

THE MURRAY

HONG KONG

A SEASON OF FESTIVITY AT THE MURRAY, HONG KONG



The unique event spaces at The Murray, Hong Kong provide the perfect backdrop for your year-end festive celebrations. Our resident chefs have prepared menus with seasonal ingredients to infuse festive flavour to heighten your merry-making. Our service professionals will oversee every detail of your celebrations and make it an event to be remembered for years to come.

MEETINGS & EVENTS OF DISTINCTION

Refurbished and designed from the ground up to be the foremost of social, meeting and event spaces in the city, The Murray is peerless. Distinction, quality, capacity and service define our approach to facilitating gatherings. Hosting is our specialism. Whether your event is modest or maximalist, powered by seamless technology or celebrating the simple pleasure of togetherness, set indoors or under the sun, we have the space and the expertise to realise your vision and enchant your guests.

A NICCOLO HOTEL

22 COTTON TREE DRIVE, CENTRAL, HONG KONG T +852 3141 8888 NICCOLOHOTELS.COM

THE MURRAY

HONG KONG

CHRISTMAS COCKTAIL PACKAGE 2018

Available from 1 to 31 December 2018

Package inclusions:

- Bespoke programming of overhead Luminous Textile Panels to create the perfect mood and ambiance for your event
- Use of LED wall as backdrop and Plasma screens with multi-media player and two wireless microphones
- Christmas floral centrepiece for each dining and reception table
- Christmas party favours
- Parking for up to 2 cars
- Complimentary hand-crafted welcome cocktail for up to 100 guests
- Dining certificate valued at \$1,000 HKD as a raffle prize

For further enquiries or reservations, please contact our team of Events Specialists at (852) 3141 8668 or via events.themurray@niccolohotels.com.

All prices are in Hong Kong Dollars (HKD) and subject to 10% service charge.

Rates and inclusions are subject to change without prior notice.

Minimum charge will be applied, depending on banquet space chosen.

A NICCOLO HOTEL

THE MURRAY

HONG KONG

Christmas Cocktail Menu I

Cold Selection

Home-Smoked Salmon with Caviar, Sour Cream and Cress
Beef Tartare, Tortilla Chips and Chive
Seared Hamachi, Avocado and Red Radish
Foie Gras Terrine, Cranberry Chutney and Ginger Bread
Pork Rillettes, French Bread and Pommery Mustard

Hot Selection

Steamed Pork Dumpling and Chili Sauce
Shrimp Tempura, Turnip and White Soybean
Wild Mushroom Tart, Lemon Confit, Cress
Assorted Satays and Peanut Sauce
Leek and Potato Quiche with Truffle

Sweet Selection

Christmas Coffee Éclair
Lemon and Meringue Cake
Blue Berries and Lavender Tartlet
Hazelnut and Chocolate Yule Log Cake
Mince Pie

At \$880 HKD plus 10% service charge per guest

Included with the above canapés menu, unlimited serving of soft drinks, mineral water, fresh orange juice and beer for 2 hours

(Minimum 30 guests)

A NICCOLO HOTEL

Cocktail Menu II

Cold Selection

Terrine of Foie Gras, Tomato Jam and Truffle
Cajun Duck Breast, Asparagus and Focaccia
Homemade Gravlax, Crispy Brioche and Dill
San Daniele Ham, Cantaloupe Melon and Rocket Leaves
Cherry Tomato and Basil Bruschetta
Smoked Chicken "Waldorf" Tartlet
Goat Cheese-Stuffed Dates with Ham

Hot Selection

Maine Lobster and Kohlrabi Vol-au-Vent
Vegetable Spring Roll with Sweet and Sour Sauce
Spinach and Ricotta Cheese Quiche
Wagyu Beef Cubes, Spring Onion and Coffee Teriyaki Sauce
Steamed Shrimp Dumpling and Steamed Pork Dumpling with Chili Dip
Mini Burger with Soft Shell Crab and Salmon Roe Mayonnaise
Chicken Skewer, Hoisin Sauce and Seaweed

Sweet Selection

Panna Cotta and Red Berries
Chocolate and Raspberry Yuk Log Cake
Orange and Ginger Cheesecake
Christmas Cake Pops
Pecan Tartlet
Pumpkin and Pistachio Ricotta Cake Pops
Mince Pie

\$1,100 HKD plus 10% service charge per guest

Included with the above canapés menu, unlimited serving of soft drinks, mineral water, fresh orange juice, beer and house wines for 2 hours

(Minimum 30 guests)

THE MURRAY

HONG KONG

CHRISTMAS LUNCH PACKAGE 2018

Available from 1 to 31 December 2018

Package inclusions:

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- Christmas floral centrepiece for each dining and reception table
- Christmas party favours
- Parking for up to 2 cars
- Complimentary hand-crafted welcome cocktail for up to 100 guests
- Dining certificate valued at \$1,000 HKD as a raffle prize

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A NICCOLO HOTEL

THE MURRAY

HONG KONG

Christmas Plated Three-Course Lunch

(Please choose one dish from each group)

To Start With

Homemade Pâté de Campagne with Pistachio

Mâche Salad, Port Wine Reduction, Mustard Vinaigrette

Late Fall Harvest Salad (V)

Shaved Pear, Cranberries, Candied Pecans, Blue Cheese, Pumpkin Seed Vinaigrette

Alaskan King Crab Salad

Green Asparagus, Citrus Fruit and Orange-Mustard Vinaigrette
(Supplement of \$100 HKD per guest)

Followed By

Roast Turkey and Chestnut Roulade

Andouille Cornbread Stuffing, Cranberry Sauce

Seared Beef Tenderloin with Hazelnut Crust

Little Gem Lettuce, Mashed Potato and Wild Mushrooms

Grilled Swordfish, Pistachio Caper Vinaigrette,

Braised Endive and Caramelised Figs

Butternut Squash Risotto (V)

Brussels Sprouts, Pomegranate, Aged Parmesan

Wagyu Beef Cheek

Tomato Confit, Baby Carrot, Asparagus and Caramelised Onion
(Supplement of \$100 HKD per guest)

To Finish

Warm Pecan Pie

Vanilla Ice Cream and Berries

Chocolate Yule Log

Forest Berries, Crunchy Cracker Nuts

\$880 HKD plus 10% service charge per guest

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HONG KONG

Buffet Lunch Menu I

Chilled Selection

Maple Butternut Squash, Chickpeas Salad, Balsamic Dressing (V)
Salmon Confit, Endives, Salted Lemon and Mustard Sauce
Charcuterie Selection (Chorizo, Salt-Cured Beef, Parma Ham)
Shredded Chicken, Japanese Yuzu and Rice Flour Rolls

Pick and Mix Salad Bar with Condiments and Dressings

- Frisée Lettuce
 - Oak Leaf Lettuce
 - Rocket Leaves
 - Baby Spinach
 - Cucumber
 - Tomato Cherries
 - Asparagus
 - Sweet Corn
 - Red Radish
 - Onion
-
- Black Olive Tapenade
 - Sambal Oelek
 - Tomato Salsa
 - Pickled Mushrooms
 - Dijon Mustard
 - Pesto Sauce
 - Roast Garlic Marinated White Anchovy
-
- Lemon Oil Dressing
 - Soya Sauce Dressing
 - Caesar Dressing
 - Chili Dressing

Soup

Celeriac Velouté and Chestnut

Hot Selection

Slow-Roast Turkey with Cranberry Sauce
Braised Beef Short Ribs with Red Wine Sauce
Grilled Swordfish with Green Lentils, Port Gastrique
Winter Root Vegetables with Thyme and Parsley
Fried Rice with Assorted Vegetables and Egg White

Carving

Slow Roast Kurobuta Rack, Apple Chutney and Herb Gravy

Sweet Selection

Lemon Ginger Choux
Chocolate and Raspberry Yule Log Cake
Strawberry Fool
Classic Cannoli
Baked Thin Apple Tart
Tropical Fruit Salad
Mince Pie

**\$1,080 HKD plus 10% service charge per guest
(Minimum 40 guests)**

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Buffet Lunch Menu II

Chilled Selection

Maple Butternut Squash, Chickpeas Salad, Balsamic Dressing (V)
Italian Tomato, Mozzarella Salad and Fresh Basil Leaves (V)
Salmon Confit, Endives, Salted Lemon and Mustard Sauce
Charcuterie Selection (Chorizo, Salt-Cured Beef, Parma Ham)
Poached Chicken and Sichuan Spicy Sauce
Beef Pastrami and Olive Crackers

Pick and Mix Salad Bar with Condiments and Dressings

- Frisée Lettuce
 - Oak Leaf Lettuce
 - Rocket Leaves
 - Baby Spinach
 - Cucumber
 - Tomato Cherries
 - Asparagus
 - Sweet Corn
 - Red Radish
 - Onion
-
- Black Olive Tapenade
 - Sambal Oelek
 - Tomato Salsa
 - Pickled Mushrooms
 - Dijon Mustard
 - Pesto Sauce
 - Roast Garlic Marinated White Anchovy
-
- Lemon Oil Dressing
 - Soya Sauce Dressing
 - Caesar Dressing
 - Chili Dressing

Soup

Crab Broth, Barley, Conpoy, Straw Mushrooms and Spring Onion

Hot Selection

Various Dim Sum including
Steamed Shrimp Dumplings, Steamed Pork Dumplings, Steamed Vegetable Dumplings
Slow-Roast Turkey with Cranberry Sauce
Wok-Fried Pork Neck, Mushroom and Preserved Vegetables
Pan-Fried Swordfish, Cherry Tomato with Lemon Butter Sauce
Sarladaise Potatoes, Roast Root Vegetables and Ratatouille
Fried Rice with Assorted Vegetables and Egg White

Carving

Roast Beef Sirloin, Horseradish Cream and Black Pepper Sauce

Sweet Selection

Raspberry and Yogurt Crème on Breton Biscuits
Lychee and Osmanthus Verrine
Hazelnut and Chocolate Yule Log Cake
Smooth Chocolate Crème with Banana Compote
Blackcurrant Macarons
Cheesecake with Raspberry and Gold Leaf
Mince Pie

**\$1,380 HKD plus 10% service charge per guest
(Minimum 50 guests)**

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CHRISTMAS DINNER PACKAGE 2018

Available from 1 to 31 December 2018

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- Christmas floral centrepiece for each dining and reception table
- Christmas party favours
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- Complimentary hand-crafted welcome cocktail for up to 100 guests
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Christmas Plated Four-Course Dinner (Please choose one dish from each group)

To Start With

Homemade Pâté de Campagne with Pistachio and Foie Gras Roulade
Mâche Salad, Port Wine Reduction, Mustard Vinaigrette

Alaskan King Crab Salad
Granny Smith Apple, Ossetra Caviar and Garden Leaves

Winter Salad Mélange with Cranberry Vinaigrette (V)
Truffle, Pomegranates, Shaved Pear, Candied Pecans

Followed By

Hungarian Goulash
Rye Crouton, Sour Cream and Chive

Lobster Bisque
Fennel, Tarragon

Pumpkin Velouté (V)
Parmesan, Hazelnut and Truffle Oil

Main Course

Slow Braised Beef Cheek
Tomato Confit, Baby Carrot, Asparagus and Caramelised Onion

Slow-Roast French Chicken Breast, with Truffle Under Skin
Broccoli Coulis, Romanesco, Cauliflower, Chicken Jus

Glacier 51 Toothfish
Brassica, Daikon, Shimeji Mushroom and White Miso

Roast Beetroot Risotto (V)
Crushed Walnut and Goat Cheese

Seared Wagyu Beef Sirloin and Glazed Short Ribs
Little Gem Lettuce, Mashed Potato and Pomegranate Sauce
(Supplement of \$150 HKD per guest)

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Christmas Plated Four-Course Dinner (Please choose one dish from each group)

To Finish

Warm Panettone
Bourbon Ice Cream

Christmas Yule Log
Forest Berries, Crunchy Cracker Nuts

The Murray Petit Fours (Mince Pie)

Freshly Brewed Illy Coffee or Selections of Tea

\$1,350 HKD plus 10% service charge per guest

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Buffet Dinner Menu I

Chilled Selection

Sushi

Assorted Sushi and Maki Rolls

☐Vegetables, Crab Meat, Salmon with Pickled Ginger and Soya Sauce

Asian Salad

Cold Soba Noodles and Spring Onion

Korean Cucumber Salad

Western Salad

Italian Tomato, Mozzarella Salad and Fresh Basil Leaves

Maple Butternut Squash, Chorizo, Chickpeas salad, Balsamic Dressing

Grilled Halloumi and Red Cabbage Salad

Chilled Fish Corner

Smoked Salmon Fillet with Capers and Lemon Sour Cream

Scallop Tartare with Yuzu Dressing

Cured Meat Corner

Beef Pastrami with Olive Crackers

Parma Ham Sliced à la Minute and Buttered Toast

Pick and Mix Salad Bar with Condiments and Dressings

- Frisée Lettuce
- Oak Leaf Lettuce
- Rocket Leaves
- Baby Spinach
- Cucumber
- Tomato Cherries
- Asparagus
- Sweet Corn
- Red Radish
- Onion

- Black Olive Tapenade
- Sambal Oelek
- Tomato Salsa
- Pickled Mushrooms
- Dijon Mustard
- Pesto Sauce
- Roast Garlic Marinated White Anchovy

- Lemon Oil Dressing
- Soya Sauce Dressing
- Chili Dressing
- Pistachio Oil
- Caesar Dressing

Selection of Cheeses

- Camembert
- Comté
- Blue Cheese
- Goat Cheese

Along with:

- Walnuts
- Fig Chutney
- Grapes
- Celery Sticks
- Crackers

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Buffet Dinner Menu I

Hot Selection

Asian

Various Dim Sum, including Pork, Shrimp and Vegetable Dumplings
Steamed Cod Fillet in Banana Leaves and Japanese Mushrooms

Western

Roast Turkey with Cranberry Sauce
Winter Root Vegetable, Thyme and Parsley
Caramelised Fillet of Pork Loin and Crunchy Pecans
Potato and Onion Cooked in Vegetable Broth

Curries

Pan-Seared Red Snapper in Thai Curry and Coriander
Indian Style Vegetables and Dried Onion

From the Grill

Minced Meat Skewers Marinated in Paprika and Yogurt Dip

Vegetable Brochette of:

- Eggplant
- Red Onion
- Tomato
- Squash

Carving

Maple-Glazed Ham and Mustard

Sweet Corner

Raspberry and Chocolate Yule Log
Cheesecake with Strawberry
Cassis Crèmeux on Crunchy Biscuits
Sea Salted Caramel Chocolate Tart
Christmas Coffee Éclair
Warm Bread and Raisins Pudding
Mango and Pomelo Sago
Fresh Fruit Salad in Passion Fruit and Orange Juice
Mince Pie

**\$1,400 HKD plus 10% service charge per guest
(Minimum 50 guests)**

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HONG KONG

Buffet Dinner Menu II

Chilled Selection

Sushi

Assorted Sushi and Maki Rolls
Gunkan, Shiitake Mushrooms, Tuna, Salmon
with Pickled Ginger and Soya Sauce

Asian Salad

Vietnamese Spring Rolls Salad
Thai Beef Salad

Western Salad

Italian Tomato, Mozzarella Salad and Fresh Basil Leaves
Maple Butternut Squash, Chorizo, Chickpeas Salad, Balsamic Dressing
Roast Beetroot, Fresh Figs, Pomegranate, Molasses Dressing

Indian Salads

Cabbage Salad
Tandoori Prawns Chaat

Chilled Fish Corner

Smoked Salmon Fillet with Capers and Lemon Sour Cream
Scallop Tartare with Yuzu Dressing

Cured Meat Corner

Beef Pastrami with Olive Crackers
Parma Ham Sliced à la Minute and Buttered Toast

Pick and Mix Salad Bar with Condiments and Dressings

- Frisée Lettuce
- Oak Leaf Lettuce
- Rocket Leaves
- Baby Spinach
- Cucumber
- Tomato Cherries
- Asparagus
- Sweet Corn
- Red Radish
- Onion

- Black Olive Tapenade
- Sambal Oelek
- Tomato Salsa
- Pickled Mushrooms
- Dijon Mustard
- Pesto Sauce
- Roast Garlic Marinated White Anchovy

- Lemon Oil Dressing
- Soya Sauce Dressing
- Chili Dressing
- Pistachio Oil
- Caesar Dressing

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Buffet Dinner Menu II

Selection of Cheeses

- Mozzarella
- Brie
- Emmental
- Pecorino

Along with:

- Walnuts
- Fig Chutney
- Grapes
- Celery Sticks
- Crackers

Charcuterie Platter

- Parma Ham
- Salami
- Bresaola

Soups

Sweet Corn, Chicken and Egg Broth
Pumpkin Veloute and Truffle

Hot Selection

Asian

Various Dim Sum including Steamed Shrimp and Mushroom Dumplings
Steamed Buns including Barbecued Pork and Vegetables
Stir-Fried Beef with Vegetables and Bean Sprouts

Western

Braised Beef Short Ribs with Red Wine Sauce
Roast Turkey with Cranberry Sauce
Grilled Seabass Fillet and Lemon Butter Sauce
Penne, Cherry Tomato with Pesto

Curries

Indian Style Lamb Leg in Green Curry
Steamed Jasmine Rice

From the Grill

Grilled Shrimps with Sumac and Green Apple
Red, Green and Yellow Bell Peppers with Grapeseed Oil

Carving

Roast US Prime Ribs and Jus

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Buffet Dinner Menu II

Sweet Corner

Crispy Banana and Chocolate Profiteroles
Baked Praline Custard Tart
Raspberry and Yogurt Mousse Cake
Freshly Baked Figs Tart
Hazelnut and Raspberry Chocolate Yule Log
Kyoto Matcha and Red Bean Cake
Warm Pear Clafouti
Forest Berries in Whole Fruit Tea Infusion
Mince Pie

**\$1,700 HKD plus 10% service charge per guest
(Minimum 50 guests)**

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HONG KONG

Enhancements

Seafood

Fine de Claire Oyster No. 2

\$110 HKD per guest

Poached Crystal Blue Prawns

\$110 HKD per guest

Poached Canadian Lobster

\$110 HKD per guest

Carving station

Slow-Cooked Pork Loin and Apricot Sauce

\$110 HKD per guest

Peking Duck and Pancake with Hoisin Sauce

\$110 HKD per guest

Whole Steamed Seabass and Shitake Mushrooms

\$110 HKD per guest

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