

***SAY “I DO” TO YOUR LOVE ONE AT CONCORDE HOTEL
SINGAPORE & ENJOY FABULOUS PERKS***

- ∞ Menu exquisitely prepared by our chefs
- ∞ Free flow of soft drinks, mixers, coffee and tea throughout the event
- ∞ Waiver of corkage charge for all duty paid hard liquor and wine brought into the hotel
- ∞ Complimentary usage of function room for your solemnization
- ∞ Individual centrepiece for all tables
- ∞ Complimentary seats cover for all chairs
- ∞ Choice of Wedding Favours for all guests
- ∞ Complimentary usage of 2 wireless handheld microphones during your ceremony
- ∞ Complimentary usage of ring pillow & “ang pow box”
- ∞ 1 VIP carpark lot at the hotel entrance for your bridal car
- ∞ Complimentary carpark coupons for up 20% of your guaranteed attendance
- ∞ Complimentary 1 night stay in our Deluxe Room with Breakfast for 2 in Spices Café
- ∞ Special rates for additional rooms

**SIGN UP FOR YOUR WEDDING BANQUET &
ENJOY ADDITIONAL PERKS FOR YOUR SOLEMNIZATION**

Complimentary Weekend Afternoon Buffet Tea voucher for the newly-weds at Spices Café

Chinese 8-Course Menu at S\$958++ per table
(Minimum 5 tables of 10 persons per table)

All prices are subjected to 10% service charge and thereafter prevailing Goods & Services tax

CHINESE SET MENU

(Please choose 1 item per course)

APPETISER

- ☞ Concorde Cold Cut Combination
(Soya Sauce Chicken, Jelly Fish, Pacific Clams, Prawn Salad with Fruit Cocktail & Spring Rolls)
- ☞ Deluxe Cold Cut Combination
(Roast Duck, Oyster Clams, Barbecued Golden Coin Meat, Deep Fried Chicken Rolls, Prawn Salad with Fruit Cocktail)
- ☞ Empress Cold Cut Combination
(Roasted Pork, Spring Roll, Baby Octopus, Seaweed Prawn Roll, Jellyfish)

SOUP

- ☞ Fish Maw Soup with Crab Meat and Dried Scallops
- ☞ Braised Shredded Abalone with Bamboo Pith
- ☞ Four Treasure Soup of Dried Scallops, Crabmeat, Prawns and Shredded Duck

SEAFOOD

- ☞ Steamed Prawns with Herbs in Chinese Wine
- ☞ Stir-Fried Prawns with Honey Peas and Pine Nuts
- ☞ Wok-Fried King Prawns with Spicy Sauce

FISH

- ☞ Steamed Sea Bass in Black Bean Sauce
- ☞ Snapper in ‘Traditional Cantonese Style’
- ☞ Deep-Fried Marble Goby with Light Soya Sauce
- ☞ Steamed Sea Bass ‘Hong Kong Style’

POULTRY

- ☞ Golden Roast Chicken
- ☞ Barbecue Chicken with Minced Garlic
- ☞ Deep-Fried Chicken with Almond
- ☞ Aromatic Duck

VEGETABLES

- ☞ Wok-Fried Broccoli with Flower Mushrooms
- ☞ Braised Chinese Mushrooms with Spinach
- ☞ Stir-Fried Abalone Mushroom with “Pak Choy Mew”

NOODLES OR RICE

- ☞ Ee-Fu Noodles with Yellow Chives and Golden Mushrooms
- ☞ Steamed Lotus Leaf Rice with Chinese Waxed Meats
- ☞ Fried Hong Kong Noodles

DESSERTS

- ☞ Chilled Pumpkin Purée with Almond Flakes
- ☞ Yam Paste with Gingko Nut
- ☞ Red Dates Soup with Gingko Nuts, Longan & Lily Bulbs
- ☞ Chilled Mango Pudding
