

GOODWOOD PARK HOTEL INTIMATE WEDDING RECEPTION PACKAGE

(For events held by 30th September 2023)

Lunch (1200 – 1500 hours)

\$131.80++ per person

Dinner (1900 – 2200 hours)

\$151.80++ per person

Tudor Courtyard: minimum of 80 persons and maximum of 100 persons (round table seating)

Hi-Tea (1400 – 1630 hours)

\$91.80++ per person

Poolside Terrace: minimum of 30 persons and maximum of 50 persons (round table seating)

Tudor Courtyard: minimum of 80 persons and maximum of 100 persons (round table seating)

General notes for all wedding reception packages:

- ❖ Prices and perks are subject to changes based on government guidelines and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ❖ All prices quoted are in Singapore Dollars and subject to 10% service charge & prevailing GST unless otherwise stated
- ❖ As the Hotel is not Halal Certified, menus provided can be arranged as no pork and no lard
- ❖ Best Available Rate for your guests who wish to stay with us and rooms are subject to availability. Breakfast is available at \$38.00++ per person at Coffee Lounge
- ❖ A 30% non-refundable and non-transferable deposit is required upon signing of confirmation letter
- ❖ Valid for new wedding held by 30th September 2023

Wedding Reception Package

- ❖ Sumptuous menus specially designed and prepared by our award-winning culinary team
- ❖ Free flow of Chinese tea (*for Chinese Set*) or coffee / tea (*for Western Set and HiTea*), soft drinks and mixers (*excluding juices*) throughout the event
- ❖ Complimentary 01 x bottle house wine per 10 paying guests (*adults*)
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor brought into the hotel
- ❖ A specially designed guest signature book
- ❖ Provision of red packet box
- ❖ Complimentary seat covers for all chairs
- ❖ Elegant fresh floral centrepieces to accentuate every table (*Choice of roses, eustomas or gerberas*)
- ❖ Usage of portable projectors, screens, sound system and 02 x wireless handheld microphones
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in Deluxe Room with breakfast for two the next morning at Coffee Lounge

Optional:

- Champagne pyramid with a bottle of champagne for toasting at \$150.00++ per bottle
- 30-litre barrel of beer can be purchased at \$750.00++ with approximate serving of 90 glasses *OR* \$550.00++ per 20-litre barrel of beer with approximate serving of 60 glasses
- Stage décor and ballroom décor from \$800.00++ onwards
- Wedding favours at special rate from \$3.00++ onwards
- Subsequent carpark coupon can be arranged at \$5.00nett per piece

Wedding Lunch
4-Course Western Set Menu
S\$131.80++ per person

APPETIZER

Chilled Angel Hair Pasta with Shredded Smoked Duck,
Compressed Cucumber and Green Scallion Oil

OR

Sous Vide Ocean Trout with Honey and Mustard Dressing

SOUP

Heirloom Tomato Soup with Greenland Shrimp

OR

Cream of Cauliflower with Black Truffle Oil

MAIN COURSE

Pan Roasted Sea Bass Fillet
With Fluffy Potato Purée, Green Asparagus and Lemon Dill Reduction

OR

Slow Cooked Farm Chicken Breast
With Garlic Potato Purée, Fresh Vegetable and Sage Jus

DESSERT

Vanilla Forest Berries Terrine with Lemon Lime Sorbet

OR

Slow Baked Bitter Chocolate Tart with Caramel Ice-Cream

Coffee or Tea

*** Please select one choice from each category and maximum 2 choices for the main course 21 working days
prior to the event's date*

*** Menu is subject to changes with or without prior notice unless otherwise stated*

Special Meal Requirement:

The Hotel is not Halal certified and menu can be arranged as no pork no lard should require.

Western Vegetarian set menu can be arranged at **\$131.80++** per person

Wedding Dinner
5-Course Western Set Menu
S\$151.80++ per person

APPETIZER

Smoked Duck Breast with Balsamico Vinaigrette
Mesclun Lettuce, Roasted Walnuts and Raspberries

OR

Chilled Capellini Pasta with Stone Crab Salad
Sakura Ebi and White Truffle Oil

SOUP

Mediterranean Tomato Soup with Seafood and Fennel

OR

Cappuccino of Wild Forest Mushroom with Fresh Herbs

SORBET

Raspberry Sorbet

OR

Passion Fruit and Mango Sorbet

MAIN COURSE

Slow Roasted Black Angus Beef Fillet with Wild Mushroom Fricassee
Fluffy Potato Purée and Balsamic Shallot Sauce

OR

Roasted Sea Perch Fillet with Green Asparagus
Fluffy Potato Purée and Crispy Caper Meunière Sauce

OR

Slow Roasted Spring Chicken with Dukkah Spices
Fluffy Potato Purée, Young Vegetables & Caramelised Onion Sauce

DESSERT

Coconut Mango Short Cake with Marinated Berries

OR

Tiramisu in Cup with Espresso Croquant Ice-Cream

Coffee OR Tea

*** Please select one choice from each category and maximum 2 choices for the main course 21 working days
prior to the event's date*

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Special Meal Requirement:

The Hotel is not Halal certified and menu can be arranged as no pork no lard should require. Western
Vegetarian set menu can be arranged at **\$151.80++** per person

**Wedding Lunch
Chinese Set Menu
S\$131.80++ per person**

MENU I

Deep Fried Prawn Tossed with Mango Mayonnaise Dressing (芒果蛋黄酱炸虾球)
Baked Chicken with BBQ Sauce (烧汁焗鸡)
Sliced Smoked Duck (熏鸭片)



Braised Fried Fish Maw Seafood Treasure Soup (鱼鳔三宝羹)
(Sea Cucumbers, Crabmeat, Dried Scallops & Fried Fish Maw)



Wok Fried 'Kung Pao' Chicken with Cashew Nuts (腰果宫保鸡丁)



Braised Australian 10 Head Abalone with Sea Cucumber and Spinach (鲍鱼海参扒菠菜)



Fried Rice with Prawns and X.O. Sauce (X.O. 酱虾仁炒饭)



Double Boiled Hashima with Dried Longan, Red Dates and Lotus Seeds (红莲龙眼红枣炖雪蛤)

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Special Meal Requirement:

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$131.80++** per person. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum 6 persons required for this service)

**Wedding Lunch
Chinese Set Menu
S\$131.80++ per person**

MENU II

Iberico Pork Roll with Minced Garlic Sauce (蒜蓉漿汁豬肉卷)
Baked Chicken with BBQ Sauce (烧汁焗鸡)
Deep Fried Prawn with Creamy Salted Egg Yolk (金沙虾球)



Double Boiled Chicken Consommé with Sea Whelk and Conpoy (响螺瑶柱炖鸡汤)



Steamed Sea Perch Fillet with Soya Bean Crumbs (豆酥蒸鲈鱼扒)



Stir Fried Scallop with Asparagus and X.O. Sauce (X.O.酱带子炒芦笋)



Braised Ee Fu Noodles with Prawn and Yellow Chives (韭黄虾仁焖伊面)



Cream of Mango with Pomelo & Sago (杨枝甘露)

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**Wedding High Tea
Set Menu
S\$91.80++ per person**

Boutique Open Faced Sandwiches

(Please select 3 items)

Smoked Salmon with Black Caviar & Fresh Herb
Beef Pastrami with Cornichon
Sea Shrimp with Avocado & Pineapple Salsa
Creamy Brie with Granny Smith Apple Compote
Slow Cooked Chicken Roll with Anchovies Dressing



Mini Finger Sandwiches

(Please select 3 items)

Chicken Ham & Cheese
Cream Cheese with Walnut & Cranberry
Spicy Tuna Mayonnaise
Egg & Truffle Mayonnaise
Crabmeat Salad



Local Snacks

(Please select 1 item)

Tofu Pockets with Shredded Cucumber and Sprouts
Gado Gado
Fruit Rojak
Tauhu Goreng



Hot Local Food

(Please select 2 items)

Nonya Laksa with Slipper Lobster, Egg, Tau Pok, Fish Cakes & Condiments
Fried Brown Rice Bee Vermicelli with Scallop and Shredded Vegetables
Seafood Mee Goreng
Crabmeat Fried Rice with Mini Abalone & Tobiko
GWP Nonya Chicken Curry with Mini Baguette
Steamed Lotus Leaf Wrapped Glutinous Rice with Chicken, Mushroom & Salted Egg Yolk

Wedding High Tea Set Menu

Hot Savouries

(Please select 6 items)

Kueh Pie Tee
Steamed Siew Mai with Mini Abalone
Steamed Crystal Prawn Dumplings
Crispy Prawn Dumpling with Salad Sauce
Crispy Sea Perch Beignet with Smoky Tomato Aioli
Pan-fried Chicken & Chive Gyoza
Crispy Chicken Coated with Seaweed
Baked Korean Chicken Wings
Mini Chicken Pie
Mini Tomato & Feta Cheese Quiche
Wild Mushroom Strudel with Truffle Oil
Salmon & Spinach Puff
Crispy Prawn Fritter with Mango Sauce
Baked Tortellini with Shrimp & Parmesan Cheese
Beef Meat Balls with Home-made BBQ Sauce



Sweets

(Please select 5 items)

Fresh Tropical Fruits Salad with Berries & Mint
Chocolate Crunchy Hazelnut Cake
Tiramisu Mousse Cake
White Chocolate Green Tea
Mango Cake
Chocolate Éclair
Strawberry Cheese Cake
Mini Apple Crumble
Red Bean Soup
Pulut Hitam with Coconut Milk
Bread and Butter Pudding with Vanilla Sauce
Mango Pomelo Soup
Almond Jelly with Longan

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**Wedding Dinner
Chinese Set Menu
S\$151.80++ per person**

MENU I

Deep Fried Spare Rib with Rock Sugar Honey Sauce (冰花蜜汁排骨)
Sliced Smoked Duck (熏鸭片)
Deep Fried Prawn with Creamy Salted Egg Yolk (金沙虾球)



Braised Shark's Fin Soup with Crab Meat (红烧蟹肉翅)



Steamed Sea Perch Fillet with Soya Bean Crumbs (豆酥蒸鲈鱼扒)



Stir Fried Broccoli with Scallops in X.O. Sauce (X.O. 酱带子西兰花)



Fried Rice with Baby Abalone and Crabmeat (蟹肉鲍鱼仔炒饭)



Chilled Hashima with Aloe Vera and Sea Coconut (芦荟雪蛤海底椰) (冻)

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**Wedding Dinner
Chinese Set Menu
S\$151.80++ per person**

MENU II

BBQ Sweet Glazed Unagi (日式烤鳗鱼)
U.S. Pork Loin with Coffee Sauce (咖啡汁猪柳)
Deep Fried Prawn with Wasabi Mayo (日式炸虾球)



Double Boiled Silkie Chicken Soup with Cordyceps Flower & Brazil Mushroom (虫草花姬松茸炖鸡汤)



Deep Fried Sea Perch Fillet in Thai Chilli Sauce (泰式酱鲈鱼扒)



Braised Baby Abalone with Sea Cucumber and Spinach (红烧鲍鱼海参扒菠菜)



Yang Chou Fried Rice (扬州炒饭)



Cream of Mango with Pomelo & Sago (杨枝甘露)

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