



PRIMROSE WEDDING PACKAGE 2021

From 1 January 2021 to 6 September 2021



FOOD

- Sumptuous 7 or 8 Course Chinese Set Menu prepared by our award-winning culinary team
- **Complimentary food sampling for 10 persons based on the selected menu** (applicable from Monday to Thursday excluding Eve of Public Holidays and Public Holidays)

BEVERAGE

- Free flow of Chinese tea and soft drinks throughout the event including mixed nuts
- **Free flow of beer to be consumed during event only**
- **Two bottles of house wine per confirmed table to be consumed during event only**
- Corkage charge of S\$15++ per opened bottle will be imposed for sealed and duty paid liquor and wine brought in to event

WEDDING DÉCOR

- An intricately designed wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Floral wedding decorations in the Ballroom
- Romantic smoke effect for the bridal march
- Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

PRIVILEGES

- Selection of wedding favours as giveaway to all guests
- **Two nights stay in our romantic Bridal Suite**
During your stay, the following amenities will be complimentary:
Fresh fruits basket, dinner for the couple in Bridal Suite (choice of one main course with one non-alcoholic beverage per person from the In-Room Dining Menu) and buffet breakfast at Food Capital the next morning
- Day use room for wedding helpers from 1400hrs to 1900hrs
- Complimentary use of two sets of LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- One set of guest book and red packet gift box for the reception desk
- VIP parking lot at the hotel's entrance for the bridal car
- Receive 20% complimentary parking coupons based on confirmed attendance

TERMS AND CONDITIONS

- **Quote PR010821 to enjoy promotion**
- Minimum 20 tables confirmed for Junior Ballroom and minimum 40 tables confirmed for Grand Ballroom
- Additional charges of S\$200++ per table of 10 persons will apply on popular and auspicious dates
- Not valid with any other offers or promotion. Not transferable or exchangeable for cash or any other items
- Prices and conditions are subject to change without prior notice
- Prices are subject to 10% service charge and prevailing government taxes

*Terms and conditions apply



PRIMROSE MENU I



\$\$1,088++ PER TABLE OF 10 GUESTS FOR JUNIOR BALLROOM

\$\$1,188++ PER TABLE OF 10 GUESTS FOR GRAND BALLROOM

Valid for Lunch and Dinner on Monday to Friday excluding Eve of Public Holidays and Public Holidays

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APPETISER

国敦繽紛五彩拼盆

Deluxe Cold & Hot Combination Platter

(Marinated Squid, Jellyfish, Maki, Roast Duck, Seafood Roll)

SOUP

濃湯京燒魚肚四寶羹

Braised Fish Maw with Assorted Seafood Soup

MEAT

金瑤醋香醬葱油酥雞

Braised Chicken flavoured served with Conpoy, Spring Onion
and Vinegar Brown Sauce

SEAFOOD

蜜豆腰果黑椒醬爆蝦球

Wok-fried Prawn with Honey Pea and Cashew Nuts in Black Pepper Sauce

FISH

翠芹味噌醬蒸鮮紅鱸

Steam Fresh Malabar Snapper in Japanese Shiro Miso and Celery Sauce

NOODLES

鸡柳沙茶醬韭皇燒伊面

Stewed Ee-Fu Noodles with Shredded Chicken in Taiwan Barbecue Sauce

DESSERT

鮮草梅乳酪蛋糕

Fresh Strawberry Cheesecake

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PRIMROSE MENU II

S\$1,188++ PER TABLE OF 10 GUESTS FOR JUNIOR BALLROOM

S\$1,288++ PER TABLE OF 10 GUESTS FOR GRAND BALLROOM

Valid for Lunch and Dinner on Monday to Sunday excluding Eve of Public Holidays and Public Holidays

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APPETISER

河畔沙律虾五彩拼盆

Copthorne Prawn Salad Combination Platter

(Salad Prawn, Marinated Squid, Almond Seafood Roll,
Roast Pork, Otah Toast)

SOUP

鲍鱼黑松露玉耳嫩雞湯

Double-boiled Abalone with Black Truffle and Jade Fungus in Chicken Soup

MEAT

富贵蜜味煙鴨配紫蘇梅醬

Smoked Duck Sliced in Perilla Plum Sauce served with
Deep-fried Chinese Bun

SEAFOOD

黑蒜松子彩椒蒜醬炒虾球

Wok-fried Prawn with Black Garlic and Pine Nuts
in Homemade Garlic Sauce

VEGETABLE

蠔皇白玉螺冬菇翠園蔬

Braised Giant Top Shell and Mushrooms with Garden Vegetables

FISH

芥茉奶油醬煎鮭魚件

Pan-Fried Salmon Fillet with Horseradish Cream Sauce

RICE

韓味泡菜醬蚵柳炒飯

Fried Rice with Crab Meat Stick in Kimchi Base

DESSERT

福果湘蓮南瓜甜芋泥

Sweetened Yam Paste with Gingko Nuts, Lotus Seeds in Pumpkin Syrup

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PRIMROSE MENU III



\$1,288++ PER TABLE OF 10 GUESTS FOR JUNIOR BALLROOM

\$1,388++ PER TABLE OF 10 GUESTS FOR GRAND BALLROOM

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APPETISER

国敦汉和五彩拼盆

Copthorne Chinese and Japanese Combination Platter
(Eel Sushi, Salad Prawn, Marinated Jellyfish with Crab Stick,
Water Chestnut Seafood Roll, Salmon Toast)

SOUP

蟲草花海寶龍蝦羹

Braised Lobster Soup with Assorted Seafood and Cordyceps Flower

MEAT

慢煮富贵子排杏菇配紅酒醬

Slow-cooked Pork Bone Ribs with King Mushroom in Red Burgundy Sauce

SEAFOOD

蘆筍夏果乌豆豉炒鮮帶子

Wok-fried Deep Sea Scallop, Asparagus and Macadamia Nuts
in Taiwan Black Soy Bean Sauce

VEGETABLES

崧露油碧綠龍珠鮑拌花菇翠蔬

Braised Whole Abalone, Flower Mushrooms and
Garden Greens with Truffle Oil

FISH

古法黑蒜鼓油皇蒸鮮金目魷

Steamed Fresh Seabass "Traditional Way"
in Superior Black Garlic Soya Sauce

RICE

家厨金衣糯米飯

Fried Glutinous Rice with Dried Shrimp, Mushrooms and
Chicken wrapped in Beancurd Skin

DESSERT

火焰冰峰

Baked Alaska

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