

Wedding Lunch (2022/2023) Package

~ DAILY ~

Monday to Sunday

(Including Eve of & Public Holidays)

S\$1,138.00++ per table of 10 persons

Minimum 20 tables of 10 persons per table

Rates are subjected to 10% service charge and prevailing government taxes

2022/2023 Wedding Lunch



2022/2023 Wedding Lunch

- Menu exquisitely prepared by our chefs
- One night accommodation in Bridal Suite, welcome fruit basket, assorted pralines & breakfast for two
- Oriental or Western invitation cards for up to 70% of the confirmed guest (Printing not included)
- Waiver of corkage charge for duty paid and sealed hard liquor and wines
- Exclusive prices for your wine purchased from Concorde Hotel Singapore
- Free flow of soft drinks, mixers and Chinese tea
- Complimentary Two 22.7-litre barrel of beer (Carlsberg)
(Any unconsumed beer cannot be taken out of the hotel)
- Complimentary food tasting for 10 persons
(Applicable from Monday to Thursday excluding eve of public holiday and public holiday)
- A room service light meal prior to lunch reception for wedding couple
- Two VIP parking lots in front of the Hotel
- Complimentary car passes for 30% of confirmed guests
- Welcome cocktails in elegant foyer
- Wedding Guest Book for guest signatures
- Exquisite wedding decorations with beautifully bedecked flower stage decorations, floral centerpiece for VIP tables and fresh flowers on all other tables
- Wedding march on red carpet with romantic misty effect
- Five-tier decorative wedding cake for cake cutting ceremony
- Champagne fountain with bottle of champagne
- Choice of wedding giveaways
- Special room rates for additional rooms
(Subject to availability)



Customizable Wedding Menu

APPETISER (Choose 5 items)

- | | |
|--|--|
| <input type="checkbox"/> 烧肉
<input type="checkbox"/> Roast Pork | <input type="checkbox"/> 八爪鱼
<input type="checkbox"/> Marinated Baby Octopus |
| <input type="checkbox"/> 蜜汁熏鸭
<input type="checkbox"/> Sliced Smoked Duck | <input type="checkbox"/> 鲜果虾沙律
<input type="checkbox"/> Prawn with Fruit Cocktail Salad |
| <input type="checkbox"/> 鼓油鸡
<input type="checkbox"/> Soya Sauce Chicken | <input type="checkbox"/> 春卷
<input type="checkbox"/> Vegetable Spring Roll |
| <input type="checkbox"/> 蚝皇螺片
<input type="checkbox"/> Oyster Clam | <input type="checkbox"/> 五香卷
<input type="checkbox"/> Deep Fried Chicken Ngho Hiang |

SOUP (Choose 1 item)

- 鱼鳔干贝蟹肉羹
 Fish Maw Soup with Crab Meat and Dried Scallop
- 瑶柱四宝羹
 Four Treasure Soup of Dried Scallop, Crab Meat, Prawn and Shredded Duck
- 干贝泡参鸡汤
 Double Boiled Chicken Soup with American Ginseng and Conpoy

PRAWN (Choose 1 item)

- 药材虾
 Steamed Prawn with Herbs in Chinese Wine
- 松子虾仁炒甜豆
 Stir-fried Prawn with Honey Peas and Pine Nuts
- X.O. 酱炒虾仁
 Stir-fried Prawn in X.O. Sauce

FISH (Choose 1 item)

- 豉汁蒸西曹
 Steamed Sea Bass in Black Bean Sauce
- 港式蒸桂花鱼
 Steamed Snapper 'Hong Kong Style'
- 油浸笋壳鱼
 Deep-fried Marble Goby with Light Soya Sauce



Customizable Wedding Menu

POULTRY (Choose 1 item)

- 当红烧鸡
- Golden Roast Chicken with Prawn Crackers
泰式炸鸡排
- Deep Fried 'Siamese' Chicken Cutlet
梅汁烤鸭
- Golden Roast Duck with Plum Sauce

VEGETABLES (Choose 1 item)

- 百灵菇扒西兰花
- Braised "Bai Ling" Mushroom with Broccoli
北菇扒菠菜
- Braised Chinese Mushroom with Spinach
鲍菇炒白菜苗
- Braised Abalone Mushroom with 'Pak Choy Mew'

NOODLE OR RICE (Choose 1 item)

- 干烧伊面
- Braised "Ee-Fu" Noodles with Yellow Chives and Golden Mushroom
荷叶饭
- Steamed Lotus Leaf Rice with Chinese Waxed Meat
黑椒虾仁干炒乌冬
- Stir-fried Udon with Prawn in Black Pepper Sauce

DESSERTS (Choose 1 item)

- 白果芋泥
- Yam Paste with Ginkgo Nut
香芒布丁
- Chilled Mango Pudding
哈蜜瓜西米露
- Rock Melon Sago
百年好合
- Red Date Soup with Ginkgo Nut, Longan and Lily Bulb

