

CHINESE LUNCH PACKAGE (YEAR 2022-2023)

8-COURSE CHINESE SET LUNCH: \$1288.00⁺⁺ per table of 10 persons

Minimum: 20 tables of 10 persons

EXQUISITE CUISINE

- A lavish 8-course Chinese set lunch by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- House-pour wine can be arranged at a special price of \$58.00⁺⁺ per bottle

DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMODATION

- One (1) night stay in our Bridal Suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day use room for helpers from 10am to 4pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Usage of La Terrasse of solemnization ceremony can be arranged at a special rate of S\$1,500⁺⁺

* Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice.

CHINESE DINNER PACKAGE (YEAR 2022-2023)

9-COURSE CHINESE SET DINNER: \$1488.00⁺⁺ per table of 10 persons

Minimum: 22 tables of 10 persons

EXQUISITE CUISINE

- A lavish 9-course Chinese set dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event.
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- House-pour wine can be arranged at a special price of \$58.00⁺⁺ per bottle

DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMODATION

- One (1) night stay in our Bridal Suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day use room for helpers from 2pm to 7pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Usage of La Terrasse of solemnization ceremony can be arranged at a special rate of S\$1,500⁺⁺

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五福拼盘 | DELUXE PLATTER

(Choice of Five Items)

- 脆皮烧肉
Crispy Pork Belly
- 芥末沙律虾
Prawn Salad with Wasabi Mayonnaise
- 日本墨鱼仔
Japanese Octopus with Sesame Seeds
- 泰式海蜇
Marinated Jellyfish with Thai Sweet Chilli
- 香甜辣酱螺片
Topshell with Sriracha Chilli Dressing
- 烟熏鸭
Smoked Duck with Hoisin Sauce
- 金钱肉干 (鸡 / 猪)
Sweet Sliced BBQ Pork/Chicken Coin
- 醉鸡
Drunken Chicken with Wolfberries
- 广式烧鸭
Cantonese Roasted Duck
- 蟹肉芙蓉蛋
'Fu Yong' Fried Egg with Crabmeat

汤 | SOUP

(Choice of One Item)

- 聚宝羹
Imperial Treasure Braised Soup (Abalone, Fish Lips, & Fish Maw)
- 蟹肉鱼鳔羹
Braised Crab Meat & Fish Maw Soup
- 海鲜金针金瓜羹
Braised Pumpkin Seafood & Enoki Mushroom Soup
- 虫草花鲜淮山炖鸡汤
Double Boiled Chicken Consommé with Cordyceps Flower and Burdock
- 炖四宝汤
Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower)

海鲜 | SEAFOOD

(Choice of One Item)

- XO 酱虾球炒芦笋
XO Sauce Shrimp on Asparagus
- 花雕醉虾
Drunken Prawns with Wolfberries
- 药材虾
Herbal Prawns with Chinese Celery
- XO 西芹甜椒带子
Stir Fried Scallop with XO sauce on Celery & Bell Peppers

鱼 | FISH

(Choice of One Item)

- 清蒸/油浸红石斑鱼
Steamed / Deep Fried Grouper
- 清蒸/油浸顺壳鱼
Steamed / Deep Fried Soon Hock
- 清蒸/油浸金目鲈
Steamed / Deep Fried Seabass
- 清蒸/油浸鲷鱼
Steamed / Deep Fried Snapper

港式, 潮式, 四川酱, 香辣鼓汁

In Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Bean Sauce

禽 | POULTRY

(Choice of One Item)

- 荷叶药材炖鸡
Steamed Herbal Chicken in Lotus Leaf
- 八宝鸭
Steamed Eight Treasure Duck with Shitake Mushroom
- 金蒜脆皮烧鸡
Crispy Chicken with Spice Salt & Golden Garlic
- 香梅酱烧鸭
Roasted Duck with Plum Sauce

蔬菜 | VEGETABLES

(Choice of One Item)

- 三菇扒生菜
Braised Trio Mushroom on Iceberg Lettuce
- 香菇百灵菇扒时蔬
Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- 蒜蓉螺片扒菠菜
Sliced Top Shell & Garlic on Spinach
- 蟹肉蛋白兰花
Crab Meat & Egg White on Broccoli

(Applicable for Dinner Package)

- 鲍鱼冬菇扒时蔬
Braised Baby Abalone with Chinese Mushroom & Seasonal Vegetables
- 鲍鱼百灵菇扒时蔬
Braised Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables
- 干贝海参时蔬
Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

肉 | MEAT

(Choice of One Item)

(Applicable for Weekend Dinner Package)

- 椒盐排骨
Crispy Pork Ribs with Salt & Pepper
- 京都排骨
'Jing Du' Pork Ribs with Sesame Seeds
- 黑椒排骨
Black Pepper Pork Ribs with Onion

面饭 | NOODLE / RICE

(Choice of One Item)

- 海鲜炒乌冬面
Japanese Udon with Assorted Seafood
- 蟹肉蛋白金针焗伊府面
Ee-Fu Noodle with Crab Meat, Enoki Mushroom & Egg White Sauce
- XO 蟹肉炒饭
XO Crab Meat Fried Rice
- 干烧伊府面
Braised Ee-Fu Noodle with Mushroom & Yellow Chives
- 腊味荷叶饭
Fragrant Rice with Chinese Sausage in Lotus Leaf

甜品 | DESSERT

(Choice of One Item)

- 红豆沙汤圆
Warm Cream of Red Bean with Glutinous Sesame Rice Ball
- 白果芋泥马蹄汁
Warm Yam Paste with Gingko Nut in Chestnut Sauce
- 龙眼雪耳红枣甜汤
Warm Dates, Longan & Snow Fungus Sweet Soup
- 杨枝甘露
Chilled Cream of Mango with Pomelo & Sago
- 清凉雪耳红枣雪梨
Chilled Korean Pear with Dates & Snow Fungus

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