



INTIMATE WEDDING PACKAGE 2021



ABUNDANT JOY ♥

S\$1,188⁺⁺ PER TABLE OF 10 GUESTS

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

GLORIOUS LOVE ♥

S\$1,288⁺⁺ 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 S\$15 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 2021
- Minimum 3 tables & Maximum 9 table
- Additional charge of \$80++ per table for booking at Grand Ballroom
- Not valid for weddings held on 01 January, 24, 25, 31 December 2021
- Additional surcharges (S\$100++ per table of 10 persons) applies for 01 January, 24, 25, 31 December 2021 and popular auspicious dates
- Non-refundable deposit of S\$3,000 is required
- Not valid with any other offer or promotion
- Non-transferable or exchangeable for cash or any other items
- Minimum booking of 10 tables confirmed for Galleria Ballroom and 15 tables confirmed for Riverfront Ballroom
- 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 served with Sesame and Garlic Spicy Sauce
- 玉葉脆蒜香妃雞
Roasted Crispy Chicken flavored 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 with 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



APPETISER

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- Squid
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- 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

- 野生竹筴雪蛤磨菇湯
Cream of Wild Mushroom Soup with Harsma & 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醬
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 & Mushrooms with Garden Green

FISH

- 金銀蒜茸蒸鮮石斑
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 Shrimps 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