



2027 & 2028 Weddings

LUNCH & DINNER PACKAGE
FOR 5-12 TABLES IN CONCORDE 3

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.
- Fifty percent discount on a formal food tasting for ten 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.
- One (01) bottle of House Wine, Red or White, per table. (Any unconsumed beer & wine cannot be removed from hotel.)
- 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.

ACCOMODATION

- 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.
- Special room rates for additional rooms*.

* Subject to availability.

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WEDDING PERKS INCLUSIONS

DECOR

- Exquisite wedding floral decorations inclusive of:
 - ◇ Stage Decorations
 - ◇ Four (04) 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 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 lunch/dinner).
- Complimentary usage of one (01) LCD projector and screens with AV technical assistance.
- Complimentary usage of two (02) wireless handheld microphones and PA system.

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LUNCH/DINNER WEDDING MENU

PLATTER SELECTION

(Choose 5 Items)

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- | | |
|--|---|
| • California Maki
加州寿司卷 | • Prawns with Fruit Cocktail Salad
鲜虾杂果沙律 |
| • Japanese Jellyfish
日式凉拌海蜇 | • Crispy Bombay Fish Nonya Style
香酥娘惹风味孟买鱼 |
| • Smoked Duck Roll
烟熏鸭火腿卷 | • Suckling Pig (<i>Supplement \$50++/table</i>)
脆皮乳猪 (每桌另加 S\$50++) |
| • Vegetable Spring Roll
蔬菜春卷 | • Roast Pork Belly (<i>Supplement \$30++/table</i>)
脆皮烧肉 (每桌另加 S\$30++) |
| • Taro Stuffed Potato Ball
芋泥酿马铃薯球 | • Chicken Roulade with Stuffing Mango Mint Chutney Sauce
(<i>Supplement \$20++/table</i>)
芒果薄荷酱鸡肉卷 (每桌另加 S\$20++) |
| • Marinated Baby Octopus
凉拌小章鱼 | • Aburi Salmon Mentaiko Maki (<i>Supplement \$10++/table</i>)
炙烧明太子三文鱼寿司卷 (每桌另加 S\$10++) |
| • Aged Soya Sauce Chicken
古早味酱油鸡 | • Mini Chilled Herbal Chicken (<i>Supplement \$10++/table</i>)
冰镇药膳鸡 (每桌另加 S\$10++) |
| • Deep-Fried Pork Ngoh Hiang
炸原味五香卷 | • Fried Lion's Mane Mushrooms with Salt & Pepper
(<i>Supplement \$10++/table</i>)
椒盐猴头菇 (每桌另加 S\$10++) |
| • Deep-Fried Seafood Money Bag
香炸海鲜福袋 | |

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LUNCH/DINNER 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)

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LUNCH/DINNER 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++)

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LUNCH/DINNER 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
- Braised "Bai Ling" Mushroom and Shiitake Mushroom Served with Seasonal Vegetables
白灵菇、香菇扒时蔬
- Seasonal Vegetables with Baby Abalone and Flower Mushroom (*Supplement \$50++/table*)
时蔬配鲍鱼仔及花菇 (每桌另加 S\$50++)
- Seasonal Vegetables with Braised Abalone, Pacific Scallops and Mushrooms (*Supplement \$50++/table*)
菌香鲍鱼小带子扒时蔬 (每桌另加 S\$50++)
- Wok-Fried Broccoli and Mushroom with Mini Pearl Abalone and Sea Asparagus (*Supplement \$40++/table*)
西兰花鲜菇炒珍珠小鲍及海芦笋 (每桌另加 S\$40++)

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LUNCH/DINNER 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++)

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PAYMENT TERMS

DEPOSIT SCHEDULE		AMOUNT
UPON CONFIRMATION OF CONTRACT	▶	\$2,500.00 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

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