

PARADOX

SINGAPORE
MERCHANT COURT

2024 Wedding Lunch

Mondays to Sundays, including Eve of Public Holidays & Public Holidays
* A SUPPLEMENT OF \$50.00++ PER TABLE OF 10 PERSON IS APPLICABLE FOR PREMIUM DATES *

\$1,388.00++ per table of 10 persons

Minimum 25 tables with 10 persons per table

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

- Price and package are valid till **31 December 2024**
- 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

2024 Weekday Wedding Dinner

Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays

\$1,338.00++ per table of 10 persons

Minimum 20 tables with 10 persons per table

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 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

- Price and package are valid till **31 December 2024**
- 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

PARADOX

SINGAPORE
MERCHANT COURT

2024 Weekend Wedding Dinner

Minimum 25 tables with 10 persons per table

* A SUPPLEMENT OF \$50.00++ PER TABLE OF 10 PERSON IS APPLICABLE FOR PREMIUM DATES *

\$1,668.00++ per table of 10 persons

Saturdays, including Eve of Public Holidays & Public Holidays

\$1,618.00++ 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

- Price and package are valid till **31 December 2024**
- 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
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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 GROUPER 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

2024 Premium Wedding Package

Minimum 20 tables with 10 persons per table

* A SUPPLEMENT OF \$50.00++ PER TABLE OF 10 PERSON IS APPLICABLE FOR PREMIUM DATES *

WEDDING LUNCH

S\$1,838.00++ per table of 10 persons

WEDDING DINNER

S\$2,088.00++ 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 the 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 2024**
- Prices are subject to 10% service charge and prevailing government taxes
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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 / 枸子
Red Wine / Wolfberries

白饭鱼
Silver Bait

辛口酱 / 黑芝麻
Ebara Yakiniku 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

PARADOX

SINGAPORE
MERCHANT COURT

2024 Premium Dates

Additional surcharge of \$50.00++ per table will be imposed on the following premium dates:

Saturday, 6 Jan 2024
Sunday, 7 Jan 2024
Sunday, 21 Jan 2024
Sunday, 28 Jan 2024

Saturday, 10 Feb 2024
Sunday, 18 Feb 2024
Sunday, 25 Feb 2024

Saturday, 16 Mar 2024
Saturday, 23 Mar 2024
Sunday, 31 Mar 2024

Saturday, 20 Apr 2024

Sunday, 12 May 2024

Saturday, 1 Jun 2024
Sunday, 9 Jun 2024
Saturday, 15 Jun 2024

Saturday, 6 Jul 2024
Sunday, 7 Jul 2024
Saturday, 13 Jul 2024
Sunday, 14 Jul 2024
Saturday, 20 Jul 2024

Sunday, 15 Sep 2024
Sunday, 22 Sep 2024
Sunday, 29 Sep 2024

Sunday, 13 Oct 2024
Sunday, 20 Oct 2024

Saturday, 2 Nov 2024
Saturday, 23 Nov 2024
Saturday, 30 Nov 2024

Saturday, 7 Dec 2024
Sunday, 15 Dec 2024