CHINESE LUNCH PACKAGE (YEAR 2022)

8-COURSE CHINESE SET LUNCH: \$1288.00** per table of 10 persons

Minimum: 25 tables of 10 persons

EXQUISITE CUISINE

- A lavish 8-course Chinese set lunch by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon Thu)
- Complimentary one (1) kg wedding cake to be delivered to bridal suite upon check-in

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 beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor

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
- An elegant wedding guest book to record all well wishes from your 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 Bridal Suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day use room for helpers from 10am to 4pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

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 \$\$1,000**

^{*} Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice. Valid for weddings from 01 Oct – 31 Dec 2022.

WEEKDAY CHINESE DINNER PACKAGE (YEAR 2022)

8-COURSE CHINESE SET DINNER: \$1288.00⁺⁺ per table of 10 persons

Minimum: 25 tables of 10 persons Valid from Mondays to Fridays only

EXQUISITE CUISINE

- A lavish 8-course Chinese set dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon Thu)
- Complimentary one (1) kg wedding cake to be delivered to bridal suite upon check-in

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 beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor

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
- An elegant wedding guest book to record all well wishes from your 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 Bridal Suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day use room for helpers from 2pm to 7pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

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**

^{*} Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice. Valid for weddings from 01 Oct – 31 Dec 2022.

WEEKEND CHINESE DINNER PACKAGE (YEAR 2022)

9-COURSE CHINESE SET DINNER: \$1488.00** per table of 10 persons

Minimum: 25 tables of 10 persons

Valid on Saturdays, Sundays and Eve of and Public Holidays

EXQUISITE CUISINE

- A lavish 9-course Chinese set dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon Thu)
- Complimentary one (1) kg wedding cake to be delivered to bridal suite upon check-in

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 beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor

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
- An elegant wedding guest book to record all well wishes from your 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) night stay in our Bridal Suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day use room for helpers from 2pm to 7pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

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**

^{*} Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice. Valid for weddings from 01 Oct – 31 Dec 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 □ 解肉芙蓉蛋 '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, Cordycep 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

Braised Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables

Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

□ 鲍鱼百灵菇扒时蔬

□ 干贝海参时蔬

(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)	
(Choice	e of One Item)
	海鲜炒乌冬面
	Japanese Udon with Assorted Seafood 蟹肉蛋白金针焖伊府面
	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
耕品 口	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 Gingko 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 Manga with Domolo & Sago
	Chilled Cream of Mango with Pomelo & Sago 清凉雪耳红枣雪梨
	Chilled Korean Pear with Dates & Snow Fungus

肉 | MEAT

NOVOTE L SINGAPORE ON STEVENS