



WESTERN LUNCH

CONRAD *weddings*

## WESTERN LUNCH



Photo is for reference only

### EAST MEETS WEST

#### Appetizer

Tuna tataki with ponzu gel  
Sesame flavored prawns with avocado cream  
Daikon cress and herbs salad

#### Soup

Bamboo pith with seafood broth

#### Entrée

Roasted beef striploin with peppercorn gravy  
Potato fondant and seasonal vegetable

#### Dessert

Almond tea with egg white and sesame glutinous dumplings

Coffee or tea

### CLASSIC LEGACY

#### Appetizer

Salmon trio  
53-degree confit with pickled radish  
Smoke salmon and passion fruit cream cannelloni  
Gravlax with dill mustard sauce

#### Soup

Cream of asparagus with eel, garlic crouton

#### Entrée

Free-range chicken and tiger prawn ballotine  
Butternut squash variation, verjus

#### Dessert

Double chocolate cake  
Jivara whipped ganache with praline crunchy and pear sorbet

Coffee or tea

**HK\$1,200 per guest**  
plus 10% service charge

Due to unforeseeable market price fluctuations and availability,  
Conrad Hong Kong reserves the right to alter prices and items of the above menu.  
Menu prices are valid till 31 December 2024

## LUNCH BUFFET



(Photo is for reference only)

### Soups

Cream of forest mushroom  
Double-boiled sea whelks and papaya broth

### Cold Selections

Smoked salmon heart with traditional condiments  
Parma ham with cantaloupe melon  
Home-made foie gras terrine with port wine aspic  
Salmon tataki with ponzu sauce  
Grilled assorted mediterranean vegetable with balsamic reduction  
International salad bar with dressings and condiments  
Thai-style vermicelli salad with marinated squid

### Seafood and Japanese Station

Assorted sashimi, sushi and california rolls  
Marinated baby snails, baby octopus and green seaweed  
Snow crab legs, jumping shrimp and mussel with seafood sauce

### Hot Selections

Chinese barbecued platter (roasted suckling pig, roasted duck and soy sauce chicken)  
Slow-roasted lamb loin with hazelnut crust, Chianti wine sauce

### Hot Selections

Thai-style green chicken curry with steamed rice  
Assorted seafood skewer aromatic spice  
Pan-seared Chilean seabass avocado salsa  
Indonesia-style nasi goreng  
Fried crispy noodle with shredded pork and bean sprout  
Steamed dim sum (shrimp dumpling, pork dumpling and vegetable dumpling)

### Carving Trolley

Oven-roasted beef striploin with red wine sauce

### Desserts

Marble cheese cake  
Black forest cake  
Mango pudding  
Mini opera  
Deluxe fruit platter with berries  
Strawberries dipped with chocolate  
Tiramisu  
Sweetened red bean soup with glutinous dumplings  
Home-made cookies  
Ice cream and sherbet (vanilla and strawberry ice cream, lime sherbet)

**HK\$1,088 per guest**

plus 10% service charge

(A minimum of 60 guests is required)

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## BEVERAGE FOR WESTERN WEDDING LUNCH



| BEVERAGE INCLUSION  | PRICE PER GUEST |
|---|-----------------|
| <b>Package A</b><br>Unlimited serving of soft drinks, fresh orange juice, mineral water and beer                        | HK\$260         |
| <b>Package B</b><br>Unlimited serving of soft drinks, fresh orange juice, mineral water, beer, house white and red wine | HK\$290         |

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
- \* All pricing is quoted per guest and subject to 10% service charge
- \* Package is based on 3 hours during lunch

## WESTERN LUNCH



### INCLUSION

|  | 60 GUESTS<br>or above | 180 GUESTS<br>or above    | 300 GUESTS<br>or above       |
|--|-----------------------|---------------------------|------------------------------|
| 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 |                       |                           |                              |
| Fresh fruit cream cake   | 3-lbs                 | 6-lbs                     | 6-lbs                        |
| Fresh floral centerpiece for dining tables and reception                   |                       |                           |                              |
| Free corkage for one bottle of self-brought alcohol per table              |                       |                           |                              |
| Complimentary car parking spaces on event day from 10am to 4pm             |                       | 6 vehicles                | 8 vehicles                   |
| Wedding stationaries including invitation cards, signing book, table menus |                       |                           |                              |
| Wedding menu tasting for 6 guests  |                       |                           |                              |
| Hilton Honors wedding incentive points                                     |                       |                           |                              |

#### 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.

CONRAD®  
HONG KONG

*romance inspired by you*

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