



## INTIMATE WEDDING PACKAGE 2021



### ABUNDANT JOY ♥

**S\$1,288++ PER TABLE OF 10 GUESTS**

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

### GLORIOUS LOVE ♥

**S\$1,388++ PER TABLE OF 10 GUESTS**

Valid for Lunch and Dinner on Saturday & Sunday including  
Eve of Public Holidays and Public Holidays

#### FOOD

- Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team
- 50% off package for food sampling for 10 persons based on the selected menu

#### BEVERAGE

- Free flow of Chinese tea and soft drinks throughout the event including mixed nuts
- One bottle of house wine per confirmed table to be consumed during event
- Corkage waiver for sealed and duty-paid hard liquor
- Corkage charge of S\$15 per opened bottle for sealed and duty-paid wine

#### 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

#### ENHANCEMENT BY J'S SALON

- Complimentary Hair Treatment for the Bride and Hair Cut for the Groom worth S\$228\*\*
- Express HA Moisture Clarity Treatment (45 minutes) worth \$99\*\*
- The Rejuvenating Kit worth \$80\*\*
- S\$250 worth of vouchers\*\* (\$25 x 10 vouchers)

#### PRIVILEGES

- Selection of wedding favours as giveaway to all guests
- One night's stay in Deluxe Room  
During your stay, the following amenities will be complimentary:  
Fresh fruits basket and buffet breakfast at Food Capital the next morning
- Complimentary use of LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- One set 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

- Valid for all wedding held in Year 2021
- Not valid for weddings held on 01 January, 24, 25, 31 December 2021
- Additional surcharges (S\$200++ per table of 10 persons) applies for 01 January, 24, 25, 31 December 2021 and popular auspicious dates
- Non-refundable deposit of S\$5,000 is required
- Not valid with any other offer or promotion
- Non-transferable or exchangeable for cash or any other items
- Minimum booking of 10 tables confirmed for Galleria Ballroom and 15 tables confirmed for Riverfront Ballroom
- All alcohol are to be consumed during the event and at event venue
- 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



ABUNDANT JOY ♥  
8-course set menu



## APPETISER

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below:

## SOUP

- 京燒濃湯魚肚四寶羹  
Braised Fish Maw Soup with Four Treasures
- 雲南野生菌炖雞湯  
Double-boiled Chicken Soup with Black Truffle

## MEAT

- 成都麻辣醬酥雞  
Braised Chicken flavoured served with Sesame and Garlic Spicy Sauce
- 玉葉脆蒜香妃雞  
Roasted Crispy Chicken flavored with Deep-fried Garlic and Curry Leaves

## SEAFOOD

- 酥炸百花蚧鉗配青木瓜沙律  
Deep-fried Crab Claw coated with Minced Prawn with Thai Papaya
- 黑椒醬崧子彩蝦仁  
Stir-fried Prawn with Pine Nuts in Pepper Sauce topped with Salmon Roe

## VEGETABLES

- 蚝皇鴛鴦菇扒翠園蔬  
Braised Duet Mushroom with Seasonal Vegetables
- 瑤柱碧綠鴛鴦菇  
Duet Mushrooms and Conpoy with Seasonal Vegetables

## FISH

- 芥菜奶油醬煎鮭魚件  
Salmon Fillet with Horseradish Cream Sauce
- 翠芹味噌醬蒸金目鱸  
Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce

## NOODLES

- 鮑汁香炒水晶麵  
Stewed Glass Vermicelli with Assorted Vegetables in Abalone Sauce
- 蝦湯韭黃燴烏東面  
Stewed Udon Noodles with Yellow Chives in Prawn Stock

## DESSERT

- 金薯蓮子芝麻露  
Sweetened Black Sesame Cream with Lotus Seeds and Sweet Potato
- 金瓜福果甜芋泥  
Sweetened Yam Paste with Pumpkin and Ginkgo Nuts



GLORIOUS LOVE ♥  
8-course set menu



## APPETISER

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- Squid
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- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

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Choose one (1) item from each course stated below:

## SOUP

- 野生竹筴雪蛤磨菇湯  
Cream of Wild Mushroom Soup with Harsma & Bamboo Piths
- 宮廷紅燒海皇魚肚羹  
Braised Fish Maw Soup with Assorted Seafood

## MEAT

- 葡萄酒烩香妃鸡  
Stewed Chicken with Button Mushrooms and Gingko Nuts in Red Burgundy Sauce
- 富贵蜜味烟鸭配蘇梅醬  
Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun

## SEAFOOD

- 味噌鲜汤灼海中虾  
Poached Live Prawn in Shiro Miso Soup
- 桂林酥炸蝦丸配百里果醬  
Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce

## VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 碧綠龍珠鮑拌花菇  
Braised Whole Abalone & Mushrooms with Garden Green

## FISH

- 金銀蒜茸蒸鮮石斑  
Steamed Fresh Garoupa topped with Minced Garlic and Coriander Spring
- 川味乾燒醬蒸鮮紅鱸  
Steamed Fresh Malabar Snapper in "Sichuan" and Sweet Wine Sauce

## RICE

- 韓味泡菜醬蝦仁煙鴨炒飯  
Fried Rice with Smoked Duck and Shrimps in Kimchi Base
- 福建一品燴香苗  
Hokkien-style Fried Rice in Conpoy Sauce

## DESSERT

- 蹄香福果生磨核桃露  
Sweetened Walnut Cream with Gingko Nuts and Water Chestnuts
- 香芒布甸水晶桂花凍  
Mango Pudding & Osmanthus Jelly