



SPLENDOUR

Wedding Lunch & Weekday Wedding Dinner

Monday to Sunday, Eve & Public Holidays Lunch

Monday to Thursday Dinner

June 2024 – June 2025

S\$1788 per table

Ballroom: 20 tables of 10 persons or 200 persons

Topaz Room: 10 tables of 10 persons or 100 persons

Package includes

- Choice of sumptuous buffet or a self-curated 8-course Chinese Set Lunch from award-winning Li Bai Cantonese Restaurant
- Unlimited servings of soft drinks and premium Chinese Tea throughout event
- One bottle of Champagne with tiered champagne tower for toasting ceremony
- One 22.7-litre barrel of Carlsberg draught beer or 12 bottles of house wine (Ballroom); 8 bottles of house wine (Topaz Room)
- Food tasting session for 10 persons from Mondays to Thursdays (Reservations are subject to availability, not applicable to buffet menu)
- Exclusive stage decoration and floral arrangement to accentuate every table
- Exquisitely-designed model wedding cake for the cake cutting ceremony
- Elegant guest signature book and ang bao box
- Choice of invitation card for 70% of guaranteed attendance (excludes printing and accessory charges)
- Choice of exquisite wedding favour for all guests
- Complimentary usage of LCD projector and screen
- Complimentary parking for 20% of your guaranteed attendance and two VIP parking lots for the bridal entourage
- One-night stay in a Bridal Suite with breakfast-in-bed or dine-in amidst the lush tropical greenery and waterfall at The Dining Room
- Exclusive private access strictly for the couple to the Towers Executive Lounge for an indulgent breakfast, afternoon tea and evening cocktail experience
- Welcome amenities (chocolate pralines & fruit basket) in the Bridal Suite complemented with meal service for two persons from our in-room dining menu before or after the reception (includes one main course and one non-alcoholic beverage per person)
- OPTIONAL: Exclusive use of Waterfall Pavilion for solemnisation can be arranged at a special rental rate of \$688.00 per event (maximum of 24 persons); subject to availability upon confirmation.

NOTE:

In the event of inclement weather (based on 2 hours before the event), the contingency venue for Waterfall Pavilion will prevail.

Prices are subject to 10% service charge and prevailing government taxes.

Packages and prices are subject to change without prior notice at the discretion of the hotel.



LAVISH

Weekend Wedding Dinner

Friday to Sunday, Eve & Public Holidays

June 2024 - June 2025

S\$2038 per table

Ballroom: 25 tables of 10 persons or 250 persons

Topaz Room: 10 tables of 10 persons or 100 persons

Package includes

- Choice of sumptuous buffet or a self-curated 8-course Chinese Set Dinner from award-winning Li Bai Cantonese Restaurant
- Unlimited servings of soft drinks and premium Chinese Tea throughout event
- One bottle of Champagne with tiered champagne tower for toasting ceremony
- Two 22.7-litre barrels of Carlsberg draught beer (one barrel for Topaz Room)
- One bottle of house wine per confirmed table
- Food tasting session for 10 persons from Mondays to Thursdays (Reservations are subject to availability, not applicable to buffet menu)
- Exclusive stage decoration and floral arrangement to accentuate every table
- Exquisitely-designed model wedding cake for the cake cutting ceremony
- Elegant guest signature book and ang bao box
- Choice of invitation card for 70% of guaranteed attendance (excludes printing and accessory charges)
- Choice of exquisite wedding favour for all guests
- Complimentary usage of LCD projector and screen
- Complimentary parking for 20% of your guaranteed attendance and two VIP parking lots for the bridal entourage
- One-night stay in a Bridal Suite with breakfast-in-bed or dine-in amidst the lush tropical greenery and waterfall at The Dining Room
- Exclusive private access strictly for the couple to the Towers Executive Lounge for an indulgent breakfast, afternoon tea and evening cocktail experience
- Welcome amenities (chocolate pralines & fruit basket) in the Bridal Suite complemented with meal service for two persons from our in-room dining menu before or after the reception (includes one main course and one non-alcoholic beverage per person)
- OPTIONAL: Exclusive use of Waterfall Pavilion for solemnisation can be arranged at a special rental rate of \$688.00 per event (maximum of 24 persons); subject to availability upon confirmation.

NOTE:

In the event of inclement weather (based on 2 hours before the event), the contingency venue for Waterfall Pavilion will prevail.

Prices are subject to 10% service charge and prevailing government taxes.

Packages and prices are subject to change without prior notice at the discretion of the hotel.

SPLENDOUR MENU

APPETISER

李白锦绣大拼盘

Li Bai's Deluxe Traditional Hors d'oeuvre
Curate your platter by choosing 3 of the following items:

烧肉 Roast Pork
 鲜果虾沙律 Prawn Salad with Fresh Fruit
 梅子烟鸭拼海蜇 Smoked Duck with Seasoned Jellyfish
 醉鸡片 Drunken Chicken
 泰式鲍贝 Pacific Clam with Thai Sauce
 迷你八爪鱼拼日式海带 Marinated Mini Octopus with Wakame
 荔茸虾 Fried Taro Prawn
 日式炸龙虾钳 Lobster Croquette
 荔枝虾球 Lychee Prawn Sphere

SOUP

花胶瑶柱蟹肉羹

Deluxe Seafood Broth
(Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

瑶柱四宝羹

Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallop

人参花胶鸡汤

Double-boiled Chinese Ginseng Chicken Soup with Fish Maw

虫草花红枣干贝花菇炖鸡汤

Double-boiled Chicken Soup with Cordyceps, Red Date, Chinese Mushroom and Dried Scallop

SEAFOOD

醉虾

Drunken Prawn

X. O. 酱彩椒露笋炒虾仁

Sautéed Prawn with Walnut, Asparagus and Capsicum in X.O. Sauce

金沙虾球 / 百香果虾球

Deep-fried Prawn Ball with choice of Salted Egg Yolk Sauce or Passion Fruit Sauce

榄菜碧绿带子炒白灵菇

Sautéed Scallop with Asparagus, Bai Ling Mushroom and Preserved Black Olive

FISH

港式蒸大星斑

Hong Kong-style Steamed Star Garoupa

葱蒜蒸或煎比目鱼

Steamed or Pan-fried Halibut with Garlic and Spring Onion Sauce

蒸西曹

Steamed "Live" Sea Bass with:

豉汁 / 清蒸 / 蒜茸蒸

Black Bean Sauce / Light Soya Sauce / Minced Garlic Sauce

MEAT

淮盐烧鸡

Crispy Roast Chicken with Salt & Pepper

蒜香吊烧鸡

Crispy Roast Chicken with Garlic Sauce

酱烧琵琶鸭

Roast Pi Pa Duck

蔓越莓酱烧排骨

Stewed Pork Rib in Cranberry Sauce

VEGETABLE

蟹肉扒香菇西兰花

Braised Chinese Mushroom with Broccoli and Crabmeat Sauce

干贝鲜腐竹扒菠菜

Hong Kong Spinach with Fresh Beancurd Skin and Conpoy

干贝灵芝菇扒白菜苗

Stewed Abalone Mushroom with Baby Cabbage and Conpoy

ABALONE/SEA CUCUMBER (upgrade suggestion)

The following can be arranged at an additional \$50.00 per table of 10 persons:

鲍鱼花菇扒西兰花

Braised Baby Abalone with Shiitake Mushroom and Broccoli

鲍鱼鲜腐竹扒菠菜

Braised Baby Abalone with Fresh Beancurd Skin and Spinach

海参灵芝菇扒白菜苗

Braised Sea Cucumber with Abalone Mushroom and Baby Cabbage

NOODLE/RICE

虾焖伊面

Stewed Ee-Fu Noodle with Prawn

辣椒蟹汁拼馒头

Fried Mantou with Chilli Crab Sauce

锦绣炒面线

Wok-fried Mian Xian with Chicken

飘香荷叶饭

Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

DESSERT

白果芋泥

Yam Paste with Gingko Nut

红枣银耳桃胶糖水 | 芝麻球

Peach Gum with Red Date and Snow Fungus (served hot) | Sesame Ball

杨枝甘露 | 糕点

Cream of Mango with Pomelo Sago (served cold) | Crunchy Chocolate Praline Cake / Black Sesame Yuzu Cake / Red Velvet Cake

百年好合 | 芝麻球

Hundred Years Together - Lily Bud, Dried Longan, Red Date, Gingko Nut and Lotus Seed in Syrup (served cold) | Sesame Ball

LAVISH MENU

APPETISER

李白锦绣大拼盘
Li Bai's Deluxe Traditional Hors d'oeuvre
Curate your platter by choosing 3 of the following items:

乳猪 Suckling Pig
醉鸡片 Drunken Chicken
梅子烟鸭拼海蜇 Smoked Duck with Seasoned Jellyfish
鲜果龙虾沙律 Lobster Salad with Fresh Fruit
泰式鲍贝 Pacific Clam with Thai Sauce
迷你八爪鱼拼日式海带 Marinated Mini Octopus with Wakame
荔枝虾球 Lychee Prawn Sphere
日式炸龙虾钳 Lobster Croquette
荔茸带子 Deep-fried Scallop with Taro

SOUP

雪耳鸡茸燕窝羹
Thick Soup of Bird's Nest with Minced Chicken & White Fungus

瑶柱四宝羹
Thick Soup of Abalone, Sea Cucumber, Fish Maw & Dried Scallop

虫草花海参花菇炖鸡汤
Double-boiled Chicken Soup with Cordyceps, Sea Cucumber and Chinese Mushroom

羊肚菌花胶炖鸡汤
Double-boiled Chicken Soup with Morchella Mushroom and Fish Maw

SEAFOOD

醉虾
Drunken Prawn

X.O. 酱彩椒露笋炒虾仁
Sautéed Prawn with Walnut, Asparagus and Capsicum in X.O. Sauce

黑松露金虾 / 百香果虾球
Salted Egg Prawn with choice of Black Truffle Sauce or Passion Fruit Sauce

荷塘彩椒炒带子
Sautéed Fresh Scallop with Snow Pea, Lotus Root and Capsicum

FISH

港式蒸大星斑
Hong Kong-style Steamed Star Garoupa

蜜汁烤鳕鱼
Honey-glazed Baked Cod

蒸笋壳
Steamed "Live" Marble Goby with:
豉汁 / 清蒸 / 蒜茸蒸
Black Bean Sauce / Light Soya Sauce / Minced Garlic

MEAT

淮盐烧鸡
Crispy Roast Chicken with Salt & Pepper

蒜香吊烧鸡
Crispy Roast Chicken with Garlic Sauce

药材大补鸭
Steamed Herbal Duck

酱烧琵琶鸭
Roast Pi Pa Duck

蔓越莓酱烧排骨
Stewed Pork Rib in Cranberry Sauce

VEGETABLE

鲍鱼花菇扒西兰花
Braised Baby Abalone with Shiitake Mushroom and Broccoli

鲍鱼灵芝菇扒菠菜
Braised Baby Abalone with Lingzhi Mushroom and Hong Kong Spinach

鲍鱼鲜腐竹扒白菜苗
Braised Baby Abalone with Fresh Beancurd Skin and Baby Cabbage

海参灵芝菇扒西兰花
Braised Sea Cucumber with Abalone Mushroom and Broccoli

NOODLE/RICE

蟹肉焖伊面
Stewed Ee-Fu Noodle with Crabmeat

辣椒蟹汁拼馒头
Fried Mantou with Chilli Crab Sauce

红烧扣肉包
Braised Pork Belly with Steamed Bun

韭黄草菇鲜虾鱼茸面
Fish Noodle with Prawn, Straw Mushroom and Yellow Chive

飘香荷叶饭
Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

DESSERT

白果金瓜芋泥
Pumpkin Yam Paste with Ginkgo Nut

水梨蜜糖木耳炖燕窝
Double-boiled Bird's Nest with Hosui Pear, White Fungus and Honey (served chilled or hot)

红枣银耳桃胶糖水 | 芝麻球
Peach Gum with Red Date and Snow Fungus (served hot) | Sesame Ball

杨枝甘露 | 糕点
Cream of Mango with Pomelo Sago (served cold) | Crunchy Chocolate Praline Cake / Black Sesame Yuzu Cake / Red Velvet Cake

百年好合 | 芝麻球
Hundred Years Together - Lily Bud, Dried Longan, Red Date, Ginkgo Nut and Lotus Seed in Syrup (served cold) | Sesame Ball