

## *Weekday Lunch / Dinner Package 2023*

### **Mondays to Fridays**

***Surcharge of \$100++ applies for Auspicious Dates***

Minimum 10 tables | Maximum 40 tables

**SGD828.00++** per table of ten (10) guests

### **Food & Beverages**

A curated eight-course menu from *Si Chuan Dou Hua Restaurant* and *Spice Brasserie*

Cocktail Reception at Event Foyer

Free flow of Soft Drinks and Chinese Tea

Food tasting for up to ten guests at 50% of the table price

*(Excludes weekends, eve of and public holidays)*

Waiver of corkage for all Duty-paid and sealed Wines and Hard Liquors provided for the Event

### **Wedding Décor**

Champagne Glass Fountain display with a bottle of Champagne for Toasting Ceremony

Exclusive designed Wedding Themes for your selection

Guests' Well Wishes Book and Money Gift Box

Model Wedding Cake for Cake Cutting Ceremony

### **Privileges**

Bring home a pair of Couple's Robes

Complimentary Car Passes for up to 30% of guaranteed attendance

Exclusive designed Wedding invitation cards for up to 70% of guaranteed attendance

*(Includes a round of single coloured print)*

In-room Wedding Amenities and a bottle of Wine for Newly Weds

Spend two nights in our Deluxe Room on your Wedding Day and

wake up to daily breakfast for two

Selection of Wedding Gift for all guests

Two VIP Car Park Lots at our Porte Cochère

Package is subject to change without prior notice.

All prices quoted are subject to 10% service charge and prevailing government taxes unless otherwise stated as net.

## *The Menu*

### **COMBINATION PLATTER**

Honey Glazed Char Siew  
Prawn and Mango Roll  
Osmanthus Fried Egg with Crabmeat

### **SOUP**

Double-boiled Chicken with Burdock and Conpoy

### **SEAFOOD**

Stir-fried Chili Prawn with Mantou

### **FISH**

Deep-fried Soon Hock in Hong Kong Style

### **MEAT**

Roasted Chicken with Light Tom Yum & Bell Pepper Sauce

### **DELICACIES**

Braised Flower Mushroom and Bai Ling Mushroom with Oyster Sauce and Seasonal Greens

### **RICE**

Eight Treasures Glutinous Rice

### **DESSERT**

Chilled Cream of Mango Sago and Pomelo