

Weekend Dinner Package

2017 / 2018

Weekend

(Friday, Saturday & Sunday, including Eve of Public Holiday & Public Holiday)

Everlasting Package

(8-course)

S\$988

Celestial Package

(9-course)

S\$1038

Minimum 25 tables

Terms & Conditions

Deposit of \$3000 for weekday & weekend package upon confirmation.

Additional deposit of \$3000 will be required payable during the food tasting.

Additional deposit of \$3000 will be required payable during the final week confirmation.

Deposit paid is non-refundable and non-transferable

Prices are subject to 10% service charge & 7% GST.

Packages are subject to changes without prior notice

Weekday Package

2017 / 2018

Weekday

(Monday to Thursday, excluding Eve of Public Holiday & Public Holiday)

Weekend Lunch Package

2017 / 2018

Eternity Package

(8-course)

\$888

Bliss Package

(9-course)

\$938

Minimum 20 tables

Terms & Conditions

Deposit of \$3000 for weekday & weekend package upon confirmation.

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*A sumptuous choice of an exquisite
8-course or 9-course Chinese
set menu specially prepared by our
Master Chef and his culinary
team of experts from Tien Court
Chinese Restaurant.*

Vegetarian and Muslim set menus are available,
served either a table of 10 persons or individual.

BEVERAGE

- Unlimited serving of soft drinks (Orange Squash, Coke & Sprite) and Chinese tea.
- Champagne pyramid including a bottle of Champagne for couple's toasting.
- Free flow of draught beer or fine wine throughout dinner from the 1st course till the dessert is served
- Waiver of corkage charge for hard liquor and wine brought in (Strictly no duty-free hard liquor and wine allowed under the Customs and Excise Law of Singapore)

WEDDING DÉCOR

- Wedding decoration on stage and along the aisles.
- An intricately designed 5-tier wedding cake for photo taking.
- Exclusive floral centerpiece and table setting for Bridal and VIP table.
- Elegantly styled chair cover with alternate sash and posy for Bridal & VIP table.
- Customise wedding theme, favours, invitation cards, signature guest book and Ang Pow box designs are subject to availability



SPECIAL

- Complimentary food tasting for a table of 10 persons upon confirmation of 25 tables and above.

Applicable for set menus, Monday to Thursday only excluding Public Holidays and eve of Public Holidays.

HOTEL STAY

- 01 x helper day use room from 2pm till 8pm.
- One night's stay in the Bridal Suite Room with welcome fruit basket and chocolate (25 tables and above) American breakfast for two, served up to the Bridal Room or at the Princess Terrace Cafe.

PRIVILEGES

- Exclusive use of contemporary designed function room.
- Wedding favor for all invited guests.
- Romantic effect for Bridal March and on stage.
- Selections from up to 88 types of distinctive wedding invitation card.
- Distinctive wedding invitation card for up to 70% of the guaranteed attendance (excluding accessories and printing of inserts).
- VIP parking lot reserved for the Bridal Car.
- Complimentary car valet parking facility within the hotel premises, complimentary parking coupons up to 20% of guaranteed attendance, the rest at per entry basis.
- Special designed wedding guest signature book.
- Complimentary usage of LCD projector & giant screen for wedding montage presentation and AV technician on site to assist.
- Live telecast of the Bridal March, Champagne-Pouring Ceremony and stage activities.
- Light meal served prior or after wedding reception worth \$60.
- Specially printed table menu with auspicious word for each dish.
- Complimentary use of PA system.

Weekday Package Weekend Lunch Package

Eternity (8-Course at S\$888)

Bliss (9-Course at S\$938)

****Kindly choose your preferred dish for each course.
For the Combination Platter, kindly select 5 items**
** For 9-course menu, kindly select one more dish
from your favorite selection****

Combination Platter

Marinated Jellyfish
海蜇

Japanese Marinated Octopus
日式八爪鱼

Crab Meat Roll
蟹枣

Spicy & Sour Topshell
泰式螺片

Roast Pork
烧肉

Deep-fried Chicken with Rice Wine
酒糟炸鸡

Vegetable Roll
素鹅

Deep-fried Pork Rib
酒糟排骨

Chicken Marinated with Wine
醉鸡

Seafood Omelette
桂花翅

Braised Duck
卤鸭

Cuttlefish Salad
吊片沙律

Soup

Braised Shark's Fin Soup with Abalone, Sea Cucumber and Fish Maw
鲍参肚翅

Braised Shark's Fin Soup with Crab Meat and Shredded Chicken
蟹肉鸡丝鱼翅

Braised Shark's Fin Soup with Dried Scallop and Shredded Chicken
干贝鸡丝鱼翅

Braised Shark's Fin Soup with Fish Maw, Dried Scallops and Shredded Chicken
花胶干贝鸡丝翅

Seafood

Sautéed King Prawns with Spicy Garlic Sauce
干烧明虾球

Sautéed King Prawns with Salad Dressing and Fresh Fruits
西汁明虾球

Crispy-fried King Prawns with Wasabi & Fresh Fruits Salad
芥末明虾球

Sautéed King Prawns with XO Chilli Sauce
虾球极品酱

Fish

Steamed Sea Bass with Fragrant Black Bean Sauce
鼓汁蒸金目鲈

Steamed Sea Bream with Lady Finger, Bell Pepper & Spicy Tamarind Sauce, Nonya Style
娘惹蒸红绸鱼

Steamed Sea Bream with Pickled Vegetable, Tofu & Tomato, Teochew Style
潮式蒸红绸鱼

Steamed Pating Fish & Young Ginger with Superior Soya Sauce
姜茸蒸水果鱼

Poultry

Crispy-fried Chicken
脆皮烧鸡

Deep-fried Chicken with Spicy Crispy Garlic & Almond Flakes
杏香烧鸡

Braised Duck with Seasoned Tianjin Cabbage
冬菜扒鸭

Barbecued Duck with Sweet Plum Sauce
明炉烤鸭

Vegetable

Braised Honshimeji Mushrooms and Baby Cabbage with Superior Oyster Sauce
鸿喜菇白菜苗

Braised Chinese Mushrooms & Broccoli with Superior Oyster Sauce
冬菇扒西兰花

Braised Abalone Mushrooms & Spinach with Superior Oyster Sauce
鲍鱼菇扒菠菜

Braised Bai Ling Mushrooms & Broccoli with Superior Oyster Sauce
百灵菇扒西兰花

Noodles & Rice

Stewed Ee-Fu Noodles with Mushrooms and Chives
干烧伊面

Wok-fried Mee Tai Mak with Assorted Seafood Black Pepper
黑椒海鲜鼠粉

Steamed Glutinous Rice with Preserved Meat in Lotus Leaf
荷叶八宝饭

Wok-fried Fine Rice Vermicelli with Shredded Chicken and Dried Shrimp
福建面线

Dessert

Steamed Yam with Pumpkin and Gingko Nuts
金瓜芋泥

Consommé of Lily Buds, Dried Longans, Snow Fungus, Red Dates & Gingko Nuts
百年好合

Cream of Mango with Sago and Pomelo
杨枝金露

Chilled Strawberry Pudding
草莓布丁

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Celestial (9-Course at S\$1038)

**Kindly choose your preferred dish for each course.

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** For 9-course menu, kindly select one more dish
from your favorite selection**

Combination Platter

Suckling Pig
乳猪件

Deep-fried Pork Rib
酒槽排骨

Prawn Salad with Fresh Fruit
沙律虾

Deep-fried Chicken with Rice Wine
酒槽炸鸡

Cuttlefish Salad
吊片沙律

Chicken Marinated with Wine
醉鸡

Braised Duck
卤鸭

Spicy & Sour Topshell
泰式螺片

Marinated Jellyfish
海蜇

Roast Pork
烧肉

Crab Meat Roll
蟹枣

Marinated Jelly Fungus with Sesame Oil
香油拌云耳

Vegetable Roll
素鹅

Seafood Omelette
桂花翅

Superior Shark's Fin

Braised Superior Shark's Fin Soup with Abalone & Chicken
鲍鱼鸡丝鲍翅

Braised Superior Shark's Fin Soup with Bamboo Pith & Seafood
竹笙海鲜鲍翅

Braised Crab Meat with Fish Maw Soup
蟹肉鱼鳔羹

Braised Abalone, Sea Cucumber, Fish Maw & Shark's Fin Soup
鲍参肚翅

Seafood

Sautéed Scallops & Prawns with Broccoli
油泡带子虾球西兰花

Crispy-fried King Prawns with Wasabi &
Fresh Fruits Salad
芥末明虾球

Sautéed Scallops with Spicy Garlic Sauce
干烧鲜带子

Sautéed King Prawns with XO Chilli Sauce
虾球极品酱

Sautéed Scallops & Coral Clams with XO Chilli Sauce
带子脆蚌极品酱

Crispy-fried King Prawns with Salad Dressing &
Fresh Fruits
西汁明虾球

Fish

Steamed Fillet of Cod with Spicy Soya Bean Sauce
酱蒸鳕鱼

Steamed Soon Hock with Lily Fungus, Dried Enoki Mushroom and Superior Soya Sauce
古法蒸笋壳

Steamed Pomfret with Lady Finger, Bell Pepper & Spicy Tamarind Sauce, Nonya Style
娘惹蒸斗鲷

Steamed Pomfret with Pickled Vegetable, Tofu & Tomato, Teochew Style
潮式蒸斗鲷

Poultry

Deep-fried Chicken with Spicy Crispy Garlic & Almond Flakes
杏香烧鸡

Crispy-fried Pork Rib coated with Peach and Tangerine Sauce
蜜桃橙花骨

Barbecued Duck with Sweet Plum Sauce
明炉烤鸭

Braised Duck with Seasoned Tianjin Cabbage
冬菜扒鸭

Vegetable

Braised Abalone Mushrooms with Spinach & Superior Oyster Sauce
杏鲍菇菠菜

Sautéed Diced Chicken with Capsicum & Vegetables in Yam Ring
佛碎飘香

Braised Bamboo Pith and Baby Cabbage in Superior Broth
竹笙扒白菜苗

Braised Crab Meat with Broccoli
蟹肉扒西兰花

Noodles & Rice

Stewed Ee-Fu Noodles with Mushrooms & Chives
干烧伊面

Wok-fried Udon Noodles with Assorted Seafood & Black Pepper
黑椒海鲜乌东

Wok-fried Fine Rice Vermicelli, Hokkien Style
福建炒面线

Steamed Glutinous Rice with Preserved Meat in Lotus Leaf
荷叶八宝饭

Dessert

Steamed Yam with Pumpkin and Ginkgo Nuts
金瓜芋泥

Cream of Walnut with Groundnut Glutinous Rice Dumpling
汤圆核桃露

Chilled Strawberry Pudding
草莓布丁

Cream of Mango with Sago and Pomelo
杨枝金露

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