



# Wedding Banquet

## Package 2018

Happily ever after begins with our dedicated wedding planners and sumptuous cuisine, set in our ballroom for a truly memorable wedding.

### Weekdays

(Monday to Thursday, excluding eves of and Public Holidays)

**Classic Lunch at \$1038 per table of 10 persons**

**Classic Dinner at \$1138 per table of 10 persons**

### Weekends

(Friday to Sunday, including eves of and Public Holidays)

**Classic Lunch at \$1138 per table of 10 persons**

**Classic Dinner at \$1238 per table of 10 persons**

### Platinum Package

(Monday to Sunday, including eves of and Public Holidays)

**Lunch or Dinner at \$1338 per table of 10 persons**

#### Terms & Conditions

- Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.
- A minimum booking of 25 tables applies.
- A maximum booking of 42 tables applies.
- A maximum of 10 guests per table applies.
- Bookings are subject to availability.
- A surcharge may apply on popular wedding dates.
- Packages are subject to change without prior notice.



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### Theme

- Choice of customised fresh floral decorations along the stage, aisle, reception, VIP tables and guest tables
- Elegant seat covers for all chairs
- Exquisite 5-tier champagne fountain
- Decorative wedding cake for the cake cutting ceremony

### Dining

- Sumptuous 8-course Chinese menu

### Beverage

- Free-flowing soft drinks and Chinese tea
- Complimentary bottle of house wine for every confirmed table
- Complimentary barrel of 20-litre beer
- Complimentary bottle of champagne for the toasting ceremony
- Corkage waiver for one bottle of hard liquor per confirmed table (sealed and duty paid)

### Complimentary

- Choice of wedding favours for all guests
- One specially designed signature scroll
- Exclusively designed wedding invitation cards for 70% of confirmed attendance (not inclusive of printing)
- One-night stay in Bridal Suite inclusive of mini bar amenities, Club Lounge access and sumptuous buffet breakfast for two persons at Element restaurant
- Car park coupons for 20% of confirmed attendance
- One VIP car park lot at the hotel entrance for the bridal car
- Complimentary usage of basic sound system and LCD projector with screen
- Food tasting for a table of 10 persons (valid from Monday to Thursday, excluding eves of and Public Holidays)

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Package 2018

## Classic Lunch (Weekdays)

\$1038 per table of 10 persons

### 安国五福拼盘

(蜜汁烟鸭胸, 脆皮烧肉, 花枝沙律, 金春卷, 鲜果沙律虾)

### Amara Five-Treasure Combination Platter

(honey smoked duck, roast pork, marinated baby squid salad, spring roll, chilled prawn with melon)

### 海皇瑶四宝羹

### Double-boiled Soup with Sea Treasures

(dried scallop, sea cucumber, fish maw and crab meat)

### 酱香爆时蔬虾球

### Sautéed Prawn and Seasonal Greens in Spicy Sauce

(wok-fried prawn in spicy chilli paste with seasonal vegetables)

### 潮式清蒸石斑

### Teochew Style Steamed Garoupa

(steamed garoupa with tomato, mustard cabbage, mushroom and sour plum)

### 香脆烤鸡配四川麻辣酱

### Roast Chicken with Sichuan Sesame Sauce

(chicken marinated and deep-fried until golden brown, served with spicy sauce)

### 红烧海参佐西兰花

### Braised Sea Cucumber with Broccoli

(sea cucumber braised in superior oyster sauce, served with steamed broccoli florets)

### 韭黄干烧海鲜伊府面

### Braised Ee Fu Noodle with Seafood and Chive

(Cantonese noodle stewed with seafood and chive, topped with chopped scallions)

### 香芒布丁

### Chilled Mango Pudding with Seasonal Fruits

(chilled creamy mango pudding with fresh fruits, berries and mango puree)

Price is quoted in Singapore Dollars and subject to 10% service charge and 7% GST.

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Package 2018

## Classic Dinner (Weekdays)

\$1138 per table of 10 persons

### 安国五福拼盘

(脆皮烧肉, 花枝沙律, 泰式海蜇, 黑椒烟鸭胸, 黄金海鲜腐皮卷)

### Amara Deluxe Platter

(roast pork, marinated baby squid salad, Thai style jellyfish, black pepper smoked duck breast and seafood beancurd roll)

### 干贝蟹肉烩鱼翅

### Double-boiled Shark's Fin Soup with Sea Treasures

(shark's fin double-boiled with dried scallop and crab meat in superior stock)

### 橄榄菜蒸石斑

### Steamed Garoupa with Preserved Olive

(steamed garoupa with Chinese preserved olive in soy sauce, topped with scallions)

### 西施脆皮鸡

### Crispy Roast Chicken with Meat Floss and Shredded Egg

(chicken marinated with five-spice and deep-fried until golden brown, topped with a mixture of chicken floss and shredded fried egg)

### 豉汁爆时蔬虾球

### Sautéed Prawn with Seasonal Greens and Black Bean Sauce

(stir-fried prawn and seasonal greens with black bean and ginger, topped with scallions)

### 小鲍鱼烩时蔬百灵菇

### Braised Bailing Mushroom with Baby Abalone and Seasonal Greens

(abalone, Bailing mushroom and seasonal vegetables with superior stock braised for more than 6 hours)

### 蒜香海鲜炒饭

### Seafood Fried Rice with Golden Garlic

(fragrant rice with seafood topped with crispy garlic)

### 传统潮式芋泥

### Golden Yam Paste with Lotus Seed in Coconut Cream

(steamed yam with lotus seed in coconut cream)

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## Classic Lunch (Weekends)

\$1138 per table of 10 persons

### 安国五福拼盘

(drunken chicken, marinated jellyfish, roast pork, seafood beancurd roll, wasabi prawn)

### Amara Deluxe Platter

(drunken chicken, marinated jellyfish, roast pork, seafood beancurd roll, wasabi prawn)

### 虫草花干贝炖鸡汤

### Double-boiled Chicken with Cordyceps and Dried Scallop

(free-range chicken double-boiled with Chinese herbs, cordyceps and dried scallop for more than 6 hours)

### 潮式蒸斗鲳

### Teochew Style Steamed Pomfret

(steamed pomfret with tomato, sliced mushroom, salted cabbage and sour plum)

### 香脆茶香烟熏鸭

### Crispy Smoked Duck with Tea Leaves

(smoked duck marinated with special tea leaves, deep-fried until golden brown)

### 醉心蒸海虾

### Steamed Drunken Prawn

(fresh prawn steamed in Chinese wine)

### 蚝皇北菇烩海参

### Braised Sea Cucumber with Chinese Mushroom

(sea cucumber and Chinese mushroom with superior oyster sauce braised for more than 6 hours)

### 什锦海鲜香港面

### Hong Kong Style Seafood Noodle

(wok-fried noodle with seafood, topped with scallions)

### 八宝清汤

### Eight-Treasure Cheng T'ng

(local dessert with chef's specially selected condiments, served chilled)

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## Classic Dinner (Weekends)

\$1238 per table of 10 persons

### 安国五福拼盘

(带子沙律, 明炉烧鸭, 花枝沙律, 黄金海鲜腐皮卷, 泰式鲍贝)

### Amara Deluxe Platter

(chilled scallop salad, roast duck, marinated baby squid salad, seafood beancurd roll, Thai style pacific clam)

### 海味烩雪蛤

### Boiled Hashima with Sea Treasures

(boiled sea cucumber, crab meat, dried scallop and fish maw, topped with hashima)

### 蚝皇京葱焗鳕鱼

### Baked Cod Fish with Ginger, Leek and Superior Soy Sauce

(baked cod fish with soy sauce, topped with fried ginger and leek)

### 酱香百合带子芦笋

### Sautéed Scallop with Asparagus and Fresh Lily Buds

(scallop, asparagus and lily buds sautéed with garlic)

### 蜜汁香煎黑猪肉

### Grilled Kurobuta Pork with Honey Pepper Glaze

(grilled pork belly glazed with special honey pepper sauce)

### 蚝皇北菇烩海参

### Braised Sea Cucumber with Chinese Mushroom

(sea cucumber and Chinese mushrooms with superior oyster sauce braised for more than 6 hours)

### 凤凰飘香荷叶饭

### Steamed Fragrant Rice with Chicken and Mushroom in Lotus Leaves

(fragrant rice wrapped in lotus leaves, steamed with chicken cubes, Chinese sausages and mushrooms)

### 杨枝甘露

### Chilled Mango Sago with Pomelo

(creamy mango puree with pomelo, sago and coconut cream)

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## Platinum Menu

\$1338 per table of 10 persons

### 安国五福至尊拼盘

(龙虾沙律, 泰式海蜇, 脆皮烧肉, 黑椒烟鸭胸, 黄金海鲜腐皮卷)

### Amara Treasure Combination with Lobster

(chilled lobster salad with tobiko, Thai style jellyfish, roast pork, black pepper smoked duck breast, seafood beancurd roll)

### 海皇瑶柱炖鲨鱼骨

### Double-boiled Shark's Cartilage Soup with Sea Treasures

(shark's bone soup double-boiled with dried scallop, crab meat and sea cucumber)

### 日式酱焗鳕鱼

### Baked Black Cod with Bonito

(marinated black cod baked in Japanese ponzu, sake and mirin, topped with bonito)

### 蒜香酱爆带子虾球

### King Prawn with Scallop and Asparagus

(king prawn wok-fried with scallop, asparagus and garlic)

### 明炉当归烧鸭

### Herbal Roast Duck

(marinated duck with Chinese herbs, roasted until golden brown and served with herbal sauce)

### 蚝皇海参扣鲍鱼时蔬

### Braised Abalone with Sea Cucumber, Mushroom and Spinach

(abalone, sea cucumber, mushroom and spinach braised in superior broth)

### 飘香腊味饭

### Steamed Fragrant Rice with Chinese Premium Sausages

(fragrant rice steamed with Chinese sausages, cured bacon, braised mushrooms and chef's special sauce)

### 雪蛤人参炖红枣

### Hashima with Ginseng and Red Date

(ginseng double-boiled with hashima, red date and rock sugar, served chilled)

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