



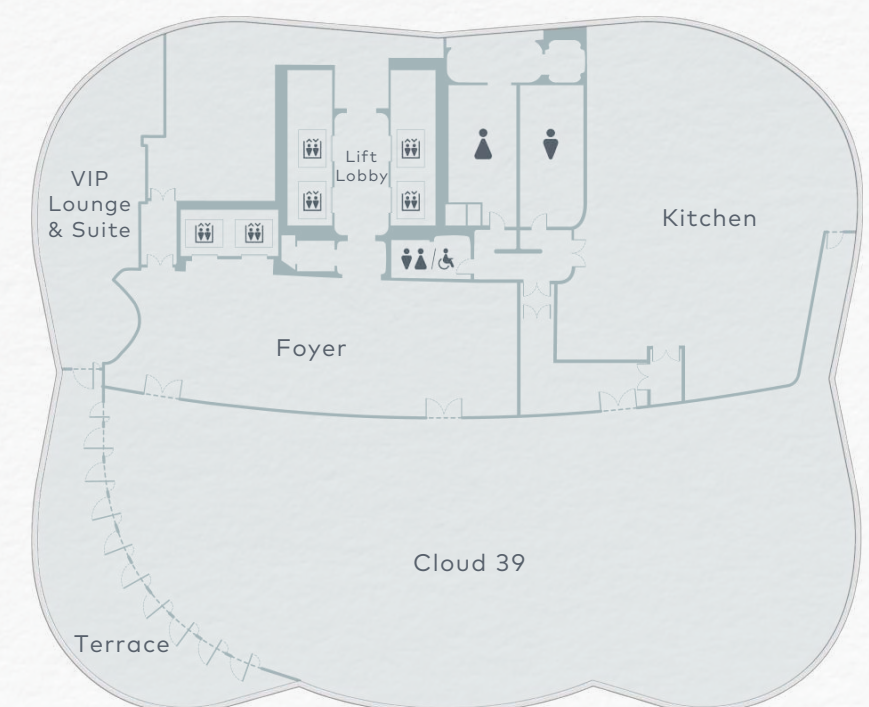
The Henderson

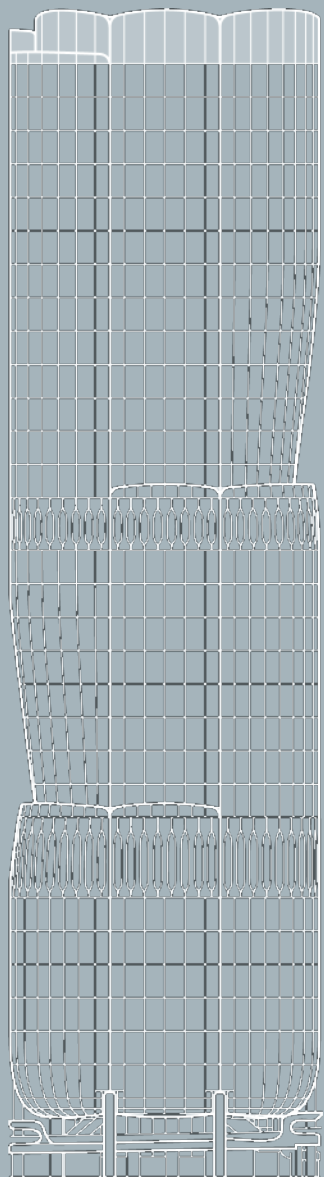
CLOUD 39
Wedding Dinner Package 2026



FOYER

Ideal for refreshment breaks during the day, networking cocktail in the evening and interactive experience with your prestigious clients. Foyer is with convenient access to Cloud 39 and Terrace, to curate luxurious touches and thoughtful welcome moment.





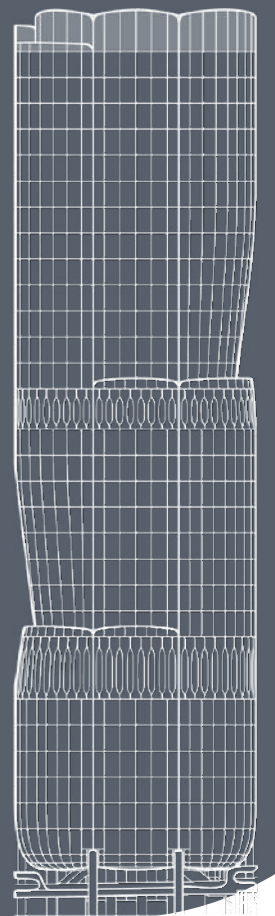
CLOUD 39

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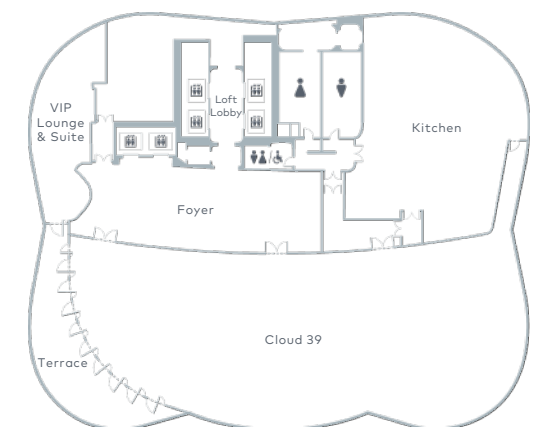
The elegant rooftop ballroom gives guests a glorious and uninterrupted bird's eye view of Hong Kong with floor-to-ceiling windows overlooking one of the world's most famous cityscapes. It is the most prestigious and iconic setting imaginable for weddings and parties to celebrate flagship events as well as conferences and exhibitions.



CLOUD 39

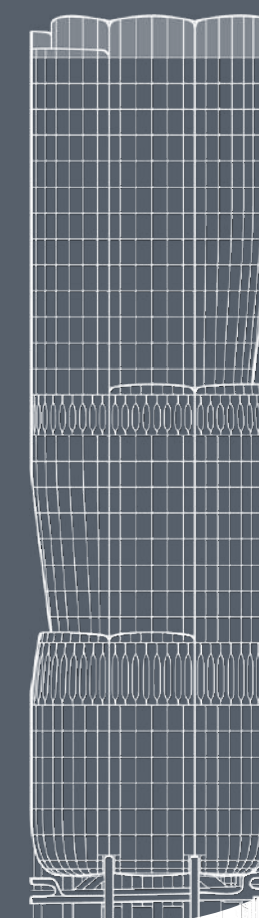


The Henderson's rooftop Cloud 39 is THE place to see and to be seen. A magnificent feat of modern engineering, its glass façade offers unrivalled panoramic views across Hong Kong as it curves to an eight-metre-high glass ceiling that floats above the column-free hall and offers a panoramic vista of the city below. It is an unforgettable and extraordinary setting for the most special events and gatherings.

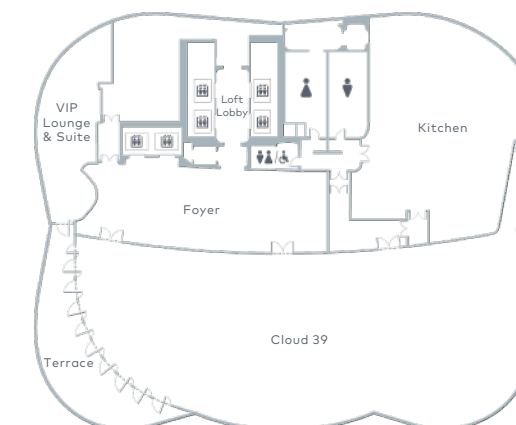




CLOUD 39



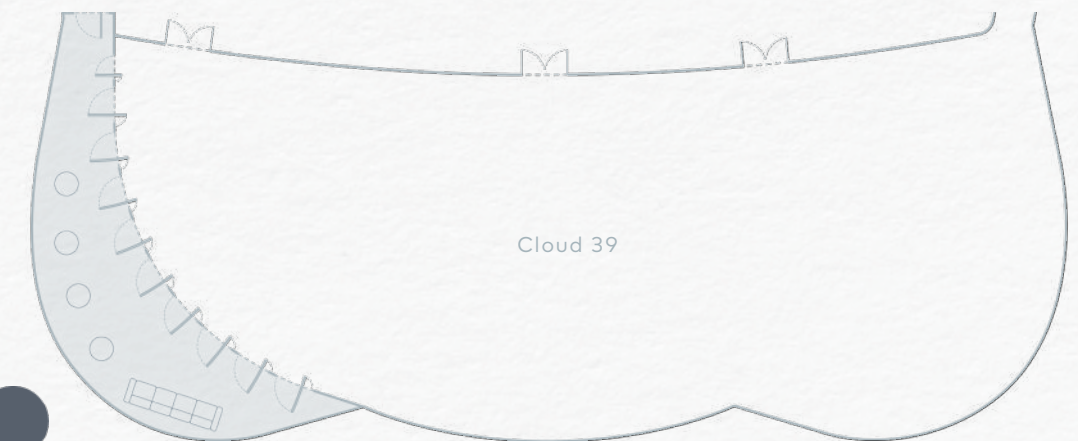
The all-glass structure offers some of the most spectacular views over the city day or night, thanks to its anti-reflective window coating. Comfort and safety are also assured with an automatic sunshade and anti-UV coating.





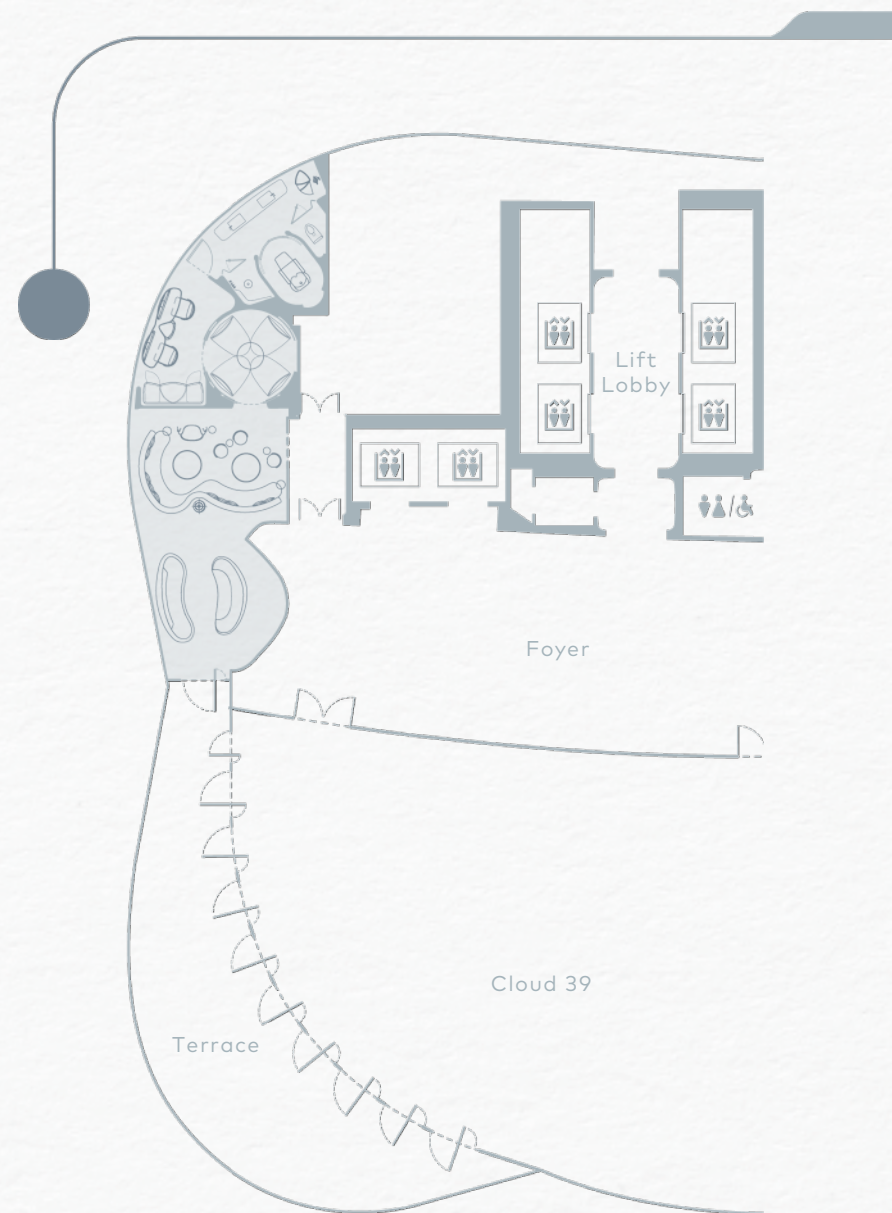
OUTDOOR TERRACE

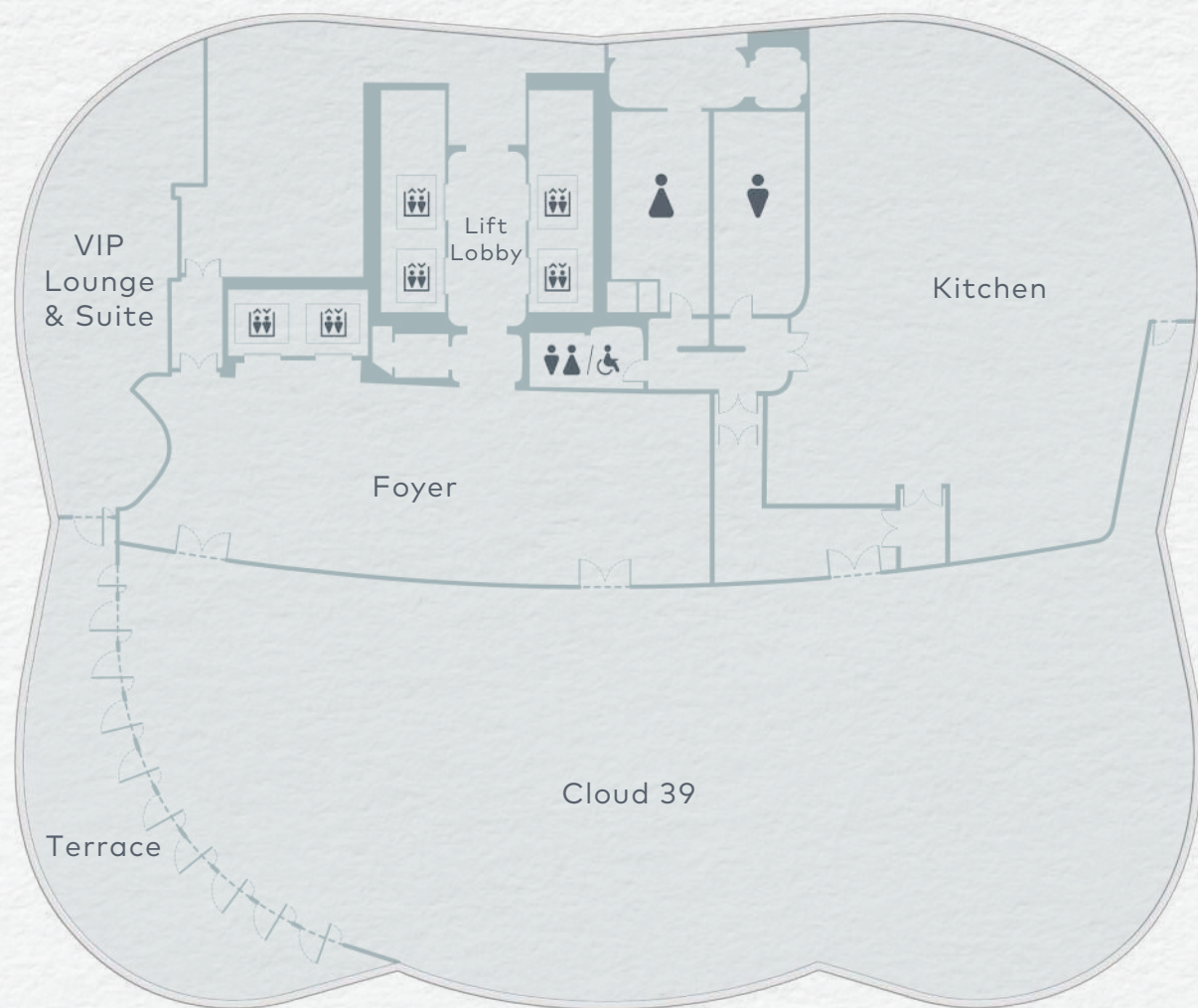
An outdoor terrace adjacent to the ballroom offers guests a glimpse of the high life they will never forget with breathtaking views across Hong Kong as they sip fine wines and exquisite cocktails from the city's most exclusive rooftop bar.



VIP LOUNGE AND SUITE

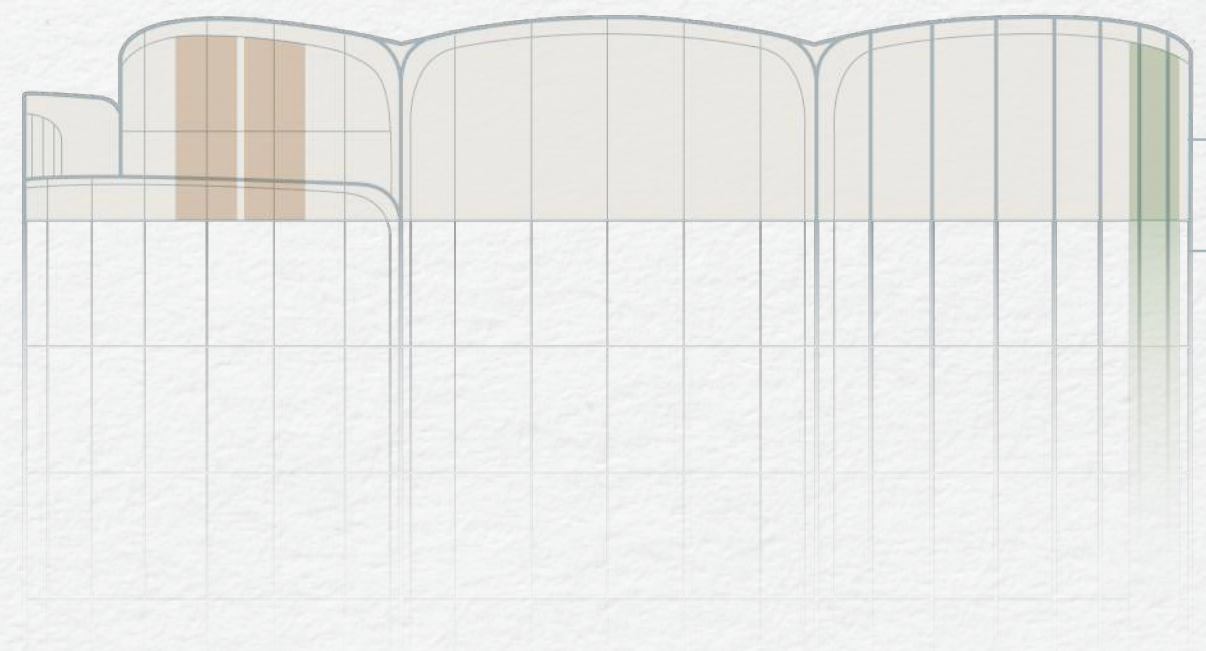
The VIP Lounge and Suite is available for private use throughout the day of your event. It is the perfect sanctuary for you and your important guests to relax, be pampered, and prepare for the big day ahead.





FLOOR PLAN OF 39TH FLOOR

Location	39th Floor, The Henderson 2 Murray Road, Central
Cloud 39	approx. 6,800 square feet
Foyer	approx. 2,000 square feet
Terrace	approx. 980 square feet
Table Settings	Up to 28
Ceiling Height	8 metres
Parking	Cars: 265 (with EV chargers) Motorbikes: 78



39th Floor

Cloud 39

38th Floor

Dining Floor

- 2 Lifts to Cloud 39
- 1 Service Lift

Celebrate your wedding at Cloud 39, The Henderson



Our team of professionals is dedicated to craft your romantic journey at Cloud 39, The Henderson. From the menu design, floral arrangement to lighting and music, our event planners are closely supporting you from beginning to end with the utmost dedication and attentiveness.

For the newly-weds

- ❖ One-night complimentary stay at a bridal suite of our preferred hotel partner for the night of the banquet, including in-suite amenities and breakfast for two persons.
 - Should you wish to consider adjusting the check-in / check-out date to one day earlier to take advantage of the complimentary stay for morning rituals or bridal pick-up, please note that the selected hotel will impose additional charges for this modification.

Elevated gastronomy journey with Executive Chef and Sommelier

- ❖ Signature wedding dinner menu curated by our Executive Chef
- ❖ Complimentary tasting of your selected wedding dinner menu for six guests
- ❖ Wine-pairing suggestions by our Sommelier for your dinner
- ❖ Complimentary corkage fee for bring-in wine and champagne bottles

For the family and friends

- ❖ Preferential guestroom rate at preferred hotel partner for family and friends attending the wedding, subject to hotel availability
- ❖ Complimentary parking for ten car owners at The Henderson carpark
- ❖ Private entertainment area with Chinese tea service available for family and friends

Offerings on your big day

- ❖ A dedicated wedding butler taking care of the bride and groom
- ❖ Designed wedding gifts for guests attending the banquet
- ❖ An extensive collection of table accessories tailored for your themed wedding
- ❖ Exclusive floral centrepieces prepared by our preferred florist for head tables and guest tables of your choice
- ❖ A five-tier model wedding cake for cake cutting and one bottle of house rosé for toasting on stage
- ❖ Preferential rate in using two high definition LED screens as backdrop or video playing
- ❖ State-of-the-art audio visual equipment including four wireless microphones, soft jazz music through our built-in surround sound system
- ❖ Traditional Chinese tea ceremony amenity set using during the banquet



CASTOR Dinner Menu

珠光耀華棠乳豬全體

Barbecued Whole Suckling Pig

黃金炸蝦丸拼珍菌炒花姿帶子

Deep-fried Shrimp Balls served with Stir-fried Cuttlefish, Scallops and Assorted Mushrooms

松茸花膠瑤柱燴燕窩羹

Braised Bird's Nest Soup with Matsutake Mushrooms, Fish Maw and Conpoy

翡翠花菇原隻八頭湯鮑

Braised Whole Abalone with Shiitake Mushrooms and Assorted Vegetables

鳳脂清蒸籠仔大星斑

Steamed Star Garoupa with Soy Broth in Bamboo Basket

松露吊燒農場走地雞

Deep-fried Chicken with Truffle Sauce

海皇魚子炒香苗

Fried Rice with Assorted Seafood and Caviar

蠔皇鮑汁薑蔥撈麵

Braised Egg Noodles with Ginger and Shallots in Abalone Sauce

脆芋片珍珠西米露

Sweetened Sago Cream with Glutinous Rice Pearls and Crispy Taro Chips

鴛鴦美點雙輝

Chinese Petits Fours

每席港幣\$23,888 另收加一服務費 (供最多12位用)

包含四小時無限暢飲鮮橙汁、汽水、礦泉水及指定啤酒

HK\$23,888 plus 10% service charge per table of maximum 12 persons

Inclusive of unlimited serving of fresh orange juice, soft drinks, mineral water and beer for up to four hours

每席額外港幣600元另加一服務費升級享用包含四小時無限暢飲精選紅白餐酒

Upgrade to include house red and white wine at an additional supplement of HK\$600 plus 10% service charge per table

* 延長鮮橙汁、汽水、礦泉水及指定啤酒供應 每席每小時港幣\$750 另收加一服務費

* Additional hour (fresh orange juice, soft drinks, mineral water and beer only)

at HK\$750 plus 10% service charge per table of maximum 12 persons

* 延長精選紅白餐酒、鮮橙汁、汽水、礦泉水及指定啤酒供應 每席每小時港幣\$900 另收加一服務費

* Additional hour (house red and white wine, fresh orange juice, soft drinks, mineral water and beer only)

at HK\$900 plus 10% service charge per table of maximum 12 persons

* 只適用於2026年之宴會。 Valid until 31 December 2026.

** 由於價格變動及貨源關係，The Henderson保留修正以上菜單及項目之權利。

The Henderson reserves the right to alter the above menu pricing and items due to unforeseeable market price fluctuation and availability.



NOVA Dinner Menu

珠光耀華棠乳豬全體

Barbecued Whole Suckling Pig

翡翠蝦球炒桂花蚌

Stir-fried Prawns and Sea Cucumber Meat with Assorted Vegetables

黃金響螺焗牛油果

Baked Avocado with Sea Whelk, Minced Pork, Onion, Cheese and Assorted Mushrooms

香瑤百花釀白玉環

Braised Turnip Ring stuffed with Minced Shrimp and Conpoy

高湯竹笙摩利菌燉螺頭

Double-boiled Sea Whelk Soup with Bamboo Piths and Morel Mushrooms

原隻六頭湯鮑伴波蘭鵝掌

Braised Whole Abalone with Polish Goose Web in Oyster Sauce

蔥香清蒸籠仔東星斑球

Steamed Star Garoupa with Soy Broth in Bamboo Basket

脆皮岩鹽淮香走地雞

Deep-fried Crispy Chicken with Rock Salt

櫻花蝦鮑汁黑豚叉燒燴絲苗

Fried Rice with Sakura Shrimps, Diced Barbecued Pork in Abalone Sauce

上湯韭黃水餃素麵

Egg Noodles with Leek Dumplings in Superior Broth

生磨濃香合桃露湯圓

Double-boiled Walnut Cream with Glutinous Rice Dumplings

鴛鴦美點雙輝

Chinese Petits Fours

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每席港幣\$26,888 另收加一服務費 (供最多12位用)

包含四小時無限暢飲鮮橙汁、汽水、礦泉水及指定啤酒

HK\$26,888 plus 10% service charge per table of maximum 12 persons

Inclusive of unlimited serving of fresh orange juice, soft drinks, mineral water and beer for up to four hours

每席額外港幣600元另加一服務費升級享用包含四小時無限暢飲精選紅白餐酒

Upgrade to include house red and white wine at an additional supplement of HK\$600 plus 10% service charge per table

* 延長鮮橙汁、汽水、礦泉水及指定啤酒供應 每席每小時港幣\$750 另收加一服務費

* Additional hour (fresh orange juice, soft drinks, mineral water and beer only)

at HK\$750 plus 10% service charge per table of maximum 12 persons

* 延長精選紅白餐酒、鮮橙汁、汽水、礦泉水及指定啤酒供應 每席每小時港幣\$900 另收加一服務費

* Additional hour (house red and white wine, fresh orange juice, soft drinks, mineral water and beer only)

at HK\$900 plus 10% service charge per table of maximum 12 persons



Credits: @Johnnyproductions

每席港幣\$28,888 另收加一服務費 (供最多12位用)
包含四小時無限暢飲鮮橙汁、汽水、礦泉水及指定啤酒
HK\$28,888 plus 10% service charge per table of maximum 12 persons
Inclusive of unlimited serving of fresh orange juice, soft drinks, mineral water and beer for up to four hours

每席額外港幣600元另加一服務費升級享用包含四小時無限暢飲精選紅白餐酒
Upgrade to include house red and white wine at an additional supplement of HK\$600 plus 10% service charge per table

* 延長鮮橙汁、汽水、礦泉水及指定啤酒供應 每席每小時港幣\$750 另收加一服務費
* Additional hour (fresh orange juice, soft drinks, mineral water and beer only)
at HK\$750 plus 10% service charge per table of maximum 12 persons

* 延長精選紅白餐酒、鮮橙汁、汽水、礦泉水及指定啤酒供應 每席每小時港幣\$900 另收加一服務費
* Additional hour (house red and white wine, fresh orange juice, soft drinks, mineral water and beer only)
at HK\$900 plus 10% service charge per table of maximum 12 persons

STARLA Dinner Menu



金玉滿堂三小碟 Deluxe Appetizer Trio

松露水晶鮭肉、金箔片皮乳豬件、X.O.醬鮮蝦拌海紅葉

Chilled Crystal Ham with Truffle Sauce,
Barbecued Suckling Pork with Gold Flake,
Chilled Shrimps and Red Jellyfish in X.O. Sauce,

百花釀玉環伴摩利菌黃耳炒響螺片

Braised Turnip Ring stuffed with Minced Shrimp,
served with Stir-fried Yellow Fungus and Sliced Sea Whelk

原盅上湯燉海中寶

Double-boiled Superior Soup with Fish Maw,
Sea Whelk, Conpoy and Shiitake Mushrooms

蠔皇遼參原隻五頭南非湯鮑

Braised Whole Abalone and Sea Cucumber in Oyster Sauce

陳年花雕雞油籠仔蒸東星斑球

Steamed Star Garoupa Fillet with Huadiao Wine and Chicken Oil in Bamboo Basket

紅酒脆皮走地雞

Deep-fried Crispy Chicken with Red Wine Sauce

鵝肝五穀炒香苗

Fried Five-grain Rice with Goose Liver Pâté, Diced Chickens, Shrimps, and Conpoy

翡翠魚湯鳳尾水餃

Shrimp Dumplings with Assorted Vegetables in Fish Broth

百合雙子燉桃膠

Double-boiled Peach Gum with Lotus Seed and Wolfberry in Sweetened Soup

鴛鴦美點雙輝

Chinese Petits Fours

* 只適用於2026年之宴會。 Valid until 31 December 2026.

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Credits: @Johnnyproductions



VESPER Dinner Menu

喜慶呈祥三小碟 Deluxe Appetizer Trio

酒香涼拌螺片海紅葉、鮑汁原隻凍鮑魚、金箔片皮乳豬件

Chilled Sea Whelk Slices in Huadiao Wine with Red Jellyfish,
Chilled Whole Abalone in Oyster Sauce,
Barbecued Suckling Pork with Gold Flake

脆皮黃金焗釀蟹蓋

Baked Crab Shell stuffed with Crab Meat, Cream and Onion

如意蘆筍炒元貝龍蝦球

Stir-fried Lobster with Scallops, Asparagus and Elm Fungus

高湯紅燒佛跳牆

Double-boiled Supreme Broth with Whole Abalone, Sea Cucumber
and Goose Web

上湯香蔥籠仔蒸東星斑球

Steamed Star Garoupa Fillet with Superior Broth in Bamboo Basket

金腿一品脆皮炸子雞

Deep-fried Crispy Chicken with Yunnan Ham

金瑤西施火鴨炒養生五穀香苗

Fried Five-grain Rice with Diced Roasted Duck, Conpoy and Egg White

芙蓉蟹肉伴稻庭麵

Braised Inaniwa Noodles with Crab Meat and Egg White

福圓百合杞子燉雪燕

Double-boiled Snow Swallow with Longan, Wolfberry and Lily in Sweetened Soup

鴛鴦美點雙輝

Chinese Petits Fours

每席港幣\$32,888 另收加一服務費 (供最多12位用)

包含四小時無限暢飲鮮橙汁、汽水、礦泉水及指定啤酒

HK\$32,888 plus 10% service charge per table of maximum 12 persons

Inclusive of unlimited serving of fresh orange juice, soft drinks, mineral water and beer for up to four hours

每席額外港幣600元另加一服務費升級享用包含四小時無限暢飲精選紅白餐酒

Upgrade to include house red and white wine at an additional supplement of HK\$600 plus 10% service charge per table

* 延長鮮橙汁、汽水、礦泉水及指定啤酒供應 每席每小時港幣\$750 另收加一服務費

* Additional hour (fresh orange juice, soft drinks, mineral water and beer only)

at HK\$750 plus 10% service charge per table of maximum 12 persons

* 延長精選紅白餐酒、鮮橙汁、汽水、礦泉水及指定啤酒供應 每席每小時港幣\$900 另收加一服務費

* Additional hour (house red and white wine, fresh orange juice, soft drinks, mineral water and beer only)

at HK\$900 plus 10% service charge per table of maximum 12 persons

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