

Wedding Lunch Packages 2024

Priced at **S\$1,318.00⁺⁺** per table of 10 persons

AUTHENTIC CHINESE CUISINE

- Personalised 8-Course Chinese Set Lunch Menu
- Food tasting for a table of 10 persons with minimum guarantee of 18 tables. Applicable for Mondays to Thursdays, excluding Eves & Public Holidays

BEVERAGE

- One 20-litres barrel of beer
- One bottle of house wine per table with minimum guarantee of 18 tables
- Unlimited serving of soft drinks and Chinese tea throughout the banquet
- A champagne fountain display and a bottle of sparkling wine for toasting
- Corkage waiver of duty paid, and sealed liquor & wine up to 5 bottles

THEME

- Selection of specially designed wedding themes with floral centrepieces on all dining tables
- An elegant wedding cake display for cake cutting ceremony

ACCOMMODATION

- One night stay at Urban Room inclusive of breakfast for two with minimum guarantee of 10 tables

SPECIAL PERKS

- Selection of unique wedding favours for all your guests
- One VIP parking lot reserved exclusively for your bridal car
- Specially designed wedding angbao box and guest book at the reception
- Complimentary usage of LCD projectors and audio-visual system
- Complimentary usage of in-built 18 feet x 10 feet LED Video Wall (*Balestier Ballroom*)
- Complimentary parking coupons for up to 20% of guaranteed attendance
- Wedding invitation cards for up to 70% of guaranteed attendance (exclude printing)

<i>Balestier Ballroom</i>	<i>Min. of 18 tables</i>	 	<i>Max. of 26 tables</i>
<i>Zhongshan Room</i>	<i>Min. of 10 tables</i>	 	<i>Max. of 12 tables</i>

** Prices are subject to 10% service charge and prevailing government taxes unless otherwise stated.
Packages are subject to changes without prior notice.*

8-COURSE MENU

Culinary Symphony

Delight Combination Platter 特色大拼盘 (Choice of 5 items)

- Crab Meat and Vermicelli Omelette
- Honey Glazed Black Pepper Seaweed Shrimp Rolls
- Deep-fried Vegetarian Spring Rolls
- Deep-fried Phoenix Seafood Rolls
- Deep-fried Prawn in Beancurd Skin Rolls with Yuzu Sauce
- Deep-fried Prawn Rolls with Sweet Sauce
- Chilled Jellyfish in Thai Dressing
- Chilled Black Top Shell in Oyster Dressing
- Chilled Baby Octopus with Pineapple Salsa
- Chilled Prawn coated with choice of Dressing (Thousand Island or Ginger Mayonnaise)

Liquid Comfort

Soup 汤 (Choice of 1 item)

- Braised Fish Maw with Conpoy, Crab Meat and Egg White in Superior Broth 雪花鱼鳔干贝蟹肉羹
- Double-boiled Cordyceps Flower, Kampong Chicken and Conpoy Soup 虫草花干贝炖土鸡汤
- Braised Conch with Cordyceps Flower, Fish Maw, Crab Meat and Conpoy Soup 虫草花海螺鱼鳔羹
- Four Treasure Soup with Shredded Abalone, Fish Maw, Conpoy and Golden Mushrooms 海味四宝羹

Marine Bounty

Seafood 海鲜 (Choice of 1 item)

- Herbal Drunken Prawn with Wolfberries 枸杞药材醉虾
- Crispy Golden Prawn with Salted Egg Mayonnaise 脆香咸蛋黄金虾
- Sautéed Prawn, Seasonal Greens and Macadamia Nuts served with Tortilla Chips 夏威夷果西芹炒虾球
- Stir-fried Baby Cuttlefish with Seasonal Vegetables in Sichuan Spicy Sauce 川味酱炒墨鱼扒时蔬

Oceanic Treasures

Fish 鱼 (Choice of 1 item)

- Live Red Snapper 红鲷鱼
- Live Black Garoupa 石斑鱼
- Halibut 比目鱼
- Steamed, Hong Kong Style 港式蒸
- Steamed, Teochew Style 潮式蒸
- Steamed, Fragrant Garlic Sauce 金银蒜蒸

- Top-up Option

Marble Goby (笋壳) is available at an additional cost of S\$50.00++ per table

Nature Harvest

Vegetables 蔬菜 (Choice of 1 item)

- Braised Conch, Chinese Mushrooms, Broccoli and Wolfberries 枸杞海螺香菇伴西兰花
- Braised Bailing Mushrooms with Scallop and Seasonal Greens 白灵菇带子扒时蔬
- Braised Fish Maw with Chinese Mushrooms and Broccoli in Superior Sauce 红烧鱼膘扣鲜菇扒西兰花
- Braised Dace Ball with Chinese Mushrooms and Broccoli in Truffle Paste 松露酱红烧鲮鱼球扣鲜菇扒西兰花

Avian Delight

Poultry 禽 (Choice of 1 item)

- Emperor Herbal Chicken 皇帝药材鸡
- Spicy Sichuan Crispy Fried Chicken served with Prawn Crackers 川味炸子鸡
- Five-Spice Salted Crispy Fried Chicken served with Prawn Crackers 脆皮炸子鸡
- Crispy Fried Chicken served with Nyonya Satay Sauce and Thai Rice Crackers 娘惹沙爹酱炸子鸡
- Top-up Option
Roasted Duck with Kumquat Plum Sauce (金桔梅酱烤鸭) is available at an additional cost of S\$50.00⁺⁺ per table

Grain Ribbons

Noodles / Rice 面/饭 (Choice of 1 item)

- Stewed Ramen with Prawn in Cantonese Style 粤式虾拉面
- XO Sauce Fried Rice with Crab Meat, Edamame and Kamaage Sakura Ebi XO 酱炒饭
- Stewed Ee-Fu Noodles with Mushrooms, Shrimp and Chives 干烧幼虾韭皇伊面
- Braised Crystal Noodles with Shredded Chicken and Prawn in Black Pepper Sauce 黑椒鸡丝水晶面

Sweet Indulgence

Dessert 甜品 (Choice of 1 item)

- Chilled Mango Sago Cream with Pomelo 杨枝甘露
- Warm Yam, Pumpkin and Snow Lotus Seeds 紫香芋西米露
- Warm Red Bean with Lotus Seeds and Osmanthus 桂花莲子红豆汤
- Chilled "Snow Bird Nest" with Red Dates and White Fungus 红枣银耳炖雪燕
- Top-up Option
Chilled Avocado Sago Cream with Aloe Vera (牛油果芦荟西米露) is available at an additional cost of S\$30.00⁺⁺ per table