

Bellis

· WEDDING LUNCH ·

An intimate daytime gathering and joyous celebration
of love and union



· PACKAGE PRICE ·

S\$1,028 (Weekdays) per table of 10 persons

S\$1,088 (Weekends) per table of 10 persons

Buffet Lunch at S\$108 per person

Minimum 8 tables, Maximum 12 tables

· PROLOGUE ·

- Extensive selection of customisable 8-course Chinese Lunch Menu or International Buffet Menu
- **Lunch Set Menu:** Complimentary menu tasting for 10 persons on your selected menu from Mondays to Thursdays (applicable for minimum confirmed 10 tables)
- **Lunch Buffet Menu:** Complimentary food tasting for 8 persons at 10 at Claymore from Mondays to Thursdays (applicable for minimum confirmed 100 persons)
- Complimentary invitation cards for up to 70% of your confirmed attendance (excludes printing)

· YOUR WEDDING STORY ·

- Use of wedding venue from 12:00pm to 4:00pm
- Pre-wedding lunch cocktails from 12:00pm to 1:00pm, with free flow of soft drinks and chips
- Free flow of soft drinks and Chinese tea throughout lunch
- Wedding cake replica for the cake-cutting ceremony
- Exquisite Champagne fountain with complimentary bottle of sparkling wine
- Selection of unique wedding themes
- Fresh floral arrangements for all guest tables and aisle
- Fresh flower centerpieces for VIP and bridal tables with specially adorned chairs
- Choice of exclusively designed wedding favours for all guests in attendance
- Complimentary usage of two LCD projectors and screens for wedding montage showcase
- Complimentary usage of two wireless microphones and basic sound system
- Wedding accessory set consisting of guest book and two Ang Bao Boxes
- Complimentary carpark passes for 30% of your guests
- One VIP car park lot at the hotel driveway for your bridal car
- Waiver of corkage for hard liquors (strictly duty-paid and sealed)
- A choice of complimentary one barrel of 20-litre beer or complimentary one bottle of housepour wine per confirmed table

· EPILOGUE ·

- Complimentary one night stay in our luxurious bridal studio with welcome amenities, inclusive of buffet breakfast for two at Pacific Club Lounge (early check-in from 10:00am onwards)

All prices are subject to 10% service charge and Goods and Services Tax (GST).
Packages, prices and menus are subject to change without prior notice.



Bellis Menu

• 8-course Chinese Lunch Menu •

• PACIFIC SIX TREASURES •

(Please select 6 of the following treasures)

Steamed Seaweed Roll

Mango Kerabu & Dried Shrimp

Fragrant Salt & Pepper Fish Crust

Deep-Fried Seafood Rolls

Crispy-Fried Money Bags

Stir-Fried Chicken with Dried Chili

Green Apple with Mayonnaise & Raisins

Chilled Szechuan Jelly Fish with Sesame Seeds

Crispy Beancurd Roll

Thai Green Papaya Salad

• SOUP AND BROTH •

(Please select 1 item)

'Szechuan' Shredded Chicken Hot Pot
Wood-Ear Black Fungi, Japanese Silken Dou Fu

Cantonese Four Treasures
Fish Lip, Fish Maw, Flower Mushroom,
Pacific Swimmer Crab

Shark's Fin Broth 
Pacific Swimmer Crab, Forest Bamboo-Pith



• POULTRY •

(Please select 1 item)

Cantonese Roasted Duck 
Home-made Sweet Sauce, Plum Emulsion

Cantonese Roasted Chicken
Five Spiced Fleur De Sel, Sesame Lavosh

Crispy Chicken
Mango Ensalada, Yuzu-Citrus Reduction

• VEGETABLES •

(Please select 1 item)

Aussie Broccoli
Golden Bean Puff, Flower Mushroom

Hong Kong Garden Green 
Bai Ling Mushroom, Flower Mushroom

Hong Kong Baby Kai Lan
Battered Shimeiji, Truffle Drizzled

• RICE AND NOODLES •

(Please select 1 item)

Chinese Fried Rice
Silver Anchovies

Ee-Fu Noodle
Surimi Crabmeat, Enoki Mushroom,
Seaweed Nori

Lotus Steamed Aromatic Rice * 
Chinese Preserved Sausage, Mushroom
*Brown Rice option available

• SEAFOOD •

(Please select 1 item)

Wok-Fried 'Live' Tiger Prawn
Szechuan Sauce

Stir-Fried Vietnamese Prawn
Celery & Honey Beans, Pine Nuts

Drunken 'Live' Tiger Prawn 
Angelica Broth, Goji Berries


• FISH •

(Please select 1 item)

Red Snapper 

Farm Sea Bass

Preparation Method:

- Steamed with Superior Sweet Soya  Sauce, Fragrance Hot Shallot Oil
- Steamed with Teochew Style, Cilantro and Scallion
- Deep-Fried with Sweet & Sour Sauce

• DESSERT •

(Please select 1 item)

Yam Paste 
Ginkgo Nuts, Coconut Milk

Red Bean Paste
Sweet Dumplings

Chilled Hami-Melon
Tapioca 'Pearl', Vanilla Ice Cream

Chef's Recommendation

Packages, prices and menus are subject to change without prior notice.



Bellis Menu

• Lunch Buffet Menu •

• **STARTERS** •

Purple Potato Salad

Asian Duck Salad

Seafood Kerabu Mango

Tomato Mozzarella

Champignon Asparagus Pasta Salad

Cold Dress Whole Salmon

Assorted Japanese Maki

Kikkoman, Pickles, Wasabi

Mixed Meschun Salad

Cucumber, Cherry Tomato, Corn,
Alfafa Sprout, Beetroot, Mixed Olives
with Herbs, Thousand Island,
Balsamic Vinaigrette Dressing

• **SOUP** •

Lemongrass Crustacean Bisque

Assorted Bread Basket, Butter

• **BEVERAGE** •

Freshly Brewed Coffee

Branded Tea

• **MAIN DISH** •

Chef's Specialty

Vegetable Lasagna

*Australian Lamb Leg with
Porcini Mushroom Ragout*

Beer Butt Chicken Drumstick

*Wok-Fried Vietnamese Prawn
with Celery and Broccoli*

Battered Escolar Cod

Mongolian Beef Fillet

Famous Peddler's Char Kway Teow

*Fragrance Lotus Leaf Fried Rice**

(Brown Rice option available)

• **DESSERT** •

Chef's Signature French Pastries

Petite Fruits Tarlets

Dark Chocolate Mousse

*House-made Lemongrass Ice Jelly
with Sea Coconut*

Nyonya Kueh

Tropical Fresh Fruits



Packages, prices and menus are subject to change without prior notice.

Camellia

· WEDDING LUNCH ·

Lavishly designed and thoughtfully curated - an all-encompassing wedding experience



· PACKAGE PRICE ·

S\$1,128 (Weekdays) per table of 10 persons

S\$1,188 (Weekends) per table of 10 persons

Minimum 8 tables, Maximum 12 tables

· PROLOGUE ·

- Extensive selection of customisable 8-course Chinese Lunch Menu
- Complimentary menu tasting for 10 persons on your selected menu from Mondays to Thursdays (applicable for minimum confirmed 10 tables)
- Complimentary invitation cards for up to 70% of your confirmed attendance (excludes printing)



· YOUR WEDDING STORY ·

- Use of wedding venue from 12:00pm to 4:00pm
- Pre-wedding lunch cocktails from 12:00pm to 1:00pm, with free flow of soft drinks and chips
- Free flow of soft drinks and Chinese tea throughout lunch
- Wedding cake replica for the cake-cutting ceremony
- Exquisite Champagne fountain with complimentary bottle of sparkling wine
- Selection of unique wedding themes
- Fresh floral arrangements for all guest tables and aisle
- Fresh flower centerpieces for VIP and bridal tables with specially adorned chairs
- Choice of exclusively designed wedding favours for all guests in attendance
- Complimentary usage of two LCD projectors and screens for wedding montage showcase
- Complimentary usage of two wireless microphones and basic sound system
- Wedding accessory set consisting of guest book and two Ang Bao Boxes
- Complimentary carpark passes for 30% of your guests
- One VIP car park lot at the hotel driveway for your bridal car
- Waiver of corkage for hard liquors (strictly duty-paid and sealed)
- A choice of complimentary one barrel of 20-litre beer or complimentary one bottle of housepour wine per confirmed table

· EPILOGUE ·

- Complimentary one night stay in our luxurious bridal studio with welcome amenities, inclusive of buffet breakfast for two at Pacific Club Lounge (early check-in from 10:00am onwards)
- One complimentary wedding cake (500g) for your private celebration

All prices are subject to 10% service charge and Goods and Services Tax (GST). Packages, prices and menus are subject to change without prior notice.

Camellia Menu

• 8-course Chinese Lunch Menu •

• PACIFIC SIX TREASURES •

(Please select 6 of the following treasures)

Steamed Seaweed Roll

Mango Kerabu & Dried Shrimp

Fragrant Salt & Pepper Fish Crust

Deep-Fried Seafood Rolls

Stir-Fried Chicken with Celery

*Chilled Szechuan Jelly Fish
with Sesame Seeds*

*Japanese Baby Octopus with
Sesame Seeds*

Chicken Gold Coin

Crispy Yam & Mango Roll

Top Shell in Thai Dressing

Prawn Cocktail with Melon

Honey Melon & Crab Meat Sticks

• POULTRY •

(Please select 1 item)

Cantonese Roasted Duck 
Home-made Sweet Sauce, Plum Emulsion

Cantonese Roasted Chicken
Five Spiced Fleur De Sel, Sesame Lavosh

Crispy Chicken
Mango Ensalada, Yuzu-Citrus Reduction

*8 Hours Double Braised
Wrapped Chicken*
Superior Oyster Sauce, Chinese Herbs,
St. Remy Brandy

• SOUP AND BROTH •

(Please select 1 item)

*'Szechuan' Shredded
Chicken Hot Pot*

Wood-Ear Black Fungi,
Japanese Silken Dou Fu

Cantonese Four Treasures

Fish Lip, Fish Maw, Flower
Mushroom, Pacific Swimmer Crab

Shark's Fin Broth

Crab Meat, Fish Lips

Shark's Fin Broth 

Pacific Swimmer Crab, Japanese
"Dried Scallops"

• SEAFOOD •

(Please select 1 item)

Wok-Fried 'Live' Tiger Prawn
Szechuan Sauce

Drunken 'Live' Tiger Prawn 
Angelica Broth, Goji Berries

'Live' Tiger Prawn
Leek and Fennel, Honey-Marmite Gravy

Stir-Fried US Scallops
Celery & Honey Beans, Pine Nuts

• VEGETABLES •

(Please select 1 item)

Aussie Broccoli
Golden Bean Puff, Flower Mushroom

Hong Kong Garden Green 
Bai Ling Mushroom, Flower Mushroom

Hong Kong Baby Kai Lan
Battered Shimeiji, Truffle Drizzled

Peruvian Asparagus
Cuttlefish Crisp, Chili-Belachan Paste

Four Seasons Vegetables
Macadamia Nuts

• RICE AND NOODLES •

(Please select 1 item)

Chinese Fried Rice
Silver Anchovies

Ee-Fu Noodle
Surimi Crabmeat, Enoki Mushroom,
Seaweed Nori

Lotus Steamed Aromatic Rice * 
Chinese Preserved Sausage, Mushroom
*Brown Rice option available

Olive Fried Rice
Minced Chicken, Cashew Nuts

Crispy Noodle
Surimi Crabmeat, Garden Green

• FISH •


(Please select 1 item)

Red Snapper

Farm Sea Bass

Norwegian Salmon Fillet 

Preparation Method:

- Steamed with Superior Sweet Soya Sauce, Fragrance Hot Shallot Oil
- Steamed with Preserved Salted Vegetables, Sour Plum, Silken Dou Fu
- Baked with Tomato Pomodoro, Pesto Drizzled* (Norwegian Salmon Fillet) 
- Deep-Fried with Thai Spicy Sweet Gravy, Kaffir Lime Leaves

• DESSERT •

(Please select 1 item)

Yam Paste 
Gingko Nuts, Coconut Milk

Warm Sweetened Red Bean
Glutinous Dumpling, Vanilla Crème

Chilled Hami-Melon
Tapioca 'Pearl', Vanilla Ice Cream

Lemongrass Iced Jelly
Longan, Rambutan

Tropical Deluxe Cut Fruit

Chef's Recommendation 

Packages, prices and menus are subject to change without prior notice.





Photo credits to Photergraphy

Vanda

· WEDDING DINNER ·

Simply magical and pure transformation of an once-in-a-lifetime dream into reality



· PACKAGE PRICE ·

S\$1,238 (Weekdays) per table of 10 persons

S\$1,338 (Weekends) per table of 10 persons

Buffet Dinner at S\$118 per person

Minimum 8 tables, Maximum 12 tables

· PROLOGUE ·

- Extensive selection of customisable 8-course Chinese Dinner Menu or International Buffet Menu
- **Dinner Set Menu:** Complimentary menu tasting for 10 persons on your selected menu from Mondays to Thursdays (applicable for minimum confirmed 10 tables)
- **Dinner Buffet Menu:** Complimentary food tasting for 8 persons at 10 at Claymore from Mondays to Thursdays (applicable for minimum confirmed 100 persons)
- Complimentary invitation cards for up to 70% of your confirmed attendance (excludes printing)

· YOUR WEDDING STORY ·

- Use of wedding venue from 7:00pm to 11:00pm
- Pre-wedding dinner cocktails from 7:00pm to 8:00pm, with free flow of soft drinks and chips
- Free flow of soft drinks and Chinese tea throughout dinner
- Wedding cake replica for the cake-cutting ceremony
- Exquisite Champagne fountain with complimentary bottle of sparkling wine
- Selection of unique wedding themes
- Fresh floral arrangements for all guest tables and aisle
- Fresh flower centerpieces for VIP and bridal tables with specially adorned chairs
- Choice of exclusively designed wedding favours for all guests in attendance
- Complimentary usage of two LCD projectors and screens for wedding montage showcase
- Complimentary usage of two wireless microphones and basic sound system
- Wedding accessory set consisting of guest book and two Ang Bao Boxes
- Complimentary carpark passes for 30% of your guests
- One VIP car park lot at the hotel driveway for your bridal car
- Waiver of corkage for hard liquors (strictly duty-paid and sealed)
- A choice of complimentary one barrel of 20-litre beer or complimentary one bottle of housepour wine per confirmed table

· EPILOGUE ·

- Complimentary one night stay in our luxurious bridal suite with welcome amenities, inclusive of buffet breakfast for two at Pacific Club Lounge (early check-in from 12:00pm onwards)
- One complimentary wedding cake (500g) for your private celebration

All prices are subject to 10% service charge and Goods and Services Tax (GST). Packages, prices and menus are subject to change without prior notice.



Vanda Menu

• 8-course Chinese Dinner Menu •

• PACIFIC EIGHT TREASURES •

(Please select 8 of the following treasures)

Steamed Seaweed Roll

Mango Kerabu & Dried Shrimp

Fragrant Salt & Pepper Fish Crust

Deep-Fried Seafood Rolls

Crispy-Fried Money Bags

Stir-Fried Chicken with Dried Chili

*Green Apple with Mayonnaise
& Raisins*

*Chilled Szechuan Jelly Fish
with Sesame Seeds*

Prawn Cocktail with Melon

Thai Green Papaya Salad

Chef's Signature Duck Salad

Sliced Smoked Duck Breast

Thai Fish Cake

Cheese Seafood Tofu

Crackling Pork Belly

• SOUP AND BROTH •

(Please select 1 item)

'Szechuan' Shredded Chicken Hot Pot
Wood-Ear Black Fungi, Japanese Silken Dou Fu

Cantonese Four Treasures

Fish Lip, Fish Maw, Flower
Mushroom, Pacific Swimmer Crab

Shark's Fin Broth 

Pacific Swimmer Crab, Forest Bamboo-Pith,
Dry Scallops

Pacific Seafood Broth

Pacific Swimmer Crab, Abalone Clam,
Shredded Fish Maw, Diced Fresh Scallop

• POULTRY •

(Please select 1 item)

Angelica Sinensis Roasted Duck 
Home-made Sweet Sauce, Plum Emulsion

Cantonese Roasted Chicken

Five Spiced Fleur De Sel, Sesame Lavosh

Crispy Chicken

Mango Ensalada, Yuzu-Citrus Reduction

*8 Hours Double Braised
Wrapped Chicken*

Superior Oyster Sauce, Chinese Herbs,
St. Remy Brandy

Chef's Recommendation 

Packages, prices and menus are subject to change without prior notice.

• SEAFOOD •

(Please select 1 item)

Wok-Fried 'Live' Tiger Prawn
Szechuan Sauce

Stir-Fried Vietnamese Prawn
Celery & Honey Beans, Pine Nuts

Drunken 'Live' Tiger Prawn 
Angelica Broth, Goji Berries

Stir-Fried US Scallops
Celery & Honey Beans, Pine Nuts

*Gratinated New Zealand
Green Mussel*
Parmigiano-Reggiano, Hollandaise

• VEGETABLES •

(Please select 1 item)

Aussie Broccoli
Pacific Clam, Bai Ling Mushroom

Hong Kong Garden Green 
Bai Ling Mushroom, Flower Mushroom

Hong Kong Baby Kai Lan
Battered Shimeiji, Truffle Drizzled

Peruvian Asparagus
Cuttlefish Crisp, Chili-Belachan Paste

Lo Han Greens
Bai Ling Mushroom, Water Chestnut

• RICE AND NOODLES •

(Please select 1 item)

Chinese Fried Rice
Silver Anchovies

Ee-Fu Noodle
Surimi Crabmeat, Enoki Mushroom,
Seaweed Nori

Lotus Steamed Aromatic Rice * 
Chinese Preserved Sausage, Mushroom
*Brown Rice option available

Olive Fried Rice
Minced Chicken, Cashew Nuts

Crispy Noodle
Surimi Crabmeat, Garden Green

• FISH •


(Please select 1 item)

Red Snapper

Farm Sea Bass

Ocean Garoupa 

Preparation Method:

- Steamed with Superior Sweet Soya 
Sauce, Fragrance Hot Shallot Oil
- Steamed with Teochew Style,
Cilantro and Scallion
- Deep-Fried with Sweet & Sour Sauce
- Steamed Baba & Nyonya Style
- Steamed with Hot Bean Chili Paste

• DESSERT •

(Please select 1 item)

Yam Paste 
Gingko Nuts, Coconut Milk

Red Bean Paste
Sweet Dumplings

Chilled Hami-Melon
Tapioca 'Pearl', Vanilla Ice Cream

Lemongrass Iced Jelly
Longan, Rambutan

Tropical Deluxe Cut Fruit



Vanda Menu

• Dinner Buffet Menu •



• STARTERS •

American Rock Oyster on Ice

Tomato Salsa, Shallot in Red Wine,
Lemon Wedges

Cold Live Tiger Prawn

Half Shell Chilean Scallop

New Zealand Green Lip Mussel
Thai Chili Dressing, Wasabi Mayonnaise,
Cocktail

Purple Potato Salad

Asian Duck Salad

Seafood Kerabu Mango

Tomato Mozzarella

Champignon Asparagus Pasta Salad

Cold Dress Whole Salmon

Assorted Japanese Maki

Kikkoman, Pickles, Wasabi

Mixed Mesclun Salad

Cucumber, Cherry Tomato, Corn, Alfafa Sprout,
Beetroot, Mixed Olives with Herbs,
Thousand Island, Balsamic Vinaigrette Dressing

• MAIN DISH •

Chef's Specialty Vegetable Lasagna

*Australian Lamb Leg with Porcini
Mushroom Ragout*

Beer Butt Chicken Drumstick

*Wok-Fried Vietnamese Prawn with
Celery and Broccoli*

Battered Escolar Cod

Black Peppered Slipper Lobster

Famous Peddler's Char Kway Teow

Fragrance Lotus Leaf Fried Rice

(Brown Rice option available)

• SOUP •

Chef's Signature

Crème of Wild Mushroom

Bread Basket, Butter

• DESSERT •

Chef's Signature French Pastries

Durian Cream Puff

Petite Fruits Tarlets

Dark Chocolate Mousse

*House-made Lemongrass Ice Jelly
with Sea Coconut*

Nyonya Kueh

Tropical Fresh Fruits

• CARVING •

Slow Roasted Australian Wagyu Outside Flat

Roasted New Potato, Mustards,
Red Wine-Balsamic

• BEVERAGE •

Freshly Brewed Coffee

Branded Tea

Packages, prices and menus are subject to change without prior notice.

Romantica

· SOLEMNISATION PACKAGE ·

An exquisitely elegant and sublime celebration for the exchange of vows



· PACKAGE PRICE ·

High Tea Buffet at S\$78 per person

Minimum 30 persons, Maximum 120 persons

· A GRAND AFFAIR ·

- Exclusive use of wedding venue from 2:00pm to 5:00pm
- A sumptuous High Tea Menu
- Free flow of soft drinks, coffee and tea
- Complimentary one bottle of housepour wine per confirmed table
- Waiver of corkage for hard liquors (duty paid and sealed)
- Stage with solemnisation table, chairs and seat covers
- Fresh floral arrangement for all guest tables
- Complimentary day use of room for couple from 12:00pm to 5:00pm
- Complimentary car park passes for 30% of your guests

All prices are subject to 10% service charge and Goods and Services Tax (GST). Packages, prices and menus are subject to change without prior notice.

Menu



· STARTERS ·

Vietnamese Spring Roll

Norwegian Smoked Salmon Croissant

Ham and Cheese Panini

Penang Famous Rojak

Young Mango, Sweet Turnip, Cucumber, Guava, Pineapple, Crisp Dough Fritter

Assorted Japanese Maki and Roll

Pickle Ginger, Wasabi, Kikkoman

· DESSERT ·

Assorted French Pastries

Raisin Scones with English Clotted Cream

Custard Cream Puff

Nyonya Kueh

Tropical Fresh Fruits

· LIVE NOODLE STALL ·

Famous Penang Assam Laksa

· BEVERAGE ·

Freshly Brewed Coffee

Branded Tea

· MAIN DISH ·

Beer Butt Chicken Drumettes

Gratinated Seafood Ragout

House-Baked Tuna Puff

Yam Dumpling

Chicken Satay with Condiments

Peddler's Char Kway Teow

Spanish Seafood Paella



Packages, prices and menus are subject to change without prior notice.