

## VALID FOR SOLEMNIZATION HELD IN 2020 TO JUNE 2021

### TANTALISING CUISINE

- Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- An elegantly-designed model wedding cake for the cake-cutting ceremony
- A bottle of Champagne with a four-tier Champagne fountain for the toasting ceremony
- 10 bottles of house wine
- 30-litre barrel of house beer
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

### DAZZLING CELEBRATIONS

- VIP valet parking for the bridal car
- Decorated wedding hall including floral arrangements for the stage, tables and aisle from a selection of enchanting wedding themes

## SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favors for all guests and exclusive invitation cards  
*(Invitation cards are for up to 70% of the confirmed attendance and includes printing)*
- Complimentary self-parking for 20% of the confirmed attendance
- Complimentary day use of Deluxe Room for wedding helpers  
*(From 9am to 4pm for wedding lunches and 3pm to 11pm for wedding dinners)*

## PAMPERING TREATS

- Celebrate your big day with a stay in our Heritage Suite with a delectable breakfast for two guests
- Be pampered with additional welcome amenities and S\$80.00nett in-room dining credit

*Wedding packages and menus are subject to change without prior notice.*

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**S\$128.80++ per guests**  
**(Minimum of 100 Guests)**

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**COMBINATION PLATTER | 锦绣拼盘**

麻香密汁八爪鱼, 脆皮烧腩肉, 虾枣酸淹菜

Chilled sesame japanese octopus sweet sauce,

Roasted pork belly honey mustard sauce, prawn dumpling with pickled vegetables

**SOUP**

菜胆螺片干贝炖鸡汤

Double-boiled chicken broth conpoy, sea whelk, mushroom, tianjin cabbage

**SEAFOOD**

松露荔茸带子

Deep-fried yam, stuffed scallops, truffle

**FISH**

港式澳洲肺鱼柳

Steamed barramundi fillet, hong kong style

**POULTRY**

夏果宫保炒鸡丁

Wok-fried chicken, macadamia nuts, dried chili

**RICE**

金虾酱海鲜炒饭

Seafood fried rice with shrimp paste

**DESSERT**

杏仁茶汤丸

Sweet glutinous dumpling, almond cream