



Bespoke. Creative. Natural

Curated Culinary & Dining Experience

- * Selection of Chef Signature Halal Muslim Menu
- * Free flow of Soft Drinks, Coffee and Tea throughout reception

The Venue

- * Exclusive use of the Auditorium for a maximum of 4 hours Lunch: 11.00am to 3.00pm I Dinner: 6.00pm to 10.00pm
- * Complimentary usage of LCD projector, screen & microphone
- * Banquet Round Table dining with complimentary softcovers

Wedding Privileges

- * One night stay at Deluxe room with breakfast for two persons
- * One Standard day use room for family and friends
- Selection of Wedding Invitation Cards for 70% of confirmed attendance (exclude printing)
- * Complimentary use of Gift Box and Dummy Wedding Cake
- One selection of Wedding Favour for guests
- * Complimentary parking for 20% of confirmed attendance
- * Priority parking for o1 bridal car
- * Complimentary food tasting session for up to 10 persons

Optional

- * Long table dining can be arranged at additional S\$15.00++ per person
- * Gold Tiffany Chair can be arranged at additional S\$8.00++ per person
- Special Coach Transfer rates available
- * Special room rates available for your wedding guests
- * Floral dining centrepieces with bridal table enhancement and Floral décor (Center-piece, aisle and onstage) can be arranged at S\$800.00++



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WEDDING RATES

HALAL SET		PRICE (Per Table of 10 persons)
Mon- Fri	Lunch & Dinner	S\$1,188.00++
Sat, Sun & PH	Lunch & Dinner	

^{*} Package is valid for weddings held by 31st October 2022.

Terms & Conditions

- Minimum Guarantee of 8o persons
- Number of persons per table/group based on Hotel's assigned floorplan
- Maximum of 100 persons in compliance with safe measure management guidelines with effect from 3rd October 2020
- Additional dietary requirements will be charged on per person basis
- All prices quoted in Singapore dollars and subject to 10% service charge and thereafter prevailing taxes.
- Packages and pricing are subject to change without prior notice
- Other terms and conditions apply



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HALAL SET MENU A

SOP BUNTUT OR SOP DAGING

(Oxtail Soup OR Beef Slice with Potato, Carrot & Onion Soup)

GADO GADO

(with Peanut Sauce & Keropok Belinjau)

NASI GAJUS

(with Cashew Nuts & Raisins)

UDANG BUMBU BALI

(Deep Fried Prawns served with Bumbu Bali Sauce)

GULAI AYAM

(Indonesian Braised Boneless Chicken Curry)

SAYUR CHAMPUR

(Mixed Green Vegetable with Egg Tofu & Shitake Mushroom in Crabmeat Sauce)

IKAN GORENG TIGA RASA

(Deep Fried Seabass Fillet with Three Flavor Sauce)

BUBUR PULUT HITAM

(Served with Gula Melaka)



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HALAL SET MENU B

COMBINATION PLATTER

(Prawn Salad with Fruit Cocktail, Honey Chicken Cube with Sesame Seeds, Chili Garlic Potato, Cheese Tau Fu Mayo)

SICHUAN SOUP

(with Shredded Chicken & Crabmeat)

IKAN GORENG ASAM MANIS

(Deep Fried Seabass Fillet with Spicy & Sour Sauce)

CANTO STYLE ROASTED CHICKEN

UDANG DUAN KARI KACANG PANJANG

(Crunchy Prawns with Curry Leaves & Long Bean)

KACHANG BUNCIS UDANG KERING SPICY SAUCE

(Stir Fry French Bean with Dried Shrimp in Spicy Sauce)

SATAY FRIED RICE

(Fragrant Basmati Fried Rice with Chicken Satay Cubes

ES TELER

(Red Bean, Chendol Jelly, Grass Jelly, Jack Fruit top with Fresh Coconut Flesh)