



2018 INTIMATE WEDDINGS

FOOD

- ♥ Sumptuous 8 course Chinese Set Menu prepared by our committed team of chefs
- ♥ 50% discount off the package price on selected menu for food tasting for 10 persons

BEVERAGE

- ♥ Free flow of soft drinks, mixers, and Chinese tea throughout the event
- ♥ One (1) bottle of house wine per table

WEDDING DÉCOR

- ♥ An intricately designed wedding cake
- ♥ Pyramid fountain with a bottle of sparkling wine for toasting
- ♥ Floral wedding decorations in the Ballroom (includes stage decorations, 2 VIP table centrepieces & 1 reception centrepiece)
- ♥ Romantic smoke effect for the bridal march
- ♥ Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

PRIVILEGES

- ♥ Selection of wedding favours as giveaway to all guests
- ♥ One night stay in our Deluxe Room
- ♥ During your stay, the following amenities will be complimentary:
- ♥ Fresh fruits basket and buffet breakfast at Food Capital the next morning
- ♥ Complimentary use of one set of LCD projector with screen
- ♥ Guest book and Red Packet Gift Box for the reception desk
- ♥ VIP parking lot at the hotel's entrance for the bridal car
- ♥ Receive 20% of parking coupons based on confirmed attendance

ENHANCEMENT BY J'S SALON

- ♥ Complimentary Hair Treatment for the Bride, and Hair Cut for the groom worth S\$228**
- ♥ S\$250 worth of vouchers**
- ♥ Express HA Moisture Clarity Treatment (45 minutes) worth \$99**
- ♥ The Rejuvenating Kit, worth \$80**

TERMS & CONDITIONS

Not valid for weddings held on 01 January, 24, 25 & 31 December 2018
Prices are subject to 10% service charge and prevailing government taxes
Prices are based on per table of 10 guests

Prices, rates & conditions are subject to changes without prior notice

Not valid with any other offers or promotion, and is not transferable or exchangeable for cash or any other items
Promotion valid with minimum 5 tables confirmed, up to a maximum of 14 tables

** Terms & Conditions apply



LUNCH
8 Course

河畔賓紛彩盆
Waterfront Cold & Hot Combination Platter

雲南野生菌炖雞湯
Double-boiled Chicken Soup with Black Truffle

富貴蜜味蘇梅醬煙鴨
Smoked Duck in Honey Plum Sauce served with Chinese Bun

酥炸百花蚧鉗配青木瓜沙律
Deep-fried Crab Claw coated with Minced Prawn with Thai Papaya

蚝皇鴛鴦菇扒翠園蔬
Braised Duet Mushroom with Seasonal Vegetables

韓味噌醬蒸金目鱸
Steamed Fresh Seabass in "Korea" Miso Sauce

沙茶醬雞柳炆伊面
Stewed Ee-Fu Noodles with Yellow Chives
in Taiwan Barbecue Sauce

金粟銀杏甜芋泥
Sweetened Yam Paste in Gingko
in Sweet Corn & Coconut Cream

\$988 PER TABLE OF 10 GUESTS
(Valid for Monday - Sunday Lunch)



DINNER
8 Course

國敦沙律蝦五彩盆
Cophthorne Combination Platter

京燒濃湯魚肚四寶羹
Braised Fish Maw Soup with Four Treasures

成都麻辣醬酥雞
Braised Chicken flavoured
served with Sesame & Garlic Spicy Sauce

崧子蜜蘆彩蝦仁
Stir-fried Prawn with Asparagus & Honey Pea in Black Pepper Corn

鴛鴦菇白玉螺翠園蔬
Braised Duet Mushrooms & Giant Top shell
with Garden Vegetables

金銀蒜香茜蒸鮮紅鱒
Steamed Fresh Snapper topped with Minced Garlic
& Coriander Spring in Superior Soya Sauce

家厨金衣糯米飯
Glutinous Rice with Dried Shrimp, Mushroom & Chicken
wrapped in Bean Curd Skin

草莓乳酪蛋糕
Strawberry Cheese Cake

S\$1,078 PER TABLE OF 10 GUESTS
(Valid for Monday - Sunday Dinner)