



2027 & 2028 Weddings

DINNER PACKAGE
FOR 12 TABLES AND ABOVE

S\$1,598.00++ PER TABLE

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES



WEDDING PERKS INCLUSIONS

FOOD & BEVERAGE

- Personalise your own delicious 8-course Chinese menu, exquisitely prepared by our Chefs.
- Complimentary Food Tasting for 10 persons. (Applicable from Mon-Thurs excluding the eve of PH and PH)
- Complimentary free flow of soft drinks (Coke, Sprite and Fanta Orange), Mixers and Chinese tea including Chilled Authentic Tea House Oolong.
- Complimentary one (01) bottle of Champagne for toasting with a Champagne Fountain.
- Complimentary free flow of beer & wine for the duration of the event. (Maximum 4 hours)
- Waiver of corkage for hard liquor and wine. (Completely Sealed & Duty Paid)
- Welcome cocktails in the elegantly decorated foyer.
- A decorative wedding cake for cake cutting ceremony.

ACCOMMODATION

- Complimentary one (01) night accommodation in Bridal Suite (Premier Suite) with breakfast for 2, welcome fruit basket, assorted pralines placed in Bridal Suite upon arrival.
- A welcome delight (light meal) upon check-in to Bridal Room.
- Upgrade Bridal Suite to one (01) night accommodation in Presidential Suite*.
 - ▶ An upgrade to Presidential Suite requires min. 20 tables.
- Additional room for helpers with complimentary one (01) night accommodation inclusive of breakfast for 2.
- Special room rates for additional rooms*.

* Subject to availability.

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES

WEDDING PERKS INCLUSIONS

DECOR

- Exquisite wedding floral decorations inclusive of:
 - ◇ Stage Decorations
 - ◇ Six (06) Floral aisle stands (faux flowers)
 - ◇ Fresh floral centerpieces, two (02) VIP tables, and on all other guest tables
 - ◇ Fresh floral petals to sprinkle for one March-In
- Complimentary one (01) wedding favour for each guest. (Selection of up to 2 designs)
- Complimentary one (01) exclusively designed guest book and two (02) “ang bao” box.
- A romantic Wedding March-In on a Red carpet aisle with “dry ice misty effect”.
- Wedding invitation cards for 70% of confirmed attendance. (Printing not included)

PARKING & AV EQUIPMENT

- Two VIP car parking lots at the hotel’s driveway entrance.
- Complimentary parking passes for 30% of confirmed guests based on guaranteed attendance (Applicable for usage during the duration of dinner).
- Complimentary usage of two (02) LCD projectors and screens with AV technical assistance.
- Complimentary usage of two (02) wireless handheld microphones and PA system.

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES

PERSONALISED WEDDING MENU

PLATTER SELECTION

(Choose 5 Items)

- California Maki
加州寿司卷
- Roast Pork Belly
脆皮烧肉
- Japanese Jellyfish
日式凉拌海蜇
- Smoked Duck Roll
烟熏鸭火腿卷
- Vegetable Spring Roll
蔬菜春卷
- Taro Stuffed Potato Ball
芋泥酿马铃薯球
- Marinated Baby Octopus
凉拌小章鱼
- Aged Soya Sauce Chicken
古早味酱油鸡
- Deep-Fried Pork Ngoh Hiang
炸原味五香卷
- Deep-Fried Seafood Money Bag
香炸海鲜福袋
- Prawns with Fruit Cocktail Salad
鲜虾杂果沙律
- Crispy Bombay Fish Nonya Style
香酥娘惹风味孟买鱼
- Suckling Pig (*Supplement \$50++/table*)
脆皮乳猪 (每桌另加 S\$50++)
- Chicken Roulade with Stuffing Mango Mint Chutney Sauce
(*Supplement \$20++/table*)
芒果薄荷酱鸡肉卷 (每桌另加 S\$20++)
- Aburi Salmon Mentaiko Maki (*Supplement \$10++/table*)
炙烧明太子三文鱼寿司卷 (每桌另加 S\$10++)
- Mini Chilled Herbal Chicken (*Supplement \$10++/table*)
冰镇药膳鸡 (每桌另加 S\$10++)
- Fried Lion's Mane Mushrooms with Salt & Pepper
(*Supplement \$10++/table*)
椒盐猴头菇 (每桌另加 S\$10++)

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES

PERSONALISED WEDDING MENU

SOUP

- Fish Maw Soup with Crab Meat and Dried Scallop
花胶蟹肉干贝羹
- Double Boiled Chicken Soup with American Ginseng and Conpoy
花旗参干贝炖鸡汤
- Superior Thick Soup with Four Treasures (Dried Scallop, Crabmeat, Bamboo Pith and Sea Cucumber)
四宝羹 (干贝、蟹肉、竹笙、海参)
- Lobster Bisque with Brandy & Crab Leg Meat Served with Bread (*Supplement \$30++/table*)
白兰地龙虾浓汤配蟹腿肉 (附面包) (每桌另加 S\$30++)

FISH

- * Grouper (Whole Fish)
石斑鱼 (整条)
** Choice of Preparation: Steamed / Deep Fried*
烹调方式: 清蒸 / 香炸
- * Snapper (Whole Fish)
红鲷鱼 (整条)
Choice of Sauce for Steamed:
Superior Soya Sauce / Chinese Olive Vegetable / Minced Garlic & Ginger / Teochew Style
酱汁选择:
酱油皇 / 橄榄菜 / 蒜和姜 / 潮州蒸
- * Marble Goby (Whole Fish)
笋壳鱼 (整条)
- Steamed Fillet of Barramundi
清蒸金目鲈鱼柳 (半条)
- Deep Fried Seabass with Sweet and Sour Sauce (Whole Fish)
糖醋炸金目鲈 (整条)

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES

PERSONALISED WEDDING MENU

SEAFOOD

- Herbal Prawns with Chinese Wine
药膳花雕酒虾
- Stir-Fried Prawns with Kam Heong Sauce
甘香酱炒鲜虾
- Stir-Fried Prawns with Spicy Tomato Sauce
干烧辣茄汁鲜虾
- Wok-Fried Prawns with Mushrooms and Broccoli
西兰花鲜菇炒鲜虾
- Stir-Fried Prawns and Scallops with Singapore Chilli Sauce (*Supplement \$40++/table*)
新加坡辣椒酱炒鲜虾带子 (每桌另加 S\$40++)
- Stir-Fried Prawns and Scallops with Broccoli in X.O. Sauce (*Supplement \$40++/table*)
X.O.酱西兰花炒鲜虾带子 (每桌另加 S\$40++)
- Udang Nanas (Fresh Prawns Cooked with Pineapple and Spices) (*Supplement \$20++/table*)
娘惹凤梨鲜虾 (*Udang Nanas*) (每桌另加 S\$20++)

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES

PERSONALISED WEDDING MENU

POULTRY

- Slow Cooked Herbal Chicken
慢炖药膳鸡
- Soya Braised Duck with Tau Kwa
酱油焖鸭配豆干
- Stir-Fried Chicken with Capsicum and Celery in Yam Ring
芋环彩椒西芹炒鸡
- Roasted Bone-In Chicken Thigh with House Marinated Garlic & Spices
蒜香烤鸡中腿（带骨）
- Braised Duck served with Sea Cucumber & Mixed Fresh Mushroom (*Supplement \$40++/table*)
海参鲜菇焖鸭（每桌另加 S\$40++）
- “Tang Gui” (Angelica) Roasted Duck (*Supplement \$20++/table*)
当归烧鸭（每桌另加 S\$20++）

VEGETABLES & SPECIALITIES

- Seasonal Vegetables with Mini Scallops and Braised Mushrooms
鲜菇小带子扒时蔬
- Seasonal Vegetables with Baby Abalone and Flower Mushroom
时蔬配鲍鱼仔及花菇
- Seasonal Vegetables with Braised Abalone, Pacific Scallops and Mushrooms
菌香鲍鱼小带子扒时蔬
- Wok-Fried Broccoli and Mushroom with Mini Pearl Abalone and Sea Asparagus
西兰花鲜菇炒珍珠小鲍及海芦笋
- Braised “Bai Ling” Mushroom and Shiitake Mushroom Served with Seasonal Vegetables
白灵菇、香菇扒时蔬

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES

PERSONALISED WEDDING MENU

STAPLE

- Braised "Ee-Fu" Noodles with Crabmeat
蟹肉焖伊面
- Stir-Fried Udon with Prawns in Black Pepper Sauce
黑椒鲜虾炒乌冬面
- Steamed Lotus Leaf Rice with Waxed Meat (Contains Pork)
荷叶腊味饭 (含猪肉)
- Braised "Ee-fu Noodles with Straw Mushrooms, Enoki Mushrooms and Silver Beansprouts
双菇、银芽焖伊面

DESSERT

- Mango Pudding
芒果布丁
- Matcha Pudding
抹茶布丁
- Osmanthus Jelly
桂花冻
- Mango Sago and Pomelo
杨枝甘露
- Yam Paste with Ginkgo Nut & Coconut Cream
白果椰浆芋泥
- Red Dates Soup with Peach Gum, Ginkgo Nuts, Longan and Lily Bulbs
桃胶白果龙眼百合红枣糖水
- Double Boiled Bird's Nest with Snow Fungus & Peach Gum (*Supplement \$60++/table*)
雪耳桃胶冰糖燕窝 (每桌另加 S\$60++)

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES

DESSERT TABLE

Complimentary Upgrade from Chinese Dessert (Minimum 15 tables) (Optional)

Wedding Dinner Exclusive

CHOOSE 8 ITEMS (IN REPLACEMENT OF CHINESE DESSERTS)

Western Dessert

Crème Brûlée
Apple Crumble
Chocolate Eclairs
Mini Fruit Tartlets
Fresh Fruit Platter
Marble Cheesecake
Chocolate Brownies
Lemon Chiffon Cake
Mango Mousse Cake
Blueberry Cheesecake
Assorted French Pastries
Lemon Meringue Cookies
Bread and Butter Pudding

Local Dessert

Bubor Cha Cha
Mango Pudding
Honeydew Sago
Almond Beancurd with Fruits Cocktail
Red Dates Soup with Peach Gum, Ginkgo Nuts, Longan and Lily Bulbs
Sago Gula Melaka

*All items are subject to changes on best availability

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES

PAYMENT TERMS

DEPOSIT SCHEDULE		AMOUNT
UPON CONFIRMATION OF CONTRACT	▶	\$5,000.00 NETT
3 MONTHS PRIOR TO THE EVENT DATE	▶	40% OF GUARANTEED CHARGES
1 MONTH PRIOR TO THE EVENT DATE	▶	40% OF GUARANTEED CHARGES
UPON CHECK-IN TO BRIDAL SUITE (PRIOR ACTUAL EVENT)	▶	CREDIT CARD GUARANTEED FOR THE BALANCE CHARGES
UPON CHECK-OUT FROM BRIDAL SUITE (END OF EVENT)	▶	FULL PAYMENT FOR ALL BALANCE CHARGES

RATES ARE SUBJECT TO 10% SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES