

Wedding Dinner Packages 2024

Priced at **S\$1,488.00⁺⁺** per table of 10 persons

AUTHENTIC CHINESE CUISINE

- Personalised 8-Course Chinese Set Dinner 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 with minimum guarantee of 10 tables
- Two 20-litre barrels of beer with minimum guarantee of 18 tables
- 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 (*Zhongshan Room*)
- One night stay at Bridal Suite Room inclusive of breakfast for two with minimum guarantee of 18 tables (*Balestier Ballroom*)
- Complimentary pre-event meal from W XYZ bar (one main course and one non-alcoholic beverage per person)
- One day-use room for wedding entourage with a minimum guarantee of 18 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)

- Marinated Baby Cuttlefish with Homemade Sauce
- Cheesy Italian Rice Bites with Mayonnaise
- Drunken Chicken with Chinese Yellow Wine
- Baked Chicken with Yuzu Ponzu
- Smoked Duck with Cranberry Dressing
- Deep-fried Lychee Prawn Ball
- Deep-fried Double Layer Milk Roll
- Deep-fried Salmon Toast with Tobiko Mayonnaise
- Chilled Jellyfish and Umibudo Okinawa with Chef's Special Sauce
- Chilled Scallop coated with choice of Dressing (Thousand Island or Ginger Mayonnaise)

Liquid Comfort

Soup 汤 (Choice of 1 item)

- Braised Bird's Nest Soup with Fish Maw, Crab Meat, Conpoy and Wintermelon 燕窝干贝鱼鳔羹
- Five Treasure with Sea Cucumber, Fish Maw, Crab Meat, Bamboo Pith and Conpoy Soup 海参干贝五宝羹
- Braised Seafood Treasure Soup (Fish Maw, Sea Cucumber, Crab Meat, Conpoy and Mushrooms) 红烧海味羹
- Braised Pumpkin Soup with Scallop and Crab Meat 金汤带子蟹肉羹
- Double Boiled Chicken with Ginseng, White Fungus and Red Dates 人参雪耳红枣炖鸡汤
- Top-up Option
Braised Pumpkin Soup with Lobster and Seafood (金汤龙虾海鲜羹) is available at S\$50.00++ per table

Marine Bounty

Seafood 海鲜 (Choice of 1 item)

- Deep-fried Prawn coated with Orange Apricot Mayonnaise in Rice Nest Basket 橙杏花提子沙律虾
- Sautéed Prawn and Scallop in Black Pepper Sauce 黑椒带子虾球
- Sautéed Scallop with Baby Cuttlefish and Capsicums in XO Sauce XO 酱带子墨鱼仔
- Sautéed Scallop with Chinese Greens and Capsicums in Sichuan Sauce 川味酱带子彩椒时蔬
- Sautéed Prawn with Seasonal Greens in Truffle Paste 松露酱虾球时蔬

Oceanic Treasures

Fish 鱼 (Choice of 1 item)

- Live Red Snapper 红鲷鱼
- Live Pearl Garoupa 龙虎斑
- Halibut 比目鱼
- Top-up Option
Marble Goby (笋壳) is available at an additional cost of S\$50.00++ per table
- Steamed, Hong Kong Style 港式蒸
- Steamed, Teochew Style 潮式蒸
- Steamed, Fragrant Garlic Sauce 金银蒜蒸

Nature Harvest

Vegetables 蔬菜 (Choice of 1 item)

- Braised Conch with Seasonal Greens in Conpoy Sauce 红烧海螺扒时蔬
- Braised Abalone with Fresh Shiitake Mushrooms and Seasonal Greens 鲍鱼鲜菇扒时蔬
- Braised Abalone with Chinese Mushrooms and Broccoli 红烧鲍鱼香菇扒西兰花
- Braised Abalone with Fish Maw and Broccoli 红烧鲍鱼扣鱼膘扒西兰花
- Braised Abalone with Bailing Mushrooms and Seasonal Greens in Oyster Sauce 红烧鲍鱼白灵菇扒时蔬

Avian Delight

Poultry 禽 (Choice of 1 item)

- "Pi Fung Tang" Crispy Fried Chicken served with Prawn Crackers 避风塘炸子鸡
- Crispy Fried Chicken served with Fruity Red Wine Sauce and Prawn Crackers 红酒果味炸子鸡
- Crispy Fried Chicken served with Chicken Floss and Prawn Crackers 肉松炸子鸡
- Roasted Duck with Truffle Sauce 松露酱烤鸭
- Roasted Pipa Duck with Hoisin Sauce 琵琶烤鸭

Grain Ribbons

Noodles / Rice 面/饭 (Choice of 1 item)

- Stewed Ee-Fu Noodles with Mushrooms, Juvenile Shrimp and Chives 干烧幼虾韭皇伊面
- Eight Treasures Lotus Rice 八寶荷叶饭
- Stewed Ee-Fu Noodles with Smoked Turkey, Mushrooms and Chives 烟熏火鸡肉焖伊面
- Wok Fried Rice with Chicken, Japan Dried Scallop and Kamaage Sakura Ebi 干贝炒饭伴樱桃虾
- Braised Noodles with Baby Abalone and Mushrooms 红烧鲍鱼焖生面

Sweet Indulgence

Dessert 甜品 (Choice of 1 item)

- Warm Yam Paste with Gingko Nuts and Pumpkin in Coconut Jus 银杏芋泥羹
- Chilled Avocado Sago Cream with Aloe Vera 牛油果芦荟西米露
- Chilled Cream Mango Sago with Konjac Pearl Mango, Pomelo and Chia Seeds 珍珠芒果露
- Warm Purple Sweet Yam, Pumpkin with Snow Lotus Seeds 香芋南瓜西米露
- Chilled Strawberry Puree with Plum Jelly 梅子茶冻