



Photo is for reference only

Carrelia

Featuring deluxe produce from land and sea, this menu is a testament to a love that transcends physical boundary.

SUMMER PACKAGE 2019

CAMELLIA

錦繡大紅袍 (鴻運乳豬全體)
Roasted crispy whole suckling pig

金枝吐龍團 (百花炸蟹钳)
Deep-fried fresh crab claws stuffed with shrimp mousse

鸞鳳慶和鳴 (蜜桃仁醬爆帶子蝦球)
Sautéed fresh king prawns and scallops with walnuts

花開並蒂時 (金瑤翡翠菇)
Stewed mushrooms and vegetables with conpoy

美滿結良緣 (竹筴海鮮羹)
Braised seafood broth with bamboo piths

萬福賜華堂 (碧綠蠔皇原隻湯鮑魚)
Whole abalone with seasonal greens in oyster sauce

琴瑟共和諧 (清蒸老虎斑)
Steamed fresh marbled grouper

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 four

Hk\$15,288+ per table of 12 guests

All menu is subject to a 10% service charge

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Plumeria

You've vowed to experience times of joy and abundance together.

Make it count and opt for these indulgent offerings which bring you euphoric memories.

SUMMER PACKAGE 2019

PLUMERIA

錦繡大紅袍 (鴻運乳豬全體)
Roasted crispy whole suckling pig

金枝吐龍團 (焗釀鮮蟹蓋)
Baked fresh crab shell

喜鵲渡銀橋 (肘子菜膽燉花膠)
Double-boiled wild mushrooms, Yunnan ham and fish maw

良緣天註訂 (碧綠蠔皇原隻湯鮑魚)
Whole abalone with seasonal greens in oyster sauce

琴瑟共和諧 (清蒸海青斑)
Steamed fresh green groupa

比翼齊雙飛 (蒜茸砵酒焗一品燒雞)
Roasted chicken with garlic & port wine

金銀堆滿屋 (金葉庭炒飯)
Fried rice in "Golden Leaf" style

長伴兩相對 (瑤柱金菇炆伊麵)
Braised e-fu noodles with enoki mushrooms and conpoy

佳偶喜天成 (蛋白杏仁茶)
Sweetened almond with egg white

相對樂融融 (美點雙輝映)
Petit four

Hk\$15,288+ per table of 12 guests

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Hydrangea

If good food is an essential ingredient to good life,
the stellar delicacies in this menu are indicators of a bright future to come.

SUMMER PACKAGE 2019

HYDRANGEA

錦繡大紅袍 (鴻運乳豬全體)
Roasted crispy whole suckling pig

龍鳳鴛鴦配 (焗釀鮮蟹蓋)
Baked fresh crab shell

花開顯貴子 (黃金蝦伴翡翠帶子)
Stir-fried scallops with vegetables and prawns coated with salted egg yolk

珠聯迎碧玉 (雪花玉環瑤柱甫)
Braised whole conpoy stuffed in vegetable marrow and fish maw

喜鵲渡銀橋 (肘子菜膽燉花膠)
Double-boiled wild mushrooms, Yunnan ham and fish maw

良緣天註訂 (碧綠蠔皇原隻湯鮑魚)
Whole abalone with seasonal greens in oyster sauce

琴瑟共和諧 (清蒸海青斑)
Steamed fresh green garoupa

比翼齊雙飛 (金牌鹽焗雞)
Baked chicken in rock salt

金銀堆滿屋 (瑤柱蛋白炒飯)
Fried rice with egg white and conpoy

長伴兩相對 (上湯煎粉果)
Pan-fried shrimp dumpling served in superior soup

夫唱婦和隨 (富貴長春露)
Double-boiled almonds, egg white, dried longan & red dates with crystal sugar

相對樂融融 (美點雙輝映)
Petit four

Hk\$16,888+ per table of 12 guests

Enjoy complimentary classy reception table or personalized candy corner by confirming hydrangea or begonia menu
All menu is subject to a 10% service charge

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Begonia

It's the most significant moment in your life, and that's enough reason to treat yourself with something special. Revel in Golden Leaf's most extravagant culinary line-up.

SUMMER PACKAGE 2019

BEGONIA

錦繡大紅袍 (鴻運乳豬全體)
Roasted crispy whole suckling pig

珠聯喜璧合 (焗釀鮮蟹蓋)
Baked fresh crab shell

金枝吐龍團 (海鮮竹笙燕窩羹)
Braised bird's nest soup with seafood & bamboo piths

姻緣三生訂 (碧綠蠔皇原隻湯鮑魚)
Whole abalone with seasonal greens in oyster sauce

五世享其昌 (清蒸老虎斑)
Steamed fresh marbled garoupa

比翼齊雙飛 (蒜茸砵酒焗一品燒雞)
Roasted chicken with garlic & port wine

珍珠堆滿屋 (金葉庭炒飯)
Fried rice in "Golden Leaf" style

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

幸福慶團圓 (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 four

Hk\$16,888+ per table of 12 guests

Enjoy complimentary classy reception table or personalized candy corner by confirming hydrangea or begonia menu
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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 SUMMER 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

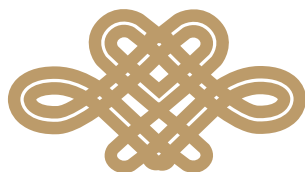
R1395 Castell 'in Villa Chianti Classico, Italy 2012

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\$1,200 plus 10% service charge per table of 12 people for unlimited supply of house red and white wine or HK\$1,800 plus 10% service charge per table of 12 people for unlimited supply of premium house red and white wine, maximum 4 hours

SUMMER PACKAGE 2019



INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Chinese set menu	∞	∞	∞
Unlimited supply of soft drinks, orange juice, mineral water and beer for maximum 4 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
Chauffeured hotel limousine (Mercedes Benz S350) for 3 hours on wedding day		∞	∞
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	∞	∞	∞
Classy backdrop for Grand Ballroom or Foyer bearing the name of Bride and Groom			∞
Complimentary car parking spaces on event day from 4pm onwards		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	HK\$1,800
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 April, June, July and August 2019.

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