

Now & Forever

\$1,600++ per table of 10 persons / **\$160++** per person

Minimum guarantee of 15 tables / 150 persons (Monday to Thursday)

Minimum guarantee of 18 tables / 180 persons (Friday to Sunday)

A surcharge of \$5++ per person applies for eve of and on public holidays

Available for Monday to Sunday, valid from April 01 - Dec 31, 2022

The Feast

- Choice of 8-course Chinese Set Menu / 4-course Western Set Menu

The Celebration

- Unlimited serving of soft drinks, mixers and Chinese tea (Chinese Set Menu)
- Unlimited serving of soft drinks, mixers, coffee and tea (Western Set Menu)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Choice of complimentary one 30-litre barrel of beer or one bottle of house wine for every 10 guests

The Ornamentation

- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (exclude printing)
- Selection of wedding favors for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

- One-night stay in a Prestige Verandah Suite with breakfast for two persons
- S\$100 nett F&B dining credit (not applicable for banquet charges)
- Preferential rates for room upgrades, day use room for wedding entourage
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

Now & Forever

8-Course Chinese Set Menu

Combination Platter (choice of 5 items)

- Spicy shellfish
- Organic scrambled egg with crabmeat
- Sweet & sour cabbage
- Breaded prawn
- Drunken chicken
- Vegetable net roll
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Japanese spicy crispy seaweed salad
- Chicken in beancurd skin

Soup (choice of 1 item)

- Braised four treasures in chicken consommé
- Braised shredded fish maw with bamboo pith and shitake mushrooms
- Double-boiled chicken soup with sea whelk and conpoy

Seafood (choice of 1 item)

- Deep-fried cereal prawns
- Steamed prawns in Chinese wine
- Sautéed prawns with wasabi and mango sauce
- Sautéed sliced squid with celery in XO sauce

Poultry (choice of 1 item)

- Roasted chicken in pepper and salt served with crackers
- Crispy chicken with cereal
- Roasted crispy chicken

Fish (choice of 1 item)

- Steamed sea perch in brown sauce
- Steamed sand goby in Hong Kong style
- Steamed black garoupa in Hong Kong style

Vegetable (choice of 1 item)

- Braised bailing mushroom with spinach
- Braised bamboo pith, shimeji mushroom and broccoli
- Braised conpoy with mushroom and broccoli

Rice / Noodles (choice of 1 item)

- Braised ee-fu noodles with Chinese mushrooms and chives
- Steamed pearl rice with Chinese sausage, BBQ pork and Chinese mushrooms
- Fried rice with prawns wrapped in lotus leaf
- Wok-fried 'mian xian' with seafood
- Braised ee-fu noodles with crabmeat

Dessert (choice of 1 item)

- Sesame seed dumplings in ginger syrup
- Red bean with glutinous rice balls
- Chilled cream of sago with mango & pomelo
- Cream of almond with glutinous dumpling

Now & Forever

4-Course Western Set Menu

Appetiser (please select one for all diners)

- Yellowfin tuna with Seville orange, organic slow cooked egg yolk, jasmine flower, lemon and basil
- Textures of Jerusalem artichoke with raw crisps roquette and black summer truffle

Soup (please select one for all diners)

- Seasonal mushroom cappuccino with sourdough four grain bread
- Chilled Andalusian tomato gazpacho with green apple sorbet and extra virgin olive oil

Main Course (please select one for all diners)

- Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese
- Australian pasture raised Hereford beef entrecôte with Idaho potato fondant, sugar snap pea salad, roasted banana shallots, asparagus, horseradish confit, morel mushroom, bordelaise sauce and torched bone marrow

Dessert (please select one for all diners)

- Assiette of strawberries and cream with caramelised marshmallow and chocolate soil
- Crunchy hazelnut chocolate mousse - 70% Guanaja dark chocolate mousse, hazelnut crunchy, raspberry confit