

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.

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**different.
by design.** 

WEDDING DINNER PACKAGE

Priced at S\$1,588.00** 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
- One night stay at Bridal Suite Room inclusive of breakfast for two with minimum guarantee of 18 tables
- Complimentary pre-event meal (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
- 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 DINNER

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
- Chilli Crab Spring Roll 辣椒蟹卷
- 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
- Honey Glazed Three Treasures Roll 三宝马蹄卷
- Chilled Scallop with XO Sauce XO 酱凉伴鲜贝
- Crispy Roasted Pork with Mustard
黄芥末脆皮烧肉

LIQUID COMFORT

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

- Braised Lobster Soup with Assorted Seafood and Bamboo Pith 龙虾海鲜羹
- Braised Imperial Five Treasure Soup 聚宝羹
- 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 Mango Mayo and Roasted Almond Flakes 杏片芒果酱伴脆虾
- Sautéed Scallop, Prawn, Asparagus and Macadamia Nut in Truffle Paste 松露翠绿带子虾

OCEANIC TREASURES

Fish (*select 1 item*) | 鱼 (自选 1 款)

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

AVIAN DELIGHT

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

- Cantonese Roasted Duck with Chinese Angelica Root 当归烧鸭
- 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, Garlic and King Oyster Mushroom 栗子蒜香蒸鸡

NATURE HARVEST

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

- Braised 8-head Abalone with Flower Mushroom and Spinach 8 头鲍花菇伴菠菜
- Braised Sea Cucumber and Bailing Mushroom with Broccoli in Shacha Sauce 沙茶海参白灵菇伴西兰花
- Braised King Topshell with Shimeji Mushroom and Broccoli in Tobiko Crabmeat Sauce 蟹肉鱼子螺片伴松菇西兰花
- Braised Fish Maw with Shimeji Mushroom and Seasonal Greens 红烧白玉菇花胶伴时蔬

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
- Wok Fried Prawn Roe Noodles with Seafood, Mushrooms and Chives 鲜菇韭皇海鲜虾子面

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 Ginkgo Nut and Pumpkin Puree 白果紫香芋泥
- Chilled Mango Sago Cream with Pomelo and Sago 杨枝甘露
- Chilled Bird's Nest with Peach Gum, Longan and Osmanthus Flower 桂花桃胶燕窝
- Double-boiled Papaya with Peach Gum, White Fungus, Lotus Seed and Red Dates 木瓜莲子红枣炖桃胶