

2020 WEEKDAY BANQUET PACKAGE

Wedding Celebrations in CHIJMES Hall

The Epitome of Elegance

CHINESE 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

Hailing from the connoisseur of fine food, The Catering Concerto is the quintessential brand that is committed to create distinctive experiences for all your important occasions.



by WATABE WEDDING

2020 WEEKDAY 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
Weekend (<i>Fri</i>)*	Min. 15 Tables <i>(weekend package is applicable)</i>
Weekend (<i>Sat, Sun, Eve of PH & PH</i>)	Min. 20 Tables <i>(weekend package is applicable)</i>

***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.*

CHINESE CUISINE

Family Communal Style



Round Table Setting

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 WEEKDAY BANQUET PACKAGE

Wedding Celebrations in CHIJMES Hall

CHINESE CUISINE

S\$1298 ++ PER TABLE
8-COURSE WEDDING LUNCH

S\$1398 ++ PER TABLE
8-COURSE WEDDING DINNER

WESTERN CUISINE

S\$129.80 ++ PER PERSON
3-COURSE WEDDING LUNCH

S\$142.80 ++ PER PERSON
4-COURSE WEDDING DINNER



The Epitome of Elegance

A Grand Celebration

- Exquisite cuisine of your choice (Chinese / Western)
- Complimentary food tasting for 10 guests (Chinese) or 02 guests (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) & 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 (20 litres) for your event
- Complimentary 01 bottle of house wine per confirmed table
- Waiver of corkage for up to 12 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
- 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)

The More the Merrier! (Min. 15 Tables)

- 01 night stay at selected hotel (subject to hotel's availability)**
- Upgrade to themed chairs
- Upgrade of 01 barrel of beer from 20 litres to 30 litres

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 LUNCH 8-COURSE

Menu Selection

Menu is subject to change without prior notice

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

- Century Egg with Pickled Ginger – 皮蛋子姜
- Sliced Smoked Duck – 熏鸭片
- Crispy Spring Roll – 脆炸春卷
- Marinated Jellyfish – 海蜇
- Scrambled Egg with Beansprouts – 桂花炒蛋
- Crispy Vietnamese Spring Roll – 脆炸米卷
- Honey Glazed Char Siew – 蜜汁叉烧
- Marinated Octopus – 泰式八爪鱼
- Seafood Dumpling – 海鲜锅贴
- Sliced Top Shell, Thai Style – 泰式螺片

Soup (*kindly choose 01*)

- Braised Fish Maw Broth with Shredded Chicken and Bamboo Fungus – 红烧鸡丝竹笙鱼鳔羹
- Braised Shark's Fin Broth with Dried Seafood – 红烧海味翅
- Seafood Treasure Soup – 红烧竹笙海鲜羹

Seafood (*kindly choose 01 dish*)

- Sautéed Prawns with Tomato and Chilli Paste with Egg White – 辣椒鲜虾
- Crispy Cereal Prawns – 香脆麦片虾
- Salted Egg Yolk Prawns – 黄金虾

Fish (*kindly choose 01 dish*)

- Steamed Crimson Snapper with Superior Soya – 潮泰蒸红槽鱼
- Steamed Sea Bass with Superior Soya – 潮泰蒸大银鲈
- Deep Fried Sea Bass with Spicy Thai Sauce – 泰式炸大银鲈

Vegetable (*kindly choose 01 dish*)

- Stewed Chinese and Bai Ling Mushroom with Seasonal Vegetables in Oyster Sauce – 蚝皇北菇白灵菌
- Selected Twin Mushrooms with Seasonal Vegetables – 崧菇北菇扒时蔬
- Stewed Chinese Mushrooms with Chinese Spinach – 北菇扒苋菜

Poultry (*kindly choose 01 dish*)

- Braised Soy Chicken accompanied with Minced Ginger – 豉油皇樱花鸡
- Stewed Herbal Chicken – 滋补药材鸡
- Honey Glazed Chicken – 蜜汁鸡

Noodle / Rice (*kindly choose 01 dish*)

- Steamed Fragrant Rice with Diced Chicken wrapped in Lotus Leaf – 鸡丁荷叶饭
- Braised Ee Fu Noodles with Chives and Beansprouts – 韭菜银芽焖伊面
- Country-style Fried Mian Xian – 家乡炒面线

Dessert (*kindly choose 01 dish*)

- Chilled Cream Mango with Sago and Pomelo – 杨枝甘露
- Chilled Snow Fungus, Dried Apricot and Perilla Seeds in Syrup – 万星杏莆冻
- Sweetened Cream of Red Bean with Lotus Seeds and Lily Bulbs – 莲子百合红豆

CHINESE CUISINE DINNER 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
- Crispy 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 Beansprouts 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

WESTERN CUISINE LUNCH 3-COURSE

Menu Selection

Menu is subject to change without prior notice

Appetiser *(kindly choose 01 dish)*

- Grilled Mediterranean Vegetables with Parmiggiana Shaving
- Feta Cheese Marinated in Flavoured Extra Virgin Olive Oil with Cherry Tomato & Cucumber Salad, Red Onion & Pearl Barley
- Roasted Portobello Mushroom with Garlic, Mesclun Salad & Balsamic Dressing

OR

Soup *(kindly choose 01)*

- Mediterranean Tomato Soup with Croutons and Basil Oil
- Minty Pumpkin Soup

Main Course *(kindly choose 02 main courses)*

Beef

- Hungarian Beef Stew with Buttered Root Vegetables and Mash Potatoes

Poultry

- Roasted Boneless Chicken with Garlic Mash Potato and Wholegrain Mustard Sauce

Fish

- Baby Red Snapper Loin with Mushroom Risotto and Lemon-caper Butter Sauce

Dessert *(kindly choose 01 dish)*

- Black Forest with Chocolate Crumble
- Coffee Tiramisu

Freshly Brewed Coffee & Tea

WESTERN CUISINE DINNER 4-COURSE

Menu Selection

Menu is subject to change without prior notice

Appetiser (*kindly choose 01 dish*)

- Smoked Duck Salad with Shaved Daikon, Fennel & Orange, Sherry Vinegar Dressing
- Garlic Infused Spiced Tiger Prawn with Shellfish Emulsion & Fennel Confit
- Smoked Salmon & Ikura, Capers & Pickled Cucumber & Sour Cream

Soup (*kindly choose 01*)

- Pumpkin Soup with Sautéed Prawns
- Truffle Scented Wild Mushroom Velouté with Croutons & Herbs
- Mediterranean Tomato Soup with Seafood and Basil Oil

Main Course (*kindly choose 02 main courses*)

Beef

- Roast Beef Striploin with Fork Crushed Potato, Rosemary Infused Beef Jus
- Beef Bourguignon with Parmesan Mash

Poultry

- Baked Lemon & Garlic Boneless Chicken Thigh with Kumara Purée & Forest Mushroom
- Grilled Boneless Chicken Thigh with Summer Vegetables and Garlic Herb Jus

Fish

- Baby Red Snapper Loin with Crumbed Rice Cake, Eggplant Caviar, Miso Buerre Blanc
- Glazed Snapper with Herbs Risotto, Tomato Confit & Champagne Capers Velouté

Dessert (*kindly choose 01 dish*)

- Strawberry Tofu with Berry Compote
- Ivoire Raspberry Dome
- Chocolate Hazelnut Tart

Freshly Brewed 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?
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