

# Forever Begins Now – Dinner Package

## Minimum Requirement

Grand Ballroom – 150 persons | Sky Ballroom – 100 persons

\*Maximum capacity of the ballroom reduced with safe distancing

**Saturday, includes eve of public holidays and public holidays**

**\$168.80 per person**

**Sunday, excludes eve of public holidays and public holidays**

**\$158.80 per person**

## Package includes

- ♥ Usage of venue for Dinner from 7.00pm to 10.30 pm.
- ♥ Customized delectable 8-course Cantonese Menu by our dedicated culinary team.
- ♥ Guest tables can be arranged up to 5 persons with social distancing and served plated.
- ♥ Flow of soft drinks and Chinese tea throughout the dinner event.
- ♥ Complimentary 01 barrel of 20L beer and 10 bottles of house wine.
- ♥ Waiver of corkage sealed, duty paid hard liquor and wine.
- ♥ An exquisite champagne fountain with One (1) bottle of champagne for toasting.
- ♥ A specially designed model wedding cake for the cake-cutting ceremony.
- ♥ Complimentary usage of two laser projectors and basic in-house sound system.
- ♥ One VIP car park lot at the hotel driveway for bridal car.
- ♥ Complimentary parking coupons based on 20% of the guaranteed attendance.
- ♥ Choice of wedding themes with aisle and centerpieces for all dining tables.
- ♥ Choice of wedding favours for all guests.
- ♥ Specially-designed guest signature and money gift box.
- ♥ Wedding Invitation Cards for 70% of your confirmed guests (excludes printing).
- ♥ Complimentary 01 night stay in Bridal Suite with breakfast for 2 persons.

## Terms and Conditions

- Prices quoted are applicable to weddings held before 30 June 2022.
- Prices quoted are to 10% service charge and prevailing taxes, unless otherwise stated as net.
- The adjustment on the minimum guaranteed of tables shall be based on the Singapore Government's direction on the number of attendees permitted per wedding event, in accordance with the current pandemic situation.
- The Management reserves the right to change the information herewith without prior notice.

# Forever Beging Now - Chinese Dinner Menu (1/2)

## APPETISER

Choose eight items from the selection

Prawn Salad  
Baby Octopus Salad with Pomelo  
Premium Pacific Clam  
California Maki Roll  
Jellyfish with Shredded Duck

Seafood Gyoza  
Crispy Yam (Chicken)  
Cantonese Roast Duck  
Roast Pork  
Drunken Free Range Chicken

Crispy Salmon Toast  
Silver Bait with Five Spices  
Crispy Fish Skin with Kung Po

## SOUP

Choose one item from the selection

We support the sustainability of our natural environment.

As such, we offer premium alternative seafood options for your dining pleasure.

Double-Boiled Cordyceps Flower  
Soup with Sea Cucumber and  
Chicken

Braised Shredded Abalone Soup  
with Superior Hokkaido Dried  
Scallops

Double-Boiled Black Truffle Soup  
with Chinese Cabbage and  
Hokkaido Dried Scallops

Eight Treasures Seafood Soup

Braised Fish Maw Soup with  
Crabmeat

Double-Boiled American Wild  
Ginseng

## POULTRY AND MEAT

Choose one item from the selection

Traditional Roast Chicken with  
Golden Garlic and Sesame

Steamed Organic Chicken with  
Chinese Herbs in Lotus Leaf

Stewed Five Treasures Duck with  
Forest Mushrooms and Preserved  
Meat

Oriental Pork Ribs with Capsicum

Pipa Duck with Hoisin Sauce

## FISH

Choose one item from the selection

Baked Russian Halibut with  
Yellow Miso

Baked Rock Garoupa with  
Fermented Black Bean

Steamed Wild Seabass with  
Nyonya Sauce

Steamed Red Garoupa with  
Superior Soya Sauce

Baked Atlantic Cod with Teriyaki  
Sauce

Steamed White Pomfret with  
Preserved Vegetables and  
Japanese Mushrooms

# Forever Beging Now - Chinese Dinner Menu (2/2)

## SEAFOOD

Choose one item from the selection

**Sautéed Scallops with Asparagus and Capsicum**

**Poached Live Tiger Prawns with American Wild Ginseng and Dang Gui**

**Wok-Fried Prawns choice of one**

- Hot Bean Paste | Chives
- Black Pepper Sauce | Chives
- Black Garlic
- XO Sauce

## VEGETABLES

Choose one item from the selection

**Braised Baby Abalone and Dried Scallops with Seasonal Vegetables**

**Braised Sea Cucumber with Bailing Mushrooms and Seasonal Greens**

**Braised Sliced Abalone with Tian Jin Cabbage and Mushrooms in Superior Sauce**

## NOODLES AND RICE

Choose one item from the selection

**Stir-Fried Mee Sua**  
Seafood | Capsicum

**Braised Ee-Fu Noodles**  
Crabmeat | Bean Sprout | Yellow Chives

**Steamed Glutinous Rice Wrapped in Bean Curd Skin**  
Chicken | Japanese Mushroom

## DESSERT

Choose one item from the selection

**Sweetened Yam Paste with Pumpkin and Ginkgo Nuts**

**Chilled Hasma with Red Dates and Lotus Seeds**

**Double-Boiled Snow Fungus with Red Dates and Lotus Seeds**

**Chilled Aloe Vera with Wolfberries and Wild Rock Sugar**

**Cream of Sweetened Pumpkin with Forest Rock Sugar**

**Cream of Mango Pomelo**

Allow us to fulfil your needs – please let one of our service associates know if you or your guests have any special dietary requirements, food allergies or food intolerances