

# Now & Forever

**S\$800.00<sup>++</sup>** per table of 5 persons  
Minimum guarantee of 100 persons

*(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)*

## The Feast

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- Choice of 8-course Chinese Set / 4-course Western Set

## The Celebration

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- Unlimited serving of soft drinks, mixers and Chinese tea (Chinese Set Menu)
- Unlimited serving of soft drinks, mixers, coffee and tea (Western Set Menu)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Choice of complimentary one 20-litre barrel of beer or 10 bottles of house wine

## The Ornamentations

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- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (exclude printing)
- Selection of wedding favors for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

## With Compliments

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- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$100.00 nett F&B dining credit (not applicable for banquet charges)
- Preferential rates for room upgrades, day use room for helpers and / or family and friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

## Now & Forever

### 8-Course Chinese Set Menu

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#### Combination Platter (choice of 5 items)

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- Spicy shellfish
- Organic scrambled egg with crabmeat
- Sweet & sour cabbage
- Breaded prawn
- Drunken chicken
- Vegetable net roll
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Japanese spicy crispy seaweed salad
- Chicken in beancurd skin

#### Soup

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- Braised four treasures in chicken consommé
- Braised shredded fish maw with bamboo pith and shitake mushrooms
- Double-boiled chicken soup with sea whelk and conpoy

#### Seafood

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- Deep-fried cereal prawns
- Steamed prawns in Chinese wine
- Sautéed prawns with wasabi sauce and mango sauce
- Sautéed sliced squid with celery in XO sauce

#### Poultry

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- Roasted chicken in pepper and salt served with crackers
- Crispy chicken with cereal
- Roasted crispy chicken

#### Fish

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- Steamed sea perch in brown sauce
- Steamed sand goby in Hong Kong style
- Steamed black garoupa in Hong Kong style

#### Vegetable

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- Braised bailing mushroom with spinach
- Braised bamboo pith, shimeji mushroom and broccoli
- Braised conpoy with mushroom and broccoli

#### Rice / Noodles

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- Braised ee-fu noodles with Chinese mushrooms and chives
- Steamed pearl rice with Chinese sausage, BBQ pork and Chinese mushrooms
- Fried rice with prawns wrapped in lotus leaf
- Wok-fried 'mian xian' with seafood
- Braised ee-fu noodles with crabmeat

#### Dessert

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- Sesame seed dumplings in ginger syrup
- Red bean with glutinous rice balls
- Chilled Cream of Sago with Mango & Pomelo
- Cream of Almond with Glutinous Dumpling

## Now & Forever

### 4-Course Western Set Menu

**S\$800.00\*\*** per table of 5 persons  
Minimum guarantee of 100 persons

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#### Appetisers (please select one for all diners)

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- Yellowfin tuna with Seville orange, organic slow cooked egg yolk, jasmine flower, lemon and basil
- Textures of Jerusalem artichoke with raw crisps roquette and black summer truffle

#### Soup (please select one for all diners)

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- Seasonal mushroom cappuccino with sourdough four grain bread
- Chilled Andalusian tomato gazpacho with green apple sorbet and extra virgin olive oil

#### Main Course (please select one for all diners)

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- Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese
- Australian pasture raised Hereford beef entrecote with Idaho potato fondant, sugar snap pea salad, roasted banana shallots, asparagus, horseradish confit, morel mushroom, bordelaise sauce and torched bone marrow

#### Dessert (please select one for all diners)

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- Assiette of strawberries and cream with caramelised marshmallow and chocolate soil
- Palm sugar crème brûlée with macerated berries and muscovado crisp

#### Beverage

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- Lavazza coffee and Ronnefeldt tea selection with Chef's signature petit fours