

# THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

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## The Murray Wedding Dinner under The Arches 2025

The **Wedding Dinner under The Arches Package** at The Arches is available at HKD 188,000\* for up to 70 guests. Additional guest at HKD 2,000\* per guest.

- Buffet Dinner served from 7:30 p.m.
- Unlimited serving of soft drinks, fresh orange juice, Nordaq water, beer and house white, red and sparkling wines for up to 4 hours
- A one-night stay in N2 Grand on your wedding day including breakfast in bed for two
- Car parking for up to three vehicles (maximum five hours each with one overnight allocation)
- A five-tier model cake for cutting ceremony
- Sparkling wine toast for the wedding couple
- Elegant floral centrepieces
- Use of audio system, including up to two microphones and music playing with self-arranged laptop
- Preferential rates for extra guest rooms and suites, if required
- Use of the event venue from 7:00 p.m. to 11:00 p.m.

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

The above privileges require a minimum booking of 70 guests at The Arches

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

Rates and amenities are subject to change without prior notice.

The above package is valid for wedding events held from 1 January to 31 December 2025.

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## BUFFET DINNER MENU

### SEAFOOD ON ICE

Boston Lobster

Snow Crab Leg

Prawn

Mussel

Clams

Smoked Norwegian Salmon

Octopus

Tuna

Hamachi

### COLD BUFFET

Grilled Chicken Caesar Salad

*Romaine Lettuce, Anchovy, Herb Croutons, Shaved Parmesan*

Potato and Guanciale Salad

*Anchovies, Raisin, Celery, Fresh Dill, Garlic Aioli*

Smoked Duck and Quinoa Salad

*Coriander, Sweet Corn and Peppers*

Roasted Beetroot Salad (V)

*Pickled Onions, Feta Cheese, and Toasted Hazelnuts*

Murray Garden Salad (V)

*Variety of Condiments and Dressings*

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## **COLD CUT**

Salami

Serrano

Mortadella

Bresaola

*Variety of Condiments: Olives, Pickler Vegetables*

## **CHEESE**

Comte

Brie

Parmesan

Cheddar

*Variety of Condiments: Cracker, Raisin, Fruit Jam*

## **SOUP**

Lobster Bisque

*Crouton, Bread*

## **HOT BUFFET**

Seabass with Mango Salsa

Spice Grilled Squids with Garlic

Lemon Honey Barbecue Spring Chicken

Barbecue Ribs

Australian Lamb Rack

Truffle Mashed Potatoes (V)

Balsamic Portobello Mushrooms, Green Asparagus (V)

Sweet Corn, Capsicum, Zucchini (V)

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## CARVING STATION

Slow-Roasted US Rib-Eye

*Horseradish Cream, Demi-Glace*

Variety of Sauce and Dressing:

Chimichurri

Honey Mustard

Barbeque Sauce

Tomato & Garlic Aioli

Wasabi Aioli

Gremolata

## DESSERT

Lemon Lime Cheese Cake

Caramel Mix Nuts Pecan Pie

Baked Coconut Cream Tart

Opera Cake

Normandy Apple Pie

Pistachio Berries Mousse Cake

64% Chocolate Éclair

Sliced Seasonal Fruit

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## THE ARCHES, LEVEL 1

