

Beaulieu House

Wedding Solemnization Setup Package (Food not included)

**Subjected to additional charges on special dates or period such as Valentine's Day, Mother's Day etc..*

ROOM Time: 11am till 12Noon, 6pm – 7pm. Other timing will be subjected to approvals

Selection of 2 Themes (Rustic Charm & Cheerful Knot) Kindly refer to Wedding Photo Album

Extravagant Package @ \$998++ *for max of 1hr only.

- ❖ *Solemnization Table With Floral Centerpiece (On Loan)*
- ❖ *2 Chairs With Bride & Groom Signage and Floral Posies*
- ❖ *3 Chairs (2 for Witness and 1 for Justice of Peace)*
- ❖ *Solemnization Signature Pen With Pen Holder & Ring Pillow (On Loan)*
- ❖ *Sound System With 2 Wireless Microphone For Solemnization Ceremony*
- ❖ *Unique Fresh Floral Garden Arch (Optional upgrade to 4 Sided Arch available)*
- ❖ *Complimentary Guest Chairs Up Till 24 Numbers, 6 Rows of 4 Chairs*
- ❖ *6 Flowers Posies on Guests Chairs along walk in aisle*



Note:

Consultation fee of \$50 will be payable to the florist should there be any need to discuss changes or customization.

Customization will be subjected to additional charges

- Prices are subjected to 10% Service Charge and Prevailing GST
- Management reserve the right to change the menu and package without prior notice

Beaulieu House

Wedding Dining Package

Venue Time: 10am start till 2.30pm. 6pm start till 10.30pm

Wedding Banquet Package (not inclusive of Solemnization Setup)

Free flow soft drinks (Coke, Sprite) and Chinese Tea

**Free flow soft drinks (Coke, Sprite) and Brewed Coffee and Premium Tea for Buffet*

Elegant Setup with Dining wares and Cloth Napkins (Pink)

Wine Corkage @ \$15++ per bottle, Liquor Corkage Waiver for duty paid liquor

(Beer Must be from the restaurant)

House Wine Available for Purchase at \$38++ per bottle

10 tables and above

Fresh Flower Centerpieces on every table base on your selected theme

VIP table Setup up till 2 tables with Seat Covered Cushion Chairs

Mini Champagne Fountain Setup with complimentary 1btl Sparkling Brut for toasting

**15% Discount for food tasting on Weekdays (10 persons only) upon confirmation with deposit*

(Monday to Friday Excluding Public Holiday or Special Occasion)

Note: *Food Tasting is not available for Buffet*

Pre-Dinner Drinks Reception @ Outdoor Area with Cocktail Tables for 1 hour prior dining

**Subject to weather conditions and availability*

Guest Reception Sign In Table with Skirting (DIY your own reception Setup)

Note:

Guests Book, Ang Pow Box, Invitation Cards are not provided

18 tables and above

Complimentary 2 barrel of Tiger Beer 20L, subsequent order @ \$400++ per barrel

Complimentary Bridal Changing Room

Complimentary Usage of 1 Projector with Sound System

Corkage waiver for Wine & Liquor

Mode of Payment:

First Deposit: 30% non-refundable or transferable is require upon signing confirmation letter

Second Deposit: 20% non-refundable or transferable is require 2 month before the actual date

**Further details will be listed in the confirmation letter*

Note: We are not a Halal Restaurant

The listed menu is No Pork, No Lard if you did not select the Pork Dishes

Special Food Requirements:

Vegetarian or Halal menu is available upon request

Vegetarian Course by Course can be arranged at \$70 per persons (no min required)

If Halal Certificate Food is required, we can arrange for you separately. Min of 10 Persons to book.

Individual Course by Course Fine Dining will be at \$80 per persons.

Subject to Transportation Fees and Chef to Portion the food

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美满良缘宴

Destiny Wedding Menu @ \$698++ per table
(Weekdays / Weekend Lunch @ \$658++ per table)

1. 五福临门

Beaulieu Five Combination Platter (kindly Select 3 Hot 2 Cold)

Hot:

Cold:

- | | |
|--|---|
| <input type="checkbox"/> Vegetarian Spring Roll
<input type="checkbox"/> Sliced Smoked Duck
<input type="checkbox"/> Handmade Prawn Roll
<input type="checkbox"/> Sliced Pork with Garlic Glaze
<input type="checkbox"/> Gui Hua Egg with Crabmeat | <input type="checkbox"/> Salad Prawns
<input type="checkbox"/> Spicy Marinated Jellyfish
<input type="checkbox"/> Abalone Topshell
<input type="checkbox"/> Homemade Kimchi
<input type="checkbox"/> Mini Octopus |
|--|---|

Upgrade to Lobster Salad Platter 龙虾水果拼盘 @ \$88

Upgrade to Whole Roast Suckling Pig 脆皮乳猪 1只 @ \$188

OR

Suckling Pig Sliced 脆皮乳猪片 @ \$40 per table * min order of at least 4 tables

2. 干贝蟹肉鱼鳔羹
 药材花菇炖鸡汤

Fish Maw Soup with Crabmeat and Conpoy

Herbal Cordycep Soup with Mushrooms and Chicken

Upgrade to Sharks Fin Soup with Crabmeat and Roe 蟹肉鱼翅羹 @ additional \$38

3. 港蒸石斑
 蒜蓉蒸石斑

Steamed Grouper Fish in Hong Kong Style

Steam Grouper Fish with Garlic

Upgrade to Red Grouper In Teochew Style 潮州蒸红斑 @ additional \$28

4. 脆皮烧鸡
 药材人参鸡

Crispy Roast Chicken with Prawn Cracker

Herbal Chicken with Ginseng

Upgrade to Roast Pi Pa Duck 琵琶鸭 or Specialty Braised Duck with Soy Sauce 玫瑰豉油鸭 @ additional \$20

5. 花雕灼活虾
 XO 虾球花枝炒西芹

Poached Live Prawns with Hua Tiao Wine

Stir Fried De-shelled Prawns and Squid with Celery in XO Sauce

6. 白灵菇扒冬菇菠菜
 蟹肉金菇扒西兰花

Bailing Mushroom with Spinach and Braised Mushrooms in Oyster Sauce

Broccoli with Crabmeat and Enoki Mushrooms and Wolfberries

Upgrade to Sea Cucumber with Mushrooms and Broccoli 海参冬菇西兰花 @ additional \$60

Upgrade to Braised Sliced Abalone with Mushroom and Spinach 鲍鱼扒冬菇西兰花 @ additional \$60

7. 蒜香海鲜炒饭
 干烧菇菌焖伊面
 鲍汁海鲜焖面线
 腊味荷叶饭

Garlic Fried Rice with Seafood

Ee Fu Noodle with Shredded Mushrooms

Vermicelli with Seafood in Abalone Sauce

Glutinous Rice with Sausages in Lotus Leaf

8. 任选一样甜品

Choice Of Dessert:

- 莲子红豆沙
 椰香白果芋泥
 蜜瓜西米露

Cream of Red Bean Paste with Lotus seeds

Cream of Coconut with Sweet Yam Paste and Gingko Nuts

Cream of Honeydew with Sago Pearls

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Wedding International Buffet (Min. 50 person)

\$60 per person

On Weekdays/Weekend Lunch

11.30am – 2.30pm

\$65 per person

On Weekends, Eve of PH & PH

6.00pm – 10pm

**Above timing is for food consumption time*

** Orders have to be in 5s.*

**Subjected to additional charges on special dates or period such as Valentine's Day, Mother's Day etc..*

Kindly note that there will be additional charge for Long Table Dining arrangement at additional of \$8 per persons

Appetizer

Sliced Smoked Duck on Potato Mash in Onion Brown Sauce

Cocktail Prawns with Honey Melon

Garden Green Salad with Condiments and Assorted Dressing

Hot Entrée

Wok Fried Black Peppery Sirloin Beef with Capsicums

Or

Braised Sliced Pork Belly with Yam

Roast Chicken Roulade with Asparagus and Mushrooms in Rosemary Jus

Baked Fish Fillet with Lemon Butter Cream Sauce

Wok Fried Medley of Vegetables

Pineapple Fried Rice with Seafood and Chicken Floss

Sautéed Fusilli Pasta with Mushrooms and Onion in Pesto Cream Sauce

Sweet Endings

Assorted Mini Pastries

Premium Fruit Platter

Chilled Mango Pudding

Free flow

Soft Drinks (Coke, Sprite)

Brewed Coffee & Premium Teas

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