The Wedding Naturalist

BESPOKE . CREATIVE . NATURAL

Reception at The Auditorium

A Wedding Proposal (No Frills Package)



THE WEDDING NATURALIST

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Curated Culinary & Dining Experience

- * Selection of Chef Signature Chinese Banquet OR Western Set Menu
- * One bottle of Sparkling Juice for toasting ceremony
- * Unlimited flow of Soft Drinks and Chinese Tea throughout reception
- One complimentary 30 litre Barrel of Local Draft Beer <u>OR</u>
 One complimentary bottle of our House Wine per table of 10 persons

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
- * Floral dining centrepieces with bridal table enhancement
- * Floral décor along aisle and onstage

Wedding Privileges

- * One night stay at Deluxe room with breakfast for two persons
- * Complimentary Chinese Tea Ceremony corner
- * Complimentary use of Gift Box
- * Complimentary parking for 25% of confirmed attendance
- * Priority parking for 01 bridal car

Optional

- * Food Tasting can be arranged at 50% off package pricing
- * Wedding Favours can be arranged at S\$10.00++ per guest/item
- * Invitation cards inclusive standard printing can be arranged at S\$5.00++ per piece
- Corkage fee for duty paid and sealed hard liquor is at S\$45.00++ per bottle (1000ml)
 Corkage fee for duty paid and sealed wine is at S\$25.00++ per bottle (750ml)
- * 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



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NO FRILLS WEDDING RATES

Туре		Western Set	Chinese Set
Mon – Sun & PH	Lunch Dinner	S\$93.80++ per person	S\$88.80++ per person

* Package is valid for weddings held by 30th June 2022 only.

* Wedding Banquet will be set-up in compliance with safe measure management guidelines with effect from 3rd October 2020

Terms & Conditions

- Minimum Guarantee of 80 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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Western Set Menu

[Select one item from each Category]

APPETISER

Chilled Jumbo Lump Crab Timbale with Asian Mango Salsa and Garlic Toast OR Pan Seared US Scallop Medallion with Markisa Puree and Melba Toast

MAIN

Pan Roasted Beef Fillet on Smoked Applewood Potato Puree and Red Wine Reduction OR 60^o C Poached Salmon on Baked Buttered US Asparagus with Béarnaise Sauce OR Crispy Duck Confit on Truffle Mash and Balsamic Berries Reduction

DECADENCE

Dark and White Chocolate Mousse with Brandy Cherry and Raspberry Coulis OR Italian Tiramisu with Wild Berries Compote

Freshly Brewed Coffee and Artisan Tea Selection

Additional Course at S\$12.80++ per person

SOUP

Lobster Bisque with Roasted Pepper and Chilli Oil

OR

Cream of Pumpkin with Pistachio Crumbs [V]



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CHINESE 7 COURSE MENU

Changi Cove Singapore Five Fortune Platter

Double Boiled Fish Maw and Swimmer Crabmeat Soup

Steamed "Nyonya" Style Seabass

Braised Spinach with Trio Mushroom

Oriental Golden Roast Whole Chicken

Hong Kong Style Seafood Fried Rice

OR

Braised Longevity Seafood Ee Fu Noodles

Chilled Mango Sago Pomelo

OR

Warm Yam Paste with Golden Pumpkin

Additional Course at S\$8.80++ per person

Red Leg Prawn in Imperial Herbal Broth

Or

Crispy Cereal Prawns