



Chinese Wedding Dinner

Everything you've imagined is curated to perfection. We offer an exquisite Chinese dinner package starting from HK\$16,988 per table of 10 - 12 guests (with a minimum of 15 tables), including a customised menu as well as a host of additional benefits to make your special day even more memorable.

For enquiries or reservations, contact our Event Booking Centre at +852.2841.3838 or emailjwmarriott.hk@marriotthotels.com



Perfect Beginnings

ON YOUR WEDDING NIGHT

- Overnight stay in an elegantly appointed bridal suite, with in-room breakfast for 2 in the following morning
- Honeymoon amenities including a welcome fruit basket and a bottle of Champagne

FOR YOUR WEDDING

- · 8-lb specially-designed wedding cake
- 5-tier elegant display wedding cake for cake-cutting ceremony
- 1 bottle of selected Champagne for toasting
- Complimentary Chinese tea to be served during pre-dinner cocktail
- Extensive selection of table linens and chair covers
- Splendid floral decoration for reception and dining tables
- Choice of deluxe centrepiece arrangements for 2 head tables
- Complimentary menu tasting for 6 guests at Man Ho Chinese Restaurant (for a banquet with a minimum of 35 tables)

FOR YOUR WEDDING

- Special rates available for LED wall backdrop packages
- · Private mahjong room
- Guest signature book, exquisitely designed invitation cards and menus
- Mercedes-Benz S-Class chauffeur-driven bridal limousine service for 3 consecutive hours
- · Complimentary valet parking service
- 1 food & beverage membership card to enjoy special dining discounts at JW Marriott Hotel Hong Kong for I year
- Preferential room rates to guests who wish to stay at the hotel
- An elegant souvenir of a pair of JW Wedding chocolates for each guest

WHAT'S MORE

 60,000 Marriott Bonvoy points to redeem up to 2 complimentary nights for your honeymoon stay at selected Marriott brand hotels worldwide



Beverage Packages

STANDARD PACKAGE 1

Soft drinks, chilled orange juice and selected beer 4 hours: HK\$3,288 per table Additional hour: HK\$280 per table

STANDARD PACKAGE 2

Soft drinks, chilled orange juice, selected beer and selected wine 4 hours: HK\$3,688 per table Additional hour: HK\$380 per table

PREMIUM PACKAGE

Soft drinks, chilled orange juice, selected beer and premium wine 4 hours: HK\$4,088 per table Additional hour: HK\$480 per table

ADDITIONAL BENEFIT

Free corkage for self-brought liquor and wine upon purchase of any above beverage package

WINE SELECTION

Varieties are subject to change

Selected white wine:

• Kressmann, K Sélection, Chardonnay (France)

Selected red wine:

• Kressmann, K Sélection, Merlot (France)

Premium white wine:

• Parker Coonawarra Estate Favourite Son Chardonnay, Australia

Premium red wine:

• Parker Coonawarra Estate Favourite Son Cabernet Sauvignon, Australia

CORKAGE (PER 750ML BOTTLE)

Wine / Champagne: HK\$150 net per bottle

Liquor: HK\$250 net per bottle



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
- 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\$3,000 off the rental or purchase of bridal gown upon spending HK\$18,000
- The Theme Wedding: free wedding planner consultation service for I hour (valued at HK\$5,000)
- SanStation: a complimentary design on 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



珊瑚婚宴菜譜

DINNER MENU

鸞鳳和鳴脆金豬 Roasted Whole Suckling Pig

葡汁焗釀響螺 Baked Sea Whelk in Portuguese Sauce

雪棗蟲草花燉雞湯 Double-Boiled Chicken Soup with Cordyceps Flowers and Red Dates

蠔皇原隻鮑魚伴花菇 Braised Whole Abalone with Black Mushrooms and Vegetables in Oyster Sauce

> 清蒸老虎斑 Steamed Tiger Garoupa

當紅炸子雞 Deep-Fried Crispy Chicken

瑤柱鮮蝦炒香苗 Fried Rice with Shredded Conpoy and Shrimps

蝦籽燜燒伊府麵 Braised E-Fu Noodles with Shrimp Roe

桂花雪棗蘆薈燉桃膠 Double-Boiled Peach Resin with Osmanthus, Red Dates and Aloe Vera

> 萬豪抑美點 Chinese Petits Fours

每席10至12位由港幣 \$16,988 起 From HK\$16,988 per table of 10 - 12 guests



榮月婚宴菜譜

Moonstone Wedding DINNER MENU

> 鴻運乳豬全體 Roasted Whole Suckling Pig

松露百花炸釀蟹鉗 Deep-Fried Crab Claw Coated with Shrimp Mousse and Truffle Paste

> XO醬蘆筍炒蝦球 Sautéed Asparagus and Prawns in XO Chilli Sauce

蝦籽竹笙扒津膽 Braised Cabbage with Bamboo Pith and Shrimp Roe

天籽蘭花燉花膠響螺湯 Double-Boiled Sea Whelk Soup with Fish Maw and Dendrobium Orchid

蠔皇原隻鮑魚伴花菇 Braised Whole Abalone with Black Mushrooms and Vegetables in Oyster Sauce

> 陳皮絲蒸老虎斑 Steamed Tiger Garoupa with Shredded Tangerine Peel

> > 金沙蒜花脆燒雞 Deep-Fried Crispy Chicken with Garlic

> > > 萬豪炒飯

Fried Rice with Shrimps, Barbecued Pork, Roasted Duck and Vegetables

櫻花蝦乾燒伊麵 Braised E-Fu Noodles with Sakura Shrimps

銀耳陳皮燉萬壽果 Double-Boiled Papaya with Snow Fungus and Tangerine Peel

> 萬豪迎美點 Chinese Petits Fours

每席10至12位由港幣 \$17,988 起 From HK\$17,988 per table of 10 - 12 guests

· 婚宴優惠只適用於15席或以上·所有價目另設加一服務費 · 菜譜上的食材供應有可能受季節影響,香港JW萬豪酒店保留最終決定權以更換價值相約之食材

[·] A minimum of 15 tables 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



瑰寶婚宴菜譜

迎喜乳豬全體 Roasted Whole Suckling Pig

芝味海皇焗釀蟹肉 Baked Crab Meat with Assorted Seafood and Cheese

油雞蹤蝦球炒玉帶 Sautéed Scallops and Prawns with Termite Mushrooms

花膠絲瑤柱扒津膽 Braised Cabbage with Shredded Fish Maw and Conpoy

姬松茸陳皮燉關東遼參老鴨湯 Double-Boiled Duck Soup with Kanto Sea Cucumber, Blaze Mushrooms and Tangerine Peel

蠔皇原隻鮑魚伴鵝掌 Braised Whole Abalone with Goose Web and Vegetables in Oyster Sauce

> 清蒸東星斑 Steamed Spotted Garoupa

金枝玉葉炸子雞 Deep-Fried Crispy Chicken, Cordyceps Flowers and White Mugwort

鮑汁鱆魚雞粒飯 Braised Rice with Diced Chicken and Dried Octopus in Abalone Sauce

XO醬蔥香撈雲吞 Shrimp Wontons with XO Chilli Sauce and Spring Onion

蛋白杏仁茶湯圓 Sweetened Almond Cream with Egg White and Dumplings

萬豪迎美點 Chinese Petits Fours

每席10至12位由港幣**\$19,888** 起 From HK\$19,888 per table of 10 - 12 guests

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翡翠婚宴菜譜

Emerald Wedding

鴻運乳豬全體 Roasted Whole Suckling Pig

阿拉斯加蟹肉焗釀蟹蓋 Baked Crab Shell with Alaskan Crab Meat

XO醬夏果蘆筍玉帶子 Sautéed Scallops with Asparagus and Macadamia Nuts in XO Chilli Sauce

> 翡翠玉環瑤柱甫 Braised Whole Conpoy Filled in Marrow

瑪卡花膠螺頭燉北峰雞 Double-Boiled Chicken Soup with Fish Maw, Sea Whelk and Maca

三十頭南非吉品鮑魚伴花菇 Braised 30-Head South African Dried Abalone with Black Mushrooms in Oyster Sauce

> 清蒸東星斑 Steamed Spotted Garoupa

> 當紅炸子雞 Deep-Fried Crispy Chicken

> > 萬豪鮑汁荷葉飯

Fried Rice with Seafood, Roasted Duck, Shrimps, Crab Meat, Diced Mushrooms and Conpoy in Abalone Sauce, Wrapped in Lotus Leaf

甫魚蟹肉伊麵 :

Braised E-Fu Noodles with Crab Meat and Dried Flatfish

蓮子百合燉海底椰

 $\label{thm:condition} \mbox{Double-Boiled Sea Coconut with Lotus Seeds and Lily Bulbs}$

萬豪迎美點 Chinese Petits Fours

每席10至12位由港幣**\$23,188** 起 From HK\$23,188 per table of 10 - 12 guests

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DINNER MENU

鸞鳳和鳴脆金豬 Roasted Whole Suckling Pig

葡汁鮑粒焗釀響螺 Baked Sea Whelk with Diced Abalone in Portuguese Sauce

> 金影碧綠龍蝦球 Sautéed Lobster with Vegetables

喜迎多子金柱甫 Braised Whole Conpoy with Sea Moss, Garlic and Vegetables

松茸響螺燉海中寶 Double-Boiled Fish Maw and Sea Cucumber Soup with Matsutake and Sea Whelk

蠔皇鵝掌伴三十頭南非吉品鮑魚 Braised 30-Head South African Dried Abalone with Goose Web in Oyster Sauce

> 清蒸東星斑 Steamed Spotted Garoupa

摩利珍菌脆燒雞 Deep-Fried Crispy Chicken with Morel Mushrooms

原籠荷香阿拉斯加蟹肉飯 Fried Rice with Alaskan Crab Meat, Wrapped in Lotus Leaf and Served in Bamboo Basket

> 高湯煎粉果 Deep-Fried Shrimp Dumplings in Supreme Soup

燕液瓊脂露 Chilled Superior Bird's Nest in Coconut Cream

> 萬豪迎美點 Chinese Petits Fours

每席10至12位由港幣 \$28,888 起 From HK\$28,888 per table of 10 - 12 guests

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DINNER MENU

在您的大日子注入永續理念,享受別出心裁的可持續餐饗體驗。 精心炮製的佳餚以本地、有機或可持續食材入饌,給您倆打造一場永誌難忘的環保婚宴。

Infuse your special day with sustainability and enjoy delicacies that merge culinary excellence with environmental commitment. Organic, local and sustainable ingredients are thoughtfully sourced to curate an eco-friendly banquet.

₩ 鮮果龍蝦沙律 Fresh Fruit Salad with Spiny Lobster

デ 葡汁焗釀藍花蟹肉 Baked Crab Meat in Portuguese Sauce

Double-Boiled Chicken Soup with Fish Maw, Conpoy and Cordyceps Flowers

能皮平原雞 Deep-Fried Crispy Ping Yuen Chicken

《 XO醬帶子粒炒飯 Fried Rice with Diced Scallops in XO Chilli Sauce

方魚湯帝王白蝦雲吞 Flounder Soup with Raw Peeled Pin-Deveined Tail-Off Emperor Shrimp Dumplings

遂 薏仁紅豆沙 Sweetened Red Bean Cream with Organic Barley

萬豪迎美點

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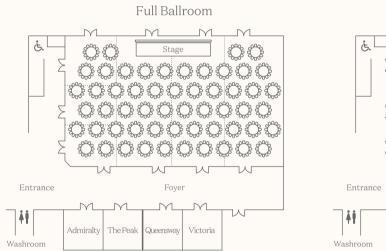


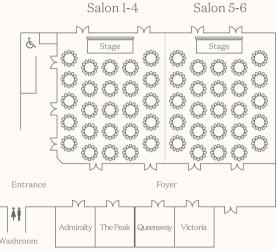
Your Dream Day

A grand celebration awaits.

Step into the majestic JW Marriott Ballroom for the extravagant wedding you've dreamed of.

JW MARRIOTT BALLROOM





| | DIMENSIONS | AREA | CAPACITY | |
|--------------------------|--|----------------|--------------------|-----------|
| | LXWXH | SQ. FT / SQ. M | BANQUET | RECEPTION |
| Full Ballroom | 69' X 118' X 15'/ 21M X 36M X 4.6M | 8,142 / 756 | 672 (56 TABLES) | 1,100 |
| Salon 1-4 / Salon 5-6 | 69' X 58' X 15'/ 21M X 17.6M X 4.6M | 3,874 / 354 | 300 (25 TABLES) | 550 |

 $\cdot \text{Packages are valid from now until 31 December 2026} \cdot \text{Event venues are subject to availability} \cdot \text{Offers are not valid in conjunction with other promotions, offers or discounts} \\ \cdot \text{A guaranteed minimum charge applies to all events in the JW Marriott Ballroom} \cdot \text{All prices are subject to a 10\% service charge unless otherwise stated} \\ \cdot \text{JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value} \cdot \text{Other terms and conditions apply}$





