

VALID FOR WEDDINGS HELD FROM MAY 2020 TO DECEMBER 2021

TANTALISING CUISINE

- Savour refined Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Menu tasting for up to 10 persons (*Applicable for set menus, Monday to Thursday only, excluding eves of and on Public Holidays*)
- 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 French champagne with four-tier champagne fountain for toasting ceremony
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnisation and tea ceremony on your wedding day (*Hosts up to 32 guests half an hour prior to your event*)
- VIP valet parking for bridal car
- A selection of wedding themes, with floral arrangements for tables and the aisle

SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusively-themed invitation cards (*Invitation cards are for up to 70% of confirmed attendance and include standard printing*)
- Complimentary self-parking for 15% of 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 romantic Bridal Suite with a sumptuous breakfast for two guests (*From 9am for wedding lunches and from 3pm for wedding dinners*)
- Be pampered with additional welcome amenities and in-room dining credit (*S\$160.00 nett for weekday wedding dinners and weekend wedding lunches; S\$200.00 nett for weekend wedding dinners*)

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

Priced at S\$1,508++ per table of 10 persons
Saturday, Sunday and Public Holiday, minimum 28 tables

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer
200 pieces of butler-passed canapés during pre-event cocktail

五福临门大拼盘 | 脆皮烧肉; 鲜果沙律虾; 秘制西施酱鱼茸胶; 沙爹酱鸡丁, 石榴球
Combination Platter | Crispy pork belly; Prawn salad with fresh fruits;
Fish dumpling with Thai chili sauce; Stir-fried Chicken with satay peanut sauce, Chicken Pocket

鲍鱼仔蟹肉鱼肚羹
Braised baby abalone soup with crab meat and fish maw

粤式豆豉酱红鲷鱼
Cantonese Style Steamed red snapper, black bean sauce

海参菇冬菇扒豆苗
Braised sea cucumber, flower mushrooms and pea shoots in superior oyster sauce

脆口千岛虾球伴草莓
Deep fried prawns, strawberry cocktail sauce

满福苑脆皮烧鸡
Man Fu Yuan Signature crispy roasted chicken

腊味糯米荷叶饭
Steamed glutinous rice with cured meats and mushrooms in lotus leaf

蜜瓜西米露雪糕
Chilled rock melon cream with sago pearls and ice cream

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200 pieces of butler-passed canapés during pre-event cocktail

五福齐临门拼盘 | 日式芥末鲜虾卷; 三文鱼阿布里寿司; 海鲜五香马蹄卷;
泰式蜜汁白玉鲍; 爆炒腰豆宫保鸡丁

Combination Platter | Wasabi mayo prawn roll; Salmon aburi sushi; Seafood chestnut roll;
Thai-style sea whelk; Stir-fried Kong Bao chicken with cashew nuts

蟹肉竹笙海参丝鱼肚羹

Braised crab meat soup with shredded sea cucumber, fish maw and bamboo pith

金银蒜蒸游水活石斑

Steamed black garoupa with crispy garlic, superior soya sauce

蚝皇 10 头鲍鱼花菇扒西兰花

Braised 10-head abalone, flower mushrooms and broccoli in oyster sauce

生汁虾球, 柴鱼丝

Deep-fried prawn with mayonnaise, bonito flakes

青姜茸酱脆皮烧鸡

Crispy roasted chicken, home-made coriander ginger dip

香港黑叉烧炒面线

Hong Kong Style wok-fried vermicelli, shredded pork char siew

香茅鲜果芦荟冻

Chilled lemongrass-flavoured jelly with aloe vera and fresh fruits

Priced at S\$1,688++ per table of 10 persons

Saturday, Sunday and Public Holiday, minimum 28 tables

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer
200 pieces of butler-passed canapés during pre-event cocktail

五福相聚喜临门 | 蜜汁豚肉黑叉烧; 爆炒腰豆宫保鸡丁; 日本墨鱼仔; 辣汁海蜇; 椒盐白饭鱼
Combination Platter | BBQ honey-glazed pork belly; Stir-fried Kong Bao chicken with cashew nuts;
Marinated Japanese octopus; Marinated spicy jellyfish; Salt and pepper white bait

海鲜龙皇四宝羹

Superior lobster soup with sea cucumber, conpoy, crab meat and fungus

黑金蒜蒸游水顺壳

Steamed marble goby with Yunnan black gold garlic sauce

百香果虾球, 鱼子

Deep-fried prawn with passion fruit mango sauce, tobiko

蚝皇 8 头鲍鱼烩花菇西兰花

Braised 8-head abalone with flower mushrooms and broccoli in superior oyster sauce

栗子海参炖鸭

Braised duck with sea cucumber and chestnuts

海鲜桂花鱼茸面

Imperial Style stewed fish noodles, assorted seafood

香茅冻拌芦荟草莓

Chilled lemongrass-flavoured jelly with aloe vera and mixed berries