# WEDDING PACKAGE 2021

## FOOD
- Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team
- Food tasting for 6 persons based on the selected menu (applicable from Monday to Thursday excluding Eve of Public Holidays and Public Holidays)

## BEVERAGE
- Free flow of Chinese tea and soft drinks throughout the event including mixed nuts
- One thirty-litre barrel of beer to be consumed during event
- One bottle of house wine per confirmed table to be consumed during event
- Corkage waiver for sealed and duty-paid hard liquor
- Corkage charge of S$15 per opened bottle for sealed and duty-paid wine

## WEDDING DÉCOR
- An intricately designed wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Floral wedding decorations in the Ballroom
- Romantic smoke effect for the bridal march
- Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

## ENHANCEMENT BY J’S SALON
- Complimentary Hair Treatment for the Bride and Hair Cut for the Groom worth S$228**
- Express HA Moisture Clarity Treatment (45 minutes) worth S$99**
- The Rejuvenating Kit worth S$80**
- S$250 worth of vouchers** (S$25 x 10 vouchers)

## PRIVILEGES
- Selection of wedding favours as giveaway to all guests
- One night’s stay in romantic Bridal Suite
  During your stay, the following amenities will be complimentary:
  - Fresh fruits basket, dinner for the couple in Bridal Suite (choice of one main course with one non-alcoholic beverage per person from the In-Room Dining Menu) and breakfast-in-bed set or buffet breakfast at Food Capital the next morning
- One night’s stay in Superior Room for wedding helpers (room only)
- Complimentary use of LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- One set guest book and red packet gift box for the reception desk
- VIP parking lot at the hotel’s entrance for the bridal car
- Receive 20% complimentary parking coupons based on confirmed attendance

## 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

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### TO LOVE 💖
**JUNIOR BALLROOM FROM S$1,238++**
**GRAND BALLROOM FROM S$1,388++**
Valid for Lunch on Monday to Sunday and Dinner on Monday to Thursday, excluding Eve of Public Holidays and Public Holidays

### TO HOLD 💖
**JUNIOR BALLROOM FROM S$1,338++**
**GRAND BALLROOM FROM S$1,588++**
Valid for Dinner on Friday and Sunday, excluding Eve of Public Holidays and Public Holidays

### TO CHERISH 💖
**JUNIOR BALLROOM FROM S$1,388++**
**GRAND BALLROOM FROM S$1,688++**
Valid for Dinner on Saturday, Eve of Public Holidays and Public Holidays
**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
- 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
- 龍珠鮑釀雪耳湯
  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**
- 芥茉奶油釀煎鰤魚件
  Salmon Fillet with Horseradish Cream Sauce
- 翠芹味噌蒸金目鱸
  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
- 蝦湯韭黃煨烏東面
  Stewed Udon Noodles with Yellow Chives in Prawn Stock

**DESSERT**
- 香芒布甸水晶桂花凍
  Mango Pudding and Osmanthus Jelly
- 鮮草莓乳酪蛋糕
  Strawberry Cheese Cake

**VEGETABLES**
- 金瑤翠園葷鴛鴦菇
  Braised Duet Mushrooms and Japanese Conpoy with Seasonal Vegetables
- 蝦皇白肉蝶冬菇翠園蔬
  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
- 虫草花紅燒海味羹
  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
- 富貴蜜味烟鸭配蘇梅酱
  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
- 味噌鮮湯灼海中蝦
  Poached Live Prawns in Shiro Miso Soup

VEGETABLES
- 蠔皇白肉螺冬菇翠園蔬
  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
- 泡青椒蒜香蒸鮮紅鰽
  Steamed Fresh Malabar Snapper with Preserved Green Chilli and Minced Garlic in Superior Soya Sauce
- 古法豉油皇蒸鮮石斑
  Traditional-style Steamed Fresh Garoupa

RICE
- 韓味泡菜醬煙鴨雞粒炒飯
  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:

<table>
<thead>
<tr>
<th>Salad Prawn</th>
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</tr>
</thead>
<tbody>
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</tr>
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<td>Jellyfish</td>
<td>Maki</td>
<td>Sushi</td>
<td>Eel Sushi</td>
</tr>
</tbody>
</table>

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
- 黑崧露竹笙炖汤鲍
  Double-boiled Abalone Soup with Black Truffle and Wild Bamboo Pith

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

**SEAFOOD**
- 黑椒酱秋耳崧子彩虾仁
  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**
- 蠔皇白肉螺冬菇翠园蔬
  Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 虫草花鸳鸯菇扒园蔬
  Braised Duet Mushrooms and Cordyceps Flower with Seasonal Vegetables

**FISH**
- 古法鼓油皇蒸鲜石班
  Traditional-style Steamed Fresh Garoupa
- 翠芹味噌酱蒸鲜石班
  Steamed Fresh Garoupa in Miso and Chinese Celery Sauce

**DUMPLINGS / NOODLES**
- 昆布汤鲜虾肉云吞
  Shrimp Dumplings with Nameko Mushrooms in Japanese Seaweed Broth
- 川味辣蚧酱配鱼茸面
  Fish Noodles in Sichuan Spicy Crab Meat Sauce

**DESSERT**
- 香芒水晶桂花凍
  Mango Pudding and Osmanthus Jelly
- 火焰冰峰
  Baked Alaska