

Forever Begins Now – Weekend Dinner Package

Minimum Requirement

Grand Ballroom – 190 persons | Sky Ballroom – 140 persons

*Maximum capacity of the ballroom reduced with safe distancing

Saturday, includes eve of public holidays and public holidays

\$168.80 per person

Sunday, excludes eve of public holidays and public holidays

\$158.80 per person

Package includes

- ♥ Usage of venue for Dinner from 7.00pm to 10.30 pm.
- ♥ Customized delectable 8-course Cantonese Menu by our dedicated culinary team.
- ♥ Guest tables can be arranged up to 5 persons with social distancing and served plated.
- ♥ Flow of soft drinks and Chinese tea throughout the dinner event.
- ♥ Complimentary 01 barrel of 20L beer and 1 bottle of house wine per 10 persons
- ♥ Waiver of corkage sealed, duty paid hard liquor and wine.
- ♥ An exquisite champagne fountain with One (1) bottle of champagne for toasting.
- ♥ A specially designed model wedding cake for the cake-cutting ceremony.
- ♥ Complimentary usage of two laser projectors and basic in-house sound system.
- ♥ One VIP car park lot at the hotel driveway for bridal car.
- ♥ Complimentary parking coupons based on 20% of the guaranteed attendance.
- ♥ Choice of wedding themes with aisle and centerpieces for all dining tables.
- ♥ Choice of wedding favours for all guests.
- ♥ Specially-designed guest signature and money gift box.
- ♥ Wedding Invitation Cards for 70% of your confirmed guests (excludes printing).
- ♥ Complimentary 01 night stay in Bridal Suite with breakfast for 2 persons.

Terms and Conditions

- Prices quoted are applicable to weddings held before 31 December 2022.
- Prices quoted are to 10% service charge and prevailing taxes, unless otherwise stated as net.
- The adjustment on the minimum guaranteed of tables shall be based on the Singapore Government's direction on the number of attendees permitted per wedding event, in accordance with the current pandemic situation.
- The Management reserves the right to change the information herewith without prior notice.

Weekend - Chinese Dinner Menu (1/2)

APPETISER

Choose eight items from the selection

Prawn Salad
Baby Octopus Salad with Pomelo
Premium Pacific Clam
California Maki Roll
Jellyfish with Shredded Duck

Seafood Gyoza
Crispy Yam (Chicken)
Cantonese Roast Duck
Roast Pork
Drunken Free Range Chicken

Crispy Salmon Toast
Silver Bait with Five Spices
Crispy Fish Skin with Kung Po

SOUP

Choose one item from the selection

We support the sustainability of our natural environment.

As such, we offer premium alternative seafood options for your dining pleasure.

Double-Boiled Cordyceps Flower
Soup with Sea Cucumber and
Chicken

Braised Shredded Abalone Soup
with Superior Hokkaido Dried
Scallops

Double-Boiled Black Truffle Soup
with Chinese Cabbage and
Hokkaido Dried Scallops

Eight Treasures Seafood Soup

Braised Fish Maw Soup with
Crabmeat

Double-Boiled American Wild
Ginseng

POULTRY AND MEAT

Choose one item from the selection

Traditional Roast Chicken with
Golden Garlic and Sesame

Steamed Organic Chicken with
Chinese Herbs in Lotus Leaf

Stewed Five Treasures Duck with
Forest Mushrooms and Preserved
Meat

Oriental Pork Ribs with Capsicum

Pipa Duck with Hoisin Sauce

FISH

Choose one item from the selection

Baked Russian Halibut with
Yellow Miso

Baked Rock Garoupa with
Fermented Black Bean

Steamed Wild Seabass with
Nyonya Sauce

Steamed Red Garoupa with
Superior Soya Sauce

Baked Atlantic Cod with Teriyaki
Sauce

Steamed White Pomfret with
Preserved Vegetables and
Japanese Mushrooms

Weekend - Chinese Dinner Menu (2/2)

SEAFOOD

Choose one item from the selection

Sautéed Scallops with Asparagus and Capsicum

Poached Live Tiger Prawns with American Wild Ginseng and Dang Gui

Wok-Fried Prawns choice of one

- Hot Bean Paste | Chives
- Black Pepper Sauce | Chives
- Black Garlic
- XO Sauce

VEGETABLES

Choose one item from the selection

Braised Baby Abalone and Dried Scallops with Seasonal Vegetables

Braised Sea Cucumber with Bailing Mushrooms and Seasonal Greens

Braised Sliced Abalone with Tian Jin Cabbage and Mushrooms in Superior Sauce

NOODLES AND RICE

Choose one item from the selection

Stir-Fried Mee Sua
Seafood | Capsicum

Braised Ee-Fu Noodles
Crabmeat | Bean Sprout | Yellow Chives

Steamed Glutinous Rice Wrapped in Bean Curd Skin
Chicken | Japanese Mushroom

DESSERT

Choose one item from the selection

Sweetened Yam Paste with Pumpkin and Ginkgo Nuts

Chilled Hasma with Red Dates and Lotus Seeds

Double-Boiled Snow Fungus with Red Dates and Lotus Seeds

Chilled Aloe Vera with Wolfberries and Wild Rock Sugar

Cream of Sweetened Pumpkin with Forest Rock Sugar

Cream of Mango Pomelo

Allow us to fulfil your needs – please let one of our service associates know if you or your guests have any special dietary requirements, food allergies or food intolerances