



## WEDDING SOLEMNISATION PACKAGE 2020- CHINESE MENU



### **CHINESE SET MENU I** **S\$1,088++ PER TABLE OF 10 PERSONS**

### **CHINESE SET MENU II** **S\$1,188++ PER TABLE OF 10 PERSONS**

#### **PACKAGE INCLUDES**

- Free flow of soft drinks, chinese tea throughout the event
  - One bottle of house wine for every 10 paying guests
    - Red packet gift box for the reception desk
      - Wedding favour for each guest
- Floral arrangements for dining tables and solemnisation table
  - Complimentary usage of wedding backdrop
    - An intricately designed wedding cake
  - Pyramid fountain with a bottle of sparkling wine
  - Complimentary usage of LCD projector and screen
- Complimentary usage of 2 x wireless microphones for solemnisation
  - Smoke effect for bridal march in
- Complimentary parking tickets based on 30% of confirmed attendance
  - VIP parking lot at the Hotel's entrance for the bridal car

#### **OPTIONAL ADD-ONS**

- House wine is available at S\$48++ per bottle
  - Beer (if required) can be arranged at S\$750++ per 30-litre barrel and/ or S\$15++ per glass
- For outdoor solemnisation at the romantic Promenade by the Singapore River, a rental charge from S\$588++ applies.

#### **TERMS AND CONDITIONS**

- Minimum booking of 30 persons and maximum of up to 50 persons
- A surcharge of S\$88++ per table is applicable for wedding solemnisations held on auspicious dates including Christmas Eve, Christmas Day, New Year's Eve and New Year's Day
  - Not valid with any other offer or promotion
  - Non-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



## CHINESE MENU I

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
  - Pan-fried Vegetarian Bean Curd Roll
  - Sushi
  - Eel Sushi
  - Salmon Toast
  - Top Shell
  - Roast Duck
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### SOUP

龍珠鮑炖雪耳湯

Double-boiled Abalone Soup with White Fungus

### MEAT

富貴蜜味烟鴨配蘇梅醬

Smoked Duck Slices in Perilla Plum Sauce served with Deep-Fried Chinese Bun

### SEAFOOD

蜜豆秋耳黑椒彩蝦仁

Stir-fried Fresh Prawn with Wild Autumn Tremella and Honey Pea in Black Pepper Corn

### VEGETABLES

蠔皇白肉螺冬菇翠園蔬

Braised Giant Top Shell and Mushrooms with Young Garden Vegetables

### FISH

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

### DESSERT

金薯蓮子芝麻露

Sweetened Black Sesame Cream with Lotus Seeds and Sweet Potato



## CHINESE MENU II

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
  - Pan-fried Vegetarian Bean Curd Roll
  - Sushi
  - Eel Sushi
  - Salmon Toast
  - Top Shell
  - Roast Duck
- 

### SOUP

虫草花海宝龍蝦羹

Braised Lobster Soup with Assorted Seafood and Cordyceps Flower

### MEAT

蒜香栗子炆大鴨

Stewed Duck with Whole Garlic and Chestnuts in Superior Brown Sauce

### SEAFOOD

養身藥材湯灼海中蝦

Poached Live Prawn in Herbal Broth served with Black Garlic Soya Sauce

### VEGETABLES

虫草花鴛鴦菇扒園蔬

Braised Giant Top Shell and Mushrooms with Young Garden Vegetables

### FISH

古法蒸鮮石斑

Traditional-styled Steamed Fresh Garoupa

### RICE

辣味蚵肉醬配魚茸面

Fish Noodles in Szechuan Spicy Crab Meat Sauce

### DESSERT

金瓜福果甜芋泥

Sweetened Yam Paste with Pumpkin & Gingko Nuts