



JW MARRIOTT
HONG KONG

Wedding Lunch Buffet

12.00 pm - 3.00 pm

Your dream day has come to life at JW Marriott Hotel Hong Kong. We offer delicate Western buffet lunch package with a selection of enticing menus to delight your guests, starting from **HK\$808** per person. For a minimum of 100 persons, we will also include a host of additional benefits to make your wedding celebration extra special.

Beverage Package:

Starting from HK\$210 per person, with unlimited serving of chilled orange juice, soft drinks and selected beer for 3 consecutive hours

At a supplementary charge of HK\$60 per person to include selected red and white wines

**For enquiries or reservations,
contact our Event Booking Centre at +852.2841.3838
or email: 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

Pacific Place, 88 Queensway, Hong Kong
jwmarriott.hk@marriotthotels.com | Tel +852.2810.8366 | jwmarriothongkong.com

Wedding Lunch Buffet

For Your Wedding

- 5-tier elegant display wedding cake for cake-cutting ceremony
- Exquisitely designed invitation cards
- Splendid floral decoration for reception and dining tables
- 1 bottle of selected Champagne for toasting
- Complimentary valet parking service for up to 2 vehicles
- Complimentary use of 1 set of in-house projector and screen
- 1 Club Marriott Membership card to enjoy special food & beverage discounts for 1 year at JW Marriott Hotel Hong Kong
- Preferential room rates for guests who wish to stay at the hotel

What's More

- Up to 60,000 Marriott Bonvoy Points to redeem your honeymoon trip (maximum 2 complimentary nights 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

Additional Benefits (optional)

- 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

Wedding Lunch Buffet

MENU A

Soup

- Curried Cauliflower Soup with Coriander Croutons

Baker's Basket

- Selection of Homemade Breads and Sourdoughs

Appetisers and Salads

- Mixed Leaf and Herb Salad with a Selection of Dressings and Accompaniments
- Seared Tuna Niçoise
- Caesar Salad with Roasted Chicken and Aged Parmesan
- Greek Salad with Aged Feta and Kalamata Olives
- Heritage Carrot Salad with Hazelnuts and Rose Harissa
- Selection of Sushi, Sashimi and Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce

Live Carving Station

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

Selection of Hot Dishes

- Miso Glazed Salmon with Pak Choi and Black Sesame
- Slow Roasted Iberico Pork Belly with Savoy Cabbage and Smoked Bacon
- Truffle Mac and Cheese with Brioche and Parmesan Crumb
- Makhani Chicken with Chutney and Roti
- Peas Pilau Rice
- Braised E-Fu Noodles with Enoki Mushrooms in X.O. Chilli Sauce
- Seasonal Green Vegetables

Desserts

- Matcha Green Tea Cake with Raspberry and White Chocolate
- Caramelised Chocolate Mousse with Espresso and Bitter Chocolate Crumble
- Meyer Lemon Posset with Blackberries and Lemoncello Jelly
- Warm Apple and Blackberry Crumble
- Dark Chocolate and Orange Mousse
- Fruits with Lemongrass and Rum Syrup

From **HK\$808** per person

Wedding Lunch Buffet

MENU B

Soup

- Lobster Bisque with Brandy and Crème Fraîche

Baker's Basket

- Selection of Homemade Breads and Sourdoughs

Appetisers and Salads

- Mixed Leaf and Herb Salad with a Selection of Dressings and Accompaniments
- Salt Baked Beetroot Salad with Blue Cheese and Walnut
- Char Grilled Beef with Fennel, Watercress, Spring Onion and Coriander
- Marinated and Roasted Mediterranean Vegetables
- Selection of Sushi, Sashimi and Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce
- Poached Boston Lobster, King Crab and Green Lipped Mussels Served on Ice with Smoked Caviar and Cocktail Sauce

Live Carving Station

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

Selection of Hot Dishes

- Poached Lemon Sole with South Atlantic Prawns and Spinach
- Roast Rump of Lamb with Violet Artichoke and Thyme Jus
- Truffle Mac and Cheese with Braised OX Cheek
- Risotto of English Peas, Roasted Asparagus and Berkswell Cheese
- Poached Chicken with Chinese Rose Wine and Soy Sauce
- Sweet and Sour Pork
- Stir Fried Seasonal Vegetables with Garlic
- Fried Rice with Minced Beef and Sweet Corns

Desserts

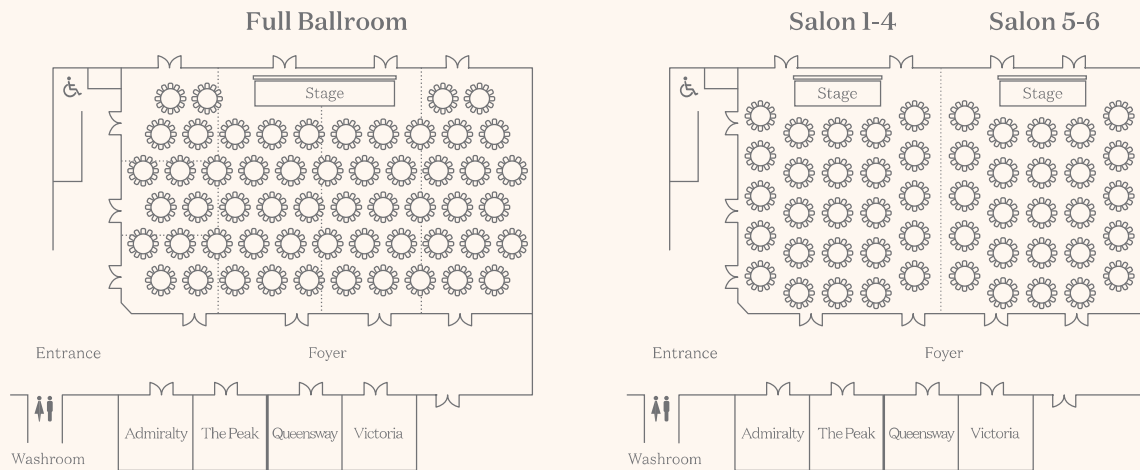
- Coconut Panna Cotta with Mango and Thai Basil
- Bitter Chocolate and Hazelnut Mousse
- English Strawberry and Lime Leaf Eton Mess with Black Pepper Meringue
- Warm Rhubarb and Ginger Crumble
- Passion Fruit Meringue Tarts
- Dulce De Leche with Mascarpone and Tonka Bean
- Exotic Fruits with Lemongrass and Rum Syrup

From **HK\$908** per person

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



Capacity:

Venue	Dimensions (L x W x H)	Area (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

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