

The
BUTCHERS
— CLUB —

Traditionally Dry Aged Beef



Weddings at **THE BUTCHERS CLUB**



The Butchers Club at Wong Chuk Hang is not your typical Hong Kong venue: No chandeliers; no floral wallpaper or carpeting and absolutely no sign of heavy outdated curtains. Our 14,000 square foot event space and rooftop is an industrial-accented blank canvas—with a whole lot of character. It's the perfect setting for adventurous couples who are looking for a more urban and modern place to host an unforgettable ceremony and reception.

Located on the 16th and 17th floor of an industrial building in Wong Chuk Hang. The space maintains an industrial warehouse look and feel, with high ceilings and a lot of stone and steel that gives it a cool, modern appeal. Through out the space, unique pieces of antiques brought over from Europe give it an elegant charm.

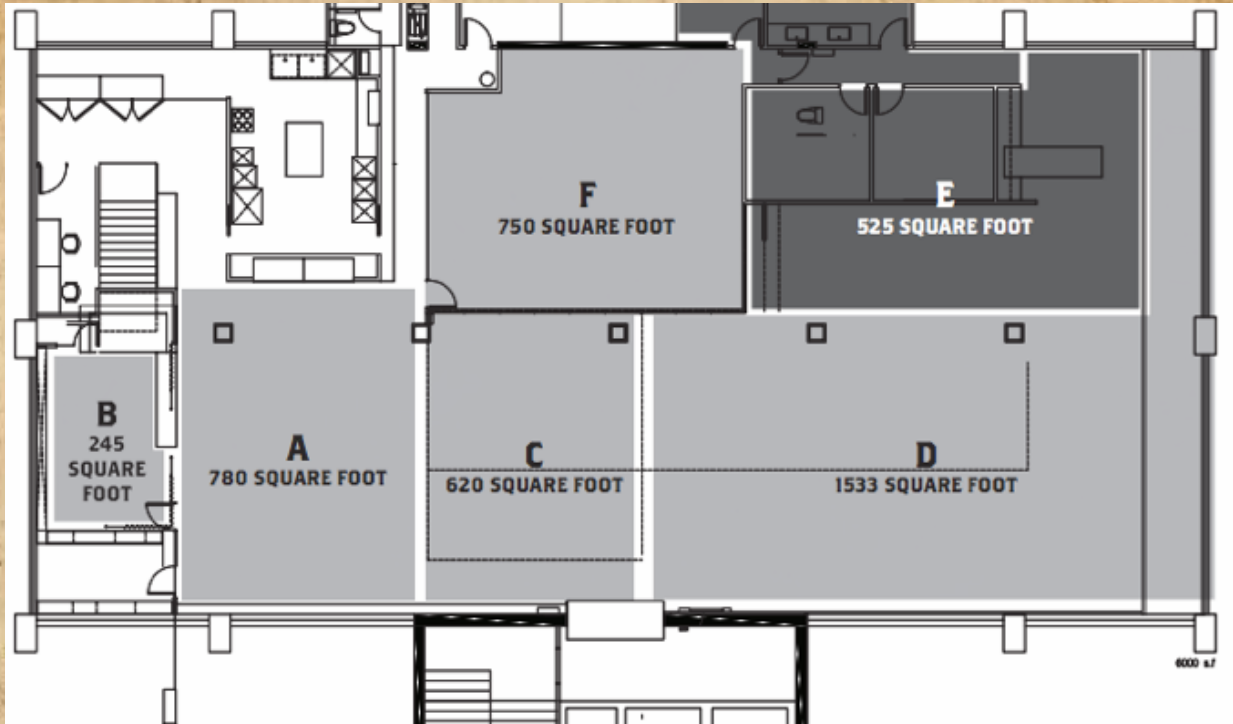




Covering a total of 14,000 square feet over two floors, the space can be used as a blank canvas for almost any kind of event. Whether you'd like to dine in our antique showroom or use it as a cleared space, we can arrange to tailor suit the event. Couples can be as hands on with decor and set up as they wish to be with the help of our multitalented Events Manager, Lotte and her team.



16TH FLOOR PLAN

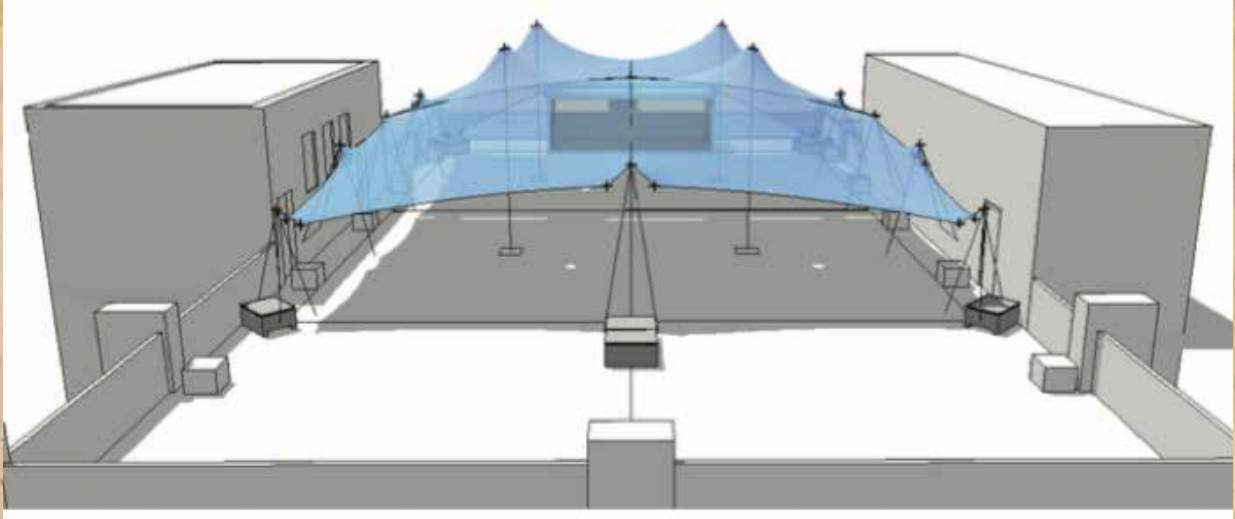


With outdoor space hard to come by in Hong Kong, The Butchers Club is fortunate to have a 7,000 square feet rooftop overlooking Aberdeen Harbour, catering from a family style BBQ party to an elegant plated wedding dinner.



ROOFTOP FLOOR PLAN

Please note that the marquee is not included, but a rental can be arranged upon request





TESTIMONIALS

Dear Lotte,

Hope you have recovered from Friday. On behalf of the Bredbury family, I would like to thank you and your team at the Butchers Club for helping us to host the best wedding ever.

Everyone who attended had nothing but praise for the venue, the food and the service we received. You and your team went above and beyond to make it a great day.

Many thanks again.

Tim



Hi Lotte, Elaine,

We wanted to say a massive thank you for coordinating our wedding party. It was an unforgettable evening and you guys made it all come together perfectly. We've had so many compliments about the food and drinks, the venue, and the service, all of which are down to you.

Thanks again for all your help and general awesomeness!

Natalie Potts



Dear Lotte and Elaine,

Thanks again for all your help pre and post event. We literally had the best night of our lives. Your staff were so helpful and the food was incredible. We are now ploughing through the remainder of the cheese, which is awesome!

Thanks again for everything. Really appreciate the time and effort spent on making our day so memorable!!



Dear Lotte,

Thank you so much for everything last night! We had a wonderful time at the most wonderful venue. Your team has been very very helpful! Our families and friends had a great great time.

Best regards,

Joey

THE BUTCHERS CLUB



The Butchers Club launched in April 2013 at Tin Wan, Aberdeen as a butcher's shop, a private dining room and a space for cooking classes. A masterpiece of a group of passionate chefs and butchers who together have created a truly unique concept based around high quality dry-aged beef have since received numerous awards, been named "Best Steak" and "Best Burger" by both local and international publications and bloggers and, for two years running, received a mention in the Michelin Guide.

The beef is sourced from one of three different suppliers sourced from the USA and Australia. Each farm raises their cattle to different specifications, resulting in very different flavour profiles. The Butchers Club then dry-ages each cut of beef at their own facility on Hong Kong Island for different time periods to highlight the unique flavours of each steak.

After dominating Hong Kong's private dining scene, the brand quickly expanded (due to the high demand of loyal steak-loving customers) to a second venue. The spacious industrial space in Wong Chuk Hang opened in late April 2014 and acts as both a private dining room and a large-scale event space. The 7,000 square foot indoor space has a dining room that seats up to 150 people and an additional 7,000 sq ft rooftop that will accommodate parties of up to 400 guests.

Soon enough, the brand grew even more with a new concept: The Butchers Club Burger opened in Wan Chai in June 2014. The Butchers Club Burger opened a second branch in Central in December 2014, a third in Tsim Sha Tsui a year later and a fourth at Tai Koo Shing in the Spring of 2016. Now, along with the four Butchers Club Burger locations in Hong Kong, an event space, private dining room, public cooking classes, numerous seasonal public events and an online butchery, The Butchers Club has just launched The Butchers Club Steakhouse in Bali's Seminyak.







