



Conrad Wedding Package 2025

Celebrate your once-in-a-lifetime moment at Conrad Hong Kong. Our dedicated team of wedding specialists will assist you with every detail to ensure your big day a flawless and memorable one that will last a lifetime.

Chinese Wedding Banquet from HK\$12,888 per table of 12 guests

Western Wedding Banquet from HK\$1,088 per guest

Pre-wedding Stage

- Complimentary invitation cards with envelopes
- Complimentary menu tasting for 6 guests[#]

On Wedding Day

- Complimentary one-night stay in Deluxe Room* / Executive Peak View Suite[#] on your wedding night, with breakfast for two in the privacy of your room the following morning
- Complimentary in-room wedding amenities set-up [A pair of cushion | a set of tea pot with four cups | lotus seeds | red dates]
- Chauffeured hotel limousine for three hours on wedding day[#]
- Preferential rate for Wedding Suite Package

At Wedding Reception

- Chinese menus curated by Golden Leaf Chinese Chef Tony Wan / Western menus designed by Executive Chef Manki Lee
- A bridal cake for cake cutting ceremony
- A complimentary bottle of Champagne for toasting
- Complimentary wedding signing ceremony amenities set-up [ring pillow and feather pen]
- A 3lbs* / 6lbs[#] fresh fruit cream cake to be served during the wedding reception
- Elegant fresh floral arrangement for each dining table and reception table from Cédric Amani Floral Art Consulting Ltd
- Free corkage for one bottle of self-brought wine per table
- Complimentary parking for three* / six[#] vehicles during the wedding reception
- Complimentary use of in-house projector and screen for video display
- Preferential rate for use of high definition LED wall panel[#]

Exclusive Offers

- Hilton Honors wedding incentive points, to redeem complimentary hotel stay at Hilton Hotels worldwide
- A dining voucher with 30% off total bill at selected hotel restaurants
- 20% off floral purchase from hotel commissioned florist Cédric Amani Floral Art Consulting Ltd

* Applicable to bookings with 60 guests or above

[#] Applicable to bookings with 240 guests or above

For reservations or enquiries, please contact our Events Department at (852) 2822 8824 or HKGHC.Event.Sales@ConradHotels.com.

Terms & conditions:

- All prices are subject to 10% service charge. Minimum food and beverage charge applies.
- In case of market price fluctuation, Conrad Hong Kong reserves the right to alter the wedding menu prices and food items without prior notice.
- Above package is valid till 31 December 2025.

CONRAD
HONG KONG

Pacific Place, 88 Queensway, Hong Kong | t. (852) 2521 3838 f. (852) 2521 3888 ConradHotels.com

CONRAD[®]
HONG KONG

瑰麗珍寶
PRISTINE PEARL

鴻運乳豬全體
Roasted Crispy Whole Suckling Pig

百花炸蟹拑
Deep-Fried Fresh Crab Claws stuffed
with Shrimp Mousse

肘子花菇燉白菜膽
Double-Boiled Wild Mushrooms
with Yunnan Ham and Brassica

雪花玉環瑤柱甫
Braised Whole Conpoy stuffed
in Vegetable Marrow with Fish Maw

清蒸東星斑
Steamed Fresh Spotted Garoupa

當紅炸子雞
Deep-Fried Crispy Chicken

鮑汁鱈魚雞粒飯
Fried Rice with Dried Cuttlefish
and Diced Chicken in Abalone Sauce

上湯水餃生麵
Egg Noodles with Shrimp Dumplings
in Superior Soup

海底椰圓肉紅棗茶
Double-Boiled Sea Coconuts,
Dried Longan and Red Dates

美點雙輝映
Chinese Petit Fours

HK\$12,888
per table of 10 - 12 guests
[Applicable to luncheon]

璀璨耀金
GLAMOROUS GOLD

鴻運乳豬全體
Roasted Crispy Whole Suckling Pig

山楂蝦拼碧綠帶子
Sautéed King Prawns with Hawthorn Sauce and
Scallops with Vegetables

海鮮竹笙燕窩羹
Braised Bird's Nest Soup with Assorted Seafood

碧綠金錢鮑片
Braised Abalone with Mushrooms
and Seasonal Vegetables

清蒸東星斑
Steamed Fresh Spotted Garoupa

南乳香燒雞
Roasted Crispy Chicken served
with Preserved Bean Curd Sauce

錦繡揚州炒飯
Yeung Chow Fried Rice
with Preserved Vegetables

瑤柱金菇炆伊麵
Braised E-Fu Noodles
with Enoki Mushrooms and Conpoy

銀耳燉萬壽果
Double-Boiled Fresh Papaya
with Snow Fungus

美點雙輝映
Chinese Petit Fours

HK\$14,688
per table of 10 - 12 guests
[Valid till 21 September 2025]

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緬梔·清雅
PLUMERIA

鴻運乳豬全體
Roasted Crispy Whole Suckling Pig

海鮮焗釀牛油果
Baked Avocado with Assorted Seafood

淮山杞子燉響螺
Double-Boiled Sea Whelks with Medlars

碧綠蠔皇海參原隻湯鮑魚
Whole Abalone with Sea Cucumber
and Seasonal Greens in Oyster Sauce

清蒸東星斑
Steamed Fresh Spotted Garoupa

蒜茸砵酒焗一品燒雞
Roasted Chicken with Garlic and Port Wine

金葉庭炒飯
Golden Leaf Fried Rice

瑤柱金菇炆伊麵
Braised E-Fu Noodles
with Enoki Mushrooms and Conpoy

蛋白杏仁茶
Sweetened Almond Tea with Egg White

美點雙輝映
Chinese Petit Fours

HK\$16,888

per table of 10 - 12 guests

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山茶·高雅
CAMELLIA

鴻運乳豬全體
Roasted Crispy Whole Suckling Pig

百花炸蟹鉗
Deep-Fried Fresh Crab Claws stuffed
with Shrimp Mousse

蜜桃仁醬爆帶子蝦球
Sautéed Fresh King Prawns and
Scallops with Walnuts

金瑤翡翠菇
Stewed Mushrooms and Vegetables with Conpoy

竹筴海鮮燕窩羹
Braised Seafood Broth
with Bird's Nest and Bamboo Pith

碧綠蠔皇北菇原隻湯鮑魚
Whole Abalone with Seasonal Greens
and Chinese Mushrooms in Oyster Sauce

清蒸東星斑
Steamed Fresh Spotted Garoupa

當紅炸子雞
Deep-Fried Crispy Chicken

鮑汁鱈魚雞粒飯
Fried Rice with Dried Cuttlefish
and Diced Chicken in Abalone Sauce

蝦子炆伊麵
Braised E-Fu Noodles with Shrimp Roes

海底椰圓肉紅棗茶
Double-Boiled Sea Coconuts,
Dried Longan and Red Dates

美點雙輝映
Chinese Petit Fours

HK\$16,888

per table of 10 - 12 guests

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HONG KONG

海棠·博雅
BEGONIA

鴻運乳豬全體
Roasted Crispy Whole Suckling Pig

焗釀鮮蟹蓋
Baked Fresh Crab Shell

龍蝦海鮮燕窩羹
Bird's Nest Broth with
Lobster and Seafood

碧綠蠔皇海參原隻湯鮑魚
Whole Abalone and Sea Cucumber
with Seasonal Greens in Oyster Sauce

清蒸東星斑
Steamed Spotted Garoupa

蒜茸砵酒焗一品燒雞
Roasted Chicken with
Garlic and Port Wine

錦繡鴛鴦炒飯
Fried Rice with Shredded Chicken
in Tomato and Cream Sauce

上湯煎粉果
Pan-Fried Shrimp Dumplings
in Superior Soup

蓮子合桃露湯丸
Sweetened Walnut Cream
with Lotus Seeds and Rice Dumplings

美點雙輝映
Chinese Petit Fours

HK\$18,688
per table of 10 - 12 guests

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繡球·秀雅
HYDRANGEA

鴻運乳豬全體
Roasted Crispy Whole Suckling Pig

鮮鮑焗釀響螺
Baked Fresh Sea Whelks with Abalone

黃金蝦伴翡翠帶子
Stir-Fried Scallops with Vegetables
and Prawns coated with Salted Egg Yolk

雪花玉環瑤柱甫
Braised Whole Conpoy stuffed
in Vegetable Marrow and Fish Maw

海鮮竹笙燕窩羹
Bird's Nest Broth with
Seafood and Bamboo Pith

碧綠蠔皇海參原隻湯鮑魚
Whole Abalone with Sea Cucumber
and Seasonal Greens in Oyster Sauce

清蒸東星斑
Steamed Spotted Garoupa

金牌鹽焗雞
Baked Chicken in Rock Salt

瑤柱蛋白炒飯
Fried Rice with Egg White and Conpoy

上湯水餃生麵
Egg Noodles with Shrimp Dumplings
in Superior Soup

富貴長春露
Double-Boiled Almonds, Egg White,
Dried Longan and Red Dates with Crystal Sugar

美點雙輝映
Chinese Petit Fours

HK\$18,688
per table of 10 - 12 guests

EAST MEETS WEST

Appetiser

Tuna Tataki with Ponzu Gel
Sesame-flavoured Prawns
with Avocado Cream
Daikon Cress and Herbs Salad

Soup

Seafood Broth with Bamboo Pith

Entrée

Roasted Beef Striploin
with Peppercorn Gravy
Fondant Potatoes and Seasonal Vegetables

Dessert

Sweetened Almond Tea with Egg White
and Sesame Glutinous Dumplings

Coffee or Tea

HK\$1,200 per guest

CLASSIC LEGACY

Appetiser

Salmon Trio
53-degree Confit with Pickled Radish
Smoked Salmon and Passion Fruit
Cream Cannelloni
Gravlax with Dill Mustard Sauce

Soup

Cream of Asparagus with Eel,
Garlic Crouton

Entrée

Free-range Chicken
and Tiger Prawn Ballotine
Butternut Squash Variation with Verjus

Dessert

Double Chocolate Cake
Jivara Whipped Ganache
with Praline Crunch and Pear Sorbet

Coffee or Tea

HK\$1,200 per guest

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PARISIAN ROMANCE

Appetiser

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

Soup

Capon Elixir in Celestine Style

Entrée

Seared Seabass Fillet with Pistachio Crust,
Mini Root Vegetable
and Crustacean Espuma
or
Slow-roasted Beef Striploin and
Slow-braised Beef Cheeks
with Port Wine Sauce and Reduction,
Fondant Potatoes
and Three Carrots Creation

Dessert

White Peach Flan with Raspberry Jelly, Lychee
and Strawberry Foam
Accompanied with Pistachio Ice Cream

Coffee or Tea

HK\$1,380 per guest

TALIAN SUNSHINE

Appetiser

Langoustine Carpaccio
with Mortadella Quenelle,
Pistachio Cream and Passion Fruit Salsa

Soup

Smoked Sturgeon and Fava Beans

Pasta

Little Nicholini's
with Melted Cheese and Black Truffle
Prosecco Sorbet with Rosemary

Entrée

Slow-roasted Herb Infused Veal Rack
with Morel Sauce,
Jerusalem Artichoke Mille-feuille with
Baby Beetroot

Dessert

Coconut Gateaux
Coconut Whipped Ganache
with Pineapple Compote and Exotic Gel

Coffee or Tea

HK\$1,380 per guest

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Beverages

	Western Banquet (per guest)	Chinese Banquet (per table of 10 -12 guests)
Free flow of fresh orange juice, soft drinks and house beer	HK\$328	HK\$3,280
Free flow of fresh orange juice, soft drinks, house beer and house wine	HK\$388	HK\$3,880
Free flow of fresh orange juice, soft drinks, house beer, house wine and sparkling wine	HK\$468	HK\$4,680

Package Enhancement

Upgrade from house wine to **premium wine** at a supplement of HK\$60 per guest for Western banquet or HK\$600 per table of 10 – 12 guests for Chinese banquet.

Upgrade from sparkling wine to **house Champagne** at a supplement of HK\$100 per guest for Western banquet or HK\$1,000 per table of 10 – 12 guests for Chinese banquet.

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