

Wedding Package

SIGNATURE WEDDING PACKAGE

Lunch

Mondays to Sundays | \$1,488++ per table

- Grand Ballroom (min 28, max 80 tables)
- Imperial Ballroom (min 12, max 22 tables)

Dinner

Mondays to Thursdays | \$1,488++ per table

- Grand Ballroom (min 30, max 80 tables)
- Imperial Ballroom (min 12, max 22 tables)

Saturday | \$1,888++ per table

- Grand Ballroom (min 40, max 80 tables)
- Imperial Ballroom (min 15, max 22 tables)

**Fridays, Sundays, Eve and Day of Public Holidays
\$1,688++ per table**

- Grand Ballroom (min 38, max 80 tables)
- Imperial Ballroom (min 15, max 22 tables)

PACKAGE HIGHLIGHTS

Food

- Signature food specially prepared by our team of chefs
- Iced tea, nuts and chips served during pre-event reception
- Exclusive pre-event dining experience for 10 Guests of your choice, based on your confirmed menu (applicable from Tuesdays to Thursdays, excluding eve of and public holidays and blackout dates)
- A specially designed five-tier wedding cake on display with an extra cake by our Executive Pastry Chef for your private celebration

Drinks

- Champagne fountain with a bottle of Champagne to toast to the joyous occasion
- Assorted soft drinks and Chinese tea served throughout the event for up to four hours
- House-pour wine can be booked at a special price of \$48++ per bottle

- One barrel of beer for your event
- Extra barrels can be booked at a special price of \$600++ per barrel
- Corkage fee for duty-paid and sealed wine and hard liquor can be booked at \$30++ per bottle

Decorations

- Choice of sophisticated wedding theme and floral decoration

Other Inclusions

- Partial sponsorship of your wedding invitation cards and wedding favours at \$3 per Guest (before GST)
- One-night stay in our bridal suite with welcome amenities
- Breakfast for two at Estate or served in your bridal suite
- Usage of our innovative LED walls and screens for your wedding video montage
- Valet parking service for your bridal car

ADDITIONAL WEDDING PERKS

Choose TWO wedding perks with a min. of 12 tables

Choose THREE wedding perks with a min. of 28 tables

Choose FOUR wedding perks with a min. of 38 tables

- \$100 nett food and drinks credit to be used at any of our in-house restaurants
- A bottle of house-pour wine per confirmed table (for consumption during event only)
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- One barrel of beer
- One day-use room (deluxe room) from 10:00am to 3:00pm (Wedding Lunch) or 3:00pm to 8:00pm
- One night's stay in a deluxe room
- Delicious butler-style canapés during pre-event reception
- A second night stay in our stylish bridal suite (for weekend wedding dinner packages only)

The hotel reserves the rights to amend the prices without prior notice. All prices are in Singapore dollar and subject to 10% service charge and prevailing GST.



7-COURSE CHINESE MENU Lunch and Weekday Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Prawn Salad 沙律虾
- Marinated Jellyfish 辣汁海蜇
- Spring Roll 春卷
- Thai-style Marinated Conch 泰式海螺
- Marinated Octopus 八爪鱼
- Golden Nest Roll 金网卷
- Prawn Roll in Wasabi Mayo 芥末美乃滋虾卷
- Smoked Duck Breast 烟鸭胸
- Barbecued Pork 叉烧

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Shredded Abalone in Superior Soup 鲍丝海味羹
- Braised Crab Meat and Fish Maw in Golden Sauce 黄焖蟹肉鱼肚羹

Happiness 濃情似海深 (Seafood 海鮮)

Choice of 1 item

- Prawn and Scallop Sautéed with Asparagus and Mushroom 露笋松菇带子虾球
- Chinese Herb Drunken Prawn 药材醉生虾
- Scallop and Yam Croquette 荔茸带子
- Hong Kong-Style Steamed Garoupa 清蒸石斑
- Steamed Patin Fish with Garlic 蒜香巴丁鱼
- Steamed Sea Bass with Black Bean Sauce 鼓汁金目鲈

Togetherness 凤凰于飞 (Meat 肉)

Choice of 1 item

- Crispy Roasted Chicken with Almond Slice 避风塘烧鸡
- Roasted Spare Rib with Capital Sauce 排骨皇
- Chinese Herb-Infused Roasted Duck 药材烧鸭

Blissful 永恆照愛 (Vegetable 菜)

Choice of 1 item

- Braised Sliced Conch with Shiitake Mushroom and Seasonal Vegetable 北菇响螺片时蔬
- Braised Sea Cucumber with Shiitake Mushroom and Seasonal Vegetable 海参冬菇时蔬
- Braised Sliced Jade Abalone with Shiitake Mushroom and Seasonal Vegetable in Crab Meat Sauce 蟹汁鲍鱼螺鲜菇时蔬

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Duo Mushrooms in Superior Abalone Sauce 鲍汁双菇干烧伊面
- Fried Rice with Chinese Sausage Wrapped in Lotus Leaf 腊味荷叶饭
- Vermicelli Stewed with Shredded Chicken Meat and Preserved Cabbage 雪菜鸡丝焖米粉

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Cream of Red Bean with Glutinous Rice Dumpling 红豆沙汤圆
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻
- Chilled Mango Sago with Pomelo 杨枝甘露



8-COURSE CHINESE MENU Weekend Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Prawn Salad with Fresh Fruit 鲜果沙律虾
- Marinated Jellyfish 辣汁海蜇
- Spring Roll 春卷
- Ebiko Sushi 鱼子寿司
- Thai-Style Marinated Conch 泰式海螺
- Barbecued Pork 叉烧
- Marinated Octopus 八爪鱼
- Avocado Sushi 牛油果寿司
- Prawn Roll in Wasabi Mayo 芥末美乃滋虾卷
- Smoked Duck Breast 烟鸭胸
- Stir-Fried Crab Meat with Egg 桂花蟹肉
- Lobster Salad/Sliced Suckling Pig 龙虾沙律/乳猪

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Lobster and Bamboo Shoot Soup 竹笙龙虾羹
- Braised Crab Meat and Fish Maw in Golden Sauce 黄焖蟹肉鱼肚羹

Happiness 濃情似海深 (Seafood 海鮮)

Choice of 1 item

- Stir-Fried Prawn in Chilli Sauce with Deep-Fried Bun 辣椒虾球拼馒头
- Stir-Fried Scallop, Macadamia, Shimeji Mushroom and Lily Bulb 夏果松菇百合炒带子
- Stir-Fried Prawn and Phoenix Clam with Broccoli in XO Sauce XO酱凤凰蚌虾球西兰花
- Teochew-Style Steamed Australian Red Garoupa 潮州蒸澳洲红斑
- Steamed Sea Perch with Kombu Sauce 昆布汁蒸鲈鱼
- Steamed Soon Hock with Minced Garlic in Superior Sauce 蒜茸蒸顺壳鱼

Togetherness 凤凰于飞 (Meat 肉)

Choice of 1 item

- Wok-Fried Venison with Capsicum in Black Pepper Sauce 黑椒蜜椒炒鹿肉
- Roasted Spare Rib with Capital Sauce 排骨皇

- Pan-Roasted Wu Xi Spare Rib in Black Vinegar Glaze 镇江无锡排骨
- Crispy Roasted Chicken with Prawn Cracker 脆皮吊烧鸡
- Roasted Chicken with Crispy Egg Floss in Homemade Spicy and Sour Sauce 西施鸡
- Braised Duck with Chestnut 栗子扒大鸭

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- Braised Baby Abalone with Shiitake Mushroom and Seasonal Vegetable 鲍鱼仔天白菇时蔬
- Braised Baby Abalone with Conpoy and Shimeji Mushroom and Seasonal Vegetable 干贝松菇鲍鱼仔时蔬

Blissful 永恆照愛 (Vegetable 菜)

Choice of 1 item

- Braised Sliced Conch with Shiitake Mushroom and Seasonal Vegetable 北菇响螺片时蔬
- Braised Sea Cucumber with Shiitake Mushroom and Seasonal Vegetable 海参冬菇时蔬
- Braised Sliced Jade Abalone with Shiitake Mushroom and Seasonal Vegetable in Crab Meat Sauce 蟹汁鲍鱼螺鲜菇时蔬

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Duo Mushrooms/ Crab Meat 双菇/蟹肉烩伊面
- Fried Rice with Chinese Sausage wrapped in Lotus Leaf 腊味荷叶饭
- Stir-Fried Seafood Udon 干炒海鲜乌冬

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Cream of Pumpkin with Yam Paste 金瓜芋泥
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻
- Japanese Green Tea Pudding Topped with Azuki Red Bean 日本红豆绿茶布丁



7-COURSE CHINESE VEGETARIAN MENU Lunch and Weekday Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Spring Roll 素春卷
- Marinated Black Fungus with Lotus Root 凉拌木耳藕片
- Seaweed Roll 素紫菜卷
- Japanese Rice with Mushroom Sauce 日本素寿司
- Smoked Black Mushroom 熏冬菇
- Deep-Fried Mock Goose 素鹅
- Marinated Celery with Wolfberry 清味杞子西芹
- Fried Tofu with Seaweed Sauce 炸豆腐拼海苔酱

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Double-Boiled Soup with Chinese Yam, Bamboo Pith, and Cordyceps Flower 虫草花山药竹笙炖汤
- Braised Shredded Mock Abalone with Golden Mushroom in Superior Soup 金菇鲍丝羹

Happiness 濃情似海深 (Mushroom 蘑菇)

Choice of 1 item

- Sautéed Monkey Head Mushroom, Shimeji Mushroom and Macadamia 夏果松菇炒猴头菇
- Stir-Fried King Oyster Mushroom in Chilli Sauce with Seasonal Vegetable 辣汁杏鲍菇炒时蔬

Blissful 永恆照愛 (Bean Curd 豆腐)

Choice of 1 item

- Duo Bean Curd with Assorted Vegetables 蔬菜双色豆腐
- Braised Eight Treasures Wrapped in Bean Curd Skin 八宝珍藏

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- Braised Cabbage and Chayote with Ling Zhi Mushroom 佛手瓜白菜扒灵芝菇
- Braised Pumpkin and Bamboo Pith with Asparagus 金瓜竹笙烩芦笋

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Assorted Vegetables 翡翠焗伊府面
- Fried Rice Wrapped in Lotus Leaf 素荷叶饭

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Double-Boiled Snow Fungus with Almond 南北杏炖雪耳
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻



8-COURSE CHINESE VEGETARIAN MENU Weekend Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Spring Roll 素春卷
- Marinated Black Fungus with Lotus Root 凉拌木耳藕片
- Seaweed Roll 素紫菜卷
- Japanese Rice with Mushroom Sauce 日本素寿司
- Smoked Black Mushroom 熏冬菇
- Deep-Fried Mock Goose 素鹅
- Marinated Celery with Wolfberry 清味杞子西芹
- Fried Tofu with Seaweed Sauce 炸豆腐拼海苔酱

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Double-Boiled Soup with Chinese Yam, Bamboo Pith, and Cordyceps Flower 虫草花山药竹笙炖汤
- Braised Shredded Mock Abalone with Golden Mushroom in Superior Soup 金菇鲍丝羹

Happiness 濃情似海深 (Mushroom 蘑菇)

Choice of 1 item

- Sautéed Monkey Head Mushroom, Shimeji Mushroom and Macadamia 夏果松菇炒猴头菇
- Stir-Fried King Oyster Mushroom in Chilli Sauce with Seasonal Vegetable 辣汁杏鲍菇炒时蔬

Blissful 永恆照愛 (Bean Curd 豆腐)

Choice of 1 item

- Duo Bean Curd with Assorted Vegetables 蔬菜双色豆腐
- Braised Eight Treasures Wrapped in Bean Curd Skin 八宝珍藏

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- Braised Cabbage and Chayote with Ling Zhi Mushroom 佛手瓜白菜扒灵芝菇
- Braised Pumpkin and Bamboo Pith with Asparagus 金瓜竹笙烩芦笋

Together 良緣悅美滿 (Vegetable 菜)

Choice of 1 item

- Stir-Fried Yam Abacus with Assorted Diced Vegetables 算盘子炒素菜丁
- Braised Lo Han Vegetable 罗汉上素

Longevity 濃情一線牽 (Noodles/Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Assorted Vegetables 翡翠焗伊府面
- Fried Rice Wrapped in Lotus Leaf 素荷叶饭

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Double-Boiled Snow Fungus with Almond 南北杏炖雪耳
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻

