

2023 Wedding Lunch

Mondays to Sundays, including Eve of Public Holidays & Public Holidays
Minimum 25 tables with 10 persons per table

\$1,268.00++ per table of 10 persons
(valid for weddings held before 30 September 2023)

\$1,314.00++ per table of 10 persons
(valid for weddings held between 1 October 2023 to 31 December 2023)

Package includes

- ♥ Sumptuous 8-course Chinese Lunch Menu prepared by our very own Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during the wedding lunch only; additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of "Frederiksdal Cherry Wine" for every 10 confirmed guests; to be consumed during lunch banquet; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and ang bao box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Car park passes for 20% of confirmed attendees
- ♥ Enjoy a night's stay in our Bridal Studio with complimentary breakfast for 2 persons at Ellenborough Market Cafe
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1000hrs to 1600hrs
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding lunch

Terms & Conditions

- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that the menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and periods

Wedding Lunch Menu

(Mondays to Sundays, including Eve of Public Holidays & Public Holidays)

Five Treasures Cold Dish Combination 五福临门 | Choice of 5 items 任选 5 样

- Prawn salad with tobiko mayo and fruits 飞鱼子水果沙律虾
- California makimono 寿司卷
- Baby octopus salad with pomelo 泰式柚子八爪鱼
- Drunken free-range chicken 陈年花雕醉鸡卷
- Kimlan soya tossed top shell salad 金兰酱螺旋粉海螺片
- Roasted duck with osmanthus fragrant orange sauce 烤鸭佐桂花橙酱
- Cantonese roasted pork 广式烧肉
- Deep-fried prawn money bag with Thai yogurt mayo 泰式酸奶金钱袋
- Crispy fish skin with pork floss 香味肉松鱼皮
- Japanese seaweed with seafood otah 日式海鲜乌达卷

- Deluxe Seafood broth, fish maw and crab meat 皇朝高汤鱼肚蟹肉羹
- Braised Hashima five treasures soup 五宝雪蛤海味羹
- Double-boiled Black truffle scented chicken broth with bamboo pith 黑松露瑶柱竹笙炖鸡汤
- Double-boiled American wild ginseng with sea conch and Sakura chicken 洋参雪耳螺肉鸡汤

- Crispy Chicken with mixed crispy crust 黄金野米避风塘鸡
- Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡
- Braised Duck with sesame Sichuan mala spicy sauce 川味麻辣咸水鸭
- Slow-braised Chicken with Cordyceps flower and chestnuts in lotus leaf 荷香栗子虫草菇焖鸡

- Poached Live prawn with Chinese herbs & Hua tiao wine 陈年花雕药材蒸虾
- Stir-fried Prawn with walnut and capsicum in black pepper sauce 黑椒酱琥珀彩椒虾球
- Golden Fragrant prawns in salted egg 黄金大虾球
- Kataifi Prawn roll with passionfruit mayo 百香果金丝龙须卷

Selection of Fish:

- Red Snapper 红鲷
- Black Grouper 石斑
- Seabass 金目鲈

(Additional of \$50.00++ per table of 10 persons for upgrade to **SOON HOCK** 笋壳 or **RED GROUPE** 红斑)

Cooking style:

- Steamed in Cantonese style topped with cilantro spring 港蒸式
- Steamed with tangerine peel in black bean paste 陈皮豆豉蒸式
- Steamed in nyonya assam laksa cooking style 亚参叻沙蒸法
- Steamed in traditional style 古法蒸式

Create your own combination by selecting any two following item(s):

Served with Seasonal Vegetables 扒翠园菜

- Baby Abalone 10 头鲍鱼
- Flower Mushroom 花菇
- Bailing Mushroom 百灵菇
- Bean-curd Skin 豆根

- Spicy Crab meat sauce with crispy mantou 辣椒蟹肉拼香脆馒头
- Stewed Ee-fu noodles with shredded duck and pickled mustard green 非皇雪菜鸭丝烧伊面
- Steamed Glutinous rice wrapped in beancurd skin with egg white sauce 金衣糯米卷
- Pearl Rice with conpoy, chinese sausage, chicken, mushroom & Pine nut 珍珠腊味五宝饭

- Double-boiled snow fungus with red date and lotus nut 百年好合
- Chilled mango sago with pomelo 天长地久
- Hazelnut crunchy feuilletine cake 榛子蛋糕
- Passionfruit raspberry cake 百香果覆盆子蛋糕

2023 Weekday Wedding Dinner

Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays
Minimum 20 tables with 10 persons per table

\$1,188.00++ per table of 10 persons
(valid for weddings held before 30 September 2023)

\$1,288.00++ per table of 10 persons
(valid for weddings held between 1 October 2023 to 31 December 2023)

Package includes

- ♥ Sumptuous 7-course Chinese Dinner Menu prepared by our very own Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during the wedding dinner only. An additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of "Frederiksdal Cherry Wine" for every 10 confirmed guests; to be consumed during the dinner banquet; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and token box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Car park passes for 20% of confirmed attendees.
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary breakfast or lunch for 2 persons at Ellenborough Market Café
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1500hrs to 2300hrs
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding dinner

Terms & Conditions

- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that the menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and periods

Weekday Dinner Menu

(Mondays to Thursday, excluding Eve of Public Holidays & Public Holidays)

Five Treasures Cold Dish Combination 五福临门 | Choice of 5 items 任选 5 样

- Prawn salad with tobiko mayo and fruits 飞鱼子水果沙律虾
- California makimono 寿司卷
- Baby octopus salad with pomelo 泰式柚子八爪鱼
- Drunken free-range chicken 陈年花雕醉鸡卷
- Kimlan soya tossed top shell salad 金兰酱螺旋粉海螺片
- Roasted duck with osmanthus fragrant orange sauce 烤鸭佐桂花橙酱
- Cantonese roasted pork 广式烧肉
- Deep-fried prawn money bag with Thai yogurt mayo 泰式酸奶金钱袋
- Crispy fish skin with pork floss 香味肉松鱼皮
- Japanese seaweed with seafood otah 日式海鲜乌达卷

- Deluxe Seafood broth, fish maw and crab meat 皇朝高汤鱼肚蟹肉羹
- Braised Hashima five treasures soup 五宝雪蛤海味羹
- Double-boiled Black truffle scented chicken broth with bamboo pith 黑松露瑶柱竹笙炖鸡汤
- Double-boiled American wild ginseng with sea conch and Sakura chicken 洋参雪耳螺肉鸡汤

- Crispy Chicken with mixed crispy crust 黄金野米避风塘鸡
- Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡
- Braised Duck with sesame Sichuan mala spicy sauce 川味麻辣咸水鸭
- Slow-braised Chicken with cordyceps flower and chestnuts in lotus leaf 荷香栗子虫草菇焖鸡

Selection of Fish:

- Red Snapper 红鲷
- Black Grouper 石斑
- Seabass 金目鲈

(Additional of \$50.00++ per table of 10 persons for upgrade to **SOON HOCK** 笋壳 or **RED GROUPE** 红斑)

Cooking style:

- Steamed in Cantonese style topped with cilantro spring 港蒸式
- Steamed with tangerine peel in black bean paste 陈皮豆豉蒸式
- Steamed in nyonya assam laksa cooking style 亚参叻沙蒸法
- Steamed in traditional style 古法蒸式

Create your own combination by selecting any two following item(s):

Served with Seasonal Vegetables 扒翠园菜

- Baby Abalone 10 头鲍鱼
- Flower Mushroom 花菇
- Bailing Mushroom 百灵菇
- Bean-curd Skin 豆根

- Spicy Crab meat sauce with crispy mantou 辣椒蟹肉拼香脆馒头
- Stewed Ee-fu noodles with shredded duck and pickled mustard green 非皇雪菜鸭丝烧伊面
- Steamed Glutinous rice wrapped in bean curd skin with egg white sauce 金衣糯米卷
- Pearl Rice with conpoy, Chinese sausage, chicken, mushroom & Pine nut 珍珠腊味五宝饭

- Double-boiled snow fungus with red date and lotus nut 百年好合
- Chilled mango sago with pomelo 天长地久
- Hazelnut crunchy feuilletine cake 榛子蛋糕
- Passionfruit raspberry cake 百香果覆盆子蛋糕

2023 Weekend Wedding Dinner

Minimum 25 tables with 10 persons per table

\$1,518.00++ per table of 10 persons

Saturdays, including Eve of Public Holidays & Public Holidays

\$1,468.00++ per table of 10 persons

Sundays, excluding Eve of Public Holidays & Public Holidays

Package includes

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our very own Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during wedding banquet; Additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of "Frederiksdal Cherry Wine" for every 10 confirmed guests; to be consumed during dinner banquet; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and ang bao box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Car park passes for 20% of confirmed attendees
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 3.00pm to 11.00pm
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding dinner

Terms & Conditions

- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and period

Weekend Dinner Menu

(Saturdays & Sundays, including Eve of Public Holidays & Public Holidays)

Cold Combination with Lobster and Prawn in Rock Melon Salad 鸳鸯龙虾大拼盘

Choice of 3 items 任选 3 样

- California makimono 寿司卷
- Baby octopus salad with pomelo 泰式柚子八爪鱼
- Drunken free-range chicken 陈年花雕醉鸡卷
- Kimlan soya tossed top shell salad 金兰酱螺旋粉海螺片
- Jelly fish with crabstick and shredded yuba 蟹柳腐竹海蜇
- Marinated pacific clam with ginger sauce 沙姜拌鲍贝
- Roasted duck with osmanthus fragrant orange sauce 烤鸭佐桂花橙酱
- Cantonese roasted pork 广式烧肉
- Deep-fried prawn money bag with Thai yogurt mayo 泰式酸奶金钱袋
- Crispy fish skin with pork floss 香味肉松鱼皮
- Japanese seaweed with seafood otah 日式海鲜乌达卷
- Silver bait with Japanese BBQ sauce 辛口酱拌白饭鱼

- Braised Lobster broth, crab meat, conpoy and shredded mushroom 龙虾蟹肉干贝羹
- Deluxe Seafood broth, fish maw and crab meat 皇朝高汤鱼肚蟹肉羹
- Braised Hashima five treasures soup 五宝雪蛤海味羹
- Double-boiled Black truffle scented chicken broth with bamboo pith 黑松露瑶柱竹笙炖鸡汤
- Double-boiled American wild ginseng with sea conch and sakura chicken 洋参雪耳螺肉鸡汤

- Braised duck with angelica roots 炭烧挂炉当归鸭
- Crispy chicken with mixed crispy crust 黄金野米避风塘鸡
- Roasted chicken with red fermented bean-curd 南乳脆皮吊烧鸡
- Braised duck with sesame Sichuan mala spicy sauce 川味麻辣咸水鸭
- Slow-braised chicken with Cordyceps flower and chestnuts in lotus leaf 荷香栗子虫草菇焖鸡

- Stir-fried Scallop with pine-nuts in chef's special XO sauce XO 极品酱松子翠笋带子
- Poached Live prawn with chinese herb and hua tiao wine 陈年花雕药材蒸虾
- Stir-fried Prawn with walnut and capsicum in black pepper sauce 黑椒酱琥珀彩椒虾球
- Golden fragrant prawns in salted egg 黄金大虾球
- Kataifi prawn roll with passionfruit mayo 百香果金丝龙须卷

Selection of Fish:

- Red Snapper 红鲷
- Black Grouper 石斑
- Seabass 金目鲈

(Additional of \$50.00++ per table of 10 persons for upgrade to SOON HOCK 笋壳 or RED GROUPEL 红斑)

Cooking style:

- Steamed in Cantonese style topped with cilantro spring 港蒸式
- Steamed with tangerine peel in black bean paste 陈皮豆豉蒸式
- Steamed in nyonya assam laksa cooking style 亚参叻沙蒸法
- Steamed in traditional style 古法蒸式

Create your own combination by selecting any two following item(s):

Served with Seasonal Vegetables 扒翠园菜

- Sea cucumber 海参
- Baby Abalone 10-头鲍鱼
- Flower Mushroom 花菇
- Bailing Mushroom 百灵菇
- Bean-curd Skin 豆根

OPTIONAL: PREMIUM SPECIAL

(Additional of \$100.00++ per table of 10 persons)

- Stewed pork knuckle with trio mushroom in red burgundy sauce 葡萄酒富贵元蹄
- Sha-cha glazed spare-ribs with cranberry butter cereal crust 沙茶蜜汁猪肋排
- Spicy crab meat sauce with crispy mantou 辣椒蟹肉拼香脆馒头
- Stewed Ee-fu noodles with shredded duck and pickled mustard green 非皇雪菜鸭丝烧伊面
- Steamed Glutinous rice wrapped in bean curd skin with egg white sauce 金衣糯米卷
- Pearl rice with conpoy, Chinese sausage, diced chicken, mushroom and pine-nut 珠腊味五宝饭
- Yam paste with ginkgo nut and pumpkin sauce 花月佳期
- Double-boiled snow fungus with red date and lotus nut 百年好合
- Chilled mango sago with pomelo 天长地久
- Hazelnut crunchy feuilletine cake 榛子蛋糕
- Passionfruit raspberry cake 百香果覆盆子蛋糕

2023 Premium Wedding Package

Minimum 20 tables with 10 persons per table

WEDDING LUNCH

S\$1,688.00++ per table of 10 persons

WEDDING DINNER

S\$1,899.00++ per table of 10 persons

Package includes

- ♥ Sumptuous 6-course Chinese Individually Platted menu prepared by our very own Banquet Culinary Team. Choice of Joy or Happiness menu.
- ♥ Free flow of soft drinks, Chinese tea and mixed nuts during cocktail reception and throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during the wedding only; additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of "Frederiksdal Cherry Wine" for every 10 confirmed guests; to be consumed during banquet; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" and "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and ang bao box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Car park passes for 20% of confirmed attendees
- ♥ Enjoy a night's stay in our Bridal Studio (Wedding Lunch) / Bridal Suite (Wedding Dinner) including complimentary breakfast for 2 persons at Ellenborough Market Cafe
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1000hrs to 1600hrs (Wedding Lunch) / 1500hrs to 2300hrs (Wedding Dinner)
- ♥ Complimentary usage of two (2) LCD projectors and two (2) projector screens during wedding events

Terms & Conditions

- Price and package are valid till **31 December 2023**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that the menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and periods

Wedding Premium Menu

囍

JOY

三拼

Trio Combination

北海道带子
Hokkaido Scallop

鱼子 / 腐乳
Caviar / Fermented Bean Curd

酒鸡卷
Drunken Free-Range
Chicken

红葡萄酒 / 枸杞
Red Wine / Wolfberries

白饭鱼
Silver Bait

辛口酱 / 黑芝麻
Ebara Yakiniiku Sauce / Black
Sesame

汤

Soup

炖 / 鲍鱼 / 霸王花
Double-boiled / Abalone / Ba
Wang Hua

龙虾

Lobster

烤 / 芝士极品酱 / 西兰花
Oven-baked / Cheese XO Sauce /
Broccoli

鳕鱼

Cod Fish

蒸烤 / 松露酱 / 百合
Steam Bake / Truffle Sauce / Lily
Bulb

淡水大虾

Fresh Water Prawn

绣球面 / 瑶柱 / 节瓜
Crispy Hydrangea Noodle /
Conpoy / Hairy Melon

芋泥

Yam Paste

紫薯水晶汤圆 / 桃胶
Purple Sweet Potato Cristal
Dumpling / Peach Gum

福

HAPPINESS

三拼

Trio Combination

乳猪
Sucking Pig

黄瓜 / 鹅肝 / 荷叶包
Cucumber / Foie Gras / Lotus Bun

龙虾
Prawn Ball

百香果 / 西瓜 / 飞鱼子
Passion Fruit / Watermelon /
Tobiko

芋头苹果
Yam Apple

鸡肉 / 花菇
Braised Chicken / Mushroom

汤

Soup

炖 / 北虫草 / 泡参 / 樱花鸡
Double-boiled / Cordyceps /
American Ginseng / Sakura Chicken

鲍鱼

Abalone

六头鲍 / 双孢蘑菇 / 西兰花
12 Hours Slow-Cooked Abalone /
Portobello Mushroom / Broccoli

吊烧鸡

Roasted Chicken

野米 / 避风塘
Wild Rice / Typhoon Shelter Style

蟹肉

Crab Meat

辣椒螃蟹汁 / 蟹肉 / 馒头
Chili Crab Sauce / Lump Crab / Man-
tou

燕窝

Bird Nest

桂花果胶 / 雪耳 / 南北杏 /
橘子
Gui Hua Jelly / Snow Jelly / Almond /
Mandarin Orange