



## INTIMATE WEDDING PACKAGE 2022



### ABUNDANT JOY ♥

**\$S1,288\*\* PER TABLE OF 10 GUESTS**

Valid for Lunch on Monday to Sunday  
including Eve of Public Holidays and Public Holidays

### GLORIOUS LOVE ♥

**\$S1,388\*\* PER TABLE OF 10 GUESTS**

Valid for Lunch and Dinner on Monday to Sunday  
including Eve of Public Holidays and Public Holidays

#### FOOD

- Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team

#### BEVERAGE

- Free flow of Chinese tea and soft drinks throughout the event including mixed nuts
- One bottle of house wine per confirmed table to be consumed during event with minimum booking of 5 tables
- Corkage waiver for sealed and duty-paid hard liquor
- Corkage charge of \$S15 per opened bottle for sealed and duty-paid wine

#### WEDDING DÉCOR

- An intricately designed wedding cake
- Ivory seat covers for all chairs in the function room
- Dining centerpiece for each table

#### PRIVILEGES

- Complimentary use of LCD projectors with screens
- VIP parking lot at the hotel's entrance for the bridal car
- Receive 20% complimentary parking coupons based on confirmed attendance
- Red packet gift box is available on loan

#### TERMS AND CONDITIONS

- Valid for all wedding held in Year 2022.
- Minimum 3 tables and maximum 9 tables.
- Non-refundable deposit of \$S3,000 is required.
- Not valid for weddings held on 01 January, 24, 25, 31 December 2022.
- Additional surcharge of \$S100\*\* per table of 10 persons applies for 01 January, 24, 25, 31 December 2022 and popular auspicious dates.
- Additional surcharge of \$S80\*\* per table for booking at Grand Ballroom.
- Additional surcharge of \$S888\*\* for booking of outdoor solemnisation venue (includes set-up, floral arrangements and sound system).
- Not valid with any other offer or promotion.
- Non-transferable or exchangeable for cash or other items.
- All alcohol are to be consumed during the event and at event venue.
- Prices and conditions are subject to change without prior notice.
- Prices are subject to 10% service charge and prevailing government taxes.

\*\* Terms and conditions apply



ABUNDANT JOY ♥  
8-course set menu



## APPETISER

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below:

## SOUP

- 京燒濃湯魚肚四寶羹  
Braised Fish Maw Soup with Four Treasures
- 雲南野生菌炖雞湯  
Double-boiled Chicken Soup with Black Truffle

## MEAT

- 成都麻辣醬酥雞  
Braised Chicken flavoured with Sesame and Garlic Spicy Sauce
- 玉葉脆蒜香妃雞  
Roasted Crispy Chicken flavoured with Deep-fried Garlic and Curry Leaves

## SEAFOOD

- 酥炸百花蚧鉗配青木瓜沙律  
Deep-fried Crab Claw coated with Minced Prawn and Thai Papaya
- 黑椒醬崧子彩蝦仁  
Stir-fried Prawn with Pine Nuts in Pepper Sauce topped with Salmon Roe

## VEGETABLES

- 蚝皇鴛鴦菇扒翠園蔬  
Braised Duet Mushroom with Seasonal Vegetables
- 瑤柱碧綠鴛鴦菇  
Duet Mushrooms and Conpoy with Seasonal Vegetables

## FISH

- 芥菜奶油醬煎鮭魚件  
Salmon Fillet with Horseradish Cream Sauce
- 翠芹味噌醬蒸金目鱸  
Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce

## NOODLES

- 鮑汁香炒水晶麵  
Stewed Glass Vermicelli with Assorted Vegetables in Abalone Sauce
- 蝦湯韭黃燴烏冬面  
Stewed Udon Noodles with Yellow Chives in Prawn Stock

## DESSERT

- 金薯蓮子芝麻露  
Sweetened Black Sesame Cream with Lotus Seeds and Sweet Potato
- 金瓜福果甜芋泥  
Sweetened Yam Paste with Pumpkin and Ginkgo Nuts



GLORIOUS LOVE ♥  
8-course set menu



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- Salmon Toast
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Choose one (1) item from each course stated below:

## SOUP

- 野生竹筴雪蛤磨菇湯  
Cream of Wild Mushroom Soup with Harsma and Bamboo Piths
- 宮廷紅燒海皇魚肚羹  
Braised Fish Maw Soup with Assorted Seafood

## MEAT

- 葡萄酒烩香妃鸡  
Stewed Chicken with Button Mushrooms and Gingko Nuts in Red Burgundy Sauce
- 富贵蜜味烟鸭配蘇梅酱  
Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun

## SEAFOOD

- 味噌鲜汤灼海中虾  
Poached Live Prawn in Shiro Miso Soup
- 桂林酥炸蝦丸配百里果醬  
Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce

## VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 碧綠龍珠鮑拌花菇  
Braised Whole Abalone and Mushrooms with Garden Green

## FISH

- 金銀蒜茸蒸鮮石班  
Steamed Fresh Garoupa topped with Minced Garlic and Coriander Spring
- 川味乾燒醬蒸鮮紅鱸  
Steamed Fresh Malabar Snapper in "Sichuan" and Sweet Wine Sauce

## RICE

- 韓味泡菜醬蝦仁煙鴨炒飯  
Fried Rice with Smoked Duck and Shrimp in Kimchi Base
- 福建一品燴香苗  
Hokkien-style Fried Rice in Conpoy Sauce

## DESSERT

- 蹄香福果生磨核桃露  
Sweetened Walnut Cream with Gingko Nuts and Water Chestnuts
- 香芒布甸水晶桂花凍  
Mango Pudding & Osmanthus Jelly