FOOD
• Sumptuous 7 or 8-Course Chinese Set Menu prepared by our award-winning culinary team
• Food sampling for 10 persons based on the selected menu

BEVERAGE
• Free flow of Chinese tea, soft drinks and mixers throughout the event including mixed nuts
• One barrel of 30 litres 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

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
• Complimentary use of two sets of LCD projectors with screens
• Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
• 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

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

TERMS AND CONDITIONS
• Valid for all weddings held in Year 2019.
• Not valid for weddings held on 01 January, 24, 25, 31 December 2019.
• Additional surcharge applies for 01 January, 24, 25, 31 December 2019 and popular auspicious dates.
• Prices are subject to 10% service charge and prevailing government taxes.
• Prices, rates and conditions are subject to changes without prior notice.
• Not valid with any other offers or promotion. Not transferable or exchangeable for cash or any other items.
• Promotion is valid with minimum 15 tables confirmed.
** 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
- Eel Sushi

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

**SOUP**
- 京 燒 濃 湯 魚 肚 四 寶 羹
  Braised Fish Maw Soup with Four Treasures
- 雲 南 野 生 菌 炖 雞 湯
  Double-boiled Chicken Soup with Black Truffle

### MEAT
- 成 都 麻 辣 酱 酥 雞
  Braised Chicken served with Sesame and Garlic Spicy Sauce
- 玉 葉 脆 蒜 香 妃 雞
  Roasted Crispy Chicken flavoured with Deep-fried Garlic and Curry Leaves

### VEGETABLES
- 蚝 皇 鸳 鸯 菇 扒 翠 園 蔬
  Braised Duet Mushrooms with Seasonal Vegetables
- 瑶 柱 碧 綠 鸳 鴦 菇
  Duet Mushrooms and Conpoy with Seasonal Vegetables

### FISH
- 芥 茎 奶 油 酱 煎 鮭 魚 件
  Salmon Fillet with Horseradish Cream Sauce
- 翠 芹 味 增 酱 蒸 金 目 鰤
  Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce

### NOODLES
- 鸡 丝 沙 茶 酱 烧 伊 面
  Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce
- 蝦 湯 韭 黃 燥 乌 东 面
  Stewed Udon Noodles with Yellow Chives in Prawn Stock

### DESSERT
- 金 薯 蓮 子 芝 麻 露
  Sweetened Black Sesame Cream with Lotus Seeds and Sweet Potato
- 金 瓜 福 果 甘 芋 泥
  Sweetened Yam Paste with Pumpkin and Gingko Nuts

### S$968++ PER TABLE OF 10 GUESTS
Valid for Lunch and Dinner on Monday to Sunday excluding Eve of Public Holidays and Public Holidays.
* Terms and conditions apply
APPETISER
Choose five (5) items from the below selections:

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

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

SOUP
- 野 生 竹 笙 雪 蛤 磨 菇 湯
  Cream of Wild Mushroom Soup with Hasma and Bamboo Piths
- 宮 廷 紅 燒 海 皇 魚 肚 羹
  Braised Fish Maw Soup with Assorted Seafood

MEAT
- 葡 萄 红 酒 炖 香 妃 鸡
  Stewed Chicken with Button Mushrooms and Gingko Nuts in Red Burgundy Sauce
- 富 贵 蜜 味 烟 鸭 配 须 梅 酱
  Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun

SEAFOOD
- 酥 炸 百 花 蟹 鉤 配 青 木 瓜 沙 律
  Deep-fried Crab Claw coated with Minced Prawn served with Thai Papaya
- 桂 林 酥 炸 蝦 丸 配 百 里 果 酱
  Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce

VEGETABLES
- 蟹 皇 白 肉 蝦 菇 冬 菇 翠 園 蔬
  Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 竹 笙 鴛 鴦 菇 扒 園 蔬
  Braised Duet Mushrooms and Bamboo Piths with Seasonal Vegetables

FISH
- 翠 芹 味 噌 酱 蒸 金 目 鰻
  Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce
- 川 味 乾 燒 酱 蒸 鮮 紅 鰻
  Steamed Fresh Malabar Snapper in Sichuan and Sweet Wine Sauce

RICE
- 韓 味 泡 菜 醬 虾 仁 煙 鴞 炒 飯
  Fried Rice with Smoked Duck and Shrimps in Kimchi Base
- 福 建 一 品 燴 香 苗
  Hokkien-style Fried Rice in Conpoy Sauce

DESSERT
- 蹄 香 福 果 蒸 核 桃 露
  Sweetened Walnut Cream with Gingko Nuts and Water Chestnuts
- 香 芒 布 甸 水 晶 桂 花 凍
  Mango Pudding and Osmanthus Jelly

S$1,068++ PER TABLE OF 10 GUESTS
Valid for Lunch and Dinner on Monday to Sunday including Eve of Public Holidays and Public Holidays.
*Terms and conditions apply