



PETITE WEDDING PACKAGE 2020

Whimsical Romance

S\$ 1,278.00++ for 10 persons
(applicable for lunch and dinner)

Joyous Union

S\$ 1,478.00++ for 10 persons
(applicable for lunch and dinner)

Minimum 50 persons



WEDDING PACKAGE

DINING

- ♥ Sumptuous Chinese Cuisine specially prepared by our Master Chef from the award-winning Wah Lok Cantonese Restaurant.
- ♥ Food tasting for one table of ten (10) persons in Wah Lok Cantonese Restaurant can be arranged at a special rate based on 25% off the package price. This is only available on Weekday evenings from Monday to Thursday excluding Eve of Public Holidays & Public Holidays.

BEVERAGES

- ♥ Free flow of Chinese tea and soft drinks throughout event (excluding juices).
- ♥ One (1) complimentary bottle of Prosecco.
- ♥ House Pour wine can be arranged at a special price of **S\$65.00++** per bottle.
- ♥ Beer can be arranged at a special price of **S\$720.00++** per 30-litre barrel or at **S\$18.00++** per glass.
- ♥ Waiver of corkage charge for all duty paid & sealed hard liquor brought in for your celebration.
- ♥ Corkage fee for Duty Paid & Sealed wine can be arranged at **S\$18.00++** per opened bottle.

DECORATIONS

- ♥ Elegant floral decorations for the stage and floral center pieces for all dining tables.
- ♥ Intricately designed dummy wedding cake for cake cutting ceremony.

COMPLIMENTARY

- ♥ Complimentary one (1) night stay in Deluxe Room with breakfast for two persons on wedding day.
- ♥ Unique wedding gifts for all your guests.
- ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance.
- ♥ Specially designed Ang Bao Box (on loan) to contain well wishes from your guests.
- ♥ Complimentary utilization of existing LCD Projector and screen for your wedding video montage.



WHIMSICAL ROMANCE

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> 锦绣七彩凉伴火鸭丝
Shredded Duck | <input type="checkbox"/> 烧鸭片
Roasted Duck | <input type="checkbox"/> 沙律虾
Prawn Salad | <input type="checkbox"/> 话梅番茄
Mini Tomato with Plum |
| <input type="checkbox"/> 香炸鱼皮
Deep Fried Fish Skin | <input type="checkbox"/> 日式迷你八爪鱼
Japanese Baby Octopus | <input type="checkbox"/> 迷你春卷
Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝
Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|--|---|
| <input type="checkbox"/> 金汤龙虾羹
Lobster in Superior Carrot Broth | <input type="checkbox"/> 海螺丝海参鱼肚羹
Thick Soup with Shredded Topshell, Sea Cucumber and Fish Maw |
|--|---|

FISH 鱼

- | | |
|--|--|
| <input type="checkbox"/> 港式蒸海斑
Steamed Garoupa in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑
Steamed Garoupa with Minced Garlic in Soya Sauce |
|--|--|

SEAFOOD 海鲜

- | | |
|--|--|
| <input type="checkbox"/> 芥茉虾球
Sautéed Wasabi Prawns | <input type="checkbox"/> 沙汁明虾球
Sautéed Prawns Tossed with Salad Cream |
|--|--|

VEGETABLE 菜

- | | |
|---|---|
| <input type="checkbox"/> 海螺北菇扒菠菜
Giant Topshell with Spinach and Shiitake Mushroom | <input type="checkbox"/> 北菇扒西兰花蟹肉汁
Braised Shiitake Mushroom with Broccoli in Crabmeat Sauce |
|---|---|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 脆皮烧鸡
Crispy Roasted Chicken | <input type="checkbox"/> 北菇富贵鸭
Boneless Duck with Shiitake Mushroom |
|---|--|

NOODLES & RICE 面.饭

- | | |
|---|---|
| <input type="checkbox"/> 豉油皇海鲜粒炒米粉
Fried Vermicelli with Diced Seafood | <input type="checkbox"/> 腊味荷叶饭
Fried Rice with Dried Sausage in Lotus Leaf |
|---|---|

DESSERT 甜品

- | | |
|---|--|
| <input type="checkbox"/> 冻芒果布丁
Mango Pudding | <input type="checkbox"/> 红豆沙汤圆
Cream of Red Bean Paste with Glutinous Rice Ball |
|---|--|



JOYOUS UNION

COLD DISH COMBINATION 大拼盆

Choose five (5) items from the below selections

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> 龙虾沙律
Lobster Salad | <input type="checkbox"/> 辣汁海蜇
Marinated Jellyfish | <input type="checkbox"/> 烟鸭胸
Smoked Duck Breast | <input type="checkbox"/> 日式迷你八爪鱼
Japanese Baby Octopus |
| <input type="checkbox"/> XO 海螺
XO Topshell | <input type="checkbox"/> 香炸白饭鱼
Deep Fried Silverfish | <input type="checkbox"/> 迷你春卷
Mini Spring Roll | <input type="checkbox"/> 炒桂花粉丝
Scrambled Eggs with Vermicelli |

Choose one (1) item from each course stated below

SOUP 汤类

- | | |
|---|---|
| <input type="checkbox"/> 紅燒海味羹 (海螺絲, 蝦粒, 蟹肉, 墨魚)
Braised Superior Broth with Shredded Topshell and Diced Seafood | <input type="checkbox"/> 海螺絲海參魚肚羹
Thick Soup with Shredded Topshell, Sea Cucumber and Fish Maw |
|---|---|

FISH 魚

- | | |
|--|--|
| <input type="checkbox"/> 港式蒸海斑
Steamed Garoupa in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑
Steamed Garoupa with Minced Garlic in Soya Sauce |
|--|--|

SEAFOOD 海鮮

- | | |
|--|---|
| <input type="checkbox"/> 白灼蝦
Poached Prawns | <input type="checkbox"/> 雀巢翡翠玉帶翠花枝
Sautéed Scallops & Squid in Noodle Basket |
|--|---|

VEGETABLE 菜

- | | |
|---|--|
| <input type="checkbox"/> 原只蚧拑扒菠菜
Crab Claw with Spinach in Egg white Sauce | <input type="checkbox"/> 鮑魚北菇扒菠菜
Braised Baby Abalone with Shitake Mushroom and Spinach |
|---|--|

POULTRY 家禽

- | | |
|---|--|
| <input type="checkbox"/> 蔥油招牌脆皮炸子雞
Signature Crispy Roast Chicken with Onion | <input type="checkbox"/> 批靚燒鴨
Roasted Pipa Duck |
|---|--|

NOODLES & RICE 面.飯

- | | |
|---|---|
| <input type="checkbox"/> 銀芽九王干燒伊府面
Braised Ee Fu Noodles with Straw Mushrooms, Silver Sprouts and Chives | <input type="checkbox"/> 蒜香腊味炒飯
Fried Garlic Rice with Dried Sausage |
|---|---|

DESSERT 甜品

- | | |
|--|--|
| <input type="checkbox"/> 楊枝甘露
Cream of Mango & Pomelo with Sago | <input type="checkbox"/> 百年好合紅豆沙
Red Bean Paste with Lily Bud and Lotus Seeds |
|--|--|