

East Coast Ballroom



Wedding Decorations

- Elegant floral arrangement for reception table, centerpiece and floral stands
 - Three-tiered model wedding cake
 - Sound system with LCD projectors and screens







Dine & Delight

- A choice of western or chinese menu with coffee, tea and soft drinks
- Free flow of house pour wine and beer at \$20.00++ per person









With Compliments

- Use of bridal changing room
- Bridal suite stay voucher for one night with breakfast for 2 persons
 - \$50 nett dining voucher
- Preferential rate at \$150 nett in superior room with breakfast for 2 persons (subject to availability)
 - Wedding favours, guestbook and red packet box
- Carpark passes for 20% of guaranteed attendance
 - VIP parking in front of hotel for bridal car

Curated Just For You

Lunch

Romance (Western)

\$98 per person

Blissful (Chinese)

\$98 per person

Dinner

Romance (Western)

\$118 per person

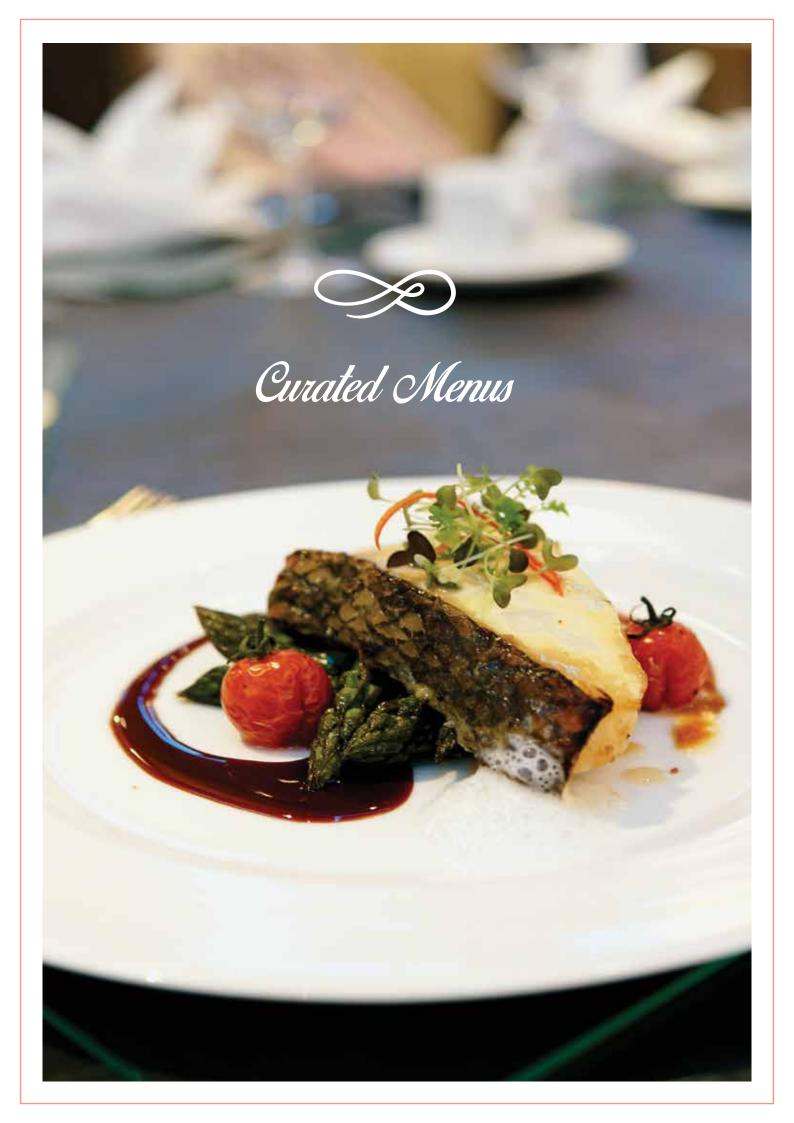
Blissful (Chinese)

\$108 per person

All menus can be prepared halal upon request.

- Valid for a minimum of 50 persons onwards and weddings held from now till 31 December 2021.
 - Prices are subject to 10% service charge and prevailing government taxes.
 - Prices and menus are subject to changes without prior notice.
 - Surcharge may apply for auspicious dates and blackout dates.
- Any unconsumed complimentary wines and beer are not allowed to be brought out of the venue.





Romance Lunch



Starter

Trio of "Kueh Pie Tee"

Soup

Mushroom veloute, morels and drizzled with truffle oil

Main Course

Pasta with homemade pesto, confit tomato and pine nuts

Roasted chicken with lemon and herbs, grilled vegetables and baked potato OR

Baked salmon, pineapple salsa served with sambal cream sauce

Dessert

Strawberry mango trifle, cheesecake crust and tangerine (kumquat) dressing

Slissful Lunch 幸福满堂套餐



缤纷三拼 (黄金袋,香脆鸡肉五香卷,鲜带子沙拉)

Trio platter: prosperity pouch, crispy chicken "ngoh hiang", scallop salad

五宝鸡汤

Braised five treasures in superior chicken broth

顶蒸肺鱼扒

Steamed barramundi fish fillet in chinese oriental sauce

红烧双菇扒兰花

Braised duo mushrooms with broccoli

焦香海鲜炒饭

Wok-fried seafood fried rice

西柚芒果甘露

Chilled mango puree with pomelo and sago

Romance Dinner



Starter

Pan seared fresh scallop, drizzled with wolfberry sauce and arugula-chervil salad

Soup

Butternut squash veloute, cheese crumble and pumpkin seed toppings

Intermezzo

Passion fruit sorbet

Main Course

Soba noodle in daikon broth with ikura salmon roe

Slow braised short-rib served with polenta cake and roasted vegetables OR

Grilled miso glazed cod, asparagus and confit tomato with bonito sauce

Dessert

Valrhona chocolate lava pudding with custard sauce and wild berries

Blissful Dinner 天赐良缘套餐



缤纷三拼 (黄金袋,香脆鸡肉五香卷,鲜带子沙拉)

Trio platter: prosperity pouch, crispy chicken "ngoh hiang", scallop salad

五宝鸡汤

Braised five treasures in superior chicken broth

顶蒸肺鱼扒

Steamed barramundi fish fillet in chinese oriental sauce

辣椒虾皇伴馒头

King prawn in Jia Wei chilli gravy served with mantou bun

红烧双菇扒兰花

Braised duo mushrooms with broccoli

焦香海鲜炒饭

Wok-fried seafood fried rice

西柚芒果甘露

Chilled mango puree with pomelo and sago

Say hello to our Conference & Events team



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Information is updated as of May 2021.