



# The Art of Wedding

BY POMEGRANATE





# about us

As one of Hong Kong's premier wedding experts, Pomegranate prides itself on its commitment to honouring traditions and celebrating the rich culinary heritage of the Mediterranean.

When you choose Pomegranate, you can expect nothing short of exceptional wedding services. From meticulous event planning and expert coordination to top-notch professional staffing, beverage service, and equipment rentals, we offer a comprehensive range of options to ensure your wedding day is flawless.

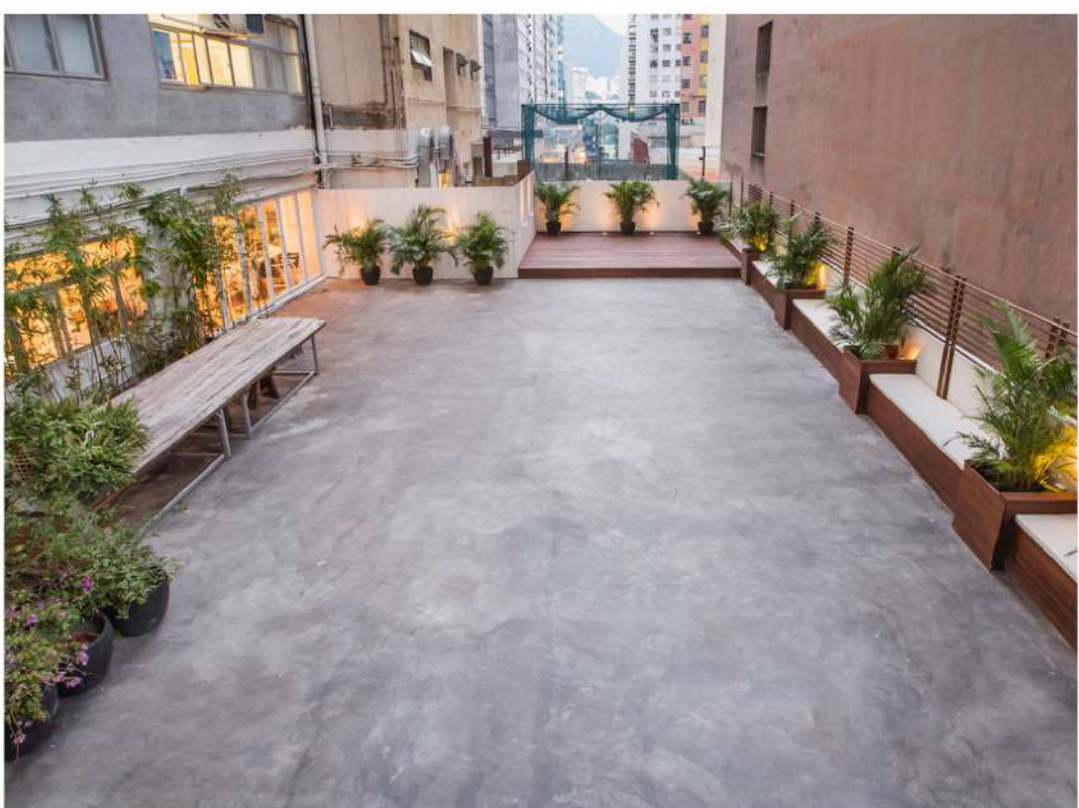
Our highly experienced team will be with you every step of the way, serving as your trusted guides in turning your wedding vision into reality.

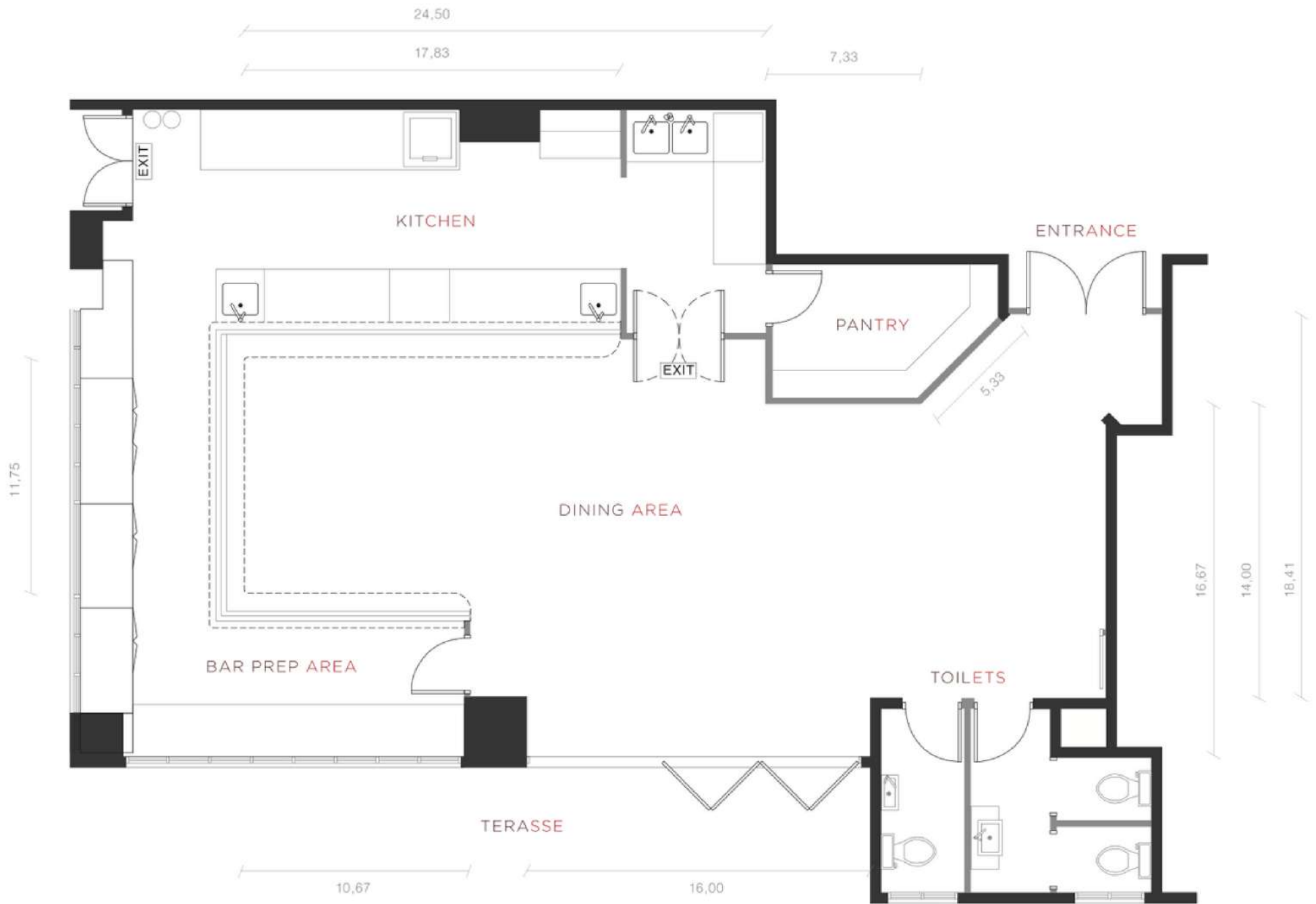


A rooftop garden terrace with a white tent, outdoor seating, and plants. The scene is set on a wooden deck with various potted plants and cushions. In the background, a white tent is set up on a higher level of the terrace. The overall atmosphere is warm and inviting, with soft lighting.

# OUR VENUE

Our stunning garden terrace seamlessly connects with an indoor space, giving you endless possibilities to create your dream wedding.

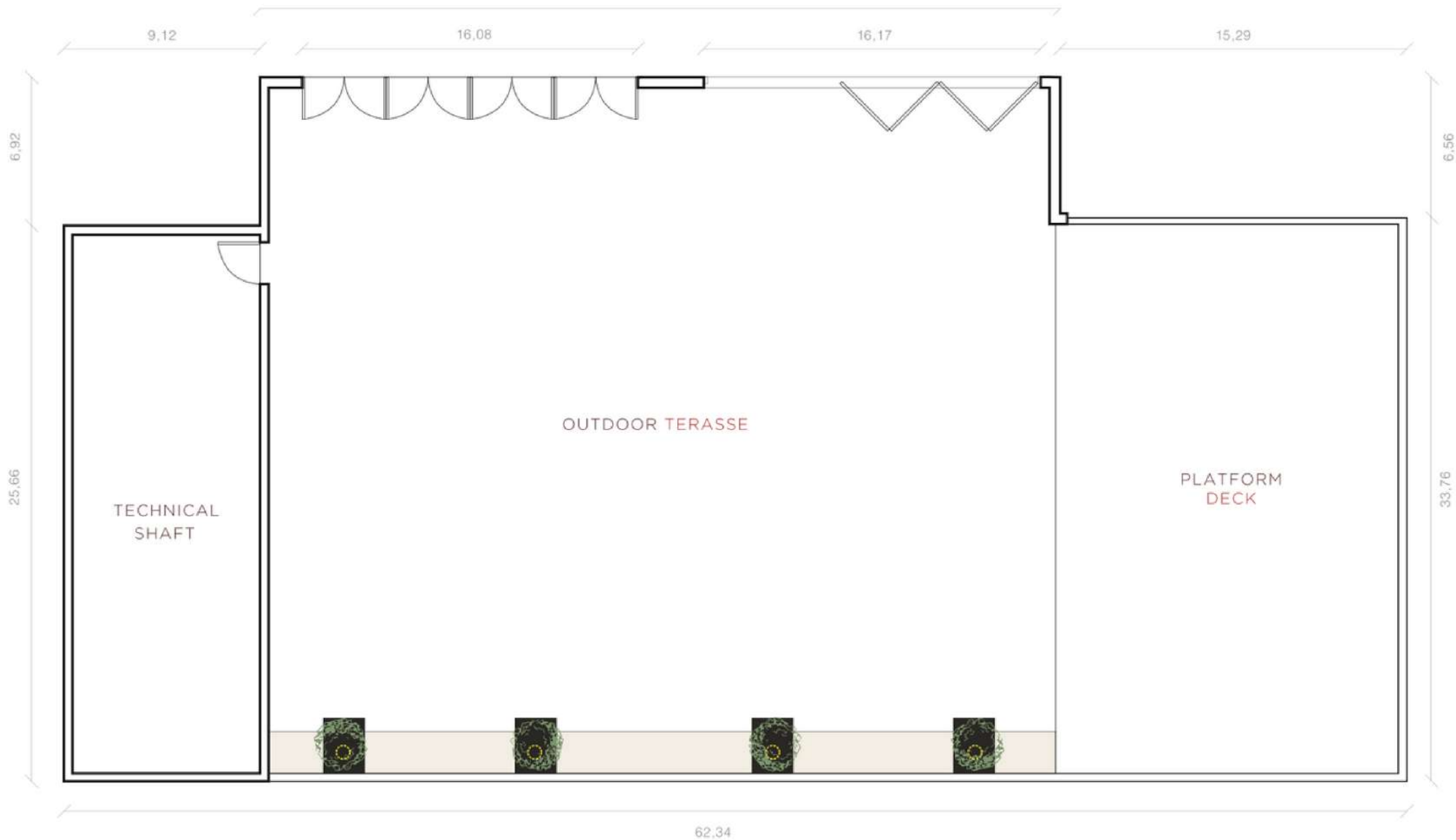




**POMEGRANATE**  
KITCHEN

## Indoor Floor Plan

- 1200 square feet space
- 50 seated or 80 standing



- 2250 square feet
- 120 seated or 150 standing



# our styling

At Pomegranate, we believe that every wedding is unique and should reflect your individual taste. We provide a wide range of styling & decor options for clients.









# customized menus



Let's celebrate  
**ROY AND VANESSA'S**  
WEDDING

—

APPETIZERS  
*Assorted Sushi*  
*Garlic Bread and Mushroom Soup*

SALADS  
*Chicken and Eggs Salad*  
*Caesar Salad*

MAINS  
*Italian Pasta*  
*Filet Mignon Steak*  
*Roast Chicken*

DESSERTS  
*Rainbow Cake with Vanilla Icing*  
*Peanut Butter Ice Cream*

DRINKS  
*Lemonade*  
*Tea*

*Clara & Garshri's*  
*Wedding Dinner*  
*3rd June 2023*

SOUP  
Roasted Butternut Squash Soup

SALAD  
Charred Octopus Salad  
Pomegranate's Herb Salad

MAINS  
Chorizo Encrusted Barramundi  
Lamb Tagine  
Roast Beef Tenderloin

SIDES  
Buttered Couscous  
Whole Roasted Cauliflower

DESSERT  
Kataifi Ice Cream Sandwiches

*Tracy & Vincent*

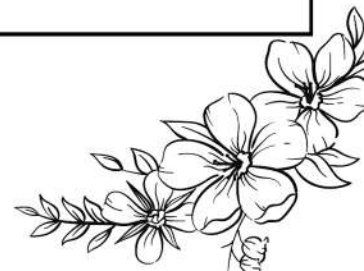
23 OCTOBER, 2022

- TRIO OF DIPS -  
SMOKED EGGPLANT BABAGANOUSH  
PISTACHIO, OLIVE, DUKKAH AND  
POMEGRANATE SEED LABNEH CUMIN  
INFUSED HUMMUS (V)

- SALADS -  
CITRUS AND HARISSA PRAWN SALAD  
&  
POMEGRANATES HERBSALAD

- MAIN COURSE -  
BEEF TENDERLOIN  
OR  
ORGANIC SALMON FILLET TOPPED WITH  
POMEGRANATE GREMOLATA  
OR  
CHICKPEA & BABYSPINACH RISOTTO

- DESSERT -  
DARK CHOCOLATE HALVA TIRAMISU  
&  
CITRUS DRIZZLE ALMOND CAKE



The background image shows three appetizers on a white plate. Each appetizer consists of a round, seared piece of meat, possibly scallops, topped with a small amount of sauce and garnished with fresh herbs and a small red berry. A wooden skewer is used to hold each appetizer. In the background, there are several whole pomegranates, some of which are partially open, showing their red seeds. The lighting is soft and warm, creating a romantic and elegant atmosphere.

# our catering

Our wedding catering menus feature an extensive selection of delicious dishes crafted using the freshest and highest quality ingredients available. These are just a small selection of our offerings and our available at our in-house venue at WCH & and for caterings at a location of your choosing.



POMEGRANATE KITCHEN

## Wedding 3 course menu

MINIMUM 20 GUESTS  
FORMAL DINING  
\$650 PER PERSON WITH NO CANAPÉS  
\$700 WITH 2 CANAPÉS  
(PLEASE SELECT CANAPÉS IN OUR COCKTAIL PARTY MENU)

### BREAD COURSE (COMPLIMENTRY)

ARTISANAL BREAD PLATE  
WITH PLAIN, GARLIC BUTTER & HERBED BUTTER

### STARTER SELECT ONE

TANGY TABBOULEH  
FRESH FLAT LEAF PARSLEY, FRESH & DRIED MINT CHERRY TOMATO

POMEGRANATE'S FRESH HERB SALAD  
ARUGULA, RED, ONION, CORIANDER, SHALLOT, MINT, CHERRY TOMATO, FRIED EGGPLANT AND PINE NUTS IN A  
SUMAC AND POMEGRANATE MOLASSES DRESSING

CITRUS HARISSA PRAWN SALAD  
WITH ORANGE & GRAPEFRUIT

### MAIN

#### SELECT TWO (ONE PER PERSON)

CHICKPEA AND BABY SPINACH QUINOA RISOTTO  
WITH CRUMBLIED FETA SERVED WITH ROASTED ASPARAGUS

CHILI, GARLIC, THYME, AND SLOW-COOKED LAMB SHOULDER  
SERVED ALONG WITH CRISPY & CREAMY SMASHED POTATOES

POMEGRANATE MOLASSES GLAZED PORK BELLY  
SERVED WITH A CITRUS ARUGULA SALAD

ROAST BEEF TENDERLOIN  
ON A BED OF DIJON MUSTARD MASH & SERVED WITH A VEGETABLE MEDLY

ORGANIC SALMON FILLET TOPPED WITH POMEGRANATE GREMOLATA  
SERVED WITH A SIDE OF ORZO PASTA & CHERRY TOMATOES



POMEGRANATE KITCHEN

### DESSERT SELECT ONE

PANNA COTTA  
WITH MIXED BERRIES

CHOCOLATE BROWNIE  
WITH ESPRESSO BUTTERCREAM

STICKY TOFFEE PUDDING  
WITH A TAHINI HONEY DRIZZLE

### DRINK PACKAGES ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW  
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES  
\$128 PER GUEST

STANDARD FREE-FLOW  
APEROL SPRITZ, PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER  
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES  
\$328 PER GUEST

FULL BAR FREE-FLOW  
NON ALCOHOLIC + STANDARD FREE FLOW + GIN, VODKA, WHISKEY & MIXERS INCLUSIVE  
\$448 PER GUEST

\*PREMIUM PACKAGES CAN BE DISCUSSED WITH YOUR EVENT COORDINATOR\*

\*TABLE STYLING IS NOT INCLUDED\*

\*WE DON'T CHARGE A SERVICE CHARGE BUT DO HAVE A SERVER CHARGE\*

\*THIS MENU IS AVAILABLE FOR CATERING & AT OUR VENUE\*

\*SHOULD YOU PREFER OTHER OPTIONS PLEASE LOOK AT OUR ADDITIONAL MENUS\*

Thank you



POMEGRANATE KITCHEN

## Wedding 4 course menu

MINIMUM 20 GUESTS  
\$750 PER PERSON WITH NO CANAPÉS  
\$820 WITH 3 CANAPÉS  
(PLEASE SELECT CANAPÉS IN OUR COCKTAIL PARTY MENU)

### BREAD COURSE (COMPLIMENTRY)

ARTISANAL BREAD PLATE  
WITH PLAIN, GARLIC BUTTER & HERBED BUTTER

&

SMOKED EGGPLANT BABAGANOUSH PISTACHIO, OLIVE, DUKKAH  
AND POMEGRANATE SEED LABNEH CUMIN INFUSED HUMMUS  
TOPPED WITH EXTRA VIRGIN OLIVE OIL & SERVED WITH FRESHLY BAKED BREAD

### SOUP

SPICE PUMPKIN SOUP

### STARTER SELECT ONE

TUNA TARTARE & FRESH AVOCADO SALAD  
WITH PONZU, DIJON MUSTARD & BANANA SHALLOT

MEDITERRANEAN SALAD  
BABY SPINACH, CHICKPEAS, FETA, OLIVES, CHERRY TOMATOES WITH  
BUTTERED PINE NUTS, SPRING ONION, AND LIGHTLY CHARRED PEPPERS

SOUS VIDE DUCK SALAD  
ORANGE, GRAPEFRUIT, ORANGE BLOSSOM & CHIVES

### MAIN SELECT ONE

GRILLED OCEAN HALIBUT  
WITH HERBED LEMON BUTTER SAUCE WITH ASPARAGUS

MEDITERRANEAN STYLE MUSSELS  
COOKED IN TOMATO, SHALLOT, GARLIC, GREEN BELL PEPPER, CAPERS, BASIL, OREGANO

ZATAR RUBBED RUMP STEAK  
SERVED WITH GRILLED VINE TOMATO AND TRUFFLE MASH POTATO

SOUS VIDE PORK TENDERLOIN

CHICKPEA & BABY SPINACH QUINOA RISOTTO  
COOKED IN A HARISSA & ONION BROTH SERVED WITH CRUMBLLED FETA



POMEGRANATE KITCHEN

### DESSERT SELECT ONE

TIRAMISU

GREEK CHEESECAKE

APPLE TART WITH VANILLA ICE CREAM

### DRINK PACKAGES ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW  
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES  
\$128 PER GUEST

STANDARD FREE-FLOW  
APEROL SPRITZ, PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER  
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES  
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Thank you



**pomegranate** KITCHEN

## Wedding buffet menu

MINIMUM 20 GUESTS  
**\$588 PER PERSON WITH NO CANAPÉS**  
**\$648 WITH 2 CANAPÉS**  
(PLEASE SELECT CANAPÉS IN OUR COCKTAIL PARTY MENU)

### BREAD COURSE (COMPLIMENTRY)

ARTISANAL BREAD PLATE  
WITH PLAIN, GARLIC BUTTER & HERBED BUTTER

### SALAD SELECT ONE

POMEGRANATE FRESH HERB SALAD  
ARUGULA, ONION, MINT, CHERRY TOMATO, FRIED EGGPLANT &  
PINE NUTS IN A SUMAC & POMEGRANATE MOLASSES DRESSING

GREEK SALAD  
WITH KALAMATA OLIVES AND CITRUS MARINATED FETA

THAI MINCED PORK SALAD

CITRUS HARISSA PRAWN SALAD  
WITH ORANGE AND GRAPEFRUIT

### MAINS SELECT TWO

ORGANIC SALMON FILLET  
TOPPED WITH POMEGRANATE GREMOLATA

TUNISIAN SHAKSHOUKA  
POACHED EGGS & EGGPLANT IN A HARISSA BELL PEPPER SAUCE SERVED WITH TURKISH BREAD

SLOW COOKED SHREDDED BEEF RAGHU FETTUCCINE  
12 HOUR SLOW COOKED BEEF CHEEK WITH WILD MUSHROOMS & ONIONS

TANGY TAMARIND SHRIMP CURRY

GARLIC AND LEMON ROAST CHICKEN  
BUTTERFLIED SUMAC & ZA'ATAR ROASTED CHICKEN WITH GARLIC AIOLI & CHARRED LEMON

MOROCCAN SPICED TAHINI INFUSED MEATBALLS  
IN A TOMATO, WHITE WINE & POMEGRANATE MOLASSES SAUCE

LAMB TAGINE  
LAMB LOIN WITH CARAMELISED SHALLOTS & DEEP FRIED POTATO

BEEF TENDERLOIN  
WITH OUR POMEGRANATE MINT CHIMICHURRI, BALSAMIC & POMEGRANATE MOLASSES  
ROASTED RED ONIONS

### VEGETARIAN SELECT ONE

PARMESAN GNOCCHI  
WITH WALNUT PRESTO, ROCKET & LEMON ZEST

SPANAKOPITA  
SPINACH, LEEKS, HERBS & FETA, BETWEEN LAYERS OF FILO BEETROOT  
BURGERS

MOROCCAN CHICKPEA STEW  
CHICKPEAS, ONIONS, GARLIC, TOMATOES & A BLEND OF MOROCCAN  
SPICES

### SIDES SELECT ONE

NUTMEG CREAMY SPINACH  
WITH HALLOUMI CHEESE

DUCK FAT ROAST POTATOES  
WITH CHILI, GARLIC & THYME

BHARAT JEWELLED BASMATI RICE PILAF  
IN A 7-SPICE MIX WITH PISTACHIO, TOASTED ALMONDS, BUTTERED  
PINENUTS & POMEGRANATE SEEDS

SAUTÉED SEASONAL GREENS

### DESSERT SELECT ONE

GREEK CHEESECAKE  
DARK CHOCOLATE HALVA TIRAMISU  
CHOCOLATE BROWNIE  
STICKY TOFFEE PUDDING

### DRINK PACKAGES ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW  
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES  
\$128 PER GUEST

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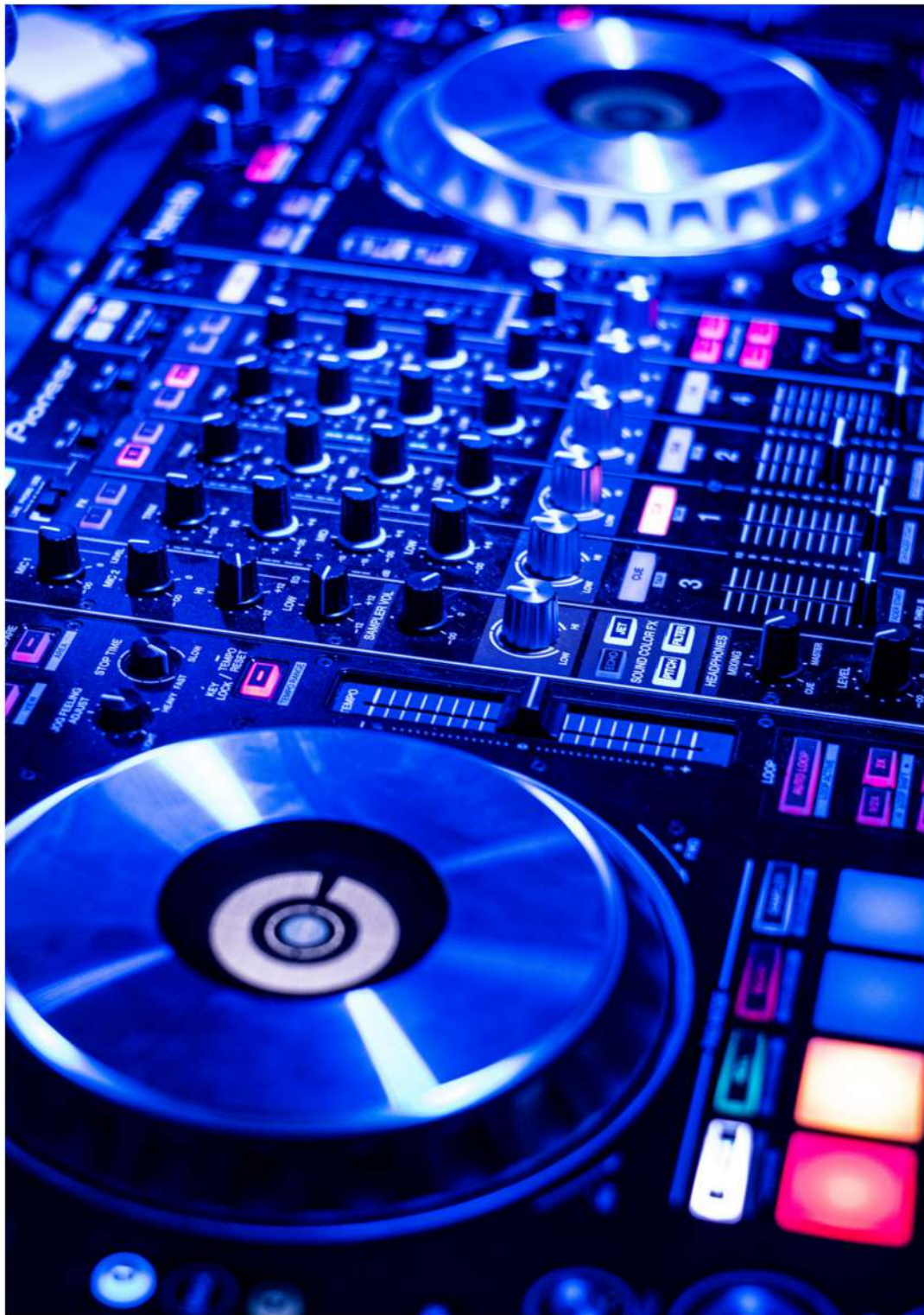






# entertainment

Pomegranate offers an extensive array of amazing entertainment options right at our fingertips from the standard requests of Djs, live bands to the unique mimes & tarot card readers.



# thank you

For more information, please give our team a call: +852 6192 2014

You can also email us:  
[info@pomegranate.com.hk](mailto:info@pomegranate.com.hk)

Our venue location:  
4B, Sing Tech Factory Building,  
44 Wong Chuk Hang Road,  
Aberdeen, Hong Kong



Pomegranate Kitchen



pomegranatekitchenhk

