

*orchestrate your perfect symphony*



Dream weddings don't just happen, they're planned. For more information, give our wedding planners a buzz at 6808 6845 or email us at [events@aloftsingapore.com](mailto:events@aloftsingapore.com).

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**different.  
by design.** 

# WEDDING LUNCH PACKAGE

Priced at S\$1,388.00\*\* 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-litre 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

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

## 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
- Complimentary usage of 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)

***Balestier Ballroom***

***Min. of 18 tables | Max. of 26 tables***

***Zhongshan Room***

***Min. of 10 tables | Max. of 12 tables***

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

# WEDDING LUNCH

## CULINARY SYMPHONY

### Exquisite Combination Platter (*selection of five*) | 锦绣开筵拼盘 (自选五款)

- Prawn Money Bag 金玉满堂钱袋虾
- Butterfly Prawn 双飞蝴蝶炸虾
- Vegetable Spring Roll 脆皮春卷
- Golden Treasure Roll 龙凤呈祥黄金卷
- Jellyfish with Shredded Smoked Chicken 风味海蜇拌鸡丝
- Prawn Salad with Tobiko Mayonnaise 鱼子牡丹虾球
- Baby Octopus with Homemade Sauce 特酱墨鱼仔
- Sichuan Baked Chicken 吉庆四川鸡
- Drunken Chicken Roll 花雕醉鸡卷
- Smoked Duck Breast with Orange Dressing 橙香烟熏鸭

## LIQUID COMFORT

### Soup (*select 1 item*) | 汤, 羹 (自选 1 款)

- Braised Imperial Treasure Soup with Conpoy, Fish Maw and Sea Cucumber 干贝海参鱼鳔羹
- Double-boiled Chicken Soup with Morel Mushroom, Conpoy and Baby Cabbage 羊肚菌干贝菜胆炖鸡汤
- Double-boiled Chicken Soup with Conch, Cordyceps Flower and Bamboo Pith 虫草花海螺竹笙炖鸡汤
- Double-boiled Chicken Soup with Ginseng, Baby Abalone, Shimeji Mushroom and Bamboo Pith 人参鲍鱼野竹笙炖鸡汤

## MARINE BOUNTY

### Seafood (*select 1 item*) | 海鲜 (自选 1 款)

- Herbal Drunken Tiger Prawn with Wolfberries 枸杞药材醉虾
- Wok-fried Prawn with Celery and Pine Nut in Black Bean Sauce 黑豆酱西芹松子虾球
- Wok-fried Scallop with Seasonal Green in Green Chilli Lime Sauce 青辣酱带子配时蔬
- Deep-fried Prawn coated with Wasabi Mayo and Roasted Almond Flakes 杏片芥末酱伴脆虾

## OCEANIC TREASURES

### Fish (*select 1 item*) | 鱼 (自选 1 款)

- Red Snapper 红鲷
- Pearl Garoupa 龙虎斑
- Halibut 比目鱼
- Steamed, Hong Kong Style 港式蒸
- Steamed, Teochew Style 潮式蒸
- Steamed, Black Bean Garlic Sauce 豉汁蒸
- Steamed, Golden Lantern Chilli Sauce 黄灯笼辣椒酱
- Baked, Miso Paste\* 焗味增酱

*\*recommended for Halibut*

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

### AVIAN DELIGHT

#### Poultry (*select 1 item*) | 家禽 (自选 1 款)

- Herbal Chicken with Ginseng in Lotus Leaf 荷叶药材人参鸡
- Crispy Roasted Chicken with Garlic Furikake and Prawn Crackers 金蒜脆皮烧鸡
- Steamed Chicken with Chestnut, Quail Egg, Garlic and King Oyster Mushroom 栗子蒜香蒸鸡
- Top-up Option  
Cantonese Roasted Duck with Chinese Angelica Root (当归烧鸭) is available at an additional cost of S\$30.00\*\* per table

### NATURE HARVEST

#### Vegetables (*select 1 item*) | 蔬菜 (自选 1 款)

- Braised Sea Cucumber with Flower Mushroom and Spinach 海参花菇伴菠菜
- Braised Baby Abalone and Bailing Mushroom with Broccoli in Shacha Sauce 沙茶鲍鱼白灵菇伴西兰花
- Braised King Topshell with Shimeji Mushroom and Broccoli in Tobiko Crabmeat Sauce 蟹肉鱼子螺片伴松菇西兰花

### GRAIN RIBBONS

#### Noodles / Rice (*select 1 item*) | 饭, 面 (自选 1 款)

- Stewed Ee-Fu Noodles with Mushrooms and Chives 鲜菇韭皇伊府面
- XO Fried Rice with Prawn, Edamame and Crispy Silver Fish XO 鲜虾银鱼炒饭
- Wok-fried La Mian with Trio Capsicum and Shredded Smoked Chicken 鸡丝拉面
- Steamed Fragrant Rice with Chicken, Chinese Sausage, Dried Shrimp and Mushroom wrapped in Lotus Leaf 腊味荷叶饭

### SWEET INDULGENCE

#### Dessert (*select 1 item*) | 甜品 (自选 1 款)

- Traditional Red Bean Soup with Lotus Seed and Assorted Tang Yuan 红莲豆沙汤圆
- Warm Teochew Yam Paste with Gingko Nut and Pumpkin Puree 白果紫香芋泥
- Chilled Mango Sago Cream with Pomelo and Sago 杨枝甘露
- Chilled Peach Gum with White Fungus, Longan, Lotus Seed and Red Dates 红枣桂圆桃胶