

2020 WEEKEND BANQUET PACKAGE

Wedding Celebrations in CHIJMES Hall

The Epitome of Elegance

CHINESE | MODERN CUISINE

From the kitchens of Tung Lok Group, renowned for superior quality food and unparalleled service standards, we will provide a carefully selected menu of delicacies for your big day.

WESTERN CUISINE

Offering the highest standards of food and service, which have become synonymous with the Prive Brand, Prive Catering is an essential ingredient to the success of your upcoming event.



by WATABE WEDDING

2020 WEEKEND BANQUET PACKAGE

Wedding Celebrations in CHIJMES Hall

LUNCH: 11:00AM - 3:00PM | DINNER: 7:00PM - 11:00PM

Weekday (<i>Mon - Thu</i>)*	Min. 12 Tables <i>(weekday package is applicable)</i>
Weekend (<i>Fri</i>)*	Min. 15 Tables
Weekend (<i>Sat, Sun, Eve of PH & PH</i>)	Min. 20 Tables

***Excluding Eve of PH & PH**

- ▶ *Min. table requirements are based on per round table of 10 pax*
- ▶ *For Valentine's Day, Christmas Eve, Christmas Day, New Year's Eve & New Year's Day, an additional surcharge of S\$5 ++ per person or S\$50++ per table will be applicable.*
- ▶ *Due to the popularity of 10.10.2020, an additional surcharge of S\$20++ per person or S\$200++ per table will be applicable.*
- ▶ *For intimate weekend weddings with a min. of 15 tables, please email chijmes@watabe-wedding.com.sg*

CHINESE CUISINE

Family Communal Style



Round Table Setting

MODERN | WESTERN CUISINE

Individual Plating



Round | Long | Hybrid Setting

Max Capacity

Round table setting | 30 tables of 10 pax or 300 pax

Long table setting | 250 pax (with long VIP head table) or 260 pax (with 02 round VIP tables)

Hybrid setting | 270 pax (with long VIP head table) or 280 pax with (02 round VIP tables)

2020 WEEKEND BANQUET PACKAGE

Wedding Celebrations in CHIJMES Hall

CHINESE CUISINE

Friday, Sunday, Eve & Public Holiday

S\$1538 ++ PER TABLE
DELUXE 8-COURSE

S\$1698 ++ PER TABLE
PREMIUM 8-COURSE

Saturday (Including Eve & Public Holiday)

S\$1638 ++ PER TABLE
DELUXE 8-COURSE

S\$1798 ++ PER TABLE
PREMIUM 8-COURSE

MODERN | WESTERN CUISINE

Friday, Sunday, Eve & Public Holiday

S\$156.80 ++ PER PERSON
DELUXE 4-COURSE

S\$172.80 ++ PER PERSON
PREMIUM 5-COURSE

Saturday (Including Eve & Public Holiday)

S\$166.80 ++ PER PERSON
DELUXE 4-COURSE

S\$182.80 ++ PER PERSON
PREMIUM 5-COURSE



The Epitome of Elegance

A Grand Celebration

- Exquisite cuisine of your choice (Chinese / Modern / Western)
- Complimentary food tasting for 10 guests (Chinese) or 02 guests (Modern / Western)
Excluding Friday, Saturday, Sunday, Eve of P.H & Public Holiday
- Special dietary meal (Halal / Vegetarian) can be arranged at separate charges

A Toast to the Newly Weds!

- Free flow of Chinese tea (Chinese / Modern) & soft drinks during dining for up to 04 hours
- Pre-wedding reception (30 mins) with soft drinks & cocktail nuts at 11am lunch or 7pm dinner
- Complimentary 01 barrel of beer (30 litres) for your event
- Complimentary 01 bottle of house wine per confirmed table
- Waiver of corkage for up to 24 bottles of duty paid & sealed wines (750ml)
^ Corkage charges of S\$25 ++ per bottle of duty paid & sealed wine | hard liquor | sparkling wine | champagne
- Glass fountain pyramid with a complimentary bottle of sparkling wine for toasting

Transform Your Dream Wedding Into Reality

- Designed 5-tier model wedding cake for your cake cutting ceremony
- Full ivory linen and seat covers for all tables and cushion chairs
^ Exclusive upgrade to themed chairs
- Decorative floral arrangements (*Roses, Eustomas & Fillers*)
^ Floral Stands on stage and along the aisle
^ Fresh flower centrepieces for reception table & guest tables
^ Special fresh flower arrangements for 02 VIP tables
^ 20 VIP chairs with sash
- Complimentary solemnisation setting on stage
- Uniquely designed invitation cards for up to 70% of guaranteed attendance
(excluding printing & accessories)
- Create a lasting impression with a choice of wedding favours for all guests



The Epitome of Elegance

With Compliments

- Usage of projector & screens, basic audio system with professional operator during dining
- Usage of make up room
- 01 reception table with 03 chairs, 01 red packet box & 01 photo album table
- 02 easel stands for couple's wedding signage and floor plan (A3 size)
- 06 car park lots for bridal & family cars at Chijmes forecourt (up to 06 hours)
- 01 night stay at selected hotel (subject to hotel's availability)**

Enjoy More With Premium!

- Delectable butler-passed canapes during pre-wedding cocktail reception (up to 240 pieces)
- Additional 01 night stay at selected hotel (subject to hotel's availability)**
- Additional 01 bottle of wine per confirmed table or 01 barrel of beer (30 litres)*

* *Applicable for min. 25 tables and above*

Optional

- Exclusive use of Alcove at Caldwell House for solemnisation OR tea ceremony during your wedding lunch or dinner at a **Special Bundle Package** of **S\$1988++** (subject to availability)

CHINESE CUISINE DELUXE 8-COURSE

Menu Selection

Menu is subject to change without prior notice

Tung Lok Cold Dish Platter *(kindly choose 05 dishes)*

- Marinated Jellyfish – 海蜇
- Soya Chicken – 油鸡
- Crispy Beancurd Skin Wrap with Seafood – 海鲜腐皮卷
- Maki Sushi – 马季寿司
- Five Spice Meat Roll – 酥炸五香卷
- Seafood Dumpling – 海鲜锅贴
- Drunken Chicken – 醉鸡
- Wasabi Prawn – 芥末虾
- Vietnamese Spring Roll – 越南春卷
- Sliced Smoked Duck – 熏鸭片

Soup *(kindly choose 01)*

- Braised Shark's Fin Broth with Dried Scallop and Crab Meat – 红烧干贝蟹肉翅
- Double Boiled Chicken Consommé with Ginseng and Snow Lotus Seed – 花旗参雪莲子炖鸡汤
- Braised Fish Maw with Pearl Abalone and Bamboo Fungus in Supreme Broth – 红烧竹笙珍珠鲍鱼鳔羹

Seafood *(kindly choose 01 dish)*

- Sautéed Squid with Celery and Capsicum in Superior X.O Sauce – X.O 酱花枝彩椒西芹
- Sautéed Prawn Ball with Capsicum and Broccoli topped with Cashew Nuts – 腰果虾球彩椒西兰花
- Sautéed Prawn Ball in Traditional Salted Egg Yolk Sauce – 黄金虾球

Fish *(kindly choose 01 dish)*

- Hong Kong Steamed Black Garoupa with Superior Soya – 港蒸石斑
- Steamed Black Garoupa topped with Homemade Bean Sauce and Pickled Greens – 雪菜豆豉蒸石斑
- Steamed Black Garoupa, Teochew Style – 潮州蒸石斑

Vegetable *(kindly choose 01 dish)*

- Signature Four Treasures accompanied with Broccoli – 四宝扒西兰花
- Braised Bamboo Fungus and Mushroom with Seasonal Greens – 竹笙北菇扒时蔬
- Chinese Mushroom with Chinese Spinach in Superior Oyster Sauce – 蚝皇北菇扒菠菜

Poultry / Pork *(kindly choose 01 dish)*

- Herbal Kampong Chicken with Lily Buds and Fungus wrapped in Lotus Leaf – 荷香金针云耳药膳鸡
- Honey Glazed Pork Ribs – 蜜汁排骨
- Crisp Fried Chicken with Garlic – 蒜香鸡

Noodle / Rice *(kindly choose 01 dish)*

- Lotus Leaf Rice with Diced Chicken and Chinese Sausage - 鸡粒腊肠荷叶饭
- Braised Ee Fu Noodles with Bean Sprouts and Shredded Vegetables – 三丝焖伊面
- Stir Fried Fish Paste Noodles with Prawns and Scallops – 海鲜鱼茸面

Dessert *(kindly choose 01 dish)*

- Chilled Longan with Osmanthus – 龙眼桂花冻
- Yam Paste with Ginkgo Nut and Coconut Milk – 椰汁白果芋泥
- Chilled Lemongrass Jelly with Aloe Vera – 香茅芦荟冻

CHINESE CUISINE PREMIUM 8-COURSE

Menu Selection

Menu is subject to change without prior notice

Tung Lok Cold Dish Platter *(kindly choose 05 dishes)*

- Wasabi Prawn Salad – 芥末沙律虾
- Marinated Jellyfish – 海蜇
- Five Spice Meat Roll – 酥炸五香卷
- Roasted London Duck – 伦敦烧鸭
- Drunken Chicken Slice – 醉鸡片
- California Sushi – 加州寿司
- Crab Meat Roll – 脆炸蟹肉卷
- Marinated Mini Octopus – 迷你八爪鱼
- Fish Skin with Salted Egg Yolk – 黄金鱼皮
- Scrambled Egg with Shark's Fin and Crabmeat – 桂花鱼翅蟹肉蛋

Soup *(kindly choose 01)*

- Braised Shark's Fin Broth with Dried Scallop, Crab Meat and Fish Maw – 干贝蟹肉鱼鳔翅
- Double Boiled Chicken Consommé with Cordyceps and Abalone – 虫草花鲍鱼炖鸡汤
- Diced Lobster and Shredded Fish Maw in Thick Soup – 红烧龙虾鱼鳔羹

Seafood *(kindly choose 01 dish)*

- Sautéed Scallops with Capsicum Trio and Celery – 夏果带子彩椒炒西芹
- Sautéed Scallops in X.O Sauce with Honey Bean – 极品酱带子炒蜜糖豆
- Sautéed Prawn Balls tossed in Wasabi Mayo topped with Pomelo – 柚子芥末虾球

Fish *(kindly choose 01 dish)*

- Steamed Marble Goby, Teochew Style – 潮州笋壳鱼
- Steamed Marble Goby with Crispy Garlic – 金银蒜笋壳鱼
- Steamed Marble Goby with Chef's Homemade Black Bean Sauce – 豉豆蒸笋壳鱼

Vegetable *(kindly choose 01 dish)*

- Braised Chinese and Bai Ling Mushroom with Broccoli – 蚝皇北菇百灵菌扒西兰花
- Braised Sea Cucumber and Sliced Top Shell with Chinese Lettuce in Supreme Oyster Sauce – 蚝皇白玉鲍海参西生菜
- Sliced Abalone with Chinese Mushroom – 鲍鱼片扒北菇

Poultry / Pork *(kindly choose 01 dish)*

- Roasted London Duck – 伦敦烧鸭
- Coffee Pork Ribs with Almond Flakes – 杏片咖啡排骨
- Superior Soya Sakura Chicken – 豉油皇樱花鸡

Noodle / Rice *(kindly choose 01 dish)*

- Black Pepper Udon with Seafood – 黑胡椒海鲜乌冬面
- Stewed Mee Sua with Shredded Chicken – 鸡丝炒面线
- Lotus Leaf Rice with Seafood and Dried Shrimps – 虾干海鲜荷叶饭

Dessert *(kindly choose 01 dish)*

- Red Bean Pudding with Coconut Milk – 红豆椰子冻
- Chilled Mango Cream with Sago and Pomelo – 杨枝甘露
- Almond Cream served with Glutinous Rice Ball – 杏仁露汤圆

MODERN CUISINE DELUXE 4-COURSE

Menu Selection

Menu is subject to change without prior notice

Appetiser *(kindly choose 01 dish)*

- River Prawn Salad with Garlic Cream Dressing
- Sliced Chicken Salad with Tossed Olive Garlic Bread, Parmesan Cheese in Caesar Dressing
- Smoked Salmon Trout Salad with Kumquat Mustard Oil

Soup *(kindly choose 01)*

- Forest Mushroom Cream Soup with Truffle Oil
- Seafood Broth with Bamboo Pith and Dried Scallop
- Cordyceps with Snow Fungus in Chicken Consommé

Main Course *(kindly choose 02 main courses)*

Beef / Lamb

- Slow-cooked Beef Cheek with Seasonal Baby Vegetables and Puree Mashed Potato
- Roasted Rack of Lamb on Bed of Potato Cake with Mint Ratatouille
- Braised Beef Cheek in Abalone Broth and Northern Mushrooms infused with Truffle

Poultry

- Pan Roasted Chicken Thigh rolled with Mushroom & Rosemary on a bed of assorted Vegetables Provençal
- Braised Duck Leg with Prune Jus served with Baby Vegetable and Truffle Mashed Potato

Fish

- Pan-seared Pacific Dory in Herb Crust accompanied by Seasonal Vegetables lavished with Fresh Clam Beurre Blanc
- Steamed Sea Bass with Taiwanese Beans Sauce
- Sea Perch Fish Served with Mushrooms and Chestnuts

Dessert *(kindly choose 01 dish)*

- Apple Crumble with Baked Honey Passionfruit Topped with Vanilla Ice Cream and Fruit Coulis
- Mango Pudding lavished with Pomelo and Assorted Fruits
- Chilled Lemongrass Jelly with Assorted Berries, Aloe Vera and Lime Sorbet

Coffee & Tea

MODERN CUISINE PREMIUM 5-COURSE

Menu Selection

Menu is subject to change without prior notice

Appetiser *(kindly choose 01 dish)*

- Smoked Salmon Carpaccio with Radish, Kumquat Dressing and Arugula
- Pan-seared Marinated Tuna with Pepperon served with Mix-salad & Green Herb Dressing
- Crystal Live Prawns with Miso Shiso and Japanese Kumquat Dressing

Soup *(kindly choose 01)*

- Forest Mushroom Cream Soup with Truffle Oil
- Braised Shark's Fin with Crabmeat in Noble Tanfu Broth
- Cordyceps, Snow Lotus Seed with Abalone in Chicken Consommé

Main Course 01 *(kindly choose 02 main courses)*

Seafood

- Sautéed Garlic Prawns with Capellini infused with Truffle Oil
- Steamed-baked Sea Perch with Vegetables Raquet and Boiled Baby Potato

Poultry

- Pan-roasted Chicken Thigh rolled with Mushroom & Rosemary on a bed of assorted Vegetables Provencal
- Braised Duck Leg with Prune Jus served with Baby Vegetable and Truffle Mashed Potato
- Pan Seared Chicken in Smoky Sauce

Beef / Lamb

- Slow-cooked Beef Cheek with Seasonal Baby Vegetables and Puree Mashed Potato
- Roasted Rack of Lamb on Bed of Potato Cake with Mint Ratatouille

Fish

- Baked Sea Bass with Garden Greens and Butter Caper Parsley Sauce
- Steamed Cod and Capsicum Wrapped with Chinese Cabbage and Dashed with Blackbeans
- Oven Baked Cod Fillet Glazed with Manuka and Japanese Shoyu

Main Course 02 *(kindly choose 01 main course)*

- Fragrant Olive Rice with Trio Diced Vegetables
- Garlic Noodles with Shrimps
- Glutinous Rice Wrapped in Lotus Leaf with Roasted Chestnut

Dessert *(kindly choose 01 dish)*

- Aloe Vera Lemongrass Gello with Wildberries and Lime Sorbet
- Mango Pudding lavished with Pomelo and Assorted Fruits
- Chilled Cream of Pumpkin with Purple Glutinous Rice and Vanilla Ice Cream

Coffee & Tea

WESTERN CUISINE DELUXE 4-COURSE

Menu Selection

Menu is subject to change without prior notice

Appetiser (*kindly choose 01 dish*)

- Seared Tuna Nicoise Salad - French Beans, Idaho Potato, Black Olives, Cherry Tomatoes & Lemon Dressing
- Smoked Chicken Croquette - Granny Smith & Horseradish Remoulade, Jalapeno Ranch Dressing

Soup (*kindly choose 01*)

- Organic Mushroom Soup with White Truffle Oil
- Plum Tomato & Basil Bisque with Croutons and Basil Oil

Main Course (*kindly choose 02 main courses*)

Beef

- Spice-rubbed Australia Striploin with Garlic Button Mushroom, French Beans and Horseradish Veal Jus

Poultry

- Baked Mushroom Duxelle-stuffed Chicken Roulade with Root Vegetable Ragout and Port Wine Sauce

Fish

- Pan-roasted Sea Bass with Eggplant Caviar, Garlic Potato and Tomato-pepper Coulis

Dessert (*kindly choose 01 dish*)

- White & Milk Chocolate Mousse with Raspberry, Matcha Cookie Crumbs and Raspberry Coulis
- Pistachio Almond Tart with Mango-passionfruit Coulis, Mango Mousse and Lime Meringue

Coffee & Tea

WESTERN CUISINE PREMIUM 5-COURSE

Menu Selection

Menu is subject to change without prior notice

Appetiser *(kindly choose 01 dish)*

- Citrus-cured Norwegian Salmon Pickled Japanese Cucumber, Beets & Radishes, Dill Crème Fraiche
- Smoked Canadian Duck Breast Rilette with Wholemeal Toast, Cornichon and Fine Yellow Frisee

Soup *(kindly choose 01)*

- Prawn Bisque with Crab Ravioli and Basil
- Leek & Potato Soup with Shrimp Ravioli and Chopped Chives

Entrée *(kindly choose 01 dish)*

- Chicken & Spinach Cannelloni with Ricotta Cheese and Herbed Tomato Sauce
- Snapper Vol-Au-Vent with Fennel, Baby Spinach and Smoked Dill Sauce

Main Course *(kindly choose 02 main courses)*

Beef

- Pan-roasted Fillet Mignon with Baby Carrots, Seasonal Mushrooms and Red Wine Shallot Sauce

Poultry

- Duck Leg Confit with White Bean Cassoulet and Balsamic Brown Onion Sauce

Fish

- Pan-roasted Barramundi with Olive-parsley Crust, Ratatouille and Salsa Verde

Dessert *(kindly choose 01 dish)*

- Chocolate Almond Cake with Candied Almond, Raspberries and Sesame Tuile
- Mango Mousse Cake with Passionfruit Coulis and Macaroon

Coffee & Tea



Terms & Conditions

- ▶ The above prices/packages details are valid only with confirmation of minimum required number of tables
- ▶ The above prices/packages details are based on per round table of 10 persons unless stated otherwise
- ▶ This package is only applicable for weddings in 2020
- ▶ Any changes in cuisines after confirmation will be strictly subject to availability of caterer and additional charges will apply
- ▶ Menus & prices are subject to changes and the venue reserves the right to amend and/or withdraw any of the package offers without prior notice
- ▶ In the event of dispute, Watabe Singapore Pte Ltd reserves the right of final decision

** Hotel rooms will not be applicable during black-out period (eg. Formula One, New Year's Eve & New Year's Day)

Applicable for Modern or Western cuisine only

- ▶ The couple gets to choose (for eg: - 01 Appetiser, 01 Soup, 02 Main Course selection, 01 Dessert) on behalf of the guests. Guests are required to RSVP with the couple on **either 01** of the Main Course selection prior to the wedding
- ▶ The couple will be required to provide the venue with pre-orders for the final attendance (including Main Course selection breakdown) **01 month prior** to the date of the event. Should no breakdown be given by then, we will provide 50-50 choice for the couple's guests
- ▶ The couple will be required to prepare place cards (with Main Course selection) for their guests prior to the event reception. This is to ensure that guests know where they are seated and for service staff to serve their respective main course accordingly

Mode of Payment

- ▶ **1st Deposit:** Amount of S\$3000 nett per dining slot (cash/cheque/bank transfer/NETS only) is required to secure booking of date
- ▶ **2nd Deposit** (06 months before the date of event): Amount equivalent to 50% of the balance total charges for the dining slot calculated based on the minimum guaranteed (cash/cheque/bank transfer/NETS only)
- ▶ **Final Payment** (02 weeks before the date of event): Amount equivalent to 100% of the balance total charges for the dining slot calculated based on the minimum guaranteed (cash/cheque/bank transfer/credit card/NETS only)
- ▶ All deposits and payment are non-refundable and non-transferable
- ▶ All prices are stated in Singapore Dollars & are subject to 10% service charge & prevailing government taxes

Contact Us

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Looking for Wedding Inspirations in CHIJMES Hall?
Follow us on Instagram: [@chijmes_hall](https://www.instagram.com/chijmes_hall) | [@watabeweddings](https://www.instagram.com/watabeweddings)

