

# Your Wedding Story

## *Eat & Make Merry*

- ♥ Exquisite Eight Course Chinese Cuisine specially tailored by our Jen Culinary Team
- ♥ Invite in-laws for a get together menu tasting for 10 persons  
(Applicable from Mondays to Thursdays, excluding Eve of and Public Holidays)

## *Drink & Make Merry*

- ♥ Free Flow of Assorted Soft drinks and Chinese tea
- ♥ A Bottle of Sparkling Wine to toast for this Joyous Occasion
- ♥ Complimentary 1 x 30L Draught Beer and 1 Bottle of Wine per Confirmed Table (Min 15T)
- ♥ Complimentary 2 x 30L Draught Beer and 1 Bottle of Wine per Confirmed Table (Min 22T)
- ♥ Waiver of Corkage fee for duty-paid and sealed hard liquor.
- ♥ Corkage fee for wine/champagne is at \$30++ per bottle

## *Be Dazzled with Adorning Decoration*

- ♥ Selection of Wedding Themes with Aisle Stands and Fresh Floral Table Centerpieces
- ♥ Elegant Wedding Cake Model for photo taking
- ♥ Complimentary usage of LCD Projectors and screens with Basic Audio System

## *Wedding Essentials*

- ♥ Complimentary 70% Wedding Invitation Cards based on Guaranteed Attendance
- ♥ Selection of Unique Wedding Favors for all guests
- ♥ Personalized Guest Signature Book & Money Box
- ♥ Complimentary 30% Carpark Passes based on Guaranteed Attendance
- ♥ Complimentary 1 VIP lot outside Hotel Lobby for Bridal Car

## *Indulge & Pamper*

- ♥ Memorable One Night Stay in our Club Room inclusive of Breakfast
- ♥ Treat yourselves to our delectable in-room dining worth \$100++
- ♥ Enjoy access to our 24 hour Club Lounge

## Function Venues

<i>The Gallery</i>	<i>Min 22 Tables / Max 30 Tables</i>
<i>Temasek</i>	<i>Min 15 Tables / Max 19 tables</i>
<i>Malacca &amp; Penang</i>	<i>Min 15 Tables / Max 20 tables</i>

\*Wedding Invitation Card does not include insert's printing etc  
\*Subject to change without prior notice

# Wedding Lunch Menu

*Valid for weddings held before 31 December 2018*

## Deluxe Combination Platter (*Choice of 5 items*)

- Scramble Egg with Crabmeat
- Breaded Prawn
- California Maki
- Vegetable Net Roll
- Mini Octopus in Sesame Chili Sauce
- Fried Shisamo
- Chicken Bean Curd Roll

## Soup

- Six Treasure Soup  
(Fish Maw, Conpoy, Crabmeat, Bamboo Pith, Chinese Mushroom, Golden Mushroom)
- Double Boiled Chicken Consommé with Ginseng, Matsutake Mushroom and Wolfberries

## Seafood

- Poached Live Prawns in Chinese Herbal Wine Sauce
- Wasabi Prawns Topped With Tobikko

## Poultry

- Steamed Herbal Chicken In Lotus Leaf
- Crispy Roasted Chicken With Crunchy Garlic, Fragrant Leaves And Spiced Salt

## Vegetable

- Braised Jade Abalone and Chinese Mushroom with Seasonal Greens
- Braised Bailing Mushroom with Broccoli

## Fish

- Steamed Seabass with Japanese Shoyu Broth
- Crispy Seabass In Special Thai Sauce

## Rice/Noodle

- Braised Ee-Fu Noodles With Golden Mushroom And Silver Sprout
- Steamed Mini Lotus Leaf Rice with Chinese Sausage and Shiitake Mushroom Topped with XO Sauce

## Dessert

- Sweetened Yam Paste with Ginkgo Nut
- Chilled Mango Pudding with Mixed Fruits

**\$868++ per table**

*\*Rate is applicable for weddings held before 31 December 2017*

**\$898++ per table**

*\*Rate is applicable for weddings held before 31 December 2018*

*\*Monday to Sunday, excluding Eve of Public Holiday & Public Holiday*

*\*Surcharge of \$50nett per table for wedding held on Eve of Public Holiday & Public Holiday*

# Weekday Dinner Menu

Valid for weddings held before 31 December 2018

## Deluxe Combination Platter (Choice of 5 items)

- Scramble Egg with Crabmeat
- Breaded Prawn
- California Maki
- Vegetable Net Roll
- Mini Octopus in Sesame Chili Sauce
- Prawn Salad with Melon
- Chicken Yakitori
- Chicken In Beancurd Skin

## Soup

- Six Treasure Soup  
(Fish Maw, Conpoy, Crabmeat, Bamboo Pith, Chinese Mushroom, Golden Mushroom)
- Double Boiled Chicken Consommé with Ginseng, Matsutake Mushroom and Wolfberries

## Seafood

- Poached Live Prawns in Chinese Herbal Wine Sauce
- Sautéed Prawn with Curry Leaves and Almond Flakes

## Poultry

- Steamed Herbal Chicken In Lotus Leaf
- Crispy Roasted Chicken With Crunchy Garlic, Fragrant Leaves And Spiced Salt

## Vegetable

- Braised Jade Abalone and Chinese Mushroom with Seasonal Greens
- Braised Jade Abalone with Broccoli

## Fish

- Steamed Garoupa with Japanese Shoyu Broth
- Crispy Garoupa in Special Thai Sauce

## Rice/Noodle

- Braised Ee-Fu Noodles with Golden Mushroom, And Silver Sprout
- Steamed Mini Lotus Leaf Rice with Chinese Sausage and Shiitake Mushroom Topped with XO Sauce

## Dessert

- Sweetened Red Bean Paste with Lotus Seed and Lily Bulb
- Chilled Snow Fungus with Chinese Almonds and Lotus Seed

**\$878++ per table**

*\*Rate is applicable for weddings held before 31 December 2017*

**\$908++ per table**

*\*Rate is applicable for weddings held before 31 December 2018*

*\*Monday to Thursday, excluding Eve of Public Holiday & Public Holiday*

*\*Surcharge of \$50nett per table for wedding held on Eve of Public Holiday & Public Holiday*

# Weekend Dinner Menu

Valid for weddings held before 31 December 2018

## Premium Combination Platter (Choice of 5 items)

- Smoked Duck Breast
- Roasted Duck
- Scramble Egg with Crabmeat
- Breaded Prawn
- Crispy Chicken Roll
- Jellyfish Salad in Sesame Chilli Sauce
- Prawn Katafi
- Crispy Almond Chicken

## Soup

- Eight Treasure Soup  
(Fish Maw, Abalone, Conpoy, Crabmeat, Bamboo Pith, Chinese Mushroom, Golden Mushroom And Black Fungus)
- Double Boiled Chicken Essence with Ginseng, Matsutake Mushroom and Cordyceps Flower

## Seafood

- Fried Prawns with Spicy Garlic and Almond Flake
- Sauteed Prawns with Shimeji Mushroom, Ginkgo Nuts and Asparagus

## Poultry

- Pipa Duck
- Pork Ribs With Champagne Lemon Sauce

## Vegetable

- Braised Baby Abalone and Shitake Mushroom with Seasonal Greens
- Braised Jade Abalone and Chinese Mushroom with Seasonal Greens

## Fish

- Steamed Soon Hock with Superior Garlic Soya Sauce
- Steamed Sea Perch with Crispy Bean Crumb

## Rice/Noodle

- Braised Udon Noodles with Char Siew and Silver Sprout In Black Pepper Sauce
- Steamed Mini Lotus Leaf Rice with Chinese Sausage and Shitake Mushroom Topped with Xo Sauce

## Dessert

- Double Boiled Chinese pear with Snow Fungus, Lotus Seed and Chinese Almond
- Chilled Strawberry Pudding with Berry Coulis

**\$1,098++ per table**

*\*Rate is applicable for weddings held before 31 December 2017*

**\$1,138++ per table**

*\*Rate is applicable for weddings held before 31 December 2018*

\*Friday, Saturday & Sunday, Excluding Eve of Public Holiday & Public Holiday\*  
Surcharge of \$50nett per table for wedding held on Eve of Public Holiday & Public Holiday