



WEDDING PACKAGE 2021



TO LOVE ♥

JUNIOR BALLROOM FROM S\$1,238++
GRAND BALLROOM FROM S\$1,388++

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

TO HOLD ♥

JUNIOR BALLROOM FROM S\$1,338++
GRAND BALLROOM FROM S\$1,588++

Valid for Dinner on Friday and Sunday, excluding Eve of Public Holidays and Public Holidays

TO CHERISH ♥

JUNIOR BALLROOM FROM S\$1,388++
GRAND BALLROOM FROM S\$1,688++

Valid for Dinner on Saturday, Eve of Public Holidays and Public Holidays

FOOD

- Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team
- Food tasting for 6 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
- One thirty-litre barrel of beer to be consumed during event
- 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 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 breakfast-in-bed set or buffet breakfast at Food Capital the next morning
- One night's stay in Superior Room for wedding helpers (room only)
- 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

- Minimum 20 tables confirmed for Junior Ballroom and minimum 45 tables confirmed for Grand Ballroom
- Additional charges (S\$200++ per table of 10 persons) apply on auspicious dates
- Not valid with any other offer or promotion. Not transferable or exchangeable for cash or other items
- 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



TO LOVE ♥
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
- Prawn and Mango Roll

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

SOUP

- 宮廷紅燒海皇魚肚羹
Braised Fish Maw Soup with Assorted Seafood
- 龍珠鮑炖雪耳湯
Double-boiled Abalone Soup with White Fungus

MEAT

- 富贵蜜味烟鸭配蘇梅醬
Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun
- 西杏片七味香脆皮雞
Roasted Crispy Chicken topped with Almond and Mixed Spices

SEAFOOD

- 桂林酥炸蝦丸配百里果醬
Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce
- 蜜豆秋耳黑椒彩蝦仁
Stir-fried Fresh Prawns with Wild Autumn Tremella, Honey Peas and Black Peppercorns

VEGETABLES

- 金瑤翠園蔬鴛鴦菇
Braised Duet Mushrooms and Japanese Conpoy with Seasonal Vegetables
- 蠔皇白肉螺冬菇翠園蔬
Braised Giant Top Shell and Mushrooms with Garden 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 & Celery Sauce

NOODLES

- 鸡絲沙茶醬燒伊面
Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce
- 蝦湯韭黃燴烏冬面
Stewed Udon Noodles with Yellow Chives in Prawn Stock

DESSERT

- 香芒布甸水晶桂花凍
Mango Pudding and Osmanthus Jelly
- 鮮草梅乳酪蛋糕
Strawberry Cheese Cake



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- 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

- 虫草花紅燒海味羹
Mixed Shredded Seafood Soup with Cordyceps Flower
- 龍珠鮑炖雪耳湯
Double-boiled Abalone Soup with White Fungus

MEAT

- 成都麻香辣汁醬酥雞
Braised Chicken served with Sesame and Spicy Garlic Soya Sauce
- 富貴蜜味烟鴨配蘇梅醬
Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun

SEAFOOD

- 黑椒醬崧子彩蝦仁
Stir-fried Prawn with Pine Nuts in Pepper Sauce topped with Salmon Roe
- 味噌鮮湯灼海中蝦
Poached Live Prawns in Shiro Miso Soup

VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬
Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 瑤柱鴛鴦菇扒園蔬
Braised Duet Mushrooms and Conpoy with Seasonal Vegetables

FISH

- 泡青椒蒜香蒸鮮紅鱸
Steamed Fresh Malabar Snapper with Preserved Green Chilli and Minced Garlic in Superior Soya Sauce
- 古法豉油皇蒸鮮石斑
Traditional-style Steamed Fresh Garoupa

RICE

- 韓味泡菜醬煙鴨雞粒炒飯
Fried Rice with Smoked Duck and Chicken Meat in Kimchi Base
- 家厨金衣糯米卷
Fried Glutinous Rice with Dried Shrimp, Mushrooms and Chicken wrapped in Bean Curd Skin

DESSERT

- 椰香杏汁紅豆凍
Chilled Red Bean Pudding with Coconut Flakes in Almond Cream
- 金瓜福果甜芋泥
Sweetened Yam Paste with Pumpkin and Ginkgo Nuts



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 - 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

- 虫草花海宝龍蝦羹
Braised Lobster Soup with Assorted Seafood and Cordyceps Flower
- 黑崧露竹筴炖湯鮑
Double-boiled Abalone Soup with Black Truffle and Wild Bamboo Pith

MEAT

- 蒜香栗子炆大鴨
Stewed Duck with Whole Garlic and Chestnuts in Superior Brown Sauce
- 葡萄紅酒扣富貴子排
Slow-cooked Pork Ribs in Red Burgundy Sauce

SEAFOOD

- 黑椒醬秋耳崧子彩蝦仁
Stir-fried Prawns with Pine Nuts and Wild Autumn Tremella in Black Pepper Sauce
- 養身葯材汤灼海中蝦
Poached Live Prawns in Herbal Broth and Black Garlic Soy Sauce

VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬
Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 虫草花鴛鴦菇扒園蔬
Braised Duet Mushrooms and Cordyceps Flower with Seasonal Vegetables

FISH

- 古法鼓油皇蒸鮮石班
Traditional-style Steamed Fresh Garoupa
- 翠芹味噌醬蒸鮮石班
Steamed Fresh Garoupa in Miso and Chinese Celery Sauce

DUMPLINGS / NOODLES

- 昆布湯鮮蝦肉雲吞
Shrimp Dumplings with Nameko Mushrooms in Japanese Seaweed Broth
- 川味辣蚱醬配魚茸面
Fish Noodles in Sichuan Spicy Crab Meat Sauce

DESSERT

- 香芒水晶桂花凍
Mango Pudding and Osmanthus Jelly
- 火焰冰峰
Baked Alaska