

Intimate Wedding Package 2017 / 2018

Celebrate this special occasion with our following wedding privileges:

DINING

A scrumptious 7-course Contemporary Cuisine menu by our culinary team

BEVERAGE

Unlimited soft drinks, mixers & Chinese tea during the banquet for up to four (4) hours

A complimentary bottle of sparkling wine for your toasting ceremony

Corkage waived for sealed & duty paid spirits

FOR DINNER

Complimentary one (1) 20 litres barrel of beer

Complimentary one (1) bottle of house wine for every confirmed table

DECORATIONS

Elegantly designed model wedding cake for cake cutting ceremony

One complimentary wedding cake for your private celebration

Standard stage backdrop and fresh flower centrepiece for all guest tables

Unique wedding gift for all guests

An exquisite guest signature book and red packets box

Complimentary usage of one (1) LCD projector & screen

Choice of specially designed invitation cards for up to 70% of your confirmed attendance
(excluding printing & accessories)

Complimentary car park coupons based on 20% of the confirmed attendance

One (1) VIP parking lot at the hotel entrance for the bridal car

PRIVATE ENJOYMENT

Enjoy one (1) overnight stay in our premier room with welcome amenities
and a hearty International Buffet Breakfast for 2 persons at Azur Restaurant

ADD-ON AT A SPECIAL PRICE OF S\$388++

Choice of creative floral decoration themes (only available in Chengal Ballroom)

Packages require a minimum of 5 tables of 10 guests each / 50 guests

Menus are subjected to revision



Intimate Wedding Menu

五福临门拼盘

Deluxe Cold and Hot Combination Platter (select 5 items)

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| <input type="checkbox"/> <i>California Sushi</i> 加州寿司 | <input type="checkbox"/> <i>Vegetarian Spring Roll</i> 素春卷 |
| <input type="checkbox"/> <i>Marinated Jellyfish</i> 爽脆海蜇 | <input type="checkbox"/> <i>Deep Fried Prawn Dumpling</i> 明虾饺 |
| <input type="checkbox"/> <i>Marinated Mini Octopus</i> 日式墨鱼仔 | <input type="checkbox"/> <i>Prawn Salad</i> 鲜虾沙律 |
| <input type="checkbox"/> <i>Smoked Duck Salad with Melon</i> 熏鸭拌蜜瓜 | <input type="checkbox"/> <i>Mushroom Quiche</i> 法式蘑菇挞 |

海鲜瑶柱羹

Assorted Seafood and Dried Scallop Soup



烧鸡核桃霜

Roasted Chicken with Walnut Glace and Lobster Crackers



法式金目鲈

Steamed Sea Bass with Vegetables in White Wine Stock



北菇扒兰花

Braised Chinese Mushrooms with Broccoli



蒜香蟹肉面

Capellini with Mud Crab Aglio Olio



皇冠巧克力布丁

Signature Warm Chocolate Pudding with Vanilla Sauce

