



## WEDDING DINNER PACKAGE FOR 2018

~ WEEKDAYS ~

**Monday to Thursday, excluding eve of & Public Holidays**

8-course Menu: S\$958.00++ per table of 10 persons

~ WEEKENDS ~

**Friday & Sunday, including eve of & Public Holidays**

9-course Menu: S\$1,088.00++ per table of 10 persons

~ SATURDAYS ~

9-course Menu: S\$1,188.00++ per table of 10 persons

*Rates are subjected to 10% service charge & prevailing Government taxes*

*Minimum 25 tables of 10 persons per table*



## WEDDING DINNER PACKAGE

- ✧ Create your very own menu, exquisitely prepared by our chefs
- ✧ One night accommodation in our Bridal Suite with welcome fruit basket, assorted pralines & breakfast for two
- ✧ One Day-Use Room for your helpers from 2.00pm to 7.00pm in our Deluxe Room
- ✧ Oriental or Western themed invitation cards for up to 70% of your confirmed attendance (Printing not included)
- ✧ Waiver of corkage charge for duty paid and sealed hard liquor and wines
- ✧ Complimentary One bottle of Red Wine per confirmed table
- ✧ Exclusive prices for your wine purchased from Concorde Hotel Singapore
- ✧ Free flow of soft drinks, mixers and Chinese tea
- ✧ Free flow of beer (applicable for weekday packages)
- ✧ Complimentary Three 22.7-litre barrels of Carlsberg beer (applicable for weekend packages)
- ✧ Complimentary food tasting for 10 persons
- ✧ A light meal (room service) prior to dinner reception for wedding couple
- ✧ Two VIP car parking lots at Hotel's driveway entrance
- ✧ Complimentary car parking passes for 20% of confirmed guests
- ✧ Welcome cocktails in elegantly decorated foyer
- ✧ Exclusively designed Wedding Guest Book
- ✧ Exquisite wedding decorations with beautifully bedecked stage with floral decorations, floral centre piece for VIP tables and fresh flowers on all other tables
- ✧ Wedding march in on red carpet with romantic misty effect
- ✧ Five-tier decorative wedding cake for cake cutting ceremony. A complimentary 1kg cake will be delivered to your suite
- ✧ Five-tier champagne fountain with a bottle of champagne
- ✧ Choice of wedding giveaways for all guests
- ✧ Special room rates for additional rooms (subject to availability)

## CHINESE WEDDING DINNER 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 Roll)*
- ☞ 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 Suckling Pig, Spring Roll, Baby Octopus, Seaweed Prawn Roll, Jellyfish)*

*\*For Weekend Package only, replaced with Roast Pork for Week Day Package)*

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### 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

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### SEAFOOD

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

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**FISH**

- ☞ Steamed Sea Bass in Black Bean Sauce
- ☞ Snapper in ‘Traditional Cantonese Style’
- ☞ \*Deep-Fried Marble Goby with Light Soya Sauce  
*(\*For Weekend Package only)*
- ☞ \*Steamed Garoupa ‘Hong Kong Style’  
*(\*For Weekend Package only)*

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**POULTRY**

- ☞ Golden Roast Chicken
- ☞ Barbecue Chicken with Minced Garlic
- ☞ Deep-Fried Chicken with Almond
- ☞ \*Aromatic Duck  
*(\*For Weekend Package only)*

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**VEGETABLES**

- ☞ Wok-Fried Broccoli with Bai Ling Mushrooms
- ☞ Braised Chinese Mushrooms with Spinach
- ☞ Stir-Fried Abalone Mushroom with ‘Pak Choy Mew’

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**SPECIALITIES**

(Applicable for Weekend Package only)

- ☞ Sea Cucumber with Chinese Mushrooms, Dried Scallops and Seasonal Vegetables
- ☞ Braised Whole Baby Abalone with Chinese Spinach
- ☞ Stir-Fried Scallops and Asparagus in X.O. Sauce

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**NOODLES OR RICE**

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

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**DESSERTS**

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

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