



## **2018 WEDDING PACKAGE (JANUARY-DECEMBER 2018)**

### **FOOD**

- ♥ Sumptuous 8 course Chinese Set Menu prepared by our committed team of chefs
- ♥ Food sampling for 10 persons based on the selected menu

### **BEVERAGE**

- ♥ Free flow of Chinese tea, soft drinks and mixers throughout the event including mixed nuts
- ♥ One thirty-litre barrel of beer
- ♥ One bottle of house wine per confirmed table
- ♥ Corkage waiver for sealed and duty-paid hard liquor
- ♥ Corkage charge of S\$15.00++ per opened bottle for sealed and duty-paid wine

### **WEDDING DÉCOR**

- ♥ An intricately designed wedding cake
- ♥ Pyramid fountain with a bottle of sparkling wine for toasting
- ♥ Floral wedding decorations in the Ballroom
- ♥ 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 romantic Bridal Suite
- ♥ During your stay, the following amenities will be complimentary:
- ♥ Fresh fruits basket, dinner for the couple in Bridal Suite (choice of one main course with one non-alcoholic beverage per person from the In-Room Dining Menu) and set breakfast-in-bed or buffet breakfast at Food Capital the next morning
- ♥ One night stay in our Superior Room for Helpers
- ♥ Complimentary use of two sets of LCD projectors with screens
- ♥ Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- ♥ 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 2018  
Prices are subject to 10% service charge and prevailing government taxes  
Prices, rates & conditions are subject to changes without prior notice  
Promotion valid with minimum 15 tables confirmed  
\*\* Terms & Conditions apply



## SWEET ROMANCE

### APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Roast Pork
- Ebi Sushi
- Salmon Toast
- Top Shell
- Prawn & Mango Roll

Choose one (1) item from each course stated below

### SOUP

- 宮廷紅燒海皇魚肚羹  
Braised Fish Maw Soup  
with Assorted Seafood
- 甜心黑蒜養身肉骨湯  
Double-boiled Pork Bone Rib  
Soup with Black Garlic

### POULTRY

- 富貴蜜味烟鴨配蘇梅醬  
Smoked Duck Slices  
in Perilla Plum Sauce served with  
Deep-fried Chinese Bun
- 西杏片七味香脆皮雞  
Roasted Crispy Chicken  
Topped with Almond & Mixed  
Spices

### SEAFOOD

- 桂林酥炸蝦丸配百里果醬  
Deep-fried Breaded Shrimp Balls  
with Water Chestnuts  
served with Fruit Cream Sauce
- 蜜豆秋耳黑椒彩蝦仁  
Stir-fried Fresh Prawn  
with Wild Autumn Tremella &  
Honey Pea in Black Pepper Corn

### VEGETABLES

- 金瑤翠園蔬鴛鴦菇  
Braised Duet Mushrooms &  
Japanese Conpoy with Seasonal  
Vegetables
- 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell &  
Mushrooms with Young Garden  
Vegetables

### FISH

- 芥茉奶油醬煎鮭魚件  
Salmon Fillet  
with Horseradish Cream Sauce
- 古早味蒸鮮金目鮭  
Steamed Fresh Seabass  
"Traditional Way"

### RICE / NOODLES

- 鸡柳沙茶醬木瓜絲燒伊面  
Stewed Ee-Fu Noodles with  
Shredded Chicken & Shredded  
Papaya in Taiwan Barbecue  
Sauce
- 蝦乾鸡柳銀芽炒烏東面  
Stewed Udon Noodles with Dried  
Shrimp, Shredded Chicken &  
Bean Sprout

### DESSERT

- 金薯蓮子陳皮紅豆沙  
Sweetened Red Bean Cream with  
Mandarin Peel, Lotus Seeds &  
Sweet Potato
- 草莓乳酪蛋糕  
Strawberry Cheese Cake

**\$S1,198 PER TABLE OF 10 GUESTS**

*(Valid for Monday to Sunday Lunch)*



## ETERNAL BLISS

### APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Roast Pork
- Ebi Sushi
- Salmon Toast
- Top Shell
- Prawn & Mango Roll

Choose one (1) item from each course stated below

### SOUP

- 虫草花龍蝦湯海味羹  
Thick Lobster Broth with  
Cordyceps Flower & Mixed  
Shredded Seafood
- 羊肚菌銀耳炖雞湯  
Double-boiled Chicken Soup with  
Morel Mushroom & White Fungus

### POULTRY

- 成都麻香辣汁醬酥雞  
Braised Chicken served with  
Sesame & Spicy Garlic Soya  
Sauce
- 富貴蜜味烟鴨配蘇梅醬  
Smoked Duck Slices in Perilla Plum  
Sauce served with Deep-Fried  
Chinese Bun

### SEAFOOD

- 黑蒜醬炒崧子彩蝦仁  
Stir-fried Prawn with Black Garlic  
& Pine Nuts in Spicy Sauce
- 味噌鮮湯灼海中蝦  
Poached Live Prawns in Shiro Miso  
Soup

### VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell &  
Mushrooms with Young Garden  
Vegetables
- 瑤柱鴛鴦菇扒園蔬  
Braised Duet Mushrooms & Conpoy  
with Seasonal Vegetables

### FISH

- 翠芹味噌醬蒸金目鱸  
Steamed Fresh Seabass in  
Japanese Shiro Miso & Celery  
Sauce
- 泡青椒蒜香蒸鮮紅鱒  
Steamed Fresh Malabar Snapper  
with Preserved Green Chilli & Minced  
Garlic in Superior Soya Sauce

### RICE / NOODLES

- 韓味泡菜醬煙鴨雞粒炒飯  
Fried Rice with Smoked Duck &  
Chicken Meat in Kimchi Base
- 辣味蚧肉醬配魚茸面  
Fish Noodles in "Szechuan" Spicy  
Crab Meat Sauce

### DESSERT

- 椰香杏汁紅豆凍  
Chilled Red Bean Pudding with  
Coconut Flakes in Almond Cream
- 香芒布甸水晶桂花凍  
Mango Pudding & Osmanthus  
Jelly

**\$1,228 PER TABLE OF 10 GUESTS**

*(Valid for Monday to Friday and Sunday Dinner,  
excluding Eve of Public Holidays and Public Holidays)*



## EVERLASTING PASSION

### APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Roast Pork
- Drunken Chicken
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below

### SOUP

- 甘露海味雪蛤羹  
Braised Hasma Soup with Assorted Sea Food in Golden Broth
- 黑崧露雪耳炖汤鲍  
Double-boiled Abalone Soup with Black Truffle & White Fungus

### POULTRY

- 蒜香栗子炆大鴨  
Stewed Duck with Whole Garlic & Chestnuts in Superior Brown Sauce
- 葡萄紅酒扣富貴子排  
Slow cooked Pork Bone Rib in Red Burgundy Sauce

### SEAFOOD

- 黑椒醬秋耳崧子彩蝦仁  
Stir-fried Prawn with Pinenuts & Wild Autumn Tremella in Pepper Sauce
- 養身葯材汤灼海中蝦  
Poached Live Prawn in Herbal Broth served Black Garlic Soya Sauce

### VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell & Mushrooms with Young Garden Vegetables
- 虫草花鴛鴦菇扒園蔬  
Braised Duet Mushrooms & Cordyceps Flower with Seasonal Vegetables

### FISH

- 古法蒸鮮石班  
Steamed Fresh Garoupa in "Traditional" Way
- 翠芹味噌醬蒸鮮石班  
Steamed Fresh Garoupa in Miso & Chinese Celery Sauce

### RICE / NOODLES

- 昆布湯鮮蝦肉雲吞  
Shrimp Dumpling in "Japanese" Seaweed Broth
- 鹿柳沙茶醬菲皇燒伊面  
Stewed Ee-Fu Noodles with Venison & Yellow Chives in Taiwan Barbecue Sauce

### DESSERT

- 金瓜福果甜芋泥  
Sweetened Yam Paste with Pumpkin & Ginkgo Nuts
- 火焰冰峰  
Baked Alaska

**\$1,388 PER TABLE OF 10 GUESTS**

*(Valid for Saturday Dinner, excluding Eve of Public Holidays and Public Holidays)*



## FOREVER LOVE

### APPETIZER

- 花籃蚧爪肉沙律蝦拼乳豬件  
Prawn & Crabstick Salad in Honeydew Melon Cup with Roasted Suckling Pig

Choose one (1) item from each course stated below

### SOUP

- 虫草花海寶龍蝦羹  
Braised Lobster Soup with Assorted Seafood & Cordyceps Flower
- 花旗參雪耳香螺炖黑雞  
Double-boiled American Ginseng Soup with White Fungus, Conch Meat & Black Chicken

### POULTRY

- 黃酒鮮人參紅棗扒鴨  
Braised Duck with Ginseng & Red Dates, Hua Diao Wine in Supreme Brown Sauce
- 蒜子野菌扣牡丹元蹄  
Stewed Pork Knuckle with Whole Garlic & Wild Mushrooms in Brown Sauce

### SEAFOOD

- 黑蒜烏豆豉夏果鮮帶子  
Stir-fried Fresh Scallops with Black Garlic & Macadamia in Black Taiwan Soy Beans
- 泰醬煙肉蝦卷配風味醬玉帶  
Baked Prawn wrapped in Bacon with Thai Sauce & Stir-fried Fresh Scallops with Assorted Pepper in Home-made Chilli Sauce

### VEGETABLES

- 蠔皇鮑片金針花菇燴園蔬  
Braised Sliced Abalone & Flower Mushrooms & Golden Mushroom in Superior Oyster Sauce
- 崧露油碧綠龍珠鮑拌花菇  
Braised Whole Abalone & Flower Mushrooms, Garden Green with Truffle Oil

### FISH

- 香茜豉油皇蒸鮮石斑  
Steamed Fresh Garoupa in Superior Soya Sauce Topped with Coriander Spring
- 普寧風味豆醬蒸鮮鯧魚  
Steamed Fresh Pomfret in "Teochew" Preserved Yellow Bean & Eggplant Sauce

### RICE / NOODLES

- 鮑汁鴨絲炒水晶麵  
Stewed Glass Vermicelli with Shredded Duck & Assorted Vegetables in Abalone Sauce
- 家廚金衣糯米卷  
Fried Glutinous Rice with Dried Shrimp, Mushrooms & Chicken wrapped in Bean Curd Skin

### DESSERT

- 蹄香福果生磨核桃露  
Sweetened Walnut Cream with Gingko Nuts & Water Chestnuts
- 桂圓茶蓮子福果甜芋泥  
Sweetened Yam Paste with Gingko, Lotus seeds in Dried Longan Syrup

**\$1,488 PER TABLE OF 10 GUESTS**

*(Valid for Monday - Sunday Dinner)*