn Sauce

Double-Boiled Snow Swallow, Lotus Seed, Red Date

Chinese Petits Fours

HKD 22,880 plus 10% service charge per table of 10-12 persons

YOUR MENU SELECTION

The signature 8-course 2024 wedding menu is charged at HKD 22,880 plus 10% service charge per table of ten to twelve guests.
You are welcome to tailor courses with the following options.

鴻運琵琶乳豬全體

鴻運片皮乳豬全體
(每席另加HKD 240)

當紅脆皮黑松露乳豬
(每席另加HKD 600)

瑰麗殿堂二品 ◤✺
金箔脆皮琵琶乳豬, 黑魚籽龍蝦沙律
(每席另加HKD 2,380)

XO 醬炒虎蝦球

龍皇醬法國雞脯虎蝦球

紅蝦醬玉帶虎蝦球
(每席另加HKD 880)

XO 醬關東遼參虎蝦球✺
(每席另加HKD 2,680)

龍皇抱太子✺
(每席另加HKD 4,280)

Barbecued Whole Suckling Pig

Barbecued Whole Suckling Pig
(Supplement HKD 240 per table)

Barbecued Whole Suckling Pig, Black Truffle Sauce
(Supplement HKD 600 per table)

Appetizer Luxury Duo ◤✺
Barbecued Suckling Pig, Gold Leaf
Lobster Salad, Caviar
(Supplement HKD 2,380 per table)

Sautéed Tiger Prawn, X.O. Sauce

Sautéed Tiger Prawn, French Chicken Fillet, Shellfish Sauce

Sautéed Tiger Prawn, Scallop, Red Prawn Sauce
(Supplement HKD 880 per table)

Sautéed Tiger Prawn, Japanese Sea Cucumber, X.O. Sauce ✺
(Supplement HKD 2,680 per table)

Sautéed Lobster, Scallop, Vegetable ✺
(Supplement HKD 4,280 per table)

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge

YOUR MENU SELECTION

珊瑚百花松茸蟹鉗

黑松露香芋龍皇盒 ◤
(每席另加HKD 680)

香檳汁焗釀鮮蟹蓋 ◤✺
(每席另加HKD 1,480)

龍蝦汁蟹肉焗釀響螺 ◤✺
(每席另加HKD 1,680)

金瑤翡翠天白菇

鮮松本茸扒雙蔬
(每席另加HKD 380)

珊瑚竹影扒菜膽
(每席另加HKD 680)

原粒柱甫竹笙扒蘆筍
(每席另加HKD 980)

金燕白玉柱甫 ✺
(每席另加HKD 2,280)

Deep-Fried Stuffed Queen Crab Claw, Crab Roe, Shrimp Paste

Baked Assorted Seafood, Taro, Black Truffle Sauce◤
(Supplement HKD 680 per table)

Baked Stuffed Crab Shell, Champagne Cream Sauce ◤✺
(Supplement HKD 1,480 per table)

Baked Sea Whelk, Crab Meat, Lobster Sauce ◤✺
(Supplement HKD 1,680 per table)

Braised Conpoy, Vegetable, Mushroom

Braised Honshimeji Mushroom, Vegetable, Supreme Oyster Sauce
(Supplement HKD 380 per table)

Braised Crab Meat, Bamboo Pith, Vegetable, Crab Roe
(Supplement HKD 680 per table)

Braised Whole Conpoy, Fresh Asparagus, Bamboo Pith
(Supplement HKD 980 per table)

Braised Whole Conpoy, Winter Melon Ring, Bird's Nest, Pumpkin Sauce ✺
(Supplement HKD 2,280 per table)

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge

YOUR MENU SELECTION

舞茸菌響螺燉珍珠肉

摩利菌珍珠肉燉雞 ◤

鹿茸菌燉海中寶
(每席另加HKD 1,800)

繡球菇元貝燉花膠◤
(每席另加HKD 3,080)

紅燒雙映燴官燕 ◤✺
(每席另加HKD 4,680)

蠔皇鮮鮑甫

金柱汁扣原隻五頭湯鮑
(每席另加HKD 2,880)

鮑汁扣花膠扒 ✺
(每席另加HKD 3,680)

鮑汁扣澳州二頭湯鮑
(每席另加HKD 3,780)

蠔皇鮑甫伴關東遼參
(每席另加HKD 3,880)

古方扣二十五頭中東乾鮑 ✺
(時價)

Double-Boiled Sea Whelk, Dried Pearl Meat, Maitake Mushroom◤

Double-Boiled Chicken Consommé, Dried Pearl Meat, Morel Mushroom ◤

Double-Boiled Fish Maw, Sea Whelk, Conpoy, Velvet Antler Mushroom ◤
(Supplement HKD 1,800 per table)

Double-Boiled Fish Maw, Conpoy, Cauliflower Mushroom
(Supplement HKD 3,080 per table)

Braised Superior Bird's Nest, Conpoy, Bamboo Pith ◤✺
(Supplement HKD 4,680 per table)

Braised Sliced Abalone, Vegetable, Supreme Oyster Sauce

Braised Whole Abalone, Vegetable, Supreme Conpoy Sauce
(Supplement HKD 2,880 per table)

Braised Superior Fish Maw, Vegetable, Abalone Sauce ✺
(Supplement HKD 3,680 per table)

Braised Whole Abalone, Vegetable, Abalone Sauce
(Supplement HKD 3,780 per table)

Braised Sliced Abalone, Japanese Sea Cucumber, Supreme Oyster Sauce
(Supplement HKD 3,880 per table)

Braised Middle East Dried Abalone, Mushroom, Chef's Specialty Recipe ✺
(Supplement charge based on market price)

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge

YOUR MENU SELECTION

清蒸海東星斑

日式味噌焗深海鱈魚 ◤✺
(每席另加 HKD 1,200)

古法蒸龍躉扒 ◤
(每席另加 HKD 1,200)

紅寶百合蒸東星斑球 ◤✺
(每席另加 HKD 2,580)

羊肚菌蒸東星斑柳 ◤
(每席另加 HKD 2,580)

秘製醬油燒雞 ✺

古桐脆皮芝麻雞

淮香當紅炸子雞

一品脆皮茶燻雞 ✺
(每席另加 HKD 380)

黑松露醬燒雞
(每席另加 HKD 600)

Steamed Spotted Garoupa, Supreme Soy Broth

Baked Cod Fish, Glazed Miso Sauce ◤✺
(Supplement HKD 1,200 per table)

Steamed Giant Garoupa Fillet, Shredded Pork and Mushroom, Traditional Style ◤
(Supplement HKD 1,200 per table)

Steamed Spotted Garoupa Fillet, Red Date, Lily Bulb, Supreme Soy Broth ◤✺
(Supplement HKD 2,580 per table)

Steamed Spotted Garoupa Fillet, Morel Mushroom ◤
(Supplement HKD 2,580 per table)

Roasted Crispy Chicken, Superior Soy Sauce ✺

Deep-Fried Crispy Chicken, Sesame

Deep-Fried Crispy Chicken, Spice Salt

Tea Smoked Crispy Chicken ✺
(Supplement HKD 380 per table)

Roasted Crispy Chicken, Black Truffle Sauce
(Supplement HKD 600 per table)

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge

YOUR MENU SELECTION

金沙脆米鱈魚炒香苗

雪影寶貝炒香苗

薑米鮮蟹肉法邊豆炒香苗
(每席另加HKD 480)

黑蒜澳州和牛炒香苗
(每席另加HKD 580)

龍蝦海鮮湯西施泡飯 ✺
(每席另加HKD 880)

紅蝦醬靈芝菇炆伊麵

千孫百子炆伊麵

上湯菜肉雲吞
(每席另加HKD 380)

上湯鳳城水餃
(每席另加HKD 380)

黑松露翡翠豚肉餃 ✺
(每席另加HKD 480)

Fried Rice, Cod Fish, Salted Egg York, Crispy Rice

Fried Rice, Conpoy, Scallop, Egg White

Fried Rice, Crab Meat, French Bean, Diced Ginger
(Supplement HKD 480 per table)

Fried Rice, Australian Wagyu Beef, Black Garlic
(Supplement HKD 580 per table)

Poached Rice, Assorted Seafood, Lobster Bisque ✺
(Supplement HKD 880 per table)

Braised E-Fu Noodle, Marmoreal Mushroom, Red Prawn Sauce

Braised E-Fu Noodle, Shrimp Roe, Conpoy, Enoki Mushroom

Pork and Vegetable Dumpling, Supreme Broth
(Supplement HKD 380 per table)

Shrimp and Pork Dumpling, Supreme Broth
(Supplement HKD 380 per table)

Pork and Vegetable Dumpling, Black Truffle, Supreme Broth✺
(Supplement HKD 480 per table)

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge

YOUR MENU SELECTION

桂花杞子百合燉桃膠

滋補合桃露湯圓

經典八寶狀元茶 ✺

楊枝甘露
(每席另加HKD 380)

椰香茉莉
海綿蛋糕，紅莓果醬，茉莉茶慕斯◤✺
(每席另加HKD 1,200)

杏汁冰花燉官燕 ◤✺
(每席另加HKD 2,800)

Double-Boiled Peach Resin, Lily Bulb, Osmanthus, Wolfberry

Sweetened Walnut Cream, Glutinous Rice Dumpling

Double-Boiled Classic Chinese Tea, Eight Assorted Condiments ✺

Chilled Sago Cream, Pomelo, Mango
(Supplement HKD 380 per table)

Coconut Jasmine
Lady Finger Sponge, Red Berry Compôte, Jasmine Mousse◤✺
(Supplement HKD 1,200 per table)

Double-Boiled Bird's Nest, Crystal Sugar, Almond Jus ◤✺
(Supplement HKD 2,800 per table)

宮廷美點

(請選擇2款)

杞子桂花糕

芒果椰汁珍珠糕

抹茶紅豆糕

雪影草莓卷

香芋椰汁珍珠糕

古仿棗皇糕

手工合桃酥

黑糖蜂巢糕

金脆奶皇煎堆

迷你燕窩蛋撻✺
(每席另加HKD 600)

Chinese Petits Fours

(Please select 2 from below)

Osmanthus and Wolfberry Jelly

Mango and Coconut Sago Cake

Matcha Red Bean Cake

Coconut and Strawberry Glutinous Rice Roll

Taro and Coconut Sago Cake

Steamed Red Date Cake

Home-Made Walnut Cookie

Honeycomb Cake, Brown Sugar

Custard Glutinous Rice Puff

Mini Bird's Nest Egg Tart ✺
(Supplement HKD 600 per table)

✺ 大廚名菜 | ◤ 位上菜式 | 另加收費需付額外百份之十服務費

✺ Chef's Signature | ◤ Individually served | Supplementary price with 10% service charge

ROSEWOOD ROMANCE

Weddings

BEVERAGE OPTIONS

Beverage Package

4-hour free flow of
Soft drinks, orange juice, mineral water and beer
HKD 2,980 plus 10% service charge per table of 10-12 guests

Deluxe Wine Package

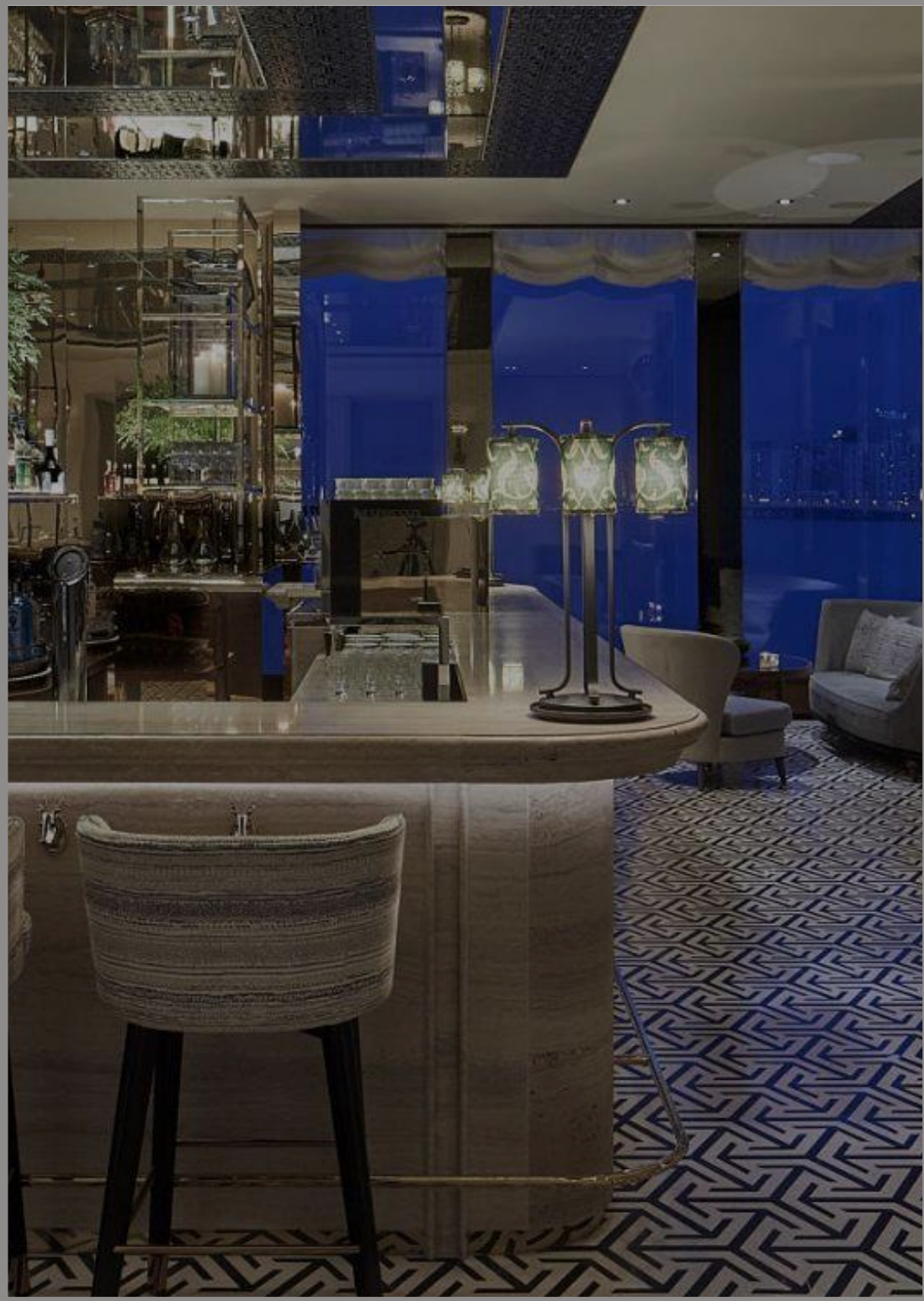
4-hour free flow of
Soft drinks, orange juice, mineral water, beer
Australian house red and white wine
HKD 3,480 plus 10% service charge per table of 10-12 guests

Premium Wine Package

4-hour free flow of
Soft drinks, orange juice, mineral water, beer
French red and white wine
HKD 3,980 plus 10% service charge per table of 10-12 guests

Sommelier's Choice Wine Package

4-hour free flow of
Soft drinks, orange juice, mineral water, beer
Italian house red and white wine
HKD 4,980 plus 10% service charge per table of 10-12 guests



ROSEWOOD ROMANCE

Weddings

DIRECTOR OF ROMANCE

Craft your Dream Wedding

Rosewood Hong Kong is dedicated to creating distinctively elegant and undeniably romantic weddings suited for each and every unique couple. Our Director of Romance, together with her team of professionals holds the key to orchestrating a once-in-a-lifetime event.

Bespoke wedding planning is closely supported from beginning to end with the utmost dedication and attentiveness.



ROSEWOOD ROMANCE

Weddings

EVENT STUDIO

The event studio is the place where it all begins –
your first step to planning the perfect wedding.
As a visual showcase of Rosewood Hong Kong's event capabilities,
it features an exclusive collection of wedding accessories
allowing guests to brainstorm and
create their special day based upon the refined senses:
sight, sound, touch, taste and smell.

As a one-stop bridal service, the Event Studio is filled with natural daylight, welcoming the bride and groom to feel relaxed and comfortable to tailor their wedding alongside our team of wedding specialists.



We strive to offer the superlative best

We hold well-established relationships to introduce a collection of bespoke wedding services, including designer bridal gowns, tuxedos, bespoke music, wedding invitations, venue decorations, table styling, photographers and much more.

Personally curated by our Director of Romance and her passionate, professional team, they set the precedent for piecing together the wedding of a lifetime that truly reflects every part of you.



ROSEWOOD ROMANCE

Weddings

WEDDING OFFERINGS

Culinary journey with our Chef

- ◊ Signature wedding menu and selections
- ◊ Menu and wine tasting for six in the Belvedere Suite

Planning at our Event Studio

- ◊ Extensive collection of wedding accessories
- ◊ Fresh floral centrepieces prepared by Blooms and Blossoms

Personalised services and celebration

- ◊ A luxurious Honeymoon Suite stay
- ◊ Personalised in room amenities and breakfast
- ◊ A romantic turndown with late supper served by your dedicated Butler
- ◊ A special friends and family accommodation rate for invited guests
- ◊ Eight tier model wedding cake with champagne toasting
- ◊ Wedding favours available for every guest
- ◊ A dedicated Lady-in-waiting taking care of the bride and groom's every need
- ◊ Traditional Chinese tea ceremony amenity
- ◊ Chauffeured limousine service for up to five consecutive hours
- ◊ Complimentary parking for ten cars
- ◊ Preferential rate for using the high definition LED Screen display as backdrop or wedding videos
- ◊ Asaya integrative wellness experience for couples
- ◊ First anniversary celebration for two at the selected restaurants of Rosewood Hong Kong

ROSEWOOD ROMANCE

Weddings

EXCEPTIONAL WEDDING OFFERINGS

Looking for something EXCLUSIVE?

- ◊ Crown your lifelong commitment with divine masterpiece from *Chaumet*
- ◊ Find your perfect pair from *Roger Vivier* with exclusive experience
- ◊ Private consultation for your designer bridal dress by the Founder of *Central Weddings*, Yolanda Choy
- ◊ Bloom your hair well-being with tailored hair formula treatment by *SHHH*
- ◊ Begin your precious moment with Rosewood for a pre-wedding and lifestyle photoshoot by *KC Photography*

Looking for a PLUS?
(selection of 2 from below with minimum spending over HKD1.2 million)

- ◊ Fresh designer wedding cake selection
- ◊ On-day photo shoot opportunity at one of our top Specialty Suites
- ◊ Upgrade of exclusive design for head table floral arrangement
- ◊ Signature wedding cocktail curated by our head mixologist
- ◊ Extra one-night Honeymoon Suite stay for your wedding
- ◊ First anniversary celebration stay for a night in a Harbour View Room







Explore your wedding journey with us

Let our team of wedding specialists to curate
your life’s most magnificent moments
at Rosewood Hong Kong –
the perfect choice for the most luxurious wedding.