

瑰麗珍寶 PRISTINE PEARL

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

肘子花菇燉白菜膽 Double-Boiled Wild Mushrooms with Yunnan Ham and Brassica

雪花玉環瑤柱甫 Braised Whole Conpoy stuffed in Vegetable Marrow with Fish Maw

清蒸東星斑 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

上湯水餃生麵 Egg Noodles with Shrimp Dumplings in Superior Soup

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

HK\$12,888
per table of 10 - 12 guests
[Applicable to luncheon]

璀璨耀金 GLAMOROUS GOLD

鴻運乳豬全體 Roasted Crispy Whole Suckling Pig

山 楂 蝦 拼 碧 綠 帶 子 Sautéed King Prawns with Hawthorn Sauce and Scallops with Vegetables

海鮮竹笙燕窩羹 Braised Bird's Nest Soup with Assorted Seafood

> 碧綠金錢鮑片 Braised Abalone with Mushrooms and Seasonal Vegetables

清蒸東星斑 Steamed Fresh Spotted Garoupa

南乳香燒雞 Roasted Crispy Chicken served with Preserved Bean Curd Sauce

錦繡揚州炒飯 Yeung Chow Fried Rice with Preserved Vegetables

瑤柱金菇炆伊麵 Braised E-Fu Noodles with Enoki Mushrooms and Conpoy

銀耳燉萬壽果 Double-Boiled Fresh Papaya with Snow Fungus

> 美點雙輝映 Chinese Petit Fours

HK\$14,688
per table of 10 - 12 guests
[Valid till 21 September 2025]



緬 梔・清 雅 PLUMERIA

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

蒜茸砵酒焗一品燒雞 Roasted Chicken with Garlic and Port Wine

> 金葉庭炒飯 Golden Leaf Fried Rice

瑤柱金菇炆伊麵 Braised E-Fu Noodles with Enoki Mushrooms and Conpoy

蛋白杏仁茶 Sweetened Almond Tea with Egg White

> 美點雙輝映 Chinese Petit Fours

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 Mushrooms in Oyster Sauce

> 清蒸東星斑 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

HK\$16,888
per table of 10 - 12 quests

HK\$16,888 per table of 10 - 12 guests



海棠·博雅 BEGONIA

鴻運乳豬全體 Roasted Crispy Whole Suckling Pig

> 焗釀鮮蟹蓋 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

> 蒜茸砵酒焗一品燒雞 Roasted Chicken with Garlic and Port Wine

錦繡鴛鴦炒飯 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

繡球・秀雅 HYDRANGEA

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 and Bamboo Pith

碧綠蠔皇海參原隻湯鮑魚 Whole Abalone with Sea Cucumber and Seasonal Greens in Oyster Sauce

> 清蒸東星斑 Steamed Spotted Garoupa

> 金牌鹽焗雞 Baked Chicken in Rock Salt

瑤柱蛋白炒飯 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

HK\$18,688 per table of 10 - 12 guests

HK\$18,688 per table of 10 - 12 guests



EAST MEETS WEST

CLASSIC LEGACY

Appetiser

Tuna Tataki with Ponzu Gel Sesame-flavoured Prawns with Avocado Cream Daikon Cress and Herbs Salad

Soup

Seafood Broth with Bamboo Pith

Entrée

Roasted Beef Striploin
with Peppercorn Gravy
Fondant Potatoes and Seasonal Vegetables

Dessert

Sweetened Almond Tea with Egg White and Sesame Glutinous Dumplings

Coffee or Tea

HK\$1,200 per guest

Appetiser

Salmon Trio
53-degree Confit with Pickled Radish
Smoked 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 with Verjus

Dessert

Double Chocolate Cake
Jivara Whipped Ganache
with Praline Crunch and Pear Sorbet

Coffee or Tea

HK\$1,200 per guest



PARISIAN ROMANCE

Appetiser

Compressed Melon and Snow Crab Meat Roulade, Green Pea Mousseline and Squid Ink Sponge Cake

Soup

Capon Elixir in Celestine Style

Entrée

Seared Seabass Fillet with Pistachio Crust, Mini Root Vegetable and Crustacean Espuma

Slow-roasted Beef Striploin and
Slow-braised Beef Cheeks
with Port Wine Sauce and Reduction,
Fondant Potatoes
and Three Carrots Creation

Dessert

White Peach Flan with Raspberry Jelly, Lychee and Strawberry Foam Accompanied with Pistachio Ice Cream

Coffee or Tea

TALIAN SUNSHINE

Appetiser

Langoustine Carpaccio
with Mortadella Quenelle,
Pistachio Cream and Passion Fruit Salsa

Soup

Smoked Sturgeon and Fava Beans

Pasta

Little Nicholini's with Melted Cheese and Black Truffle Prosecco Sorbet with Rosemary

Entrée

Slow-roasted Herb Infused Veal Rack with Morel Sauce, Jerusalem Artichoke Mille-feuille with Baby Beetroot

Dessert

Coconut Gateaux
Coconut Whipped Ganache
with Pineapple Compote and Exotic Gel

Coffee or Tea

HK\$1,380 per guest

HK\$1,380 per guest



Beverages	Western Banquet (per guest)	Chinese Banquet (per table of 10 -12 guests)
Free flow of fresh orange juice, soft drinks and house beer	HK\$328	HK\$3,280
Free flow of fresh orange juice, soft drinks, house beer and house wine	HK\$388	HK\$3,880
Free flow of fresh orange juice, soft drinks, house beer, house wine and sparkling wine	HK\$468	HK\$4,680

Package Enhancement

Upgrade from house wine to **premium wine** at a supplement of HK\$60 per guest for Western banquet or HK\$600 per table of 10 - 12 guests for Chinese banquet.

Upgrade from sparkling wine to **house Champagne** at a supplement of HK\$100 per guest for Western banquet or HK\$1,000 per table of 10 - 12 guests for Chinese banquet.



Conrad Wedding Package 2024 - 2025

Celebrate your once-in-a-lifetime moment at Conrad Hong Kong. Our dedicated team of wedding specialists will assist you with every detail to ensure your big day a flawless and memorable one that will last a lifetime.

Chinese Wedding Banquet from HK\$12,888 per table of 12 guests **Western Wedding Banquet** from HK\$1,088 per guest

Pre-wedding Stage

- Complimentary invitation cards with envelopes
- Complimentary menu tasting for 6 guests#

On Wedding Day

- Complimentary one-night stay at Deluxe Room* / Executive Peak View Suite# on your wedding night, with breakfast for two in the privacy of your room the following morning
- Complimentary in-room wedding amenities set-up [A pair of cushion | a set of tea pot with four cups | lotus seeds | red dates]
- Chauffeured hotel limousine for three hours on wedding day#
- Preferential rate for Wedding Suite Package

At Wedding Reception

- · Chinese menus curated by Golden Leaf Chinese Chef Tony Wan / Western menus designed by Executive Chef Manki Lee
- A bridal cake for cake cutting ceremony
- A complimentary bottle of Champagne for toasting
- Complimentary wedding signing ceremony amenities set-up [ring pillow and feather pen]
- A 3lbs* / 6lbs# fresh fruit cream cake to be served during the wedding reception
- Elegant fresh floral arrangement for each dining table and reception table from Cédric Amani Floral Art Consulting Ltd
- Free corkage for one bottle of self-brought wine per table
- Complimentary parking for three*/six# vehicles during the wedding reception
- Complimentary use of in-house projector and screen for video display
- Preferential rate for use of high definition LED wall panel*

Exclusive Offers

- · Hilton Honors wedding incentive points, to redeem complimentary hotel stay at Hilton Hotels worldwide
- A dining voucher with 30% off total bill at selected hotel restaurants
- 20% off floral purchase from hotel commissioned florist Cédric Amani Floral Art Consulting Ltd

For reservations or enquiries, please contact our Events Department at (852) 2822 8824 or HKGHC.Event.Sales@ConradHotels.com.

Terms & conditions:



^{*} Applicable to bookings with 60 guests or above #Applicable to bookings with 240 guests or above