



WEDDING DINNER PACKAGES
2018/2019



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Sunday to Friday: S\$1,188++ per table*

Saturday: S\$1,388++ per table

*Excludes eve of public holidays and public holidays.

GRAND BALLROOM

Sunday to Friday: Minimum of 25 tables | Maximum of 50 tables

Saturday: Minimum of 35 tables | Maximum of 50 tables

VISTA ROOM | PANORAMA

Monday to Sunday: Minimum of 20 tables | Maximum of 25 tables

PACKAGE HIGHLIGHTS

Food & Drinks

- Your choice of a personalised 8-course Chinese menu
- Pre-wedding Chinese menu tasting for 10 persons
- Free flow of soft drinks & mixers throughout your cocktail reception & wedding event
- A complimentary barrel of beer:
 - Grand Ballroom (30-litre barrel)
 - Vista Room and Panorama (20-litre barrel)
- A complimentary bottle of house wine per guaranteed table
- A complimentary bottle of Champagne with 5-tier Champagne fountain on stage for toasting
- Waiver of corkage charges for sealed & duty-paid hard liquor
- Additional beer barrels & wines available at special prices
- 5-tier wedding cake model for cake-cutting ceremony
- A complimentary 1kg wedding cake to take home

Accommodation

- One-night stay in our Executive Suite with newly-wed privileges, including a bottle of Champagne, strawberries and light dinner served in your suite, breakfast for two at Opus Restaurant and access to our Executive Lounge

Flowers & Decorations

- Your choice of thematic wedding decor
- Standing floral arrangements along the aisle with dry-ice effect for bridal march
- VIP set-up for two bridal tables
- Elegant wedding invitation cards for 70% of your total guest invites (excludes insert printing)
- Your choice of stylish wedding favours for all guests
- Your choice of a predesigned guest signature book
- A complimentary red packet box

Others

- Complimentary use of LCD projectors & screens
- Complimentary car park passes for 15% of your guests
- VIP parking lot for your bridal car in front of the hotel

The hotel reserves the rights to amend the prices without prior notice. All prices are subject to 10% service charge & GST.



8-Course Chinese Menu

Perfect Beginnings 天作之合 (Appetiser Platter 五福大拼盘)

Choice of 5 items 自选5款

- Chilli Crab Claws 鲜辣蟹肉
- Crispy Whitebait Fish 烧汁白饭鱼
- Golden Salmon Toast 黄金三文吐司
- Five-Spice Chicken in Bean Curd Roll 五香马蹄卷
- Nanjing Poached Duck 南京盐水鸭
- Smoked Duck Roll 茶王熏鸭卷
- Japanese Top Shell with Szechuan Sauce 川汁螺片
- Szechuan Garlic Pork 四川蒜泥白肉
- Marinated Jellyfish sprinkled with Sesame Seeds 芝麻海蜇
- Marinated Baby Squid with Shimeiji Mushrooms 墨鱼仔伴野菌
- Marinated King Mushrooms with BBQ Sauce 浓味鲍鱼菇
- Organic Prawns with Lime Mayonnaise 青柠虾沙律
- Wasabi Mango Prawn Rolls 芥末龙王香芒卷
- Breaded Bacon Prawn Rolls 烟肉虾卷

Romance 永浴爱河 (Broth 羹)

- Harmonious Union Braised Four Treasures Broth 红烧四宝羹
- Braised Seafood with Fried Fish Maw Soup 红烧海鲜鱼鳔羹
- Braised Lobster Soup 山珍海味龙虾羹
- Abalone Soup 聚宝羹
- Mini Buddha Jumps Over The Wall 迷你佛跳墙*

Eternal Love 美满良缘 (Delicacies 山珍海味)

- Baby Abalone 鲍鱼仔
- Sliced Abalone 鲍鱼片
- Sea Cucumber 海参
- Premium Dried Scallops 瑶柱
- Australian Four-head Abalone 澳洲四头鲍*

& Seasonal Vegetables 时蔬

With choice of 请选1样

- Dried Mushrooms 花菇
- Bai Ling Mushrooms 白灵菇
- Nameko Mushrooms 滑菇
- Japanese Top Shell 日本螺片
- Monkey Head Mushrooms 猴头菇

Abundance 白首偕老 (Fish 鱼)

- Pearl Garoupa 龙虎斑
- Marble Goby 笋壳
- White Patin Fish 白鲈鱼
- Red Snapper 红鲷
- White Cod Fish 白鳕鱼*
- Coral Trout 星斑*

Preparation Style 烹饪煮法

- Hong Kong 港式
- Teochew 潮州式
- Minced Garlic 金银蒜
- Green Ginger Sauce 碧波姜蓉
- Nonya Style Spicy Coriander Sauce 娘惹风味

Bountiful Offspring 早生贵子 (Seafood 海鲜)

- Stir-fried Scallops & Asparagus in Hot Bean Sauce 酱爆芦笋桃红带
- Stir-fried Scallops with Asparagus & Pine Nuts in Black Pepper Sauce 经典黑椒松子炒鲜带
- Stir-fried Scallops with Minced Garlic & Sugar Beans 油泡翡翠玉带
- Fried Scallops with Spicy Sauce & Sugar Beans 辣味碧绿彩椒带
- Poached Herbal Live Prawns 药膳灼活虾
- Poached Live Prawns with Garlic & Superior Stock 上汤金银蒜灼活虾
- Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa 芥末虾球香芒酱沙
- Crispy Mongolian Prawns in 'Pik Fong Tong' Style 避风塘虾球

Togetherness 凤凰于飞 (Meat 肉)

- Signature Herbal Empress Chicken 特制药材皇帝鸡
- Crispy Roasted Chicken in Chef's Signature Sauce 秘汁脆皮烧鸡
- Zhenjiang Pork Ribs 镇江排骨王
- Orange Honey Pork Ribs 宫廷橙香排骨王
- Steamed Tender Duck with Sea Cucumber & Chestnuts 王味栗子海参鸭

*Additional charges apply. 附加费。



Longevity 爱之永恒 (Noodles/rice 面/饭)

- Ee-Fu Noodles with Yellow Chives & Shimeiji Mushrooms
韭王松菇焖伊面
- Glutinous Rice wrapped in Bean Curd Skin 金衣糯米卷
- Steamed Rice with Assorted Preserved Meat in Lotus Leaf
腊味荷叶饭
- Treasures Steamed Rice with Fragrant Chicken & Seafood in Lotus Leaf 南洋海鲜鸡味荷叶饭
- Chilli Crab Meat Sauce served with Fried Golden Mantou
火红辣蟹伴金砖

Sweetness 甜甜蜜蜜 (Dessert 甜品)

- Chilled Cream of Mango with Pomelo & Sago 杨枝甘露
- Chilled Red Dates, Lotus Seeds & Peach Resin 银湖水晶
- Chilled Mango Pudding with Raspberry Sauce
覆盆子酱芒果布丁
- Warm Yam Purée & Gingko Nuts with Pumpkin in Coconut Jus 潮式金银椰芋泥
- Chilled Pumpkin & Lotus Seeds in Coconut Jus 赤道风情

Live Station (Optional)

Suckling Pig:	\$450++ per pig Approximately 70 pieces
Peking Duck Crepe:	\$588++ per hour Maximum of eight ducks
Liquid Nitrogen Sakura Meringue:	\$428++ per hour

