



## *Western Wedding Dinner*

Your celebration is seamlessly crafted.  
We offer delicate Western dinner package with a selection of enticing menus to delight your guests, starting from **HK\$1,168** per person.  
For a minimum of 150 persons, we will also include a host of additional benefits to make your wedding celebration extra special.

**For enquiries or reservations,  
contact our Event Booking Centre at +852.2841.3838  
or email: [jwmarriott.hk@marriotthotels.com](mailto:jwmarriott.hk@marriotthotels.com)**

· Packages are valid from now until 31 December 2020 · Event venues are subject to availability · Offers are not valid in conjunction with other promotions, offers or discounts  
· A guaranteed minimum charge applies to all events in the JW Marriott Ballroom · All prices are subject to a 10% service charge unless otherwise stated  
· JW Marriott Hotel Hong Kong reserves the right to replace with items of similar value · Other terms and conditions apply

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## *Wedding Bliss Package*

### **Beverage Package**

- Starting from HK\$328 per person, with unlimited serving of chilled orange juice, soft drinks and selected beer for 4 consecutive hours
- At a supplement charge of HK\$60 per person to include selected red and white wines

### **On Your Wedding Night**

- Overnight stay in an elegantly appointed bridal suite, with in-room late night supper on the wedding night and 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

### **For Your Wedding**

- Special rates available for LED wall backdrop packages
- Private mahjong room
- Guest signature book and exquisitely designed invitation cards and menus
- Mercedes-Benz S-Class chauffeur-driven bridal limousine service for 3 consecutive hours
- Complimentary valet parking service
- 2 Club Marriott Membership cards to enjoy special food & beverage discounts for 1 year at JW Marriott Hotel Hong Kong
- 20% discount on final bill for babies' full moon dinner or 100-day celebration party at banquet function rooms
- Preferential room rates for guests who wish to stay at the hotel
- Upgrade to the spectacular duplex Presidential Suite at an exclusive rate of HK\$28,888
- 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 at selected Marriott brand hotels worldwide

## *Additional Benefits (Optional)*

- 1 set of Annie G. Chan's professional makeup brush set with an advance deposit payment for Annie G. Chan's bridal service
- HK\$2,000 off on Premium Package by Free Concept
- HK\$3,000 off on any photography service with a spending of HK\$30,000 or above by Johnny Productions, Videography and Photography
- Complimentary designated backdrop by VA VA Décor Flower
- 1-hour consultation service by Image Director, plus HK\$1,000 off on tuxedo rental service with a minimum spending of HK\$4,000, or on-site measurement service with a minimum spending of HK\$10,000 of tuxedo tailor-made service by MODE Wedding Tuxedo
- Complimentary bridal gown consultation by Noel Chu Atelier
- HK\$2,500 off on Premium Decoration Package or one complimentary candy table decoration with 5 candy items (valued at HK\$6,800) with a minimum spending of HK\$50,000 by Only Mine Design & Decoration
- HK\$1,000 discount on a 3-hour booking of classical piano trio and HK\$2,000 discount on a 3-hour booking of 3- or 4-piece jazz-pop band with vocal by Orpheus Music
- Complimentary printed welcome board (1 version) or LED wall still image (2 versions), and wedding red packets (50 pieces) by Simply Grand Production
- 2 complimentary Hayley Paige Occasions bridesmaid gowns upon a minimum spending of HK\$50,000 on a bridal gown at Trinity Bridal
- Free wedding planner consultation service for 1 hour (valued at HK\$5,000) by The Theme Wedding

# *Western Set Dinner*

## MENU A

### **Soup**

**New Forest Mushroom Tea**  
Aged Parmesan, Perigord Truffle

### **Appetiser**

**Cornish Crab with White Radish**  
Nashi Pear, Coriander, Pink Grapefruit

OR

**English Asparagus with Iberico Ham**  
Egg Yolk Jam, Hazelnut Crumble

### **Main Course**

**Wicks Manor Pork Loin and Belly**  
Anna Potato, Maple Glazed Beetroot, Spiced Apple, Granola

OR

**Wild Sea Bass**  
Confit Cherry Tomato, Black Olive, Nicola Potato, Baby Fennel

### **Dessert**

**Japanese Strawberry and Champagne Jelly**  
Basil Sorbet, Black Pepper Meringue

Coffee or Tea

Homemade Chocolates and Sweet Treats

From **HK\$1,168** per person

# *Western Set Dinner*

## MENU B

### **Soup**

#### **Lobster Bisque**

Butter Poached Lobster, Finger Lime

### **Appetiser**

#### **Raw Hokkaido Scallops**

Osetra Caviar, Cucumber, Apple, Dill

OR

#### **Confit Duck and Foie Gras Terrine**

Pear Salad, Toasted Brioche with Pickled Pear Purée

### **Main Course**

#### **Wagyu Beef Tenderloin and Cheek**

Smoked Mash, Wild Garlic, Heritage Carrots

OR

#### **Scottish Halibut**

Ratatouille, Samphire, Squid Ink Crisps with Red Wine Fish Sauce

### **Dessert**

#### **70% Valrhona Chocolate Pot**

Hazelnut Cremeux, Salted Caramel, Condensed Milk Ice Cream

Coffee or Tea

Homemade Chocolates and Sweet Treats

From **HK\$1,428** per person

## *Western Dinner Buffet Menu*

### **Soup**

- Wild Mushroom and Tarragon Soup with White Truffle Oil

### **Baker's Basket**

- Selection of Homemade Breads and Sourdoughs

### **Japanese Dishes**

- Selection of Sushi, Sashimi and Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce
- Udon Noodle and Spring Vegetable Salad with Sesame and Mirin Vinaigrette
- Chicken Teriyaki with Garlic-Soy Jus

### **Cold Appetisers**

- Gin and Tonic Cured and Smoked Scottish Salmon with Traditional Accompaniments
- Live Carved San Daniele Air Dried Ham with Compressed Galia Melon
- Citrus Poached Boston Lobster, King Crab and Green Lipped Mussels Served on Ice with Smoked Caviar and Cocktail Sauce

### **Salads**

- Mixed Leaf and Herb Salad with a Selection of Dressings and Accompaniments
- Semi Dried Vine Tomatoes with Baby Basil and Wasabi Mascarpone
- Heritage Carrot Salad with Hazelnuts and Rose Harissa

From **HK\$1,468** per person

### **Hot Dishes**

- Seared Sea Bass with Braised Fennel and Morecambe Bay Shrimps
- Slow Roasted Iberico Pork Belly with Savoy Cabbage and Smoked Bacon
- Truffle Mac and Cheese with Brioche and Parmesan Crumb
- Tenderstem Broccoli with Blue Cheese Butter and Toasted Nuts and Seeds
- Poached Chicken with Conpoy
- Sautéed Scallop with Cuttlefish and Cashews
- Braised Seasonal Vegetables with Black Mushrooms
- Deep-fried Crab Ball Coated with Shrimp Mousse

### **Live Carving Station**

- Roast Galloway Beef Sirloin with Yorkshire Puddings, Horseradish and Red Wine Gravy
- Roasted Seasonal Vegetables
- Duck Fat Roasted Potatoes

### **Desserts**

- Matcha Green Tea Cake with Raspberry and White Chocolate
- Caramelised Chocolate Mousse with Espresso and Bitter Chocolate Crumble
- Passion Fruit Meringue Tarts
- Coconut Panna Cotta with Mango and Thai Basil
- "Peanut Butter and Jam"
- Meyer Lemon Posset with Blackberries and Lemoncello Jelly
- Warm Rhubarb and Ginger Crumble
- Exotic Fruits with Lemongrass and Rum Syrup