

THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

A NICCOLO HOTEL

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Wedding Lunch Package 2025 (Popinjays)

The **2025 Popinjays Wedding 4-Course Set Menu** is available from HKD1,250* per guest, with the following inclusions:

- One-night stay in N2 Grand Room prior to the wedding day
- Car parking for up to two vehicles (maximum three hours each)
- A three-pound fresh fruit cream cake for the wedding reception
- Sparkling wine toast for the wedding couple
- Use of up to two wireless microphones for speeches
- Exclusive access to hotel iconic area for wedding photography
- Preferential rates for extra guest rooms and suites, if required
- Use of the event venue from 10:00 a.m. to 3:30 p.m. inclusive of setup and dismantle
- Supplement special rate at HKD 88,000 net for usage the Restaurant Terrace for Wedding Ceremony

Wedding Buffet Lunch Package 2025 (Popinjays)

The **Popinjays Wedding Buffet Lunch Package** is available at **HKD190,000*** (for up to 80 guests), with the following inclusions:

- One-night stay in N2 Grand Room prior to the wedding day
- Unlimited serving of prosecco, house white wine/red wine, beers, two options of freshly squeezed juices, soft drinks and mineral water for up to two hours
- Car parking for up to two vehicles (maximum three hours)
- A three-pound fresh fruit cream cake for the wedding reception
- Sparkling wine toast for the wedding couple
- Use of up to two wireless microphones for speeches
- Exclusive access to hotel iconic area for wedding photography
- Preferential rates for extra guest rooms and suites, if required
- Use of the event venue from 10:00 a.m. to 3:30 p.m. inclusive of setup and dismantle
- Include Privatization Fee
- Supplement special rate at HKD 88,000 net for usage the Restaurant Terrace for Wedding Ceremony
- Special rate for additional guests is set at **HKD 2,280* per guest.**

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Wedding Dinner Package 2025 (Popinjays)

The **2025 Popinjays Wedding 4-Course Set Menu** is available from HKD1,450* per guest, with the following inclusions:

- One-night stay in Explorer Suite on your wedding day with breakfast in bed for two
- Car parking for up to five vehicles (maximum five hours each)
- A six-pound fresh fruit cream cake for the wedding reception
- Sparkling wine toast for the wedding couple
- Use of up to two wireless microphones for speeches
- Exclusive access to hotel iconic area for wedding photography
- Preferential rates for extra guest rooms and suites, if required
- Use of the event venue from 4:00 p.m. to 11:00 p.m. inclusive of setup and dismantle
- Supplement special rate at HKD 110,000 net for usage the Restaurant Terrace for Wedding Ceremony

Wedding Buffet Dinner Package 2025 (Popinjays)

The **Popinjays Wedding Buffet Dinner Package** is available at **HKD238,000*** (for up to 80 guests), with the following inclusions:

- One-night stay in Explorer Suite on your wedding day with breakfast in bed for two
- Unlimited serving of prosecco, house white wine/red wine, beers, two options of freshly squeezed juices, soft drinks and mineral water for up to two hours
- Car parking for up to five vehicles (maximum five hours each)
- A six-pound fresh fruit cream cake for the wedding reception
- Sparkling wine toast for the wedding couple
- Use of up to two wireless microphones for speeches
- Exclusive access to hotel iconic area for wedding photography
- Preferential rates for extra guest rooms and suites, if required
- Use of the event venue from 4:00 p.m. to 11:00 p.m. inclusive of setup and dismantle
- Include Privatization Fee
- Supplement special rate at HKD 110,000 net for usage the Restaurant Terrace for Wedding Ceremony
- Special rate for additional guests is set at **HKD 2,680* per guest.**

The above menu requires a minimum booking of 80 guests at Popinjays Restaurant.

The above package privileges are subject to a minimum spending guarantee and privatization fee at Popinjays.

*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 packages are valid for wedding events held from 1 January 2025 to 31 December 2025

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Wedding Free-Flow Beverage Packages 2025 (Popinjays)

Scarlet Package priced at HKD530* per guest for 2 hours,

- Includes two options of freshly squeezed juices, soft drinks and mineral water.
- Extra hour HKD240* per guest. Extra 2 hours HKD320* per guest.

Parrot Package priced at HKD900* per guest for 2 hours,

- Includes sparkling wine, house white and red wines, beer, two options of freshly squeezed juices, soft drinks and mineral water.
- Extra hour HKD280* per guest. Extra 2 hours HKD 400* per guest.

Peacock Package priced at HKD1,200* per guest for 2 hours,

- Includes Ruinart Brut champagne, selected Australian white and red wines, beer, two options of freshly squeezed juices, soft drinks and mineral water.
- Special add on: HKD300* per guest for 2 hours for two spirits or two cocktails.
- Extra hour HKD450* per guest. Extra 2 hours HKD600* per guest.

The above menu requires a minimum booking of 80 guests at Popinjays Restaurant.

The above package privileges are subject to a minimum spending guarantee and privatization fee at Popinjays.

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Wedding Set Luncheon (Popinjays)

BLISSFUL BEGINNINGS

Appetizer

VITELLO

Roasted Veal Loin, Parmesan Emulsion,
Veal Jus, Puffed Fregola

Middle

RISOTTO

Porcini Aquerello Risotto, Mascarpone,
Braised Cepes Mushroom, Black Truffle
(V)

Main

BRANZINO

Roasted Seabass, Tomato Coulis,
Braised Leek and Salty Fingers
or

CONTROFILETTO

M3 Wagyu Striploin,
Black Truffle Mashed Potatoes,
Baby Broccolini, Beef Jus

Dessert

TIRAMISU

Ristretto & mascarpone cream,
crunchy hazelnut, espresso Ice cream

HKD1,250*

DIVINE DELIGHTS

Appetizer

POLIPO

Roasted Octopus,
Lobster Bisque Reduction, Turnip
Tops, Crispy Leek

Middle

RAVIOLI

Short Rib Ravioli, Parmigiano
Reggiano, Braised Sauce,
Crystalized sage

Main

DENTICE ROSSO

Red Snapper, Braised Endives,
Beurre Blanc, Salmon Egg,
Salicornia

or

FILETTO

M3 Wagyu Tenderloin,
Herbs Mashed Potatoes,
Roasted Asparagus, Black Truffle

Dessert

PANNACOTTA

Pear Compote, Chocolate
Ganache

HKD1,450*

Menus and Beverage Packages are for per guest.

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The 2026 Menu will be finalized in the later stage.

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A NICCOLO HOTEL

WEDDING BUFFET MENU LUNCH

STARTER

Selection of Italian Cold Cuts
& Cheeses with Pickles

Veal Tonnato

Smoked Salmon, Fennel, Dill & Yoghurt

Buffalo Mozzarella, Heirloom Tomatoes,
Taggiasca Olives, Fresh Basil

Greek Salad with Watermelon,
Bell Pepper, Mint & Feta Cheese

SEAFOOD ON ICE

Canadian Lobster, Tiger Prawns, Mussels,
Clams served with Sauces & Condiments

SALAD BAR

Hydroponic Assortment
of Salad and Vegetables

Lemon, Balsamic, Sesame, Caesar Dressing

Bacon, Olive, Parmesan Cheese,
Pickled Vegetable, Crouton

SOUP

Heirloom Tomato & Basil Soup

Selection of Bread Rolls & Butter

PASTA STATION

Maccheroncini with

Choice of Gourmet Sauce:

Wild Mushroom and Black Truffle

Beef Ragu' and Parmigiano Reggiano

CARVING STATION

Roasted Wagyu OP Rib Beef

Roasted Spiced Pork

Sautéed Seasonal Vegetables & Lyonnais Potatoes with Sauces & Condiments

MAIN COURSE

Capers & Lemon Crusted Salmon, Asparagus & Sauce Vierge

Roasted Seabass Fillet, Baby Greens and Beurre Blanc

Beef Medallion with Roasted Baby Potatoes

Marinated Spicy Chicken, Mushroom Cassoulet

DESSERT

Tiramisu

Mango Cheesecake

Raspberry Pistachio Tart

Mango Pudding

Strawberry Tart

Vanilla Panna Cotta

Seasonal Sliced Fruits

HKD1,580*

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Wedding Set Dinner (Popinjays)

CLASSIC CHARM

Appetizer

CAPELANTE

Seared Hokkaido Scallop, Pumpkin,
Ginger and Chives, Sea Fennel

Middle

RISOTTO ALL'ANATRA

Saffron Acquerello Risotto, Braised
French Duck Ragu and Lemon

Main

DENTICE

Baked Toothfish,
Bagnacauda Sauce,
Taggiasca Olives and Baby Spinach
or

CONTROFILETTO

M5 Wagyu Striploin, Braised Baby Gem
Lettuce, Black Truffle Mashed Potatoes,
Beef Jus

Dessert

BABA

Baba Sponge, Berries compote,
Chantilly, Strawberry Sorbet

HKD1,450*

ELEVATED DELIGHT

Appetizer

TARTARE

Fassona Beef Tartare, Egg yolk,
Amur Caviar, Crispy Fregola

Middle

RAVIOLO AL GRANCHIO

Alaskan Crab Raviolo,
Lemon and Salmon Egg Emulsion,
Sea Asparagus

Main

MERLUZZO NERO

Roasted Black Cod, Charred Leek
and Porcini Mushrooms
or

FILETTO

M5 Wagyu Tenderloin,
Roasted Artichokes,
Artichoke Puree', Black Truffle

Dessert

POPINJAYS' TIRAMISU

Ristretto & Mascarpone Cream,
Crunchy Hazelnut,
Ristretto Ice Cream

HKD1,650*

TIMELESS ELEGANCE

Appetizer

SCAMPI

Seared Norwegian Langoustine,
White Asparagus, Lemon Gel,
Nasturtium

Middle

RISOTTO ALL'ASTICE

Lobster Acquerello Risotto,
Mascarpone, Asparagus
and Lobster Ragout

Main

MERLUZZO NERO

Baked Black Cod,
Cauliflower Puree',
Sea Asparagus, Amur Caviar
or

FILETTO

M5 Wagyu Tenderloin, Mashed
Potatoes, Morelles, Foie Gras, Black
Truffle

Dessert

TORTA AL LIMONE

Lemon & Lime Tart, Limocello
Sorbetto

HKD1,850*

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WEDDING BUFFET MENU DINNER

STARTER

Selection of Italian Cold Cuts
& Cheeses with Pickles

Veal Tonnato

Smoked Salmon, Fennel, Dill & Yoghurt

Buffalo Mozzarella, Heirloom Tomatoes, Taggiasca
Olives, Fresh Basil

Greek Salad with Watermelon,
Bell Pepper, Mint & Feta Cheese

Beef Tartare On Ice

SEAFOOD ON ICE

Canadian Lobster, Fresh Oyster, Tiger Prawns,
Mussels, Clams, Alaskan Crab Leg
served with Sauces & Condiments

SALAD BAR

Hydroponic Assortment of
Salad and Vegetables

Lemon, Balsamic, Sesame, Caesar Dressing

Bacon, Olive, Parmesan Cheese,
Pickled Vegetable, Crouton

SOUP

Lobster Bisque Soup

Selection of Bread Rolls & Butter

PASTA STATION

Maccheroncini with Choice of Gourmet Sauce:
Wild Mushroom and Black Truffle

Beef Ragu' and Parmigiano Reggiano

CARVING STATION

Roasted Wagyu Beef Striploin, NZ Lamb Rack, Roasted Spiced Pork

Sautéed Seasonal Vegetables & Lyonnais Potatoes with Sauces & Condiments

MAIN COURSE

Capers & Lemon Crusted Salmon, Asparagus & Sauce Vierge

Roasted Seabass Fillet, Baby Greens and Beurre Blanc

Beef Medallion with Roasted Baby Potatoes

Marinated Spicy Chicken, Mushroom Cassoulet

Eggplant Parmigiana

DESSERT

Tiramisu

Strawberries Cheese Cake

Raspberry Pistachio Tart

Mango Tartlet

Mini lemon Baba

Vanilla Panna Cotta

Seasonal Sliced Fruits

HKD2,280*

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