



VIRTUAL WEDDING PACKAGE

\$128.80 PER PERSON**



Valid for Lunch and Dinner on Monday to Sunday

FOOD

- Sumptuous 6-course Chinese Set Menu prepared by our award-winning culinary team
- Inclusive of doorstep delivery to each location

WEDDING DÉCOR

- Floral arrangement for solemnisation table with specially dressed up chairs
- Ivory seat covers for all chairs in function room

PRIVILEGES

- Live streaming of solemnisation; inclusive of all necessary video system, equipment and manpower
- Selection of wedding favours as giveaway to all guests
- Complimentary use of LCD projectors with screens
- VIP parking lot at the hotel's entrance for the bridal car
- Receive 20% complimentary parking coupons based on confirmed attendance

TERMS AND CONDITIONS

- Valid for weddings till 2022
- Minimum booking of 30 persons
- Not valid for weddings held on 01 January, 24, 25, 31 December 2021/2022
- Additional surcharge of S\$10** per person applies for 01 January, 24, 25, 31 December 2021/2022 and popular auspicious dates
- Non-refundable deposit of S\$3,000 is required
- 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

**Terms and conditions apply



VIRTUAL WEDDING PACKAGE



CHINESE MENU I

漢和繽紛彩盆

Waterfront Combination Platter

Jellyfish

Octopus

Deep-fried Breaded Shrimp Balls

Prawn and Mango Roll

Deep-fried Vegetarian Dumpling

芦笋韓味醬彩蝦球

Stir-fried Fresh Prawn with Asparagus and Zucchini in Korean Spicy Sauce

崧露油碧綠龍珠鮑拌花菇

Braised 10 Head Abalone and Flower Mushroom,

Garden Green with Truffle Oil

豉油皇油浸石斑

Deep-fried Fresh Garoupa Fillet in Superior Soya Sauce

鮮蚧肉沙茶醬燒伊面

Stewed Ee Fu Noodles with Crab Meat and Assorted Vegetables
in Taiwan Barbecue Sauce

金瓜福果甜芋泥

Sweetened Yam Paste with Pumpkin and Gingko Nuts

CHINESE MENU II

漢和繽紛彩盆

Waterfront Combination Platter

Jellyfish

Octopus

Water Chestnut Shrimp Roll

Prawn and Mango Roll

Deep-fried Vegetarian Gyoza

夏果秋耳黑椒彩蝦球玉帶

Stir-fried Fresh Prawn and Australian Scallop with Wild Autumn Tremella
and Asparagus in Black Pepper Sauce

鴛鴦菇白玉螺竹筍圍蔬

Braised Duet Mushrooms with Top Shell, Bamboo Piths and
Seasonal Vegetables

和风味噌煎焗三文魚

Oven Baked Salmon Fillet in Japanese Shiro Miso Sauce

金衣腊腸蝦米糯米飯

Glutinous Rice with Dried Shrimp, Mushroom and Chicken
wrapped in Bean Curd Skin, topped with Conpoy and XO Sauce

香芒布甸水晶桂花凍

Mango Pudding and Osmanthus Jelly