



East Meets West

This fusion menu perfectly encapsulates your big day, where the best of Asian and European cuisines come together as one.

WESTERN LUNCH 2019

EAST MEETS WEST

Appetizer

Tuna Tataki with Ponzu Gel,
Sesame flavored Prawns with Avocado Cream
Daikon Cress and Herbs Salad

Soup

Cream of Pumpkin infused with Coriander Oil

Entrée

Nori wrapped King Fish Fillet on Black Mushroom,
Honey Pea and Bamboo Ragout
Lemon Grass Ginger Emulsion

Dessert Buffet

- Traditional Pandan Cake
- Crispy Egg Roll
- Chilled Mango Pudding
- Mango Cheese Cake
- Assorted Fruit Tartlets
- Bitter Truffle Cake

Coffee or Tea
Wedding Cake

HK\$1,200 nett per guest



Photos are for reference only

CONRAD *weddings*



Classic Legacy

Like a timeless love story, good food never goes out of style. Enjoy a brilliant wedding feast with our favourite dishes.

WESTERN LUNCH 2019

CLASSIC LEGACY

Appetizer

Salmon Trio
53 Degree Confit with Pickled Radish,
Smoke Salmon and Passion Fruit Cream Cannelloni,
Gravlax with Dill Mustard Sauce

Soup

Cream of Asparagus with Eel and Garlic Crouton

Entrée

Free Range Chicken and Tiger Prawn Ballotine,
with Butternut Squash Variation,
Tapioca Chips and Ver Jus

Dessert Buffet

- Flourless Chocolate Cake
- Black Forest Cakel
- Cream Burlee
- Apple Strudel with Vanilla Sauce
- Assorted Fruit Platter
- Grandma Recipe Baked Orange Tart

Coffee or Tea
Wedding Cake

HK\$1,200 nett per guest



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Parisian Romance

Your honeymoon starts at Conrad with a meal evoking impressions of the Capital of Romance. No luggage or time difference, just quality ingredients and superb cooking.

WESTERN LUNCH 2019

PARISIAN ROMANCE

Appetizer

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

Soup

Two in One
Cream of Tomato with Seared Scallop,
Capon elixir 'Celestine' style

Entrée

Georgia Seabass fillet with Pistachio Crust,
Mini Root Vegetable and Crustacean Espuma

Entrée

Slow Roasted Beef Striploin and Eight Hours
Braised Beef Cheeks with Port Wine Sauce and Reduction,
Fondant Potato, Three Carrots Creation

Dessert Buffet

- Vanilla and Café Éclair • Mini Orange Cheese Cake
- Milk Chocolate Pyramid • Chestnut Mont Blanc
- Assorted Fresh Fruit Cube • Mini Cassis Mousse

Coffee or Tea
Wedding Cake

HK\$1,380 nett per guest



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Italian Sunshine

Felici per sempre! Our Italian selections channel delicious sensations from a place where beauty and laughter are in abundant supply.

WESTERN LUNCH 2019

ITALIAN SUNSHINE

Appetizer

Langoustine Capaccio with Mortardella Quenelle, Pistachio Cream and Passion Fruit Salsa

Soup

Red Cabbage Soup, Smoke Sturgeon and Fava Beans

Entrée

Little Nicholini's 'Plin' style with Melted Cheese and Black Truffle

Prosecco sherbet with rosemary

Entrée

Slow Roasted Herbs infused Veal Rack with Morel Sauce Artichoke and Jerusalem mille-feuille, Baby Beetroot

Dessert Buffet

- Vanilla Panna Cotta with Raspberry Coulis
- Zuppa Inglese
- Deluxe Fruit Platter with Berries
- Tiramisu in Glass
- Mango Filo Tart
- Home-made Cookies

Coffee or Tea
Wedding Cake

HK\$1,680 nett per guest



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Pristine Pearl

Treasure the once-in-a-lifetime occasion with the refinement it deserves. Our signature Chinese menu features flavourful, auspicious dishes to keep you and your guests satisfied.

CHINESE LUNCH 2019

PRISTINE PEARL

錦繡大紅袍 (鴻運乳豬全體)
Roasted Crispy Whole Suckling Pig

金枝吐龍團 (香芒脆奶拼沙律海鮮卷)
Deep-fried Mango Flavoured Milk Custard with Seafood Rolls

美滿結良緣 (肘子花菇燉白菜膽)
Double-boiled Brassica with Wild Mushrooms and Yunnan Ham

萬福賜華堂 (花菇玉環瑤柱甫)
Braised Whole Conpoy Stuffed in Vegetable Marrow and Mushroom

琴瑟共和諧 (清蒸老虎斑)
Steamed Fresh Marbled Garoupa

鴻運喜當頭 (當紅炸子雞)
Deep-fried Crispy Chicken

舉案奉齊眉 (鮑汁鱧魚雞粒飯)
Fried Rice with Dried Cuttlefish and Diced Chicken in Abalone Sauce

長伴兩相對 (蝦子炆伊麵)
Braised E-Fu Noodles with Shrimp Roes

百年同好合 (海底椰圓肉紅棗茶)
Double-boiled Sea Coconuts, Dried Longan and Red Dates

相對樂融融 (美點雙輝映)
Petit Fours

HK\$13,288 nett per table of 12 guests

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Glamorous Gold

Forget icing on the wedding cake – these ultimate Chinese delicacies truly elevate the wedding experience with the glitter it brings.

CHINESE LUNCH 2019

GLAMOROUS GOLD

錦繡大紅袍 (鴻運乳豬全體)
Roasted Crispy Whole Suckling Pig

金枝吐龍團 (百花炸蟹拑)
Deep-fried Fresh Crab Claws stuffed with Shrimp Mousse

喜鵲渡銀橋 (海鮮竹筍燕窩羹)
Bird's Nest Broth with Seafood and Bamboo Piths

良緣天註訂 (碧綠金錢鮑片)
Braised Abalone with Mushrooms and Seasonal Vegetables

琴瑟共和諧 (清蒸老虎斑)
Steamed Fresh Marbled Garoupa

比翼齊雙飛 (南乳香燒雞)
Roasted Crispy Chicken served with Preserved Bean Curd Sauce

金銀堆滿屋 (瑤柱蛋白海鮮炒飯)
Fried Rice with Seafood, Conpoy and Egg White

長伴兩相對 (蟹肉片麵兒)
Thin noodles with crab meat

佳偶喜天成 (銀耳燉萬壽果)
Double-Boiled Fresh Papaya with Snow Fungus

相對樂融融 (美點雙輝映)
Petit Fours

HK\$14,888 nett per table of 12 guests

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International Buffet

Love comes in all shapes and forms. This translates into abundant culinary expressions at our buffet service, affectionately prepared by our chefs.

LUNCH BUFFET 2019

BUFFET MENU

Soups

Cream of Forest Mushroom
Double-boiled Sea Whelks and Papaya Broth

Cold Selections

Smoked Salmon Heart with Traditional Condiments
Parma Ham with Cantaloupe Melon
Home-made Foie Gras Terrine with Port Wine Aspic
Salmon Tataki with Ponzu Sauce
Grilled Assorted Mediterranean Vegetable with Balsamic Reduction
International Salad Bar with Dressings and Condiments
Thai Vermecilli Salad with Marinated Squid

Seafood and Japanese Station

Assorted Sashimi, Sushi and California Rolls
Wasabi and Japanese Pickles
Marinated Baby Snails, Baby Octopus and Green Seaweed
Snow Crab Legs, Jumping Shrimp and Mussel with Seafood Sauce

Hot Selections

Chinese Barbecued Platter (Roasted Suckling Pig, Roasted Duck and Soya Chicken)
Slow-roasted Lamb Loin with Hazelnut Crust, Chianti Wine Sauce

Hot Selections

Thai Green Chicken Curry with Steamed Rice
Assorted Seafood Skewer Aromatic Spice
Italian Lasagne
Pan-seared Chilean Seabass Avocado Salsa
Indonesia Nasi Goreng
Fried Crispy Noodle with Shredded Pork and Bean Sprout
Steamed Dim Sum (Shrimp Dumpling, Pork Dumpling and Vegetable Dumpling)

Carving Trolley

Oven-roasted Striploin of Beef with Red Wine Sauce

Desserts

Marble Cheese Cake
Black Forest Cake
Mango Pudding in Glass
Mini Opera
Deluxe Fruit Platter with Berries
Strawberries Dipped with Chocolate
Tiramisu in Glass
Sweeten Red Bean Soup with Glutinous Dumpling
Home Cookies
Ice Cream and Sherbet (Vanilla and Strawberry Ice Cream, Lime Sherbet)

HK\$1,200 nett per guest

(a minimum of 30 guests)

Inclusive of unlimited supply of soft drinks, fresh orange juice and beers for 3 hours

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Beverage

Drinking good wine with good food in good company is life's most indulgent pleasure. Double the happiness all night long with our wine and beverage options.

BEVERAGE FOR WEDDING LUNCH PACKAGE 2019

House Wine Selection

W598 Bushman's Gully Semillon Chardonnay, Riverina, Australia 2015

W997 Brown Brothers Windmill Chardonnay, Australia 2016

R1089 Bushman's Gully Shiraz/Cabernet, Riverina, Australia 2015

R1527 Brown Brothers Windmill Shiraz, Australia 2016

Premium Wine Selection

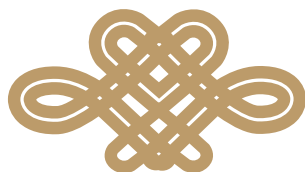
R1395 Castell 'in Villa Chianti Classico, Italy 2012

R1498 Bichot Bourgogne, 'Vielles Vignes', France 2013

* Corkage fee will be waived for all self-brought in alcohol if any beverage package option is confirmed

* Supplement charge at HK\$1,200nett per table of 12 people for unlimited supply of house red and white wine or HK\$1,800nett per table of 12 people for unlimited supply of premium house red and white wine, maximum 3 hours

LUNCH PACKAGE 2019



INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Chinese/ Western/ Buffet menu	∞	∞	∞
Unlimited serving of soft drinks, orange juice and beer for 3 hours	∞	∞	∞
One-night stay with in-room breakfast for two	Deluxe Room	Executive Peak View Suite	Executive Harbour View Suite
Bridal cake for cake cutting ceremony	3-tier	6-tier	6-tier
Fresh fruit cream cake	3-lbs	6-lbs	6-lbs
Fresh floral centerpiece for dining tables and reception	∞	∞	∞
Free corkage for one bottle of self-brought alcohol per table	∞	∞	∞
Complimentary car parking spaces on event day from 10am to 4pm		6 vehicles	8 vehicles
Wedding stationeries including invitation cards, signing book, table menus	∞	∞	∞
Wedding menu tasting for 6 guests			∞
Dining voucher for first wedding anniversary dinner in any one of the hotel's fine dining restaurants			HK\$1,200
Hilton Honors wedding incentive points	∞	∞	∞

TERMS & CONDITIONS

- Due to unforeseeable market price fluctuations and availability, Conrad Hong Kong reserves the right to alter the wedding menu prices and items without prior notice.
- Menu price will be applied per full table regardless whether all seats are being taken up.
- For vegetarian and other dietary requirements, please contact Wedding Planner for alternatives.
- The above package is only valid for wedding banquets to be held between 5 February 2019 and 31 December 2019.

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