

# SPECIAL WEDDING PACKAGE (YEAR 2021/2022)

**CHINESE SET LUNCH: \$118.80<sup>++</sup>** per person (8-course)

**CHINESE SET DINNER: \$148.80<sup>++</sup>** per person (9-course)

Minimum: 50 persons

Maximum: 100 persons

## EXQUISITE CUISINE

- A sumptuous 8 or 9 course Chinese Set menus specially prepared by our Culinary team  
*Each individually plated and served*

## BEVERAGES

- Complimentary free flow of soft drinks, mixers & Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x bottle of house wine per ten (10) paying guests
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except champagne)
- Special rates extended for any alcoholic beverage ordered

## DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangements for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all 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 & screens

## ACCOMMODATION

- One (1) x Anniversary night stay in our Superior room inclusive of a sumptuous breakfast at our F&B outlet
- Special room rates extended for your guests

## 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 for Solemnization Ceremony can be arranged at a special rate of S\$1,000<sup>++</sup>

## WITH MINIMUM 100 PERSONS

- Complimentary food tasting for 5 selected items  
*Applicable for 8 persons only on weeknights, Monday to Thursday*
- Complimentary one (1) x beer barrel (20L)

\* Prices are subject to service charge and prevailing goods & services tax. Packages are subject to change without prior notice. Valid for weddings held on or before 31 March 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
- 蟹肉芙蓉蛋  
'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, Cordyceps 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
- 鲍鱼百灵菇扒时蔬  
Braised Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables
- 干贝海参时蔬  
Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

## 肉 | MEAT

*(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)*

- 海鲜炒乌冬面  
Japanese Udon with Assorted Seafood
- 蟹肉蛋白金针焗伊府面  
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

## 甜品 | 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 Mango with Pomelo & Sago
- 清凉雪耳红枣雪梨  
Chilled Korean Pear with Dates & Snow Fungus

