

WEDDING  
CELEBRATION  
*Package*



GRAND PARK  
— ORCHARD —

# SOLEMNISATION PACKAGE

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Use of Function  
Space for Four Hours

Free Flow of Soft  
Drinks & Chinese Tea

Fresh Floral Arrangement  
for Reception, Solemnisation  
& Guests Tables

Two Ang Bao Boxes &  
Signing Book

Wedding Favors

One Parking Lot Reserved  
at our Hotel Entrance for  
the Bridal Car

Complimentary Parking  
(20% of Guaranteed  
Attendance)

One Complimentary Night  
Stay in our Crystal Club  
Premium Room  
(Inclusive of Breakfast  
for 2 Persons)

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## Optional Beverages

4 hours Free Flow  
Beverage Package  
(inclusive of House  
Wines, House Beer,  
Soft Drinks & Juices)

S\$80.00++  
per person

House Pour Beer  
(Asahi Beer)

\$480.00++  
per barrel

House Pour  
Red/White Wine

\$65.00++  
per bottle

## Corkage Fees

Wines &  
Champagne

\$60.00++  
per bottle

Duty-Paid  
Hard Liquor

\$120.00++  
per bottle

# SOLEMNISATION PACKAGE

Solemnisation  
Chinese Set Lunch

\$1180++  
per table  
of 10 pax

Solemnisation  
Chinese Set Dinner

\$1380++  
per table  
of 10 pax

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**Solemnisation Package requisites a minimum  
of 30 persons and a maximum of 160 persons.**

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Prices are subject to 10% service  
charge and prevailing government  
taxes, unless otherwise stated

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Complimentary room stay is only  
applicable with minimum guaranteed  
attendance of 50 persons.

# SOLEMNISATION LUNCH MENU

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## FIRST COURSE

(Choose any four items)

Marinated Jellyfish

Seafood Bean Curd with Wasabi Mayonnaise

Crispy Duck Roll with Seaweed

Shanghai-Style Spicy Osmanthus Shishamo Fish

Poached Pork with Spicy Truffle Sauce

Lemongrass Baked Chicken

蒜辣海蜇花

青芥菜海鲜豆腐枣

紫菜鸭春卷

辣桂花熏柳利鱼

松露辣汁捞肉片

香茅焗鸡

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## SECOND COURSE

(Choose one item)

Braised Seafood Soup with Bamboo Pith and Crab Roe

Double-boiled Fish Maw with Wild Mushroom and Chicken

珊瑚竹笙海鲜羹

鱼胶珍菌炖鸡汤

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## THIRD COURSE

(Choose one item)

King Prawn with “Shao Xing” Wine and Superior Broth

Stir-fried XO Sauce Prawn with Celery

上汤焗大蝦

XO酱蝦球爆西芹

# SOLEMNISATION LUNCH MENU

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## FOURTH COURSE

(Choose one item)

Steamed Grouper in Superior Soya

清蒸龙虎斑

Steamed Grouper with Dried Shrimp and  
Preserved Radish in Superior Soya

菜脯蝦干蒸龙虎斑

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## FIFTH- COURSE

(Choose one item)

Zhe Jiang Pork Ribs

镇江一支骨

Crispy Roasted Chicken

当红吊烧鸡

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## SIXTH COURSE

(Choose one item)

Braised Top Shell with Mushrooms  
and Seasonal Greens in Oyster Sauce

红烧玉鲍花菇烩时蔬

Braised Dried Scallop with “Bai Ling” Mushrooms  
in Seasonal Green in Oyster Sauce

红烧瑶柱百灵菇时蔬

# SOLEMNISATION LUNCH MENU

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## SEVENTH COURSE

(Choose one item)

Fried Udon with Chicken and Eggplant Yellow Bean Sauce  
Traditional Fried Rice in Lotus Leaf

炸酱茄子鸡粒扒乌冬  
八宝荷叶饭

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## EIGHTH COURSE

(Choose one item)

Pandan Tea with Royal Coconut Jelly  
served with Petit Four (Chilled)  
Double-boiled Snow Hasma Tea  
served with Petit Four (Warm)

夏日风情椰香白玉冰  
拼 精选美点  
桃胶红莲炖雪蛤  
拼 精选美点

# SOLEMNISATION DINNER MENU

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## FIRST COURSE

(Choose any five items)

Spicy Garlic Octopus  
Crispy Duck Roll with Seaweed  
Crispy Prawn Coated with Wasabi Mayonnaise  
Spicy Cumin Seafood with Bean Curd  
Shanghai-style Spicy Osmanthus Shishamo Fish  
Mitzo Special Roast Pork

蒜辣八爪鱼  
紫菜鸭春卷  
青芥末蝦  
新疆海鮮豆腐卷  
辣桂花燻柳利鱼  
脆皮叉烧

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## SECOND COURSE

(Choose one item)

Fish Maw with Crab Meat in Carrot Broth  
Double-boiled Fish Maw Soup with Mushroom,  
Cordyceps Flower and Chicken

黄焖蟹肉鱼鳔羹  
鱼膠虫草花野菇炖鸡汤

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## THIRD COURSE

(Choose one item)

Steamed King Prawn Stuffed with Red Yeast Garlic in Soya  
Stir-fried Scallops and Prawns with Seasonal Greens in  
White Pepper Sauce

紅糟蒜茸蒸大蝦  
胡椒帶子蝦球爆时蔬

# SOLEMNISATION DINNER MENU

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## FOURTH COURSE

(Choose one item)

Steamed Grouper with Olive Leaf and Garlic in Superior Soya  
Steamed Grouper "Teo Chew" Style

攪菜蒜茸蒸龙虎斑  
潮式蒸龙虎斑

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## FIFTH COURSE

(Choose one item)

Roasted Angelica Duck  
Braised Tomato Pork Ribs

当归脆皮鸭  
红柿一支骨

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## SIXTH COURSE

(Choose one item)

Braised Baby Abalone with King Oyster Mushrooms  
and Seasonal Greens in Oyster Sauce

Braised Sea Cucumber with Mushrooms  
and Seasonal Greens in Oyster Sauce

红烧鲍鱼仔杏菇扒时蔬

红烧海参花菇烩时蔬



# SOLEMNISATION DINNER MENU

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## SEVENTH COURSE

(Choose one item)

Braised Ee Fu Noodles with Crab Meat and Egg White

赛蟹松露焖伊面

Poached Rice with Chicken and Dried Scallop in Superior Broth

浓汤瑶柱鸡粒烩泡饭

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## EIGHTH COURSE

(Choose one item)

Jackfruit, Pomelo and Mango Sago Cream  
served with Petit Four (Chilled)

夏日风情椰香白玉冰  
拼精选美点

Double-boiled Pear, White Fungus with  
Ginseng served with Petit Four (Warm)

人参雪梨清心茶  
拼精选美点