

## GOODWOOD PARK HOTEL WEDDING PACKAGES

### 2020 - 2021 Wedding Packages

(For wedding banquets held from 1<sup>st</sup> October 2020 to 30<sup>th</sup> September 2021)

#### Lunch

\$1,488.00++ per table (8-course) (Daily)

#### Dinner

**Weekday** \$1,488.00++ per table (8-course) (Mon-Thurs)

**Weekend** \$1,618.00++ per table (8-course) (Fri & Sun)

**Weekend** \$1,668.00++ per table (8-course) (Sat, Eve of and on Public Holidays)

Tudor Ballroom: minimum 18 tables and maximum 22 tables, without dance floor and buffet lines  
Windsor Ballroom: minimum 25 tables and maximum 38 tables, without dance floor and buffet lines

#### General notes for all wedding packages:

- ❖ Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ❖ As the Hotel is not Halal Certified, the Muslim menu provided will be no pork and no lard
- ❖ Special price for our house wine at \$38.00++ per bottle
- ❖ All prices quoted are in Singapore Dollars and subject to 10% service charge & prevailing GST unless otherwise stated

#### Mode of Payment:

- ❖ *First Deposit: A 25% non-refundable and non-transferable deposit is required upon signing of confirmation letter*
- ❖ *Second Deposit: A 50% non-refundable and non-transferable deposit is required 2 months prior to event's date*
- ❖ *A pre authorisation form of the balance full payment is required upon check in via credit card. The balance of the amount due to the Hotel shall be paid by cash or credit card immediately upon check out*

## Wedding Lunch

Applicable daily

**\$1,488.00++ per table of 10 persons**

### Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Lunch from our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- ❖ Complimentary 1 x 30-litre barrel of beer
- ❖ Complimentary 1 x bottle of house wine for each confirmed table
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ A specially designed red packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

### Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional 1 x bottle of house wine (choice of red or white wine) for each confirmed table
- Additional 1 x 30-litre barrel of beer (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- 3 x Peking Duck to be served during the cocktail reception (butler passed)
- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- 1 x Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional 10% carpark passes

### Terms & Conditions:

- *Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.*
- *Selections of the 3 wishes are applicable for Wedding Lunch Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.*

## 8-Course Wedding Chinese Lunch Menu

### APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices 乳猪拼盘
- Prawn Salad 沙律虾拼盘
- Lobster Salad 沙律龍蝦拼盘 *(Upgrade at additional \$60.00++ per table of 10 persons)*

### Please select additional 4 items:

- Roasted Duck 烧鸭
- Baked Chicken with BBQ Sauce 烧汁鸡扒
- Jellyfish 海蜇
- Prawn Rolls 虾卷
- Baby Octopus 迷你八爪鱼
- Crispy Sesame Seafood Roll 芝麻海鲜卷
- BBQ Chicken Coin Meat 金钱肉干
- Vegetable Spring Rolls 素春卷

### SOUP *(Please select one item)*

- Braised Shark's Fin Soup with Crabmeat 蟹肉鱼翅羹
- Double Boiled Chicken Soup with Conpoy and Sea Whelk 干贝螺肉炖鸡汤
- Braised Fried Fish Maw Seafood Treasure Soup 鱼鳔三宝羹 *(Sea Cucumbers, Crabmeat & Fried Fish Maw)*
- Braised Hashima Soup with Bamboo Pith and Seafood Treasures 竹笙雪蛤海皇羹 *(Crabmeat, Scallops, Bamboo Pith & Hashima)*

*\*Upgrade to Braised Bird's Nest Soup with Crabmeat at additional \$280.00++ per table of 10 persons*

### POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck 樟茶鸭
- Roasted Crispy Chicken with Prawn Crackers 脆皮烧鸡
- Poached Kampung Chicken with Century Egg in Szechuan Style 川式皮蛋口水鸡

### FISH *(Please select one item)*

- Steamed Hybrid Garoupa with Superior Soya Sauce 清蒸龙虎班
- Steamed Hybrid Garoupa in Teochew Style 潮式蒸龙虎班
- Steamed Sea Bass in Teochew Style 潮式蒸金目鲈
- Deep Fried Halibut Fish Fillet in Thai Chilli Sauce 泰式酱比目鱼
- Deep Fried Halibut Fish Fillet with Pineapple Plum Sauce 黄梨梅子酱炸比目鱼

*\*Upgrade to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons*

### VEGETABLES *(Please select one item)*

- Braised Chinese Spinach with Two Kinds of Mushrooms 蚝油双菇菠菜
- Braised Sea Cucumber with Chinese Mushroom & Spinach 海参香菇菠菜
- Braised Mushrooms Fish Roll with Chinese Cabbage and Dried Scallops 香菇鱼卷白菜干贝
- Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce 百花汁竹笙酿鱼鳔

*\*Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$120.00++ per table of 10 persons*

**PRAWNS (Please select one item)**

- Wok-Fried Prawns with Dried Red Chilli 宫保虾球
- Poached "Live" Prawns with Chinese Herbs and Wine 药材虾
- Deep Fried Sesame Prawns tossed with Mango Mayonnaise Dressing 芒果蛋黄酱炸虾球

*\*Upgrade to Stir Fried Scallops and Prawns with Vegetables at additional \$20.00++ per table of 10 persons*

*\*Upgrade to Wok Fried Scallops with X.O Sauce and Broccoli at additional \$30.00++ per table of 10 persons*

**RICE & NOODLES (Please select one item)**

- Braised "Ee Fu" Noodles with Mushrooms and Chives 韭黄干烧伊面
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 荷叶蒸腊味饭
- Seafood Fried Rice with Silver Fish and X.O. Sauce (X.O 酱银鱼海鲜炒饭)

**DESSERT (Please select one item)**

- Teochew Yam Paste with Ginko Nut & Coconut Milk 莲子椰子酱潮式芋泥
- Chilled Hashima with Aloe Vera and Sea Coconut 芦荟雪蛤海底椰 (冻)
- Chilled Peach Gum with Rock Melon, Sago and Coconut Milk 桃胶椰汁蜜瓜西米露

*\*Upgrade to Double Boiled Bird's Nest with Hashima, Dried Longan and Red Dates at additional \$200.00++ per table of 10 persons*

**Special Meal Requirements:-**

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$148.80++** per person in addition to the Chinese Lunch table price or **\$1,488.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)

### Weekday Wedding Dinner

From Monday to Thursday, excluding Eve of Public Holidays and Public Holidays

\$1,488.00++ per table of 10 persons

#### Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- ❖ Complimentary 1 x 30-litre barrel of beer
- ❖ Complimentary 1 x bottle of house wine for each confirmed table
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ A specially designed red packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

#### Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional 1 x bottle of house wine (choice of red or white wine) for each confirmed table
- Additional 1x 30-litre barrel of beer (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- 3 x Peking Duck to be served during the cocktail reception (butler passed)
- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- 1 x Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional 10% carpark passes

#### Terms & Conditions:

- *Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.*
- *Selections of the 3 wishes are applicable for Wedding Weekday Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.*

## 8-Course Weekday Wedding Dinner Menu

### APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices 乳猪拼盘
- Prawn Salad 沙律虾拼盘
- Lobster Salad 沙律龙虾拼盘 *(Upgrade at additional \$60.00++ per table of 10 persons)*

### Please select additional 4 items:

- Roasted Duck 烧鸭
- Baked Chicken with BBQ Sauce 烧汁鸡扒
- Jellyfish 海蜇
- Prawn Rolls 虾卷
- Baby Octopus 迷你八爪鱼
- Crispy Sesame Seafood Roll 芝麻海鲜卷
- BBQ Chicken Coin Meat 金钱肉干
- Vegetable Spring Rolls 素春卷

### SOUP *(Please select one item)*

- Braised Shark's Fin Soup with Seafood Treasures 鱼翅三宝羹 *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Braised Fried Fish Maw Seafood Treasure Soup 鱼鳔三宝羹 *(Sea Cucumbers, Crabmeat & Fried Fish Maw)*
- Braised Hashima Soup with Bamboo Pith and Seafood Treasures 竹笙雪蛤海皇羹 *(Crabmeat, Scallops, Bamboo Pith & Hashima)*

*\*Upgrade to Braised Bird's Nest Soup with Crabmeat at additional \$280.00++ per table of 10 persons*

### POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck 樟茶鸭
- Roasted Crispy Chicken with Prawn Crackers 脆皮烧鸡
- Steamed Chicken with Chinese Herbs and Wine 药材蒸鸡
- Poached Kampung Chicken with Century Egg in Szechuan Style 川式皮蛋口水鸡

### FISH *(Please select one item)*

- Steamed Hybrid Garoupa with Superior Soya Sauce 清蒸龙虎斑
- Steamed Hybrid Garoupa in Teochew Style 潮式蒸龙虎斑
- Steamed Sea Bass in Teochew Style 潮式蒸金目鲈
- Deep Fried Halibut Fish Fillet with Pineapple Plum Sauce 黄梨梅子酱炸比目鱼
- Steamed Halibut Fish Fillet with Fried and Minced Garlic in Superior Soya Sauce 金银蒜蒸比目鱼

*\*Upgrade to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons*

### VEGETABLES *(Please select one item)*

- Braised Chinese Spinach with Two Kinds of Mushrooms 蚝油双菇菠菜
- Braised Sea Cucumber with Chinese Mushroom & Spinach 海参香菇菠菜
- Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce 百花汁竹笙酿鱼鳔
- Braised Sliced Abalone with Mushroom & Spinach 鲍片冬菇扒菠菜

*\*Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$120.00++ per table of 10 persons*

**PRAWNS (Please select one item)**

- Wok-Fried Prawns with Dried Red Chilli 宫保虾球
- Poached "Live" Prawns with Chinese Herbs and Wine 药材虾
- Deep Fried Sesame Prawns tossed with Mango Mayonnaise Dressing 芒果蛋黄酱炸虾球

*\*Upgrade to Stir Fried Scallops and Prawns with Vegetables at additional \$20.00++ per table of 10 persons*

*\*Upgrade to Wok Fried Scallops with X.O Sauce and Broccoli at additional \$30.00++ per table of 10 persons*

**RICE & NOODLES (Please select one item)**

- Braised "Ee Fu" Noodles with Mushrooms and Chives 韭黄干烧伊面
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 荷叶蒸腊味饭
- Seafood Fried Rice with Silver Fish and X.O. Sauce (X.O 酱银鱼海鲜炒饭)

**DESSERT (Please select one item)**

- Teochew Yam Paste with Ginko Nut & Coconut Milk 莲子椰子酱潮式芋泥
- Cream of Mango with Pomelo & Sago 杨枝甘露
- Chilled Hashima with Aloe Vera and Sea Coconut 芦荟雪蛤海底椰 (冻)

*\*Upgrade to Double Boiled Bird's Nest with Hashima, Dried Longan and Red Dates at additional \$200.00++ per table of 10 persons*

**Special Meal Requirements:-**

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$148.80++** per person in addition to the Chinese Dinner table price or **\$1,488.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)

### Weekend Wedding Dinner

For Friday & Sunday, excluding Eve of Public Holidays & Public Holidays

\$1,618.00++ per table of 10 persons

#### Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- ❖ Complimentary 1 x 30-litre barrel of beer
- ❖ Free flow of house wine to be served during banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ A specially designed red packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

#### Customise Your Dream Wedding (Please select 2 wishes from the following):

- Additional 1 x 30-litre barrel of beer (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- 3 x Peking Duck to be served during the cocktail reception (butler passed)
- Additional 1 x Night Stay at our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge
- 1 x Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- Additional in-room dining credit of \$100.00nett
- Additional 10% carpark passes

#### Terms & Conditions:

- *Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 2 wishes must be confirmed at least 1 month prior to wedding date.*
- *Selections of the 2 wishes are applicable for Wedding Weekend Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.*

## 8-Course Weekend Wedding Dinner Menu

### APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices 乳猪拼盘
- Prawn Salad 沙律虾拼盘
- Lobster Salad 沙律龙虾拼盘 *(Upgrade at additional \$60.00++ per table of 10 persons)*

### Please select additional 4 items:

- BBQ Chicken Coin Meat 金钱肉干
- Baked Chicken with BBQ Sauce 烧汁鸡扒
- Roasted Chicken Yakitori 鸡肉串
- U.S. Pork Loin with Coffee Sauce 咖啡汁猪柳
- Sliced Smoked Duck 熏鸭片
- Jellyfish 海蜇
- Prawn Rolls 虾卷
- Baby Octopus 迷你八爪鱼
- Crispy Sesame Seafood Roll 芝麻海鲜卷
- Top Shell in Oyster Sauce 蚝油螺片
- Steamed Mushroom Fish Roll 香菇鱼卷
- Vegetarian Spring Rolls 素春卷

### SOUP *(Please select one item)*

- Braised Shark's Fin Soup with Dried Scallops and Crabmeat 蟹肉干贝鱼翅羹
- Braised Shark's Fin Soup with Seafood Treasures 鱼翅三宝羹 *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Braised Fried Fish Maw Seafood Treasure Soup 鱼鳔三宝羹 *(Sea Cucumbers, Crabmeat & Fried Fish Maw)*
- Double Boiled Chicken Consommé with Sea Whelk and Conpoy 响螺瑶柱炖鸡汤
- Double Boiled Chicken Consommé with Baby Abalone and Fried Fish Maw 鲍鱼仔鱼鳔炖鸡汤
- Braised Hashima Soup with Bamboo Pith and Seafood Treasures 竹笙雪蛤海皇羹 *(Crabmeat, Scallops, Bamboo Pith & Hashima)*

*\*Upgrade to Braised Bird's Nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

### POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck 樟茶鸭
- Roasted Crispy Chicken with Prawn Crackers 脆皮烧鸡
- Steamed Herbal Chicken with Ginseng 人参蒸鸡
- Poached Kampung Chicken with Century Egg in Szechuan Style 川式皮蛋口水鸡

### FISH *(Please select one item)*

- Steamed Sea Perch Fillet with Superior Soya Sauce 清蒸鲈鱼扒
- Deep Fried Sea Perch Fillet in Thai Chilli Sauce 泰式酱鲈鱼扒
- Steamed Hybrid Garoupa with Superior Soya Sauce 清蒸龙虎斑
- Steamed Hybrid Garoupa in Teochew Style 潮式蒸龙虎斑
- Steamed Hybrid Garoupa with Soya Bean Crumbs 豆酥蒸龙虎斑
- Steamed Pomfret in Teochew Style 潮式蒸鲷鱼
- Deep Fried Halibut Fish Fillet with Pineapple Plum Sauce 黄梨梅子酱炸比目鱼

**VEGETABLES (Please select one item)**

- Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms 灵芝菇鲜冬菇扒西兰花
- Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach 蚝油海参灵芝菇菠菜
- Braised Baby Abalone with Sea Cucumber and Spinach 鲍鱼海参扒菠菜
- Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce 百花汁竹笙酿鱼鳔

**PRAWNS & SCALLOPS (Please select one item)**

- Poached "Live" Prawns with Chinese Herbs and Wine 药材虾
- Deep Fried Prawns tossed with Mango Mayonnaise Dressing 西汁芒果炸虾球
- Wok Fried Scallops and Prawns in X.O. Sauce 极品酱炒带子虾
- Wok Fried Scallops with Asparagus and Cashew Nuts 芦笋腰果炒带子
- Wok Fried Kung Pao Prawns and Cashew Nuts in Taro Ring 佛碎腰果宫保虾

**RICE & NOODLES (Please select one item)**

- Braised "Ee Fu" Noodles with Mushrooms and Chives 韭黄干烧伊面
- Fried Udon Noodles with Seafood in Black Pepper Sauce 黑椒海鲜炒乌冬面
- Fried Rice with Smoked Duck, Pineapple and Pine Nuts 熏鸭黄梨炒饭
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 荷叶蒸腊味饭
- Fried Rice with Mini Abalone and Crabmeat 鲍鱼仔蟹肉炒饭

**DESSERT (Please select one item)**

- Cream of Mango with Pomelo & Sago 杨枝甘露
- Teochew Yam Paste with Ginko Nut and Coconut Milk 莲子椰子酱潮式芋泥
- Double Boiled Hashima with Dried Longan, Red Dates and Lotus Seeds 红莲龙眼红枣雪蛤汤
- Chilled Hashima with Aloe Vera and Sea Coconut 芦荟雪蛤海底椰(冻)

*\*Upgrade to Double Boiled Bird's Nest with Hashima, Dried Longan and Red Dates at additional \$200.00++ per table of 10 persons*

**Special Meal Requirements:-**

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$161.80++** per person in addition to the Chinese Dinner table price or **\$1,618.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)

### Weekend Wedding Dinner

For Saturday, Eve of Public Holidays & Public Holidays

\$1,668.00++ per table of 10 persons

#### Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
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- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
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- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
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- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

#### Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional 1 x 30-litre barrel of beer (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
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- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- Additional in-room dining credit of \$100.00nett
- Additional 10% carpark passes

#### Terms & Conditions:

- *Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.*
- *Selections of the 3 wishes are applicable for Wedding Weekend Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.*

## 8-Course Weekend Wedding Dinner Menu

### APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices
- Prawn Salad
- Lobster Salad *(Upgrade at additional \$60.00++ per table of 10 persons)*

### Please select additional 4 items:

- BBQ Chicken Coin Meat 金钱肉干
- Baked Chicken with BBQ Sauce 烧汁鸡扒
- Roasted Chicken Yakitori 鸡肉串
- U.S. Pork Loin with Coffee Sauce 咖啡汁猪柳
- Sliced Smoked Duck 熏鸭片
- Jellyfish 海蜇
- Prawn Rolls 虾卷
- Baby Octopus 迷你八爪鱼
- Crispy Sesame Seafood Roll 芝麻海鲜卷
- Top Shell in Oyster Sauce 蚝油螺片
- Steamed Mushroom Fish Roll 香菇鱼卷
- Vegetarian Spring Rolls 素春卷

### SOUP *(Please select one item)*

- Braised Shark's Fin Soup with Dried Scallops and Crabmeat 蟹肉干贝鱼翅羹
- Braised Shark's Fin Soup with Seafood Treasures 鱼翅三宝羹 *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Braised Fried Fish Maw Seafood Treasure Soup 鱼鳔三宝羹 *(Sea Cucumbers, Crabmeat & Fried Fish Maw)*
- Double Boiled Chicken Consommé with Sea Whelk and Conpoy 响螺瑶柱炖鸡汤
- Double Boiled Chicken Consommé with Baby Abalone and Fried Fish Maw 鲍鱼仔鱼鳔炖鸡汤
- Braised Hashima Soup with Bamboo Pith and Seafood Treasures 竹笙雪蛤海皇羹 *(Crabmeat, Scallops, Bamboo Pith & Hashima)*

*\*Upgrade to Braised Bird's Nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

### POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck 樟茶鸭
- Roasted Crispy Chicken with Prawn Crackers 脆皮烧鸡
- Steamed Herbal Chicken with Ginseng 人参蒸鸡
- Poached Kampung Chicken with Century Egg in Szechuan Style 川式皮蛋口水鸡

### FISH *(Please select one item)*

- Steamed Sea Perch Fillet with Superior Soya Sauce 清蒸鲈鱼扒
- Deep Fried Sea Perch Fillet in Thai Chilli Sauce 泰式酱鲈鱼扒
- Steamed Hybrid Garoupa with Superior Soya Sauce 清蒸龙虎斑
- Steamed Hybrid Garoupa in Teochew Style 潮式蒸龙虎斑
- Steamed Hybrid Garoupa with Soya Bean Crumbs 豆酥蒸龙虎斑
- Steamed Pomfret in Teochew Style 潮式蒸鲳鱼
- Deep Fried Halibut Fish Fillet with Pineapple Plum Sauce 黄梨梅子酱炸比目鱼

**VEGETABLES (Please select one item)**

- Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms 灵芝菇鲜冬菇扒西兰花
- Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach 蚝油海参灵芝菇菠菜
- Braised Baby Abalone with Sea Cucumber and Spinach 鲍鱼海参扒菠菜
- Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce 百花汁竹笙酿鱼鳔

**PRAWNS & SCALLOPS (Please select one item)**

- Poached "Live" Prawns with Chinese Herbs and Wine 药材虾
- Deep Fried Prawns tossed with Mango Mayonnaise Dressing 西汁芒果炸虾球
- Wok Fried Scallops and Prawns in X.O. Sauce 极品酱炒带子虾
- Wok Fried Scallops with Asparagus and Cashew Nuts 芦笋腰果炒带子
- Wok Fried Kung Pao Prawns and Cashew Nuts in Taro Ring 佛碎腰果宫保虾

**RICE & NOODLES (Please select one item)**

- Braised "Ee Fu" Noodles with Mushrooms and Chives 韭黄干烧伊面
- Fried Udon Noodles with Seafood in Black Pepper Sauce 黑椒海鲜炒乌冬面
- Fried Rice with Smoked Duck, Pineapple and Pine Nuts 熏鸭黄梨炒饭
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 荷叶蒸腊味饭
- Fried Rice with Mini Abalone and Crabmeat 鲍鱼仔蟹肉炒饭

**DESSERT (Please select one item)**

- Cream of Mango with Pomelo & Sago 杨枝甘露
- Teochew Yam Paste with Ginko Nut and Coconut Milk 莲子椰子酱潮式芋泥
- Double Boiled Hashima with Dried Longan, Red Dates and Lotus Seeds 红莲龙眼红枣雪蛤汤
- Chilled Hashima with Aloe Vera and Sea Coconut 芦荟雪蛤海底椰(冻)

*\*Upgrade to Double Boiled Bird's Nest with Hashima, Dried Longan and Red Dates at additional \$200.00++ per table of 10 persons*

**Special Meal Requirements:-**

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$166.80++** per person in addition to the Chinese Dinner table price or **\$1,668.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)