

# WEDDING DINNER PACKAGES

## PACKAGE PRICE 2021

\*Sunday to Friday: \$124.80++ per person | Saturday: \$141.80++ per person

\*Excludes eve of public holidays and public holidays

## GRAND BALLROOM

### Sunday to Friday

1 January to 30 September 2021 | Minimum & Maximum of 100 persons

1 October to 31 December 2021 | Minimum of 250 persons, Maximum of 420 persons

### Saturday

1 January to 30 September 2021 | Minimum & Maximum of 100 persons

1 October to 31 December 2021 | Minimum of 350 persons, Maximum of 420 persons

## VISTA ROOM

### Monday to Sunday

1 January to 30 September 2021 | Minimum & Maximum of 100 persons

1 October to 31 December 2021 | Minimum of 150 persons, Maximum of 200 persons

## PANORAMA

### Monday to Sunday

1 January to 30 September 2021 | Minimum & Maximum of 100 persons

1 October to 31 December 2021 | Minimum of 150 persons, Maximum of 220 persons

1 January to 30 September 2021: Per table seats 8 persons. 1 October to 31 December 2021: Per table seats 10 persons. Number of attendees is subject to prevailing Singapore's Safe Management Measures (SMM)

## PACKAGE HIGHLIGHTS

### Food and Drinks

- Your choice of a personalised 8-course Chinese menu
- Pre-wedding Chinese menu tasting for 10 persons (or 8 persons, subject to prevailing SMM)
- Free flow of soft drinks and mixers throughout wedding event
- A complimentary barrel of beer
  - Grand Ballroom (30-litre barrel)
  - Vista Room and Panorama (20-litre barrel)
- A complimentary bottle of house wine per 10 guaranteed persons
- A complimentary bottle of Champagne with 5-tier Champagne fountain on stage for toasting
- Waiver of corkage charges for sealed and duty-paid hard liquor
- Additional beer barrels and wines available at special prices
- 5-tier wedding cake model for cake-cutting ceremony
- A complimentary 1kg wedding cake to take home

### Accommodation

- One-night stay in our Executive Suite with newly-wed privileges, including a bottle of Champagne, strawberries and light dinner served in your suite, breakfast for two at Opus Restaurant and access to our Executive Lounge

### Flowers and Decorations

- Your choice of thematic wedding decor
- Standing floral arrangements along the aisle with dry-ice effect for the bridal march-in
- VIP set-up for two bridal tables
- Elegant wedding invitation cards for 70% of your total guest invites (excludes insert printing)
- Your choice of stylish wedding favours for all guests
- Your choice of a predesigned guest signature book
- A complimentary red packet box

### Others

- Complimentary use of LCD projectors and screens
- Complimentary carpark passes for 15% of your guests
- VIP parking lot for your bridal car in front of the hotel
- Virtual live streaming available at a special rate

### Hygiene & Cleanliness Measures

Your wedding is reassured with our high hygiene and sanitation standards being a SG Clean certified hotel, practice of safe distancing set-up and service crew is well trained to always have the well-being of your invitees in mind.

## 8-COURSE CHINESE MENU

### Perfect Beginnings 天作之合 (Appetiser Platter 五福大拼盘) Choice of 5 items 自选5款

- Chilli Crab Claws 鲜辣蟹肉
- Crispy Whitebait Fish 烧汁白饭鱼
- Golden Salmon Toast 黄金三文土司
- Five-Spice Chicken in Bean Curd Roll 五香马蹄卷
- Nanjing Poached Duck 南京盐水鸭
- Smoked Duck Roll 茶王熏鸭卷
- Japanese Top Shell with Szechuan Sauce 川汁螺片
- Szechuan Garlic Pork 四川蒜泥白肉
- Marinated Jellyfish sprinkled with Sesame Seeds 芝麻海蜇
- Marinated Baby Squid with Shimeji Mushrooms 墨鱼仔伴野菌
- Marinated King Mushrooms with BBQ Sauce 浓味鲍鱼菇
- Organic Prawns with Lime Mayonnaise 青柠虾沙律
- Wasabi Mango Prawn Rolls 芥末龙王香芒卷
- Breaded Bacon Prawn Rolls 烟肉虾卷

### Bountiful Offspring 早生贵子 (Seafood 海鲜)

- Stir-fried Scallops and Asparagus in Hot Bean Sauce 酱爆芦笋桃红带
- Stir-fried Scallops with Asparagus and Pine Nuts in Black Pepper Sauce 经典黑椒松子炒鲜带
- Stir-fried Scallops with Minced Garlic and Sugar Beans 油泡翡翠玉带
- Fried Scallops with Spicy Sauce and Sugar Beans 辣味碧绿彩椒带
- Poached Herbal Live Prawns 药膳灼活虾
- Poached Live Prawns with Garlic and Superior Stock 上汤金银蒜灼活虾
- Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa 芥末虾球香芒酱沙沙
- Crispy Mongolian Prawns in 'Pik Fong Tong' Style 避风塘虾球

### Romance 永浴爱河 (Broth 羹)

- Harmonious Union Braised Four Treasures Broth 红烧四宝羹
- Braised Seafood with Fried Fish Maw Soup 红烧海鲜鱼鳔羹
- Braised Lobster Soup 山珍海味龙虾羹
- Abalone Soup 聚宝羹
- Mini Buddha Jumps Over The Wall 迷你佛跳墙\*

### Abundance 白首偕老 (Fish 鱼)

- |   |  |
|---|--|
| <input type="checkbox"/> Pearl Garoupa 龙虎斑    | <input type="checkbox"/> Coral Trout 星斑* |
| <input type="checkbox"/> Marble Goby 笋壳       |  |
| <input type="checkbox"/> White Patin Fish 白鲟鱼 |  |
| <input type="checkbox"/> Red Snapper 红鲷       |  |
| <input type="checkbox"/> White Cod Fish 白鳕鱼*  |  |
- Preparation Style 烹饪煮法**
- Hong Kong 港式
  - Teochew 潮州式
  - Green Ginger Sauce 碧波姜蓉
  - Nonya Style Spicy Coriander Sauce 娘惹风味
  - Minced Garlic 金银蒜

\*Additional charges apply. 附加费

### **Togetherness 凤凰于飞 (Meat 肉)**

- Signature Herbal Empress Chicken 特制药材皇帝鸡
- Crispy Roasted Chicken in Chef's Signature Sauce 秘汁脆皮烧鸡
- Zhenjiang Pork Ribs 镇江排骨王
- Orange Honey Pork Ribs 宫廷橙香排骨王
- Steamed Tender Duck with Sea Cucumber and Chestnuts 王味栗子海参鸭

### **Longevity 爱之永恒 (Noodles/ Rice 面/饭)**

- Ee-Fu Noodles with Yellow Chives and Shimeji Mushrooms 韭王松菇焖伊面
- Glutinous Rice wrapped in Bean Curd Skin 金衣糯米卷
- Steamed Rice with Assorted Preserved Meat in Lotus Leaf 腊味荷叶饭
- Treasures Steamed Rice with Fragrant Chicken and Seafood in Lotus Leaf 南洋海鲜鸡味荷叶饭
- Chilli Crab Meat Sauce served with Fried Golden Mantou 火红辣蟹伴金砖

### **Eternal Love 美满良缘 (Delicacies 山珍海味)**

- Baby Abalone 鲍鱼仔
- Sliced Abalone 鲍鱼片
- Sea Cucumber 海参
- Premium Dried Scallops 瑶柱
- Australian Four-head Abalone and Seasonal Vegetables 澳洲四头鲍时蔬

#### **With a choice of 清选1样**

- Dried Mushrooms 花菇
- Bai Ling Mushrooms 白灵菇
- Nameko Mushrooms 滑菇
- Japanese Top Shell 日本螺片
- Monkey Head Mushrooms 猴头菇

### **Sweetness 甜甜蜜蜜 (Dessert 甜品)**

- Chilled Cream of Mango with Pomelo and Sago 杨枝甘露
- Chilled Red Dates, Lotus Seeds and Peach Resin 银湖水晶
- Chilled Mango Pudding with Raspberry Sauce 覆盆子酱芒果布丁
- Warm Yam Purée and Gingko Nuts with Pumpkin in Coconut Jus 潮式金银椰芋泥
- Chilled Pumpkin and Lotus Seeds in Coconut Jus 赤道风情

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### **Live Station (Optional)**

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|---------------------------------------|---|
| Suckling Pig 脆皮乳猪                     | \$450++ per pig   Approximately 70 pieces |
| Peking Duck Crepe 北京鸭卷                | \$588++ per hour   Maximum of eight ducks |
| Liquid Nitrogen Sakura Meringue 樱花蛋白酥 | \$428++ per hour                          |