

#### PAYMENT DEPOSIT TERMS AND CONDITIONS

Surcharges will apply for weddings held on eve of public holidays, public holidays and auspicious wedding dates

Initial deposit of S\$3,000nett is required upon confirmation

Additional 75% deposit of total projected bill is required 3 months prior to wedding date

Balance payment to be made at the end of the event

Classic Collection

# **FEAST TO BLISSFULNESS**

Exquisite 7-course Chinese set specially curated by our Jen's Culinary Team Invite in-laws for a get-together menu tasting

#### TOAST TO ETERNITY

Free flow of assorted soft drinks & Chinese tea

1 bottle of sparkling wine to toast for this joyous occasion

Complimentary 1 x 30L draught beer **or** 

1 x bottle of house wine per 10 persons (Lunch)

Complimentary 1 x 30L draught beer and

1 x bottle of house wine per 10 persons (Weekend Dinner)

Waiver of corkage fee for duty-paid & sealed hard liquor

Corkage fee for wine or champagne at \$30++ per bottle

# BE DAZZLED BY ADORNING DECORATION

Classic themes featuring stage & aisle decoration

Floral table centrepieces for all tables

Elegant wedding cake display

Complimentary usage of LCD projectors & screens with audio system

Dreamy effects for your march-in(s)

#### WEDDING ESSENTIALS

Wide selection of wedding favours for all guests

Complimentary car park passes for 25% of guaranteed attendance

1 VIP parking at hotel for bridal car

Unique wedding accessories:

Modern invites from Pine on Paper for up to 70% of your guaranteed guests

\*Partial sponsorship in the form of an e-gift voucher

Token box for Groom & Bride

# **INDULGE & PAMPER**

Memorable one-night stay in our Bridal Suite inclusive of breakfast for two

Treat yourselves to our delectable in-room dining worth \$100++

Exclusive access to Club JEN @ 17

A memento of #YourWeddingStory

Food tasting \*Available on Monday to Thursday, excluding eve of public holidays & public holidays

ng Packages

Lunch Indulgence

# PROLOGUE TO YOUR WEDDING STORY (Choose 5)

Crabmeat Scrambled Egg Chicken Money Bag Prawn Salad with Mango and Melon Potato Cheese Stick

California Maki

Mini Octopus in Sesame Chilli Sauce Pumpkin Net Roll

#### SOUP-ERB CHOICE (Choose 1)

Six Treasure Soup (Abalone, Crab Meat, Dried Mushroom, Golden Mushroom, Conpoy, Black Fungus) Fish Maw with Crab Meat Soup

## NICE TO "MEAT" YOU (Choose 1)

Crispy Roast Chicken with Crunchy Garlic, Fragrant Leaves and Spiced Salt Steamed Herbal Chicken in Lotus Leaf

# YOU'RE MY "CAI" (Choose 1)

Braised Bai Ling Mushroom with Broccoli Braised Chinese Mushroom with Seasonal Greens

# OH-FISH-IALLY INTO YOU (Choose 1)

Steamed Seabass with Japanese Shoyu Broth Crispy Fried Seabass with Japanese Shoyu Broth

# MY STAPLE IN LIFE (Choose 1)

Golden Fried Rice with Chicken Char Siew Braised Ee-Fu Noodles with Shimeiji Mushroom and Silver Sprout

# **SWEET ENDINGS** (Choose 1)

Sweetened Red Bean Paste with Lotus Seed and Lily Bulb Mango Coulis with Pomelo, Aloe Vera and Sago

#### OPTIONAL COURSE (PRAWNS) ADDITIONAL \$68++/TABLE

Poached Live Prawns in Chinese Herbal Sauce Wasabi Prawns Topped with Tobikko Weekend Dinner Indulgence

# PROLOGUE TO YOUR WEDDING STORY (Choose 5)

Crabmeat Scrambled Eqq

Chicken Money Bag

**Breaded Prawns** 

Applewood Smoked Duck Breast

California Maki

Roast Duck

Mini Octopus in Sesame Chilli Sauce

#### **SOUP-ERB CHOICE** (Choose 1)

Jen's Treasure Soup (Fish Maw, Jade Abalone, Conpoy, Crabmeat, Dried Mushroom, Golden Mushroom, Black Fungus)

Double Boiled Ginseng Chicken Soup with Matsutake Mushroom

#### NICE TO "MEAT" YOU (Choose 1)

Roast Duck with Homemade Hoisin Sauce

Steamed Herbal Chicken in Lotus Leaf

# YOU'RE MY "CAI" (Choose 1)

Braised Jade Abalone and Shiitake Mushroom with Broccoli Braised Jade Abalone and Chinese Mushroom with Seasonal Greens

# OH-FISH-IALLY INTO YOU (Choose 1)

Steamed Garoupa in Japanese Shoyu Broth and Golden Garlic Crispy Fried Garoupa with Spicy Nonya Sauce

#### MY STAPLE IN LIFE (Choose 1)

Braised Ee-Fu Noodles with Shimeiji Mushroom, Silver Sprout and Conpoy Sauce

Steamed Mini Lotus Leaf Rice with Chinese Sausage and Shiitake Mushroom topped with XO Sauce

# SWEET ENDINGS (Choose 1)

Sweetened Yam Paste with Gingko Nut and Pumpkin Chilled Mixed Berries Pudding with Fresh Berries

#### OPTIONAL COURSE (PRAWNS) ADDITIONAL \$68++/TABLE

Poached Live Prawns in Chinese Herbal Sauce Fried Crispy Prawn with Salted Egg Yolk and Crumble Cheese Jens Signature

# FEAST TO BLISSFULNESS

Exquisite 8-course Chinese set specially curated by our Jen's Culinary Team Invite in-laws for a get-together menu tasting

#### TOAST TO ETERNITY

Free flow of assorted soft drinks & Chinese tea 1 bottle of sparkling wine to toast for this joyous occasion Free flow of draught beer or house wines for 4 hours Waiver of corkage fee for duty-paid & sealed hard liquor Corkage fee for wine or champagne at \$30++ per bottle

# BE DAZZLED BY ADORNING DECORATION

Signature themes featuring stage & aisle decoration Whimsical entrance arch to enhance your march-in aisle Floral table centrepieces for all tables Elegant wedding cake display Complimentary usage of LCD projectors & screens with audio system Dreamy effects for your march-in(s)

#### WEDDING ESSENTIALS

Wide selection of wedding favours for all guests Complimentary car park passes for 30% of guaranteed attendance 1 VIP parking at hotel for bridal car Unique wedding accessories: Modern invites from Pine on Paper for up to 70% of your guaranteed guests

\*Partial sponsorship in the form of an e-gift voucher

Token box for Groom & Bride

#### INDULGE & PAMPER

Memorable one-night stay in our Bridal Suite inclusive of breakfast for two Complimentary day-use room for your wedding entourage Treat yourselves to our delectable in-room dining worth \$120++ Exclusive access to Club JEN @ 17 A memento of #YourWeddinaStory

Food tasting \*Available on Monday to Thursday, excluding eve of public holidays & public holidays

# Signature Indulgence

# PROLOGUE TO YOUR WEDDING STORY (Choose 5)

Crabmeat Scrambled Egg

Chicken Money Bag

Marinated Jellyfish in Sesame Chilli Sauce

Apple Wood Smoked Duck Breast with Peach Salsa

California Maki

**Roast Duck** 

Boston Lobster Salad with Melon

Marinated Golden Jade Abalone with Spicy Fruity Sauce

Marinated Pacific Clam in Spicy Sauce

#### **SOUP-ERB CHOICE** (Choose 1)

Jen's Treasure Soup

(Fish Maw, Jade Abalone, Conpoy, Crabmeat,

Dried Mushroom, Golden Mushroom, Black Fungus)

Double Boiled Ginseng Chicken Soup with Matsutake Mushroom

#### SHRIMP-LY THE BEST (Choose 1)

Sautéed Fresh Prawns with Asparagus and Hon Shimeji Mushroom topped with Pine Nuts

Fried Crispy Prawn with Salted Egg Yolk and Crumble Cheese

# NICE TO "MEAT" YOU (Choose 1)

Roast Duck with Homemade Hoisin Sauce

Steamed Chicken with Korean Ginseng and Wolfberries

#### YOU'RE MY "CAI" (Choose 1)

Fresh Scallops with Mushroom and Broccoli

Braised Baby Abalone with Matsutake Mushroom and Seasonal Greens

#### OH-FISH-IALLY INTO YOU (Choose 1)

Steamed Red Garoupa with Superior Garlic Soya Sauce

Steamed Soon Hock with Crispy Bean Crumbs

and Superior Soya Sauce

# MY STAPLE IN LIFE (Choose 1)

Fried Udon Noodles with Char Siew and

Silver Sprout in Black Pepper Sauce

Steamed Mini Lotus Leaf Rice with Chinese Sausage and

Shiitake Mushroom topped with XO Sauce

#### SWEET ENDINGS (Choose 1)

Sweetened Yam Paste with Gingko Nut and Pumpkin

Chilled Mixed Berries Pudding with Fresh Berries