



MEET GREEN AT JW

Begin your green journey and embrace sustainability in event planning by hosting your next meeting or event at JW Marriott Hotel Hong Kong. The hotel proactively adopts sustainable practices for event organisers to seamlessly plan and execute an eco-conscious event.

- One complimentary reusable stainless steel insulated water bottle will be provided for each guest. Water dispensers are available at the meeting venues
- Bespoke healthy menus are designed with organic and locally sourced ingredients as well as sustainable seafood to revitalise your guests
- Food and beverages are served in reusable containers while takeaway boxes and cutlery are made from biodegradable materials
- Food wastes are donated to local charities or recycled for turning into energy or resources
- All coffee capsules are recycled while coffee grounds are composted in local farms
- A central stationery desk will provide the essentials upon attendees' needs
- Electronic solutions such as digital signage and QR code menus are offered for paperless events
- JW Marriott Ballroom is equipped with a LED wall and function rooms are equipped with digital screens and projectors for presentation and display
- Local public transportation information will be provided for meeting attendees to encourage sustainable commuting

Connect Responsibly with Marriott Bonvoy Events

At Marriott International, we strive to serve our world in collaboration with our customers.

Measure the environmental impact of your event with detailed metrics in the complimentary Meeting Impact Report, and discover options to purchase carbon credits.

For enquiries or reservations, contact our meeting specialists
at +852 2841 3838 or email jwmarriott.hk@marriotthotels.com.

JW Marriott Hotel Hong Kong
Pacific Place, 88 Queensway, Hong Kong | Tel +852.2810.8366 | jwmarriotthongkong.com



MORNING REFRESHMENT BREAK

Quiche with Mushroom and Free Range Eggs

Local Spinach, Cucumber and Organic Yogurt Smoothie

Open-face Sandwich with Hummus and Hydroponic Sprout on Gluten-free Toast

WESTERN SET LUNCH

Organic Green Salad

Quinoa, Buckwheat, Avocado and 5-year Balsamic Vinegar

Pan-fried Norwegian Salmon

Grilled Local Kale, Organic Pea Shoot, Pickled Fennel Salad and Beetroot Sauce

OR

Grilled Plant-based Beef Patty with Melted Vegan Cheddar Cheese

Semi-dried Tomato, Artichoke and Hydroponic Lettuce Salad
(vegetarian)

Sous Vide Pineapple

Vanilla Chantilly Cream, Almond Streusel, Almond Crumble

Coffee or Tea

AFTERNOON REFRESHMENT BREAK

Roasted Local Pumpkin Salad with Organic Kale and Buckwheat

Organic Tomato and Sprout with Pita Bread

Plant-based Beef Kebab with Tzatziki Sauce