

VALID FOR WEDDINGS HELD FROM MAY 2020 TO DECEMBER 2021

TANTALISING CUISINE

- Savour refined Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Menu tasting for up to 10 persons (*Applicable for set menus, Monday to Thursday only, excluding eves of and on Public Holidays*)
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- An elegantly-designed model wedding cake for the cake-cutting ceremony
- A bottle of French champagne with four-tier champagne fountain for toasting ceremony
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial- style ballroom foyer for your solemnisation and tea ceremony on your wedding day (*Hosts up to 32 guests half an hour prior to your event*)
- VIP valet parking for bridal car
- A selection of wedding themes, with floral arrangements for tables and the aisle

SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusively-themed invitation cards (*Invitation cards are for up to 70% of confirmed attendance and excludes printing*)
- Complimentary self-parking for 15% of confirmed attendance
- Complimentary day use of Deluxe Room for wedding helpers (*From 9am to 4pm for wedding lunches and 3pm to 11pm for wedding dinners*)

PAMPERING TREATS

- Celebrate your big day with a stay in our romantic Bridal Suite with a sumptuous breakfast for two guests (*From 9am for wedding lunches and from 3pm for wedding dinners*)
- Be pampered with additional welcome amenities and in-room dining credit (*S\$160.00 nett for weekday wedding dinners and weekend wedding lunches; S\$200.00 nett for weekend wedding dinners*)

Wedding packages and menus are subject to change without prior notice.

Priced at S\$1,888++ per table of 10 persons

Saturday, minimum 32 tables

Sunday and Public Holiday, minimum 30 tables

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer
200 pieces of butler-passed canapés during pre-event cocktail

精美位上拼盘 | 蜜汁黑叉烧; 鲜果沙律生虾; 海鲜五香马蹄卷 (位上)

Combination Platter | Honey-roasted pork char siew; Prawn salad with fresh fruits;

Seafood chestnut roll (individually served)

肉蟹海参丝鱼肚羹 (位上)

Braised crab meat soup with shredded sea cucumber and fish maw (individually served)

粤式酱蒸游水顺壳鱼

Cantonese Style Steamed marble goby fish, preserved garlic bean sauce

8 头鲍鱼花菇扒西兰花 (位上)

Braised 8-head abalone, flower mushrooms and broccoli in superior abalone sauce (individually served)

爆炒 XO 酱炒明虾带子西芹菘菇

Wok-fried prawns, scallops, shimeji mushrooms and celery in XO sauce

秘汁避风塘烧鸭

Roasted duck with garlic crumble and almond flakes

韭黄虾子焖伊面

Stewed Ee-fu noodles with yellow chives and shrimp roe

果皮莲子百合红豆沙 (位上)

Sweet Cream of red bean with tangerine peel, lotus seed and lily bulb (individually served)

Priced at S\$1,988++ per table of 10 persons
Saturday, minimum 32 tables
Sunday and Public Holiday, minimum 30 tables

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer
200 pieces of butler-passed canapés during pre-event cocktail

PLATED SERVICE

精选福气大拼盘 | 鲜果波士顿龙虾沙律, 松露蜜汁白玉鲍, 蜜汁黑叉烧
Combination Platter | Boston lobster salad with fresh fruit;
Marinated sea whelk with Honey truffle sauce, Honey-roasted pork char siew

红烧燕窝蟹肉鱼肚羹
Braised bird's nest soup with crab meat and fish maw

港式蒸鲜雪鱼
Steamed ocean cod, Hong Kong Style

6头鲍鱼花菇枸杞扒菠菜
Braised 6-head abalone, flower mushrooms and spinach in superior conpoy sauce

明火大红乳猪件
Roasted suckling pig, home-made sweet sauce

腊味五谷米炒饭
Wok-fried five grain rice with Cantonese cured meat, asparagus, mushrooms

金瓜椰汁芋泥
Sweetened yam paste with pumpkin coconut cream

Priced at S\$2,088++ per table of 10 persons
Saturday, minimum 32 tables
Sunday and Public Holiday, minimum 30 tables

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer
200 pieces of butler-passed canapés during pre-event cocktail

PLATED SERVICE

满福龙皇大拼盘 | 鲜果龙虾沙律, 松露蜜汁白玉鲍, 脆皮烧鸭, 蜜汁黑叉烧
Premium lobster salad with fresh fruits; Marinated sea whelk with honey truffle sauce;
Roasted duck with hoisin sauce; Honey roasted pork char siew

云腿燕窝海中宝
Double boiled superior seafood broth with bird's nest and Yunnan ham

荷香雪菜姜花蒸雪鱼
Steamed ocean cod, preserved vegetables, ginger and lotus leaf

6头鲍鱼刺参花菇枸杞扒菠菜
Braised 6-head abalone, spiky sea cucumber, flower mushrooms and spinach in superior oyster sauce

明火大红乳猪件
Roasted suckling pig, home-made sweet sauce

瑶柱带子蛋白炒饭
Crab meat fried rice, scallop, asparagus and egg white

牛油果桃胶伴椰糖雪糕
Chilled cream of avocado with gula melaka ice cream, mixed berries