FOOD
• Sumptuous 7 or 8-course Chinese Set Menu prepared by our award-winning culinary team
• 50% off package price on selected menu for food tasting for 10 persons

BEVERAGE
• Free flow of soft drinks, mixers, and Chinese tea throughout the event
• One bottle of house wine per confirmed table to be consumed during event

WEDDING DÉCOR
• An intricately designed wedding cake
• Pyramid fountain with a bottle of sparkling wine for toasting
• Floral wedding decorations in the Ballroom (includes stage decorations, two VIP table centrepieces and one reception centrepiece)
• 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 Deluxe Room
• During your stay, the following amenities will be complimentary: Fresh fruits basket and buffet breakfast at Food Capital the next morning
• Complimentary use of one set of LCD projector with screen
• 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
• Not valid for weddings held on 01 January, 24, 25, 31 December 2019.
• Additional charges apply for 01, 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.
• A deposit of S$3,000 is required to secure the booking of date and venue.
• Not valid with any other offers or promotion. Not transferable or exchangeable for cash or any other items.
• Package is valid with minimum 7 tables up to maximum of 14 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
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

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 with Deep-fried Garlic and Curry Leaves

**VEGETABLES**
- 蚝皇鸳鸯菇扒翠園蔬
  Braised Duet Mushrooms with Seasonal Vegetables
- 瑶柱碧綠鴛鴦菇
  Duet Mushrooms and Conpoy with Seasonal Vegetables

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

**NOODLES**
- 鸡絲沙茶酱烧伊面
  Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce
- 蝦湯韭黃燴乌冬面
  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
- 金瓜福果甜芋泥
  Sweetened Yam Paste with Pumpkin and Gingko Nuts

**S$1,038++ PER TABLE OF 10 GUESTS**

Valid for Lunch and Dinner

*Terms and conditions apply*
Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Maki
- Sushi
- 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
- 葡萄红酒炯香妃鸡
  Stewed Chicken with Button Mushrooms and Gingko Nuts in Red Burgundy 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
- 酥炸百花蚧钳配青木瓜沙律
  Deep-fried Crab Claw coated with Minced Prawn served with Thai Papaya Salad
- 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
- 蠔皇白肉蠔冬菇翠園蔬
  Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 竹笙鸳鸯菇扒园蔬
  Braised Duet Mushrooms and Bamboo Piths with Seasonal Vegetables

FISH
- 翠芹味噌酱蒸金目鰤
  Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce
- 川味乾燒醬蒸鮮紅鰤
  Steamed Fresh Malabar Snapper in Sichuan and Sweet Wine Sauce

RICE
- 韓味泡菜酱虾仁烟鸭炒饭
  Fried Rice with Smoked Duck and Shrimps in Kimchi Base
- 福建一品薑香苗
  Hokkien-style Fried Rice in Conpoy Sauce

DESSERT
- 香芒布甸水晶桂花凍
  Mango Pudding and Osmanthus Jelly
- 蹄香福果生磨核桃露
  Sweetened Walnut Cream with Gingko Nuts and Water Chestnuts

S$1,128++ PER TABLE OF 10 GUESTS
Valid for Lunch and Dinner
*Terms and conditions apply