



2019 • Weekday Wedding Package •

The Epitome of Elegance

CHINESE CUISINE

From 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.



CHIJMES HALL



CALDWELL HOUSE

BY WATABE WEDDING



LUNCH | 11AM - 3PM / DINNER | 7PM - 11PM
MONDAY TO THURSDAY (EXCLUDING EVE & PUBLIC HOLIDAY)*
- MINIMUM 12 TABLES -

• Chinese Cuisine •

Round Table Setting



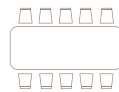
S\$1298 ++
8-COURSE WEDDING LUNCH

S\$1398 ++
8-COURSE WEDDING DINNER



• Western Cuisine •

Round / Long Table Setting



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

S\$139.80++ PER PERSON
4-COURSE WEDDING DINNER

* For Valentine's Eve & Valentine's Day, an additional surcharge of \$5 ++ per person will be applicable.





• EPITOME OF ELEGANCE •

Weekday Celebrations


LET'S FEAST IN 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 PH & Public Holiday*
- Special dietary meal (Halal/Vegetarian) can be arranged at separate charges

LET'S TOAST!

- 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 one (01) 20 litres barrel of beer for your event *
- Complimentary one (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

LET'S GLAMOUR UP CHIJMES HALL!

- Designed 5-tier model wedding cake for your cake cutting ceremony
 - Full ivory linen and seat covers for all tables and chairs
 - Decorative floral arrangement
 - ^ Floral stands on stage and along the aisle*
 - ^ Fresh flower center pieces for reception table & guest tables*
 - ^ Special fresh flower arrangements for 02 VIP tables*
 - ^ 20 VIP chairs with sash*
 - ^ Complimentary solemnization setting with flower arrangement on stage*
 - Uniquely designed invitation cards for up to 70% of guaranteed attendance
*(excluding printing of inserts & accessories)**
 - Create lasting impression with a choice of wedding favors for all guests *
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• EPITOME OF ELEGANCE •

Weekday Celebrations

COMPLIMENTARY

- Usage of projector & screens, basic audio system with professional operator during dining
- Usage of make up room
- 01 reception table with 03 chairs, 01 ang bao box & 01 photo album table
- 02 easel stands for couple's wedding signage and floor plan (A3 size)
- 06 parking lots at Chijmes forecourt (up to 6 hours)

THE MORE THE MERRIER! (Minimum of 15 Tables)

- One (01) night stay at selected hotel (subject to hotel's availability)
- Upgrade to themed chair
- Upgrade of one (01) barrel of beer from 20 Litres to 30 Litres



Terms & Conditions

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 **2019**

A non-refundable deposit of S\$2000 nett (cash/cheque/TT/NETS) is required to secure the booking of date

All prices are stated in Singapore Dollars & are subject to 10% service charge & prevailing government taxes

Photos in this package are purely for illustration purposes only

Menus & prices are subject to change without prior notice

*** Valid only with confirmation of minimum required number of tables.**



● CHINESE CUISINE LUNCH 8-COURSE ●

Menu Selection

Menu is subject to change without prior notice. Special dietary meals can be arranged separately

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

- Century Egg with Pickled Ginger - 皮蛋子姜
- Sliced Smoked Duck - 熏鸭
- Crispy Spring Roll - 脆炸春卷
- Marinated Jellyfish - 海蜇
- Scrambled Egg with Beansprout - 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 Slice, Thai Style - 泰式螺片

Soup (*kindly choose 01 dish*)

- Braised Fish Maw Broth with Shredded Chicken & Bamboo Fungus - 红烧鸡丝竹笙鱼鳔羹
- Braised Shark 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 Chili 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 - 潮泰蒸红糟鱼
- Steamed Sea Bass in Superior Soya - 潮泰蒸大银鲈
- Deep Fried Sea Bass in 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/Pork (*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 Bean Sprouts - 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. Special dietary meals can be arranged separately

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 dish*)

- 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 in 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 Bean Sprouts and Shredded Vegetables – 三丝焖伊面
- Mee Goreng – 马来炒面

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





• WESTERN CUISINE LUNCH 3-COURSE •

Menu Selection

Menu is subject to change without prior notice. Special dietary meals can be arranged separately

Appetizer (*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, 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, Wholegrain Mustard Sauce

FISH

- Baby Red Snapper Loin with Mushroom Risotto & 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. Special dietary meals can be arranged separately

Appetizer (*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 & 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 Vegetable 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





Contact Us



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CHIJMES HALL



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