

CHINESE WEDDING PACKAGE (YEAR 2021 / 2022)

8-COURSE CHINESE SET LUNCH: \$128.80** per person

9-COURSE CHINESE SET DINNER: \$148.80** per person

Minimum: 80 persons

Maximum: 120 persons

EXQUISITE CUISINE

- A sumptuous 8 or 9 course Chinese set menus specially prepared by our Culinary team. Each individually plated and served.

BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event.
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x bottle of house wine per ten (10) paying guests
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- Special rates extended for any alcoholic beverage ordered

DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables.
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

ACCOMODATION

- One (1) x Anniversary night stay in our Superior Room inclusive of a sumptuous breakfast at our F&B outlet
- Special room rates extended for your guests

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Usage of La Terrasse of solemnization ceremony can be arranged at a special rate of S\$1,000**

With Minimum 100 persons

- Complimentary food tasting for 5 selected items
Applicable for 5 persons only on weekdays, Monday to Thursday
(The number of persons allowed for food tasting will be adjusted according to the Government dine-in regulations.)
- Complimentary one (1) x beer barrel (20L)

* Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice. Valid for weddings held on or before 30 Sep 2022.

五福拼盘 | DELUXE PLATTER

(Choice of Five Items)

- 脆皮烧肉
Crispy Pork Belly
- 芥末沙律虾
Prawn Salad with Wasabi Mayonnaise
- 日本墨鱼仔
Japanese Octopus with Sesame Seeds
- 泰式海蜇
Marinated Jellyfish with Thai Sweet Chilli
- 香甜辣酱螺片
Topshell with Sriracha Chilli Dressing
- 烟熏鸭
Smoked Duck with Hoisin Sauce
- 金钱肉干 (鸡 / 猪)
Sweet Sliced BBQ Pork/Chicken Coin
- 醉鸡
Drunken Chicken with Wolfberries
- 广式烧鸭
Cantonese Roasted Duck
- 蟹肉芙蓉蛋
'Fu Yong' Fried Egg with Crabmeat

汤 | SOUP

(Choice of One Item)

- 聚宝羹
Imperial Treasure Braised Soup (Abalone, Fish Lips, & Fish Maw)
- 蟹肉鱼鳔羹
Braised Crab Meat & Fish Maw Soup
- 海鲜金针金瓜羹
Braised Pumpkin Seafood & Enoki Mushroom Soup
- 虫草花鲜淮山炖鸡汤
Double Boiled Chicken Consommé with Cordyceps Flower and Burdock
- 炖四宝汤
Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower)

海鲜 | SEAFOOD

(Choice of One Item)

- XO 酱虾球炒芦笋
XO Sauce Shrimp on Asparagus
- 花雕醉虾
Drunken Prawns with Wolfberries
- 药材虾
Herbal Prawns with Chinese Celery
- XO 西芹甜椒带子
Stir Fried Scallop with XO sauce on Celery & Bell Peppers

鱼 | FISH

(Choice of One Item)

- 清蒸/油浸红石斑鱼
Steamed / Deep Fried Red Grouper
- 清蒸/油浸金目鲈
Steamed / Deep Fried Seabass
- 清蒸/油浸鲷鱼
Steamed / Deep Fried Snapper

港式, 潮式, 四川酱, 香辣鼓汁

In Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Bean Sauce

禽 | POULTRY

(Choice of One Item)

- 金蒜脆皮烧鸡
Crispy Chicken with Spice Salt & Golden Garlic
- 香梅酱烧鸭
Roasted Duck with Plum Sauce

蔬菜 | VEGETABLES

(Choice of One Item)

- 三菇扒生菜
Braised Trio Mushroom on Iceberg Lettuce
- 香菇百灵菇扒时蔬
Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- 蒜蓉螺片扒菠菜
Sliced Top Shell & Garlic on Spinach
- 蟹肉蛋白兰花
Crab Meat & Egg White on Broccoli

(Applicable for Weekend Dinner Package)

- 鲍鱼冬菇扒时蔬
Braised Baby Abalone with Chinese Mushroom & Seasonal Vegetables
- 鲍鱼百灵菇扒时蔬
Braised Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables
- 干贝海参时蔬
Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

肉 | MEAT

(Choice of One Item)

(Applicable for Weekend Dinner Package)

- 椒盐排骨
Crispy Pork Ribs with Salt & Pepper
- 京都排骨
'Jing Du' Pork Ribs with Sesame Seeds
- 黑椒排骨
Black Pepper Pork Ribs with Onion

面饭 | NOODLE / RICE

(Choice of One Item)

- 海鲜炒乌冬面
Japanese Udon with Assorted Seafood
- 蟹肉蛋白金针焗伊府面
Ee-Fu Noodle with Crab Meat, Enoki Mushroom & Egg White Sauce
- XO 蟹肉炒饭
XO Crab Meat Fried Rice
- 干烧伊府面
Braised Ee-Fu Noodle with Mushroom & Yellow Chives
- 腊味荷叶饭
Fragrant Rice with Chinese Sausage in Lotus Leaf

甜品 | DESSERT

(Choice of One Item)

- 红豆沙汤圆
Warm Cream of Red Bean with Glutinous Sesame Rice Ball
- 白果芋泥马蹄汁
Warm Yam Paste with Ginkgo Nut in Chestnut Sauce
- 龙眼雪耳红枣甜汤
Warm Dates, Longan & Snow Fungus Sweet Soup
- 杨枝甘露
Chilled Cream of Mango with Pomelo & Sago
- 清凉雪耳红枣雪梨
Chilled Korean Pear with Dates & Snow Fungus

NOVOTEL

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