

Chinese Wedding Package

Year 2021

Lunch/ Weekday Dinner	S\$1,200.00++
Weekend Dinner	S\$1,280.00++

Ballroom Capacity:

Crystal Ballroom: **Maximum** 38 tables

Orchid Ballroom: **Maximum** 22 tables


Maharajah Suite: **Maximum** 7 tables

Kindly reach us at weddings.hisinorhard@ihg.com for package details

Terms and Conditions apply

The above rates are based on 10 persons per table.
Prices are subject to 10% service charge and 7% government tax
unless otherwise stated as nett.

All current practices in cooperation to the prevailing
Singapore government guidelines, subject to changes.



Choice of Additional Exclusive Perks

Confirmed 6 to 10 tables: Select 2 perks
Confirmed 11 tables and above: Select 3 perks

- Free flow of local beer and house wine throughout the wedding
 - One time pre-plated canapes upon guests arrival
 - Anniversary Dinner for Two at Window On The Park, valid for 1 year
 - Additional 1 night stay in the Bridal Suite, inclusive of breakfast for 2 persons
 - Upgrade of Day use room to 1 night stay, inclusive of buffet breakfast for 2 persons
 - 1 night stay on your Wedding Anniversary in our Premier Room, inclusive of buffet breakfast for 2 persons, valid for 1 year
 - Standard printing of inserts for invitation cards based on 70% of guaranteed attendance
 - Make up & hairstyling service by lead artist either for bride **OR** exchangeable for family member up to maximum of 2 persons
 - Actual day photography for 8 hours at a special rate of \$1,500.00nett
 - Photo Album Styling on actual day at a special rate of \$200.00nett. Additional styling for reception table at \$128.00nett
 - S\$100.00nett voucher for “Betrothal Gift Ceremony”
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Lunch / Weekday Dinner Package Includes

- Choice of 7-course set menu
 - Free-flow of soft drinks, mixers and chinese tea
 - One barrel of Local Tiger Beer
 - One bottle of House wine per confirmed table
 - Champagne pyramid with a bottle of sparkling wine for toasting
 - Waiver of corkage charge for sealed and duty-paid hard liquor and wines
 - Complimentary food tasting for up to 10 persons with a minimum 10 tables

 - Unique Wedding Decorations:
 - Floral arrangement for stage, aisle & dining tables
 - Selection of wedding favours for all guests
 - Dummy Cake
 - Selection of table linen
 - March-in with dry ice effect
 - Guest book & token box
 - Invitation cards for 70% of the confirmed attendance (excluding printing)

 - One (1) night stay in Bridal Suite inclusive of buffet breakfast, welcome amenities & \$80.00nett room service credit
 - One day-use room (Premier Room) from 9.00am to 2.00pm
 - Usage of separate function room for Solemnisation and Tea Ceremony

 - One VIP parking lot for the bridal car
 - Car park coupons for 30% of confirmed attendance
 - Complimentary use of projectors for video montage and standard AV system
 - Complimentary Enrolment as an IHG Business Rewards member, earn up to maximum of 20,000 points
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Weekend Dinner Package Includes

- Choice of 8-course set menu
- Free-flow of soft drinks, mixers and chinese tea
- Two barrel of Local Tiger Beer
- One bottle of House wine per confirmed table
- Champagne pyramid with a bottle of sparkling wine for toasting
- Waiver of corkage charge for sealed and duty-paid hard liquor and wines
- Complimentary food tasting for up to 10 persons with a minimum 10 tables

- Unique Wedding Decorations:
 - Floral arrangement for stage, aisle & dining tables
 - Selection of wedding favours for all guests
 - Dummy Cake
 - Selection of table linen
 - March-in with dry ice effect
 - Guest book & token box
 - Invitation cards for 70% of the confirmed attendance (excluding printing)

- One (1) night stay in Bridal Suite inclusive of buffet breakfast, welcome amenities & \$80.00nett room service credit
- One day-use room (Premier Room) from 3.00pm to 8.00pm
- Usage of separate function room for Solemnisation and Tea Ceremony

- One VIP parking lot for the bridal car
- Car park coupons for 30% of confirmed attendance
- Complimentary use of projectors for video montage and standard AV system
- Complimentary Enrolment as an IHG Business Rewards member, earn up to maximum of 20,000 points

Lunch / Weekday Dinner Menu

1st Course (Please select four (4) items)

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|------------------------------------------------------------------|--------------------------------------------------------|
| <input type="checkbox"/> Soy Chicken 豉油鸡 | <input type="checkbox"/> Drunken Chicken Roulade 酒香醉鸡卷 |
| <input type="checkbox"/> Roasted Duck 烧鸭 | <input type="checkbox"/> Honey Baked Char Siew 蜜汁叉烧 |
| <input type="checkbox"/> Charcoal Roasted Pork Belly 炭烧脆皮烧肉 | <input type="checkbox"/> Golden Spring Roll 黄金春卷 |
| <input type="checkbox"/> Prawns Salad with Fruits Cocktail 杂果沙律虾 | <input type="checkbox"/> Salted Egg Yolk 金沙鱼皮 |
| <input type="checkbox"/> Spicy Marinated Jelly Fish 辣汁海蜇 | |
| <input type="checkbox"/> Homemade Ngoh Hiang 酥炸五香 | |

Premium upgrade:

- Sliced Roasted Suckling Pig at \$40++ per table of 10 persons
- Whole Roasted Suckling Pig at \$288++ per table of 10 persons

2nd Course (Please select one (1) item)

- Thick Soup of Crabmeat, Fish Maw and Sun-dried Scallops 瑶柱蟹肉鱼鳔羹
- Double-boiled Chicken Consommé with Chinese Herbs and Wild Ginseng 野生人参炖鸡汤
- Braised Four Treasure Seafood Crabmeat Soup 红烧蟹肉四宝羹

3rd Course (Please select one (1) item)

- Steamed Red Snapper, Hong Kong Style with Fine Soy Sauce 港式蒸红鲷
- Steamed Seabas with Homemade Soy Bean Paste 家乡豆酱蒸鲈鱼
- Steamed Soon Hock with minced Garlic and Soy Sauce 金银蒜蒸笋壳鱼

Premium upgrade:

- Steamed Red Garoupa(石斑鱼) at \$40++ per table of 10 persons

4th Course (Please select one (1) item)

- Crispy Roasted Chicken served with Crackers 脆皮吊烧鸡伴虾饼
- Herbal Emperor Chicken 药膳帝王鸡
- Roasted Chicken topped with Crispy Shallot and Spicy Garlic Vinaigrette 避风塘烧鸡

5th Course (Please select one (1) item)

- Braised sliced Topshell and Chinese Mushroom in Brown Sauce 蚝皇螺片扒冬菇
- Braised Chinese Mushroom with Spinach topped with Conpoy Sauce 干贝扒冬菇菠菜
- Braised with Oriental Mushroom and Seasonal Greens 片扒冬菇时蔬

Premium upgrade:

- Add on Braised Whole Abalone (鲍鱼) at \$40++ per table of 10 persons

6th Course (Please select one (1) item)

- Fragrance Fried Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf 腊味荷叶饭
- Braised Fried Glutinous Rice with Dried Shrimp, Chinese Sausage & Black Mushroom 中式香肠和黑蘑菇炒糯米
- Ee-Fu Noodle with Shrimp Roe and Kau Wong 干烧虾籽韭黄伊面
- Braised Egg Noodle with Assorted Mushroom 蘑菇炖云吞面

7th Course (Please select one (1) item)

- Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- Refreshing Mango Puree with Aloe Vera and Pomelo Sago 芦荟杨枝甘露
- Sweetened Red Bean Cream with Glutinous Rice Dumplings 红豆沙汤丸

Optional : Additional Course (Please select one (1) item)

Priced at S\$60.00++ per table of 10 persons

- Crispy de-shell Prawns tossed with Mayo and Saseme 芝麻沙律虾球
- Sautéed de-shell Prawns with Celery served in Golden Ring 金环西芹炒虾球
- Poached Prawns with Chinese Rice Wine 白灼花雕虾
- Wok-fried de-shell Prawns with Capsicum and Shimeiji Mushroom in XO Sauce 极品 XO 酱彩椒松菇炒虾球

Weekend Dinner Menu

1st Course (Please select four (4) items)

- Lobster Salad with Fruits Cocktail 杂果龙虾沙律
- Pepper Salt Crispy White Bait 椒盐白饭鱼
- Charcoal Roasted Pork Belly 炭烧脆皮烧肉
- Golden Spring Roll 黄金春卷
- Spicy Marinated Jelly Fish 辣汁海蜇丝
- Prawn Dates 虾枣
- Soy Chicken 豉油鸡
- Honey Baked Char Siew 蜜汁叉烧
- Topshell with Sweet and Spicy Sauce 酸辣螺肉

Premium upgrade:

- Sliced Roast Suckling Pig at S\$40.00++ per table of 10 persons
- Whole Roast Suckling Pig at S\$288.00++ per table of 10 persons

2nd Course (Please select one (1) item)

- Double-boiled Farmed Chicken Consommé with Baby Abalone, Truffle and Cabbage 鲍鱼松露菜胆炖鸡汤
- Thick Soup of Shredded Abalone with Four Treasures 红烧鲍丝四宝羹
- Braised Fish Maw Soup with Crabmeat and Sun-dried Scallops 瑶柱蟹肉鱼鳔羹

3rd Course (Please select one (1) item)

- Sautéed Scallops with Asparagus and Capsicum in XO Sauce XO 酱爆露笋彩椒带子
- Crispy de-shell Prawns tossed Salted Egg Yolk and Curry Leaf 金沙咸蛋虾球
- Poached Prawns with Chinese Herbs and Rice Wine 花雕药膳醉虾

4th Course (Please select one (1) item)

- Steamed Red Snapper, Hong Kong Style with Fine Soy Sauce 港式蒸红鲷
- Steamed Seabas with Homemade Soy Bean Paste 家乡豆酱蒸鲈鱼
- Steamed Soon Hock with minced Garlic and Soy Sauce 金银蒜蒸笋壳鱼

Premium upgrade:

- Steamed Red Garoupa(石斑鱼) at \$40++ per table of 10 persons

5th Course (Please select one (1) item)

- Barbequed Smoked Duck with Jasmine Tea Leaf 茉莉茶叶熏鸭
- Roasted Duck served with Plum Sauce 挂炉烧鸭伴酸梅酱
- Crispy Roasted Chicken served with Crackers 脆皮吊烧鸡伴虾饼

6th Course (Please select one (1) item)

- Braised Sea Cucumber and Oriental Mushroom with Seasonal Greens 海参扒冬菇时蔬
- Braised Sliced Topshell and Chinese Mushroom in Brown Sauce 蚝皇螺片扒冬菇
- Braised Chinese Mushroom and Broccoli topped with Crabmeat Sauce 蟹扒冬菇西兰花

Premium upgrade:

- Add on Braised Whole Abalone (鲍鱼) at \$40++ per table of 10 persons

7th Course (Please select one (1) item)

- Fragrance Fried Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf 腊味荷叶饭
- Braised Fried Glutinous Rice with Dried Shrimp, Chinese Sausage & Black Mushroom 中式香肠和黑蘑菇炒糯米
- Ee-Fu Noodle with Shrimp Roe and Kau Wong 干烧虾籽韭黄伊面
- Braised Egg Noodle with Assorted Mushroom 蘑菇炖云吞面

8th Course (Please select one (1) item)

- Refreshing Mango Puree with Aloe Vera and Pomelo Sago 芦荟杨枝甘露
- Warm Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥
- Double-boiled Papaya with White Fungus and Chinese Almond 南北杏雪耳炖万寿果

Wedding Timeline

<u>Time Line</u>	<u>Notes/ Remarks</u>
<p><u>4 TO 6 MONTHS PRIOR:</u></p> <ul style="list-style-type: none"> - Invitation card printing & RSVP - Initial Stage of Planning - Review on decor, floor plan, linen, etc - Accommodation arrangement if (required) 	
<p><u>3 MONTHS PRIOR:</u></p> <ul style="list-style-type: none"> - Food Tasting - Liaising with external vendors (makeup, photo booth, etc..) - Drafting all the programme & guest list 	
<p><u>1 MONTH PRIOR:</u></p> <ul style="list-style-type: none"> - Finalization on food & beverage - Finalization of logistics (décor, linen, wedding gifts, floor plan, etc) - Follow up with outstanding RSVPS & finalize your guest list - Finalizing on your accommodation arrangement - 70% of the banquet payment made 	
<p><u>2 TO 3 WEEKS PRIOR:</u></p> <ul style="list-style-type: none"> - AV TESTING & Rehearsal (Video Montage, March-in, Lighting, Songs) - Latest updates on your guest list & programme (if any changes) 	
<p><u>WEDDING DAY: CONGRATULATIONS!</u></p> <ul style="list-style-type: none"> - Check in to your Bridal Suite at 9.00am/ 2.00pm - AV test & run through programme with the coordinators & emcee - Setup of reception & photo album tables - Balance payment after the event or upon check out 	