**Weddings**

**WEDDING PACKAGE 2020**

<table>
<thead>
<tr>
<th>FOOD</th>
<th>BEVERAGE</th>
<th>WEDDING DÉCOR</th>
<th>ENHANCEMENT BY J’S SALON</th>
<th>PRIVILEGES</th>
<th>TERMS AND CONDITIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team</td>
<td>• Free flow of Chinese tea and soft drinks throughout the event including mixed nuts</td>
<td>• An intricately designed wedding cake</td>
<td>• Complimentary Hair Treatment for the Bride and Hair Cut for the Groom worth S$228**</td>
<td>• Selection of wedding favours as giveaway to all guests</td>
<td>• Minimum 20 tables confirmed for Junior Ballroom and minimum 45 tables confirmed for Grand Ballroom</td>
</tr>
<tr>
<td>• Food tasting for 6 persons based on the selected menu (applicable from Monday to Thursday excluding Eve of Public Holidays and Public Holidays)</td>
<td>• One thirty-litre barrel of beer to be consumed during event</td>
<td>• Pyramid fountain with a bottle of sparkling wine for toasting</td>
<td>• Express HA Moisture Clarity Treatment (45 minutes) worth $99**</td>
<td>• One night's stay in romantic Bridal Suite</td>
<td>• Additional charges (S$200++ per table of 10 persons) apply on auspicious dates</td>
</tr>
<tr>
<td>• Corkage waiver for sealed and duty-paid hard liquor</td>
<td>• One bottle of house wine per confirmed table to be consumed during event</td>
<td>• Floral wedding decorations in the Ballroom</td>
<td>• The Rejuvenating Kit worth $80**</td>
<td>• Not valid with any other offer or promotion. Not transferable or exchangeable for cash or other items</td>
<td>• Not valid with any other offer or promotion. Not transferable or exchangeable for cash or other items</td>
</tr>
<tr>
<td>• Corkage charge of S$15 per opened bottle for sealed and duty-paid wine</td>
<td>• Romantic smoke effect for the bridal march</td>
<td>• Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables</td>
<td>• S$250 worth of vouchers** ($25 x 10 vouchers)</td>
<td>• All alcohol are to be consumed during the event and at event venue</td>
<td>• Prices and conditions are subject to change without prior notice</td>
</tr>
</tbody>
</table>

**TO LOVE ♥**

**$1,188++ PER TABLE OF 10 GUESTS**

Valid for Lunch on Monday to Sunday and Dinner on Monday to Thursday, excluding Eve of Public Holidays and Public Holidays

**TO HOLD ♥**

**$1,288++ PER TABLE OF 10 GUESTS**

Valid for Dinner on Friday and Sunday, excluding Eve of Public Holidays and Public Holidays

**TO CHERISH ♥**

**$1,388++ PER TABLE OF 10 GUESTS**

Valid for Dinner on Saturday, Eve of Public Holidays and Public Holidays

**TERMS AND CONDITIONS**

• Minimum 20 tables confirmed for Junior Ballroom and minimum 45 tables confirmed for Grand Ballroom

• Additional charges (S$200++ per table of 10 persons) apply on auspicious dates

• Not valid with any other offer or promotion. Not transferable or exchangeable for cash or other items

• All alcohol are to be consumed during the event and at event venue

• Prices and conditions are subject to change without prior notice

• Prices are subject to 10% service charge and prevailing government taxes

****Terms and conditions apply
**APPETISER**

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Salmon Toast
- Top Shell
- Prawn and Mango Roll

Choose one (1) item from each course stated below:

**SOUP**
- 宮廷紅燒海皇魚肚羹
  Braised Fish Maw Soup with Assorted Seafood
- 龍珠鮑炖雪耳湯
  Double-boiled Abalone Soup with White Fungus

**MEAT**
- 富貴蜜味煙鴨配蘇梅醬
  Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun
- 西杏片七味香脆皮雞
  Roasted Crispy Chicken topped with Almond and Mixed Spices

**SEAFOOD**
- 桂林酥炸蝦丸配百里果醬
  Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce
- 蜜豆秋耳黑椒彩蝦仁
  Stir-fried Fresh Prawns with Wild Autumn Tremella, Honey Peas and Black Peppercorns

**FISH**
- 芥茉奶油醬煎鮭魚件
  Salmon Fillet with Horseradish Cream Sauce
- 翠芹味噌醬蒸金目鱸
  Steamed Fresh Seabass in Japanese Shiro Miso & Celery Sauce

**NOODLES**
- 鸡絲沙茶醬燒伊面
  Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce
- 蝦湯韭黃燴烏冬面
  Stewed Udon Noodles with Yellow Chives in Prawn Stock

**DESSERT**
- 香芒水晶桂花凍
  Mango Pudding and Osmanthus Jelly
- 鮮草梅乳酪蛋糕
  Strawberry Cheese Cake

**VEGETABLES**
- 金瑤翠園蔬鴛鴦菇
  Braised Duet Mushrooms and Japanese Conpoy with Seasonal Vegetables
- 蠔皇白肉蠔冬菇翠園蔬
  Braised Giant Top Shell and Mushrooms with Garden Vegetables
APPETISER
Choose five (5) items from the below selections:

• Salad Prawn
• Squid
• Jellyfish
• Water Chestnut Shrimp Roll
• Almond Seafood Ball
• Roast Duck
• Pan-fried Vegetarian Bean Curd Roll
• Salmon Toast
• Top Shell
• Eel Sushi

Choose one (1) item from each course stated below:

SOUP
• 虫草花紅烧海味羹
  Mixed Shredded Seafood Soup with Cordyceps Flower
• 龍珠鲍炖雪耳湯
  Double-boiled Abalone Soup with White Fungus

MEAT
• 成都麻香辣汁酱酥雞
  Braised Chicken served with Sesame and Spicy Garlic Soya Sauce
• 富贵蜜味烟鸭配蘇梅酱
  Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun

SEAFOOD
• 黑椒醬崧子彩蝦仁
  Stir-fried Prawn with Pine Nuts in Pepper Sauce topped with Salmon Roe
• 味噌鮮湯灼海中虾
  Poached Live Prawns in Shiro Miso Soup

VEGETABLES
• 蠔皇白菜螺冬菇翠園蔬
  Braised Giant Top Shell and Mushrooms with Garden Vegetables
• 瑶柱鴛鴦菇扒園蔬
  Braised Duet Mushrooms and Conpoy with Seasonal Vegetables

FISH
• 泡青椒蒜香蒸鲜紅鰭
  Steamed Fresh Malabar Snapper with Preserved Green Chilli and Minced Garlic in Superior Soya Sauce
• 古法豉油蒸鮮石斑
  Traditional-style Steamed Fresh Garoupa

RICE
• 韓味泡菜醬火鴨錦香雞粒炒飯
  Fried Rice with Smoked Duck and Chicken Meat in Kimchi Base
• 家厨金衣糯米卷
  Fried Glutinous Rice with Dried Shrimp, Mushrooms and Chicken wrapped in Bean Curd Skin

DESSERT
• 椰香杏汁紅豆凍
  Chilled Red Bean Pudding with Coconut Flakes in Almond Cream
• 金瓜福果甜芋泥
  Sweetened Yam Paste with Pumpkin and Ginkgo Nuts
APPETISER
Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below:

SOUP
- 虫草花海宝龙虾羹
  Braised Lobster Soup with Assorted Seafood and Cordyceps Flower
- 黑崧露竹笙炖湯鲍
  Double-boiled Abalone Soup with Black Truffle and Wild Bamboo Pith

MEAT
- 蒜香栗子炆大鴨
  Stewed Duck with Whole Garlic and Chestnuts in Superior Brown Sauce
- 葡萄紅酒扣富貴子排
  Slow-cooked Pork Ribs in Red Burgundy Sauce

SEAFOOD
- 黑椒醬秋耳崧子彩蝦仁
  Stir-fried Prawns with Pine Nuts and Wild Autumn Tremella in Black Pepper Sauce
- 養身药材汤灼海中虾
  Poached Live Prawns in Herbal Broth and Black Garlic Soya Sauce

VEGETABLES
- 蟹皇白肉螺冬菇翠園蔬
  Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 虫草花鴛鴦菇扒園蔬
  Braised Duet Mushrooms and Cordyceps Flower with Seasonal Vegetables

FISH
- 古法豉油皇蒸鮮石斑
  Traditional-style Steamed Fresh Garoupa
- 翠芹味噌酱蒸鮮石斑
  Steamed Fresh Garoupa in Miso and Chinese Celery Sauce

DUMPLINGS / NOODLES
- 昆布湯鮮蝦肉雲吞
  Shrimp Dumplings with Nameko Mushrooms in Japanese Seaweed Broth
- 川味辣蚧酱配魚茸面
  Fish Noodles in Sichuan Spicy Crab Meat Sauce

DESSERT
- 香芒水晶桂花凍
  Mango Pudding and Osmanthus Jelly
- 火焙冰峰
  Baked Alaska

TO CHERISH
8-course set menu