WEDDING SOLEMNISATION PACKAGE 2020- CHINESE MENU

CHINESE SET MENU I
S$1,088++ PER TABLE OF 10 PERSONS

CHINESE SET MENU II
S$1,188++ PER TABLE OF 10 PERSONS

PACKAGE INCLUDES
• Free flow of soft drinks, chinese tea throughout the event
• One bottle of house wine for every 10 paying guests
  • Red packet gift box for the reception desk
  • Wedding favour for each guest
• Floral arrangements for dining tables and solemnisation table
  • Complimentary usage of wedding backdrop
  • An intricately designed wedding cake
  • Pyramid fountain with a bottle of sparkling wine
  • Complimentary usage of LCD projector and screen
• Complimentary usage of 2 x wireless microphones for solemnisation
  • Smoke effect for bridal march in
• Complimentary parking tickets based on 30% of confirmed attendance
  • VIP parking lot at the Hotel’s entrance for the bridal car

OPTIONAL ADD-ONS
• House wine is available at S$48++ per bottle
• Beer (if required) can be arranged at S$750++ per 30-litre barrel and/ or S$15++ per glass
• For outdoor solemnisation at the romantic Promenade by the Singapore River, a rental charge from S$588++ applies.

TERMS AND CONDITIONS
• Minimum booking of 30 persons and maximum of up to 50 persons
• A surcharge of S$88++ per table is applicable for wedding solemnisations held on auspicious dates including Christmas Eve, Christmas Day, New Year’s Eve and New Year’s Day
  • Not valid with any other offer or promotion
• Non-transferable or exchangeable for cash or any other items
• Prices and conditions are subject to change without prior notice
• Prices are subject to 10% service charge and prevailing government taxes
**APPETISER**
Choose five (5) items from the below selections:

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

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**SOUP**
龍 珠 鮑 炖 雪 耳 湯
Double-boiled Abalone Soup with White Fungus

**MEAT**
富 贵 蜜 味 烟 鸭 配 蘇 梅 酱
Smoked Duck Slices in Perilla Plum Sauce served with Deep-Fried Chinese Bun

**SEAFOOD**
蜜 豆 秋 耳 黑 椒 彩 虾 仁
Stir-fried Fresh Prawn with Wild Autumn Tremella and Honey Pea in Black Pepper Corn

**FISH**
翠 芹 味 增 酱 蒸 金 目 鱸
Steamed Fresh Seabass in Japanese Shiro Miso & Celery Sauce

**NOODLES**
鸡 絲 沙 茶 醬 烧 伊 面
Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce

**DESSERT**
金 薯 蓮 子 芝 麻 露
Sweetened Black Sesame Cream with Lotus Seeds and Sweet Potato

**VEGETABLES**
蠔 皇 白 肉 螺 冬 菇 翠 園 蔬
Braised Giant Top Shell and Mushrooms with Young Garden Vegetables
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SOUP
虫草花海宝龙虾羹
Braised Lobster Soup with Assorted Seafood and Cordyceps Flower

MEAT
蒜香栗子炆大鴨
Stewed Duck with Whole Garlic and Chestnuts in Superior Brown Sauce

SEAFOOD
養身药材汤灼海中虾
Poached Live Prawn in Herbal Broth served with Black Garlic Soya Sauce

VEGETABLES
虫草花鸳鸯菇扒圆蔬
Braised Giant Top Shell and Mushrooms with Young Garden Vegetables

FISH
古法蒸鲜石斑
Traditional-styled Steamed Fresh Garoupa

RICE
辣味蚧肉酱配鱼茸面
Fish Noodles in Szechuan Spicy Crab Meat Sauce

DESSERT
金瓜福果甜芋泥
Sweetened Yam Paste with Pumpkin & Gingko Nuts