INTIMATE WEDDING PACKAGE 2021

FOOD
- Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team
- 50% off package for food sampling for 10 persons based on the selected menu

BEVERAGE
- Free flow of Chinese tea and soft drinks throughout the event including mixed nuts
- 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 $99**
- The Rejuvenating Kit worth $80**
- S$250 worth of vouchers** ($25 x 10 vouchers)

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 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
- Valid for all weddings held in Year 2021
- Not valid for weddings held on 01 January, 24, 25, 31 December 2021
- Additional surcharges (S$200++ per table of 10 persons) applies for 01 January, 24, 25, 31 December 2021 and popular auspicious dates
- Non-refundable deposit of S$5,000 is required
- Not valid with any other offer or promotion
- Non-transferable or exchangeable for cash or any other items
- Minimum booking of 10 tables confirmed for Galleria Ballroom and 15 tables confirmed for Riverfront Ballroom
- 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

ABUNDANT JOY ♥
S$1,288++ PER TABLE OF 10 GUESTS
Valid for Lunch and Dinner on Monday to Friday excluding Eve of Public Holidays and Public Holidays

GLORIOUS LOVE ♥
S$1,388++ PER TABLE OF 10 GUESTS
Valid for Lunch and Dinner on Saturday & Sunday including 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
- Eel Sushi

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

SOUP
- 京焼き濃湯四宝羹
  Braised Fish Maw Soup with Four Treasures
- 雲南野生菌炖鸡湯
  Double-boiled Chicken Soup with Black Truffle

MEAT
- 成都麻辣酱酥鸡
  Braised Chicken flavoured served with Sesame and Garlic Spicy Sauce
- 玉菜脆蒜香妃鸡
  Roasted Crispy Chicken flavored with Deep-fried Garlic and Curry Leaves

SEAFOOD
- 酥炸百花蛤蜊配青木瓜沙律
  Deep-fried Crab Claw coated with Minced Prawn with Thai Papaya
- 黑椒酱崧子彩虾仁
  Stir-fried Prawn with Pine Nuts in Pepper Sauce topped with Salmon Roe

VEGETABLES
- 蚝皇鸳鸯菇扒翠园蔬
  Braised Duet Mushroom with Seasonal Vegetables
- 瑶柱碧绿鸳鸯菇
  Duet Mushrooms and Conpoy with Seasonal Vegetables

FISH
- 芥茉奶油酱煎鲑鱼件
  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
- 鮑汁香炒水晶麺
  Stewed Glass Vermicelli with Assorted Vegetables in Abalone Sauce
- 蝦湯韭黄烩乌东面
  Stewed Udon Noodles with Yellow Chives in Prawn Stock

DESSERT
- 金薯莲子芝麻露
  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
APPETISER
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- 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
- 野生竹笙雪蛤磨菇湯
  Cream of Wild Mushroom Soup with Harsma & Bamboo Piths
- 宮廷紅燒海皇魚肚羹
  Braised Fish Maw Soup with Assorted Seafood

MEAT
- 葡萄红酒焖香妃鸡
  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
- 味噌鲜汤灼海中虾
  Poached Live Prawn in Shiro Miso Soup
- 桂林酥炸蝦丸配百里果酱
  Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce

FISH
- 金銀蒜茸蒸鮮石班
  Steamed Fresh Garoupa topped with Minced Garlic and Coriander Spring
- 川味乾燒醬蒸鮮紅鱈
  Steamed Fresh Malabar Snapper in “Sichuan” and Sweet Wine Sauce

RICE
- 韓味泡菜醬虾仁煙鸭炒飯
  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
- 蹄香福果生磨核桃露
  Sweetened Walnut Cream with Gingko Nuts and Water Chestnuts
- 香芒布甸水晶桂花凍
  Mango Pudding & Osmanthus Jelly