

CHINESE LUNCH PACKAGE

7-COURSE CHINESE SET LUNCH: \$1488.00** per table of 10 persons

Minimum: 23 tables of 10 persons

EXQUISITE CUISINE

- A lavish 7-course Chinese set lunch by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Free flow of Beer served during Lunch
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- Enjoy preferred rates for Wines purchased from Hotel

DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMODATION

- One (1) x night stay in our Bridal Suite inclusive of a sumptuous breakfast in our F&B outlet
- Day-use helpers room from 10am – 4pm
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance

* Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice.

CHINESE DINNER PACKAGE

8-COURSE CHINESE SET DINNER: \$1688.00** per table of 10 persons

Minimum: 25 tables of 10 persons

EXQUISITE CUISINE

- A lavish 8-course Chinese set dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event.
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Free flow of Beer served during Dinner
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- Enjoy preferred rates for Wines purchased from Hotel

DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMODATION

- One (1) x night stay in our Bridal Suite inclusive of a sumptuous breakfast in our F&B outlet
- Day-use helpers room from 2pm – 8pm
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance

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| DELUXE PLATTER

(Choice of Five Items)

- Crispy Pork Belly
- Lobster Tail Salad
- Japanese Octopus with Sesame Seeds
- Marinated Jellyfish with Thai Sweet Chilli
- Topshell with Sriracha Chilli Dressing
- Smoked Duck with Hoisin Sauce
(/)
- Sweet Sliced BBQ Pork/Chicken Coins
- Drunken Chicken with Wolfberries
- Cantonese Roasted Duck
- 'Fu Yong' Fried Egg with Crabmeat

| SOUP

(Choice of One Item)

- Imperial Treasure Braised Soup (Abalone, Fish Lips, & Fish Maw)
- Braised Crab Meat & Fish Maw Soup
- Braised Pumpkin Seafood & Enoki Mushroom Soup
- Double Boiled Chicken Consommé with Cordyceps Flower and Burdock
- Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower)

| SEAFOOD

(Choice of One Item)

Applicable for Dinner Package only

- XO
Stir-fried Prawns with Asparagus in XO Sauce
- Szechuan Style Prawns & Celery in Yam Ring
- XO
Stir-fried Scallop with Celery & Bell Peppers in XO Sauce
- Crispy Prawn Ball in Cereal and Mayonnaise
- Herbal Prawns with Wolfberries

| FISH

(Choice of One Item)

- /
Steamed / Deep Fried Red Grouper
- /
Steamed / Deep Fried Soon Hock
- /
Steamed / Deep Fried Seabass
- /
Steamed / Deep Fried Snapper

In Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Bean Sauce

| MEAT

(Choice of One Item)

- Steamed Herbal Chicken in Lotus Leaf
- Steamed Eight Treasure Duck with Shitake Mushrooms
- Crispy Chicken with Spice Salt & Golden Garlic
- Roasted Duck with Plum Sauce
- Mala Chicken
- Wu Xi Pork Ribs
- Coffee Pork Ribs

| VEGETABLES

(Choice of One Item)

- Braised Trio Mushroom with Iceberg Lettuce
- Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- Sliced Top Shell & Garlic with Spinach
- Crab Meat & Egg White with Broccoli
- Braised Baby Abalone with Chinese Mushrooms & Seasonal Vegetables
- Braised Baby Abalone with Bai Ling Mushrooms & Seasonal Vegetables
- Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

| NOODLE / RICE

(Choice of One Item)

- Japanese Udon with Assorted Seafood
- Ee-Fu Noodle with Crab Meat, Enoki Mushrooms & Egg White Sauce
- XO
XO Crab Meat Fried Rice
- Braised Ee-Fu Noodle with Mushrooms & Yellow Chives
- Lotus Leaf Rice with Chinese Sausage
- Lobster Tail served with Chilli Crab Sauce and Mantou

| DESSERT

(Choice of One Item)

- Warm Cream of Red Bean with Glutinous Sesame Rice Balls
- Warm Yam Paste with Gingko Nut in Chestnut Sauce
- Warm Dates, Longan & Snow Fungus Sweet Soup
- Chilled Cream of Mango with Pomelo & Sago
- Chilled Korean Pear with Dates & Snow Fungus

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