

Weddings

GOODWOOD PARK HOTEL





Welcome

TO YOUR WEDDING DAY



Start another chapter of your love story with an elegant wedding at Goodwood Park Hotel. Set amidst lush landscaped gardens, this iconic heritage building will bring a touch of old-world romance and glamour to your nuptials.

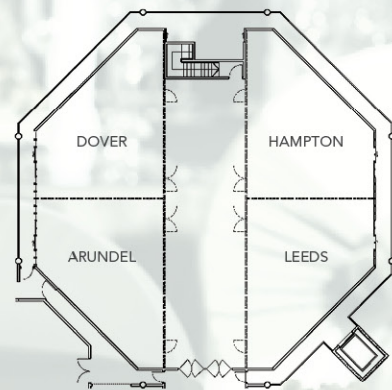
Whether it is a romantic solemnisation ceremony by one of the hotel's beautiful pools, an intimate celebration at the classy Tudor Ballroom or a lavish affair at the grand Windsor Ballroom, our dedicated team of experienced catering professionals will assist you towards making your wedding dreams come true.



SEATING CAPACITY

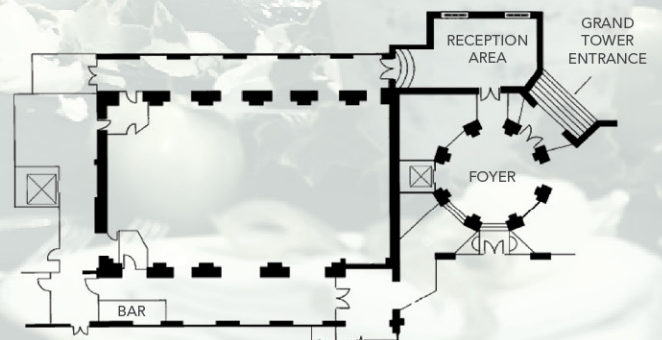
VENUE	CHINESE Rounds of 10	BUFFET Rounds of 10	WESTERN Rounds of 8
Windsor Ballroom	380	300	300
Tudor Ballroom	220	220	176
Poolside Terrace	70	70	56
Min Pavilion	100	100	80

WINDSOR BALLROOM



With its mirrored wall panels, high coffered ceiling and magnificent layout unobstructed by any pillars, the unique octagonal-shaped Windsor Ballroom is a visually impressive venue. Walk down the aisle of the ballroom with the love of your life beneath the soft illumination of the grand crystal chandeliers. Located on the second level of the hotel, the ballroom can also be partitioned into two or four separate rooms for smaller celebrations.

TUDOR BALLROOM



Delicately luxe with chandeliers, colonial-style décor in a soothing cream palette, the Tudor Ballroom exudes a unique aura that is cosy and inviting. The rectangular ballroom features floor-to-ceiling windows on both sides, allowing natural daylight in. Its private reception area provides a perfect setting for your guests to mingle and enjoy cocktails before the banquet.



Poolside Terrace & Min Pavilion



Mayfair Poolside



Min Jiang at One-North

POOLSIDE TERRACE & MIN PAVILION

These two timber-decked alfresco terraces overlooking the hotel's Main Pool are the perfect venues for a casual chic wedding solemnisation and reception. Both shaded with ceiling fans to offer breezy comfort, the Poolside Terrace can accommodate up to 70 persons and the spacious Min Pavilion can hold up to 100 persons.

MAYFAIR POOLSIDE

Exchange your vows in a picturesque setting by the Balinese-inspired Mayfair Pool. The tranquil charm of this outdoor venue complemented with beautiful surrounding greenery will set the mood for an intimate celebration with 20 of your closest family and friends.

MIN JIANG AT ONE-NORTH (NO. 5 ROCHESTER PARK)

Housed in a stylish two-storey black and white colonial bungalow set amidst the luscious greens of Rochester Park, Min Jiang at One-North is a unique location for an Oriental chic wedding. The modern chinoiserie interiors complete with a spacious alfresco terrace provides for a charming ambience and memorable dining experience. Serving exquisite Sichuan and Cantonese cuisine with authentic wood-fired Beijing Duck as its house specialty, the award-winning restaurant can accommodate 10 tables of 10 persons on the ground floor and 5 tables of 10 persons on the second floor.

Please call our Catering Sales Team at **6730 1821** or email: banquet@goodwoodparkhotel.com for appointments and enquiries.





*A DAY TO REMEMBER,
A LIFETIME TO CHERISH TOGETHER.*

The colonial opulence of this distinguished heritage hotel complemented with today's modern luxuries, impeccable service, gourmet cuisine and charming ambience, will make your wedding a day to remember for a lifetime.



GOODWOOD PARK HOTEL
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MEMBER OF THE GOODWOOD GROUP OF HOTELS



GOODWOOD PARK HOTEL WEDDING PACKAGES

2017 - 2018 Wedding Packages

(For wedding banquets held from 1st October 2017 to 30th September 2018)

Lunch

\$1,288.00++ per table (8-course) (Daily)

Dinner

Weekday \$1,288.00++ per table (8-course) (Mon-Thurs)

Weekend \$1,518.00++ per table (8-course) (Fri & Sun)

Weekend \$1,568.00++ per table (8-course) (Sat, Eve of and on Public Holidays)

Tudor Ballroom: minimum 18 tables and maximum 22 tables, without dance floor and buffet lines
Windsor Ballroom: minimum 25 tables and maximum 38 tables, without dance floor and buffet lines

General notes for all wedding packages:

- ❖ Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ❖ As the Hotel is not Halal Certified, the Muslim menu provided will be no pork and no lard
- ❖ Special price for our house wine at \$38.00++ per bottle
- ❖ All prices quoted are in Singapore Dollars and subject to 10% service charge & 7% GST unless otherwise stated

Mode of Payment:

- ❖ *First Deposit: A 25% non-refundable and non-transferable deposit is required upon signing of confirmation letter*
- ❖ *Second Deposit: A 50% non-refundable and non-transferable deposit is required 2 months prior to event's date*
- ❖ *A pre authorisation form of the balance full payment is required upon check in via credit card. The balance of the amount due to the Hotel shall be paid by cash or credit card immediately upon check out*

Sign up with Citi Credit & Debit Cards to enjoy additional perks as follow:

- ❖ Food & Beverage voucher worth \$180.00 for lunch and weekday dinner booking made & \$280.00 for weekend dinner booking made
- ❖ Upgrade to free flow of wine to be served during the banquet *(with selection of 1 x bottle of wine from the wedding wishes)*

Wedding Lunch

Applicable daily

\$1,288.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Lunch from the à la carte menu of our award- winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during pre-lunch cocktail reception and banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ A specially designed red packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

Customise Your Dream Wedding (Please select 3 wishes from the following):

- Free flow of beer during banquet only
- One bottle of house wine (choice of red or white wine) for each confirmed table
- Waiver of corkage charge for sealed and duty-paid wine brought in
- 3 x Peking Duck to be served during the pre-lunch cocktail reception
- 100 pieces of Assorted Canapes to be served during the pre-lunch cocktail reception
- 1 Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional 10% carpark passes

Terms & Conditions:

- *Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.*
- *Selections of the 3 wishes are applicable for Wedding Lunch Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.*

8-Course Wedding Chinese Lunch Menu

APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices
- Prawn Salad
- Lobster Salad *(Upgrade at additional \$60.00++ per table of 10 persons)*

Please select additional 4 items:

- Roasted Duck
- Soya Sauce Chicken
- Jellyfish
- Prawn Rolls
- Baby Octopus
- Crabmeat Egg Omelette
- Vegetable Spring Rolls

**Upgrade to Whole Suckling Pig at additional \$180.00++ per table of 10 persons*

SOUP *(Please select one item)*

- Braised Shark's Fin Soup with Crabmeat
- Braised Shark's Fin Soup with Seafood Treasures *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Bamboo Pith Seafood Treasures Soup *(Sea Cucumbers, Dried Scallops & Crabmeat)*

**Upgrade to Braised Bird 's nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck
- Roasted Crispy Chicken with Prawn Crackers
- Steamed Chicken with Chinese Herbs and Wine

FISH *(Please select one item)*

- Steamed Garoupa with Superior Soya Sauce
- Steamed Garoupa in Teochew Style
- Steamed Sea Bass with Superior Soya Sauce
- Steamed Sea Bass in Teochew Style

**Upgrade to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons*

VEGETABLES *(Please select one item)*

- Braised Chinese Spinach with Two Kinds of Mushrooms
- Stir Fried Vegetables with Bamboo Pith and Crabmeat
- Braised Mushrooms with Chinese Cabbage and Dried Scallops

**Upgrade to Braised Sliced Abalone with Mushrooms at additional \$100.00++ per table of 10 persons*

**Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$150.00++ per table of 10 persons*

PRAWNS (Please select one item)

- Wok-Fried Prawns with Dried Red Chilli
- Poached "Live" Prawns with Chinese Herbs and Wine
- Deep Fried Sesame Prawns tossed with Salad Sauce

**Upgrade to Wok Fried Scallops with X.O Sauce and Broccoli at additional \$30.00++ per table of 10 persons*

***Upgrade to Stir Fried Scallops and Prawns with Vegetables at additional \$20.00++ per table of 10 persons*

RICE & NOODLES (Please select one item)

- Braised "Ee Fu" Noodles with Mushrooms and Chives
- Fried Udon Noodles with Seafood in Black Pepper Sauce
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT (Please select one item)

- Yam Paste with Pumpkin Sauce
- Cream of Mango with Pomelo & Sago
- Cream of Red Bean Paste with Lotus Seeds

**Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$128.80++** per person in addition to the Chinese Lunch table price or **\$1,288.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)

Weekday Wedding Dinner

From Monday to Thursday, excluding Eve of Public Holidays and Public Holidays

\$1,288.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from the à la carte menu of our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during pre-dinner cocktail reception and banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ A specially designed red packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

Customise Your Dream Wedding (Please select 4 wishes from the following):

- 1 x 30 litre beer barrel (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- One bottle of house wine (choice of red or white wine) for each confirmed table
- Waiver of corkage charge for sealed and duty-paid wine brought in
- 3 x Peking Duck to be served during the pre-dinner cocktail reception
- 100 pieces of Assorted Canapes to be served during the pre-dinner cocktail reception
- 1 Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional 10% carpark passes

Terms & Conditions:

- *Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 4 wishes must be confirmed at least 1 month prior to wedding date.*
- *Selections of the 4 wishes are applicable for Wedding Weekday Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.*

8-Course Weekday Wedding Chinese Dinner Menu

APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices
- Prawn Salad
- Lobster Salad *(Upgrade at additional \$60.00++ per table of 10 persons)*

Please select additional 4 items:

- Roasted Duck
- Honey Baked Chicken
- Roasted Chicken Yakitori
- U.S. Pork in Chinese Style
- Duck Rolls with Foie Gras
- Jellyfish
- Prawn Rolls
- Baby Octopus
- Fried Phoenix Prawns
- Top Shell in Oyster Sauce
- Sugar Cane Shrimps
- Crabmeat Egg Omelettes
- Vietnamese Spring Rolls

**Upgrade to Whole Suckling Pig at additional \$180.00++ per table of 10 persons*

SOUP *(Please select one item)*

- Braised Shark's Fin Soup with Crabmeat
- Braised Shark's Fin Soup with Seafood Treasures *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Bamboo Pith Seafood Treasures Soup *(Sea Cucumbers, Dried Scallops & Crabmeat)*

**Upgrade to Braised Bird 's nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck
- Roasted Crispy Chicken with Prawn Crackers
- Steamed Chicken with Chinese Herbs and Wine
- Wok Fried Diced Chicken and Cashew Nuts in Yam Ring

FISH (Please select one item)

- Steamed Sea Perch Fillet with Superior Soya Sauce
- Steamed Sea Perch Fillet in Teochew Style
- Steamed Sea Perch Fillet with Minced Garlic
- Steamed Garoupa with Superior Soya Sauce
- Steamed Garoupa in Teochew Style
- Deep Fried Garoupa with Soya Sauce
- Steamed Pomfret with Superior Soya Sauce
- Steamed Pomfret in Teochew Style

VEGETABLES (Please select one item)

- Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
- Stir Fried Vegetables with Bamboo Pith and Crabmeat
- Braised Chinese Spinach with Sea Cucumber and "Ling Zhi" Mushrooms
- Braised Sliced Abalone with Mushrooms at additional \$80.00++ per table of 10 persons

**Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$120.00++ per table of 10 persons*

PRAWNS & SCALLOPS (Please select one item)

- Poached "Live" Prawns with Chinese Herbs and Wine
- Deep Fried Sesame Prawns tossed with Salad Sauce
- Wok Fried Scallops and Prawns in X.O. Sauce
- Stir Fried Scallops with Asparagus and Macadamia Nuts

RICE & NOODLES (Please select one item)

- Braised "Ee-Fu" Noodles with Mushrooms and Chives
- Fried Udon Noodles with Seafood in Black Pepper Sauce
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT (Please select one item)

- Cream of Mango with Pomelo & Sago
- Cream of Red Bean Paste with Lotus Seeds
- Yam Paste with Pumpkin Sauce
- Glutinous Rice Dumpling in Sweet Wine Soup

**Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$128.80++** per person in addition to the Chinese Dinner table price or **\$1,288.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)

Weekend Wedding Dinner

For Friday & Sunday, excluding Eve of Public Holidays & Public Holidays

\$1,518.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from the à la carte menu of our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during pre-dinner cocktail reception and banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ A specially designed red packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

Customise Your Dream Wedding (Please select 4 wishes from the following):

- 1 x 30 litre beer barrel (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- One bottle of house wine (choice of red or white wine) for each confirmed table
- Waiver of corkage charge for sealed and duty-paid wine brought in
- 3 x Peking Duck to be served during the pre-dinner cocktail reception
- 100 pieces of Assorted Canapes to be served during the pre-dinner cocktail reception
- Additional 1 Night Stay at our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge
- 1 Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional in-room dining credit of \$100.00nett
- Additional 10% carpark passes

Terms & Conditions:

- *Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 4 wishes must be confirmed at least 1 month prior to wedding date.*
- *Selections of the 4 wishes are applicable for Wedding Weekend Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.*

8-Course Weekend Wedding Chinese Dinner Menu

APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices
- Prawn Salad
- Lobster Salad *(Upgrade at additional \$60.00++ per table of 10 persons)*

Please select additional 4 items:

- Soya Sauce Chicken
- Honey Baked Chicken
- Roasted Chicken Yakitori
- U.S. Pork in Chinese Style
- Duck Rolls with Foie Gras
- Jellyfish
- Prawn Rolls
- Baby Octopus
- Fried Phoenix Prawns
- Top Shell in Oyster Sauce
- Sugar Cane Shrimps
- Crabmeat Egg Omelettes
- Vietnamese Spring Rolls

**Upgrade to Whole Suckling Pig at additional \$150.00++ per table of 10 persons*

SOUP *(Please select one item)*

- Braised Shark's Fin Soup with Dried Scallops and Crabmeat
- Braised Shark's Fin Soup with Seafood Treasures *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Bamboo Pith Seafood Treasures Soup *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Double Boiled Chicken Consommé with Sea Whelk and Conpoy

**Upgrade to Braised Bird 's nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck
- Roasted Crispy Chicken with Prawn Crackers
- Wok Fried Diced Chicken and Cashew Nuts in Yam Ring
- Steamed Herbal Chicken with Ginseng

FISH *(Please select one item)*

- Steamed Sea Perch Fillet with Superior Soya Sauce
- Steamed Sea Perch Fillet in Teochew Style
- Steamed Sea Perch Fillet with Minced Garlic
- Steamed Garoupa with Superior Soya Sauce
- Steamed Garoupa in Teochew Style
- Steamed Garoupa with Minced Garlic
- Steamed Pomfret with Superior Soya Sauce
- Steamed Pomfret in Teochew Style
- Steamed Pomfret with Minced Garlic

VEGETABLES (Please select one item)

- Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
- Stir Fried Vegetables with Bamboo Pith and Crabmeat
- Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach
- Braised Baby Abalone with Sea Cucumber and Spinach

**Upgrade to Braised 5 head African Baby Abalone with Flower Mushroom and Spinach at additional \$200.00++ per table of 10 persons*

PRAWNS & SCALLOPS (Please select one item)

- Poached "Live" Prawns with Chinese Herbs and Wine
- Deep Fried Sesame Prawns tossed with Salad Sauce
- Wok Fried Scallops and Prawns in X.O. Sauce
- Wok Fried Scallops with Asparagus and Cashew Nuts

**Upgrade to Braised Scallops with Crabmeat & Egg White in Truffle Oil and Caviar at additional \$30.00++ per table of 10 persons*

RICE & NOODLES (Please select one item)

- Braised "Ee Fu" Noodles with Mushrooms and Chives
- Fried Udon Noodles with Seafood in Black Pepper Sauce
- Fried Rice with Smoked Duck, Pineapple and Pine Nuts
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT (Please select one item)

- Cream of Mango with Pomelo & Sago
- Yam Paste with Pumpkin Sauce
- Cream of Red Bean Paste with Lotus Seeds
- Glutinous Rice Dumpling in Sweet Wine Soup

**Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$151.80++** per person in addition to the Chinese Dinner table price or **\$1,518.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)

Weekend Wedding Dinner

For Saturday, Eve of Public Holidays and Public Holidays

\$1,568.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from the à la carte menu of our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during pre-dinner cocktail reception and banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ A specially designed red packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

Customise Your Dream Wedding (Please select 5 wishes from the following):

- 1 x 30 litre beer barrel (Subsequent barrel can be purchased at \$550.00++ per 20 litre barrel with approximate serving of 60 glasses or \$750.00++ per 30 litre barrel with approximate serving of 90 glasses)
- One bottle of house wine (choice of red or white wine) for each confirmed table
- Waiver of corkage charge for sealed and duty-paid wine brought in
- 3 x Peking Duck to be served during the pre-dinner cocktail reception
- 100 pieces of Assorted Canapes to be served during the pre-dinner cocktail reception
- Additional 1 Night Stay at our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge
- 1 Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional in-room dining credit of \$100.00nett
- Additional 10% carpark passes

Terms & Conditions:

- *Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 5 wishes must be confirmed at least 1 month prior to wedding date.*
- *Selections of the 5 wishes are applicable for Wedding Weekend Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.*

8-Course Weekend Wedding Chinese Dinner Menu

APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices
- Prawn Salad
- Lobster Salad *(Upgrade at additional \$60.00++ per table of 10 persons)*

Please select additional 4 items:

- Soya Sauce Chicken
- Honey Baked Chicken
- Roasted Chicken Yakitori
- U.S. Pork in Chinese Style
- Duck Rolls with Foie Gras
- Jellyfish
- Prawn Rolls
- Baby Octopus
- Fried Phoenix Prawns
- Top Shell in Oyster Sauce
- Sugar Cane Shrimps
- Crabmeat Egg Omelettes
- Vietnamese Spring Rolls

**Upgrade to Whole Suckling Pig at additional \$150.00++ per table of 10 persons*

SOUP *(Please select one item)*

- Braised Shark's Fin Soup with Dried Scallops and Crabmeat
- Braised Shark's Fin Soup with Seafood Treasures *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Bamboo Pith Seafood Treasures Soup *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- Double Boiled Chicken Consommé with Sea Whelk and Conpoy

**Upgrade to Braised Bird 's nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck
- Roasted Crispy Chicken with Prawn Crackers
- Wok Fried Diced Chicken and Cashew Nuts in Yam Ring
- Steamed Herbal Chicken with Ginseng

FISH *(Please select one item)*

- Steamed Sea Perch Fillet with Superior Soya Sauce
- Steamed Sea Perch Fillet in Teochew Style
- Steamed Sea Perch Fillet with Minced Garlic
- Steamed Garoupa with Superior Soya Sauce
- Steamed Garoupa in Teochew Style
- Steamed Garoupa with Minced Garlic
- Steamed Pomfret with Superior Soya Sauce
- Steamed Pomfret in Teochew Style
- Steamed Pomfret with Minced Garlic

VEGETABLES (Please select one item)

- Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
- Stir Fried Vegetables with Bamboo Pith and Crabmeat
- Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach
- Braised Baby Abalone with Sea Cucumber and Spinach

**Upgrade to Braised 5 head African Baby Abalone with Flower Mushroom and Spinach at additional \$200.00++ per table of 10 persons*

PRAWNS & SCALLOPS (Please select one item)

- Poached "Live" Prawns with Chinese Herbs and Wine
- Deep Fried Sesame Prawns tossed with Salad Sauce
- Wok Fried Scallops and Prawns in X.O. Sauce
- Wok Fried Scallops with Asparagus and Cashew Nuts

**Upgrade to Braised Scallops with Crabmeat & Egg White in Truffle Oil and Caviar at additional \$30.00++ per table of 10 persons*

RICE & NOODLES (Please select one item)

- Braised "Ee Fu" Noodles with Mushrooms and Chives
- Fried Udon Noodles with Seafood in Black Pepper Sauce
- Fried Rice with Smoked Duck, Pineapple and Pine Nuts
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT (Please select one item)

- Cream of Mango with Pomelo & Sago
- Yam Paste with Pumpkin Sauce
- Cream of Red Bean Paste with Lotus Seeds
- Glutinous Rice Dumpling in Sweet Wine Soup

**Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$156.80++** per person in addition to the Chinese Dinner table price or **\$1,568.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)