

Wedding Package

Minimum Requirement

Emerald Ballroom 1 - 15 tables
Emerald Ballroom 2 - 15 tables
Emerald Ballroom - 25 tables



2020

Weekday Dinner Package

Monday to Thursday
(Excludes Eve and Public Holiday)

8-Course Dinner - SGD1,038.00++ per table

Weekend Dinner Package

Friday, Saturday & Sunday
(Includes Eve and Public Holiday)

8-Course Dinner - SGD1,088.00++ per table



Lunch Package

Monday to Sunday
(Includes Eve and Public Holiday)

8-Course Lunch - SGD988.00++ per table

Packages subject to change without prior notice
All prices quoted are subject to 10% service charge and prevailing government taxes unless otherwise stated as nett

Lunch Package

Customize your own 8-course Chinese Set Menu

Reception cocktail at the foyer

Free flow of soft drinks and Chinese tea throughout the event

One nights' stay in our Bridal Suite with breakfast for two

SGD80.00nett Food & Beverage credit during your stay

Waiver of corkage fee for duty paid hard liquor

Waiver of corkage for one bottle of wine per table confirmed

Selection of Wedding Themes

A specially designed model wedding cake

One bottle of champagne for toasting

Guest signature book and Red Packet Box

2 VIP car park lots and 30% self-parking of the guaranteed attendance

Selection of Wedding Favour for each guest

Specially designed invitation cards for 70% of confirmed guests (excludes printing)

Complimentary food tasting for a table of 10 persons
(Excludes weekends, public holiday & eve of public holiday)

For Lunch Package: Choice of 2 Wishes

- Free flow of beer throughout the Wedding Banquet
- Complimentary 2 bottles of house pour wine per confirmed table
- 90 minutes photo booth with unlimited printing
- Additional one night stay in our Bridal Suite with breakfast for two
- Complimentary usage of Day Use Room for helpers from 10am to 3pm
- Flower Bar
- Team Building for Your Helpers

Dinner Package

Customize your own 8-course Chinese Set Menu

Reception cocktail at the foyer

Free flow of soft drinks and Chinese tea throughout the event

One nights' stay in our Bridal Suite with breakfast for two

SGD80.00nett Food & Beverage credit during your stay

Waiver of corkage fee for duty paid hard liquor

Waiver of corkage for one bottle of wine per table confirmed

Selection of Wedding Themes

A specially designed model wedding cake

One bottle of champagne for toasting

Guest signature book and Red Packet Box

2 VIP car park lots and 30% self-parking of the guaranteed attendance

Selection of Wedding Favour for each guest

Specially designed invitation cards for 70% of confirmed guests (excludes printing)

Complimentary food tasting for a table of 10 persons
(Excludes weekends, public holiday & eve of public holiday)

For Weekday Package: Choice of 3 Wishes

For Weekend Package: Choice of 4 Wishes

- Free flow of beer throughout the Wedding Banquet
- Complimentary 2 bottles of house pour wine per confirmed table
- 90 minutes photo booth with unlimited printing
- Additional one night stay in our Bridal Suite with breakfast for two
- Complimentary usage of Day Use Room for helpers from 2pm to 8pm
- Flower Bar
- Team Building for Your Helpers

8 Course Cantonese Menu

Cold Dish Combination (Choice of any five items):

- Jelly Fish with Pacific Clams / 海蜇鲍贝
- Salad Prawn with Fresh Fruits / 鲜果沙律虾
- Deep-fried Noodle Fish / 金沙白饭鱼
- Thai Style Top Shell / 泰式螺头
- Roasted Duck / 广东烧鸭
- Bak Kwa with Sweet & Sour Sauce / 古佬金钱肉
- Honey Glazed Char Siew / 蜜汁叉烧
- Vegetarian Spring Roll / 斋春卷

(Choice of one item from each category)

Soup

- Braised Fish Maw Soup with Five Treasures / 五宝鱼鳔羹
- Braised Lobster Meat & Shredded Abalone Soup / 龙皇鲍丝羹
- Double-boiled Chicken with Long Cabbage in Clear Chicken Soup / 京式鸡羹

Prawn

- Deep-fried Prawn Meat in Pumpkin Sauce / 金瓜奶沙虾球
- Poached Live Tiger Prawn with Chinese Herbs / 药材醉生虾

Fish

- Steamed Sea Bass in Hong Kong Style / 港蒸西曹鱼
- Steamed Red Snapper in Hong Kong Style / 港蒸红曹
- Steamed Garoupa in Hong Kong Style / 港蒸海石斑
- Steamed Soon Hock in Hong Kong Style * / 港蒸顺壳鱼 *

Chicken / Pork Rib

- Roasted Crispy Chicken with Crackers / 脆皮烧鸡
- Roasted Crispy Chicken with Deep Fried Garlic / 蒜香烧鸡
- Deep-fried Pork Rib in Butter Cream with Fresh Fruit and Almonds * / 什果奶王骨*

** - Available for Wedding Dinner Only*

** - Upgrade of dish available at \$100.00++ per dish per table for wedding lunch*

Delicacies

- Braised Sea Cucumber & Flower Mushroom with Seasonal Greens / 海参花菇扒时蔬
- Braised Sea Cucumber & Bai Ling Mushroom with Seasonal Greens / 海参百灵扒时蔬
- Braised Abalone & Flower Mushroom with Seasonal Greens / 鲍片花菇扒时蔬
- Braised Abalone & Bai Ling Mushroom with Seasonal Greens / 鲍片百灵扒时蔬

Noodles / Rice

- Braised Ee-Fu Noodles with Straw Mushroom & Yellow Chives / 干烧韭王伊面
- Braised Ee-Fu Noodles with Dried Scallops & Enoki Mushroom / 金菇瑶柱焖伊面
- Braised Ee-Fu Noodles with Assorted Seafood in Black Pepper / 黑椒海鲜炒伊面
- Pan Fried Glutinous Rice with Chinese Sausages / 港式腊味饭

Dessert

- Chilled Cream of Mango with Sago & Pomelo / 杨枝甘露
- Cream of Red Bean with Glutinous Rice Ball / 红豆沙汤丸
- Red Dates with Snow Fungus & Pear / 红莲炖双雪 (热/冻)
- Chilled Passion Fruit and Logan with Ginseng / 百香果花旗蔘龍眼茶 (冻)