Alfresco-style Wedding Receptions

Your story is about to begin.
Celebrate your wedding at the outdoor Pool Lounge with scenic mountain views and a lush greenery backdrop for up to 80 persons.

We craft a selection of cocktail menus, starting from **HK$788** per person, inclusive of unlimited serving of selected wine, chilled orange juice, soft drinks and selected beer for 2 consecutive hours.

**Additional Benefits:**

- 5-tier elegant display wedding cake for cake-cutting ceremony
- Exquisitely designed invitation cards
- 5-lb wedding cake
- Floral decoration for cocktail tables
- 1 bottle of house Champagne for toasting
- Complimentary valet parking service for up to 2 vehicles
- Day-use of bridal dressing room from 12.00 pm to 6.00 pm
- Preferential room rates for guests who wish to stay at the hotel

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 and a minimum of 30 persons is required
* The Pool Lounge accommodates standing cocktail receptions only
* Venue is subject to availability and a maximum use of 3 hours - A guaranteed minimum charge applies to all events at the Pool Lounge
* All prices are subject to a 10% service charge unless otherwise stated
* Other terms and conditions apply

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

MENU A

Cold Canapés
Smoked Loch Duart Salmon with Keta Caviar, Dill and Horseradish
Soft Shell Crab and Mango California Roll
Chicken Liver Parfait with Plum Chutney and Brioche
Cured Duck Breast with 5 Spice and Cherry
Semi Dried Tomato with Burrata, Black Olive and Baby Basil

Hot Canapés
Scottish Cod Fish Finger with Minted Pea Purée
Salt and Pepper Squid with Lime and Ink Mayonnaise
Chicken Karaage with Kimchi Mayonnaise
Braised Lamb Shoulder Shepard’s Pie with Montgomery Cheddar
Homemade Cantonese Vegetable Spring Rolls with Sweet Chilli Dip

Sweet Treats
Valrhona Chocolate and Earl Grey Fudge
Cinnamon Doughnuts with Apple and Vanilla Purée
70% Chocolate and Mint Brownie
Passion Fruit and Guava Cheese Cake

HK$788
per person

* A minimum of 30 persons 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.
Cocktail

MENU B

Cold Canapés
Hokkaido Scallop Tartar with Caviar and Soy
Poached Lobster with Mango and Baby Coriander
Brixham Crab with Yuzu Jelly and Heritage Tomato
Pressed Wicks Manor Pork with Granny Smith Apple and Sage
Tenderloin of Angus Beef with Onion Purée and Crispy Shallot
English Asparagus with Quail’s Eggs and Black Truffle

Hot Canapés
Smoked Loch Duart Salmon and Watercress Tartlets
Clam Popcorn with Salted Egg Yolk, Lemon and Chilli
King Prawn Wrapped in Kataifi Pastry with Coconut and Pistachio
Ox Cheek Bon Bons with Miso Mayonnaise
English Peas with Iberico Ham and Mint
Pumpkin Arancini with Parmesan and Sage

Sweet Treats
Wild Strawberry and Basil Eton Mess with Black Pepper Meringue
Warm Rhubarb and Ginger Crumble
Matcha Green Tea Cake with Raspberry and White Chocolate
Valrhona Chocolate and Passion Fruit Lollipops
Lemon Verbena Mousse with Blackberry and Wood Sorrel

HK$918
per person

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Live Cooking Station Menu

In addition to cocktail menus, the popular Fish Bar’s live cooking station menu is available to enhance the culinary experience of your event, where our chefs will be stayed in your party to prepare the delicious and freshest favourites for your guests.

**Pulled Pork Station**
Slow Braised Pork Shoulder with Red Cabbage Slaw and Kimchi Mayonnaise in a Brioche Bun
HK$48 per person

**Spanish Station**
Hand Carved Pâté Negra Iberico Ham
Spanish Meats, Iberico Chorizo, Salchichón and Lomo
Spanish Cheeses, Manchego, Monte Enebro and Picos Blue
Gordal Olives, Salted Marcona Almonds
Char Grilled Bread with Spanish Olive Oil
HK$58 per person

**Scottish Smoked Salmon and Caviar Station**
Loch Duart Smoked Salmon
Keta, Avruga and Sevruga Caviar
Buckwheat Blinis, Rye Bread, Crème Fraîche and Traditional Accompaniments
HK$58 per person

**Sushi and Sashimi Station**
Selection of Nigiri, Sashimi and Sushi Maki Rolls with Wasabi, Pickled Ginger and Soy Sauce
HK$68 per person

**Smoked Beef Brisket Station**
24-Hour Smoked Beef Brisket with Pepper Jack Cheese, Pickled Jalapeño and Onion Jam in a Brioche Bun with a Choice of Hot or BBQ Sauce
HK$48 per person

**Peking Duck**
Spring Onion, Cucumber, Red Chilli, Hoisin Dip and Chinese Pancakes
HK$800 per duck (25 servings)

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