## Wedding Package

Weekday (Monday to Thursday) Lunch or Dinner at \$750++ for a table of 10 persons or \$75++ per person

Weekend Lunch at \$800++ for a table of 10 persons or \$80++ per person

Weekend Dinner at \$880++ for a table of 10 persons or \$88++ per person

International or BBQ or Indian Buffet or 8-Course Chinese Set Menu

Wedding Favours (for all confirmed guest)

3-Tier Wedding Cake (dummy cake)

Free Flow of Soft Drinks

1 x 30-litre Barrel of Beer (minimum 10 tables or 100 persons)

2 x 30-litre Barrel of Beer (minimum 20 tables or 200 persons & above)

Pre-dinner Cocktail with Soft Drinks & Potato Chips

Champagne Fountain & A Bottle of Sparkling Wine

Guest Signature Album

1 Day-use Room for Helpers (Boardroom)

1 Night Stay in Bridal Room with Complimentary Breakfast

Complimentary Food Tasting (up to 10 persons; Monday to Thursday only; Buffet: 1 starter, 4 main dishes, 1 dessert or 8-Course Chinese Selected Menu)

Complimentary Parking for all Guests

Complimentary Usage of the Club Premises
(for Photography only)

Choice of Your Design for Wedding Invitation Cards (up to 75% confirmed attendance; applicable for one Design only and printing not inclusive)

Elegant Banquet Setting & Standard Decorations

1st Anniversary Dinner at the Viewing Tower (for one couple only)

Please contact Banquet Sales at 6869 1880/ 2222/ 2233/ 1802/ sales@rafflesmarina.com.sg

Special requests may be subject to additional charges.
All prices quoted are subject to 10% surcharge and prevailing GST.

Raffles Marina Ltd | 10 Tuas West Drive Singapore 638404 | Tel: 6861 8000 | Fax: 6861 1020 | Email: ahoy@rafflesmarina.com.sg | Website: www.rafflesmarina.com.sg | Facebook: www.facebook.com/rafflesmarina

## Set Menu A - CHINESE Wedding

心心相印锦绣拼盘 (烤鸭,海蜇,蒜泥汾蹄,沙律虾,海鲜捲) Sweet Romance Cold Cut Combination (Roast Duck, Jelly Fish, Pork Shank, Prawn Salad and Deep-fried Seafood Roll)

> 飞鱼子鱼鳔烩芦荟 Braised Fish Maw with Aloe Vera and Flying Fish Roe

> 太爷酱蒸酱海虎斑 Steamed Black Garoupa with Special Chinese Sauce

> > 脆皮炸子鸡 Deep Fried Chicken

法砵夏果彩椒虾仁 Stir-fried Ocean Prawn with Capsicums and Hawaii Nuts Served in Yam Ring

冬菇海参扒鲍鱼仔 Braised Baby Abalone with Black Mushroom and Sea Cucumber

干贝腊味荷叶饭 Fried Rice with Chinese Sausage and Conpoy Wrapped in Lotus Leaf

> 白果芋泥 Hot Yam Paste with Gingko Nut

## Set Menu B - CHINESE Wedding

永结同心大拼盘 (烤鸭,海鲜捲,芥茉虾,虾枣,海蜇) Lovers Platter (Roast Duck, Deep Fried Seafood Roll, Prawn Salad with Wasabi Mayo, Meat Dumpling and Jelly Fish)

> 干贝鱼鳔烩芦荟 Braised Conpoywith Honey Locust Seed and Fish Maw

清蒸海虎斑 Steamed Live Black Garoupa with Light Soy Sauce

> 上汤蒸药材鸡 Steamed Herbal Chicken

X0酱法砵露笋虾带子 Stir-fried Ocean Scallop and Asparagus in XO Sauce Served in Yam Ring

冬菇海参鲍鱼仔 Braised Baby Abalone with Black Mushroom and Sea Cucumber

韭黄干烧伊面 Braised Ee Fu Noodle with Chives and Straw Mushroom

杨枝甘露 Chilled Cream Mango with Pomelo and Sago

## Set Menu C - CHINESE Wedding

浪漫美满大拼盘 (沙律虾, 烧鸭, 海蜇, 蒜泥汾蹄, 醉鸡) Inn Of Happiness Combination (Prawn Salad, Roast Duck, Jelly Fish, Pork Shank and Drunken Chicken)

蟹肉鱼鳔烩芦荟 Braised Crabmeat Soup with Aloe Vera and Fish Maw

太爷酱蒸酱海虎斑 Steamed Black Garoupa with Special Chinese Sauce

> 咖啡排骨 Coffee Spare Ribs

法砵酱爆虾仁带子 Stir-fried Ocean Prawn with Fresh Scallop Served in Yam Ring

冬菇海参鲍鱼仔 Braised Baby Abalone with Black Mushroom and Sea Cucumber

干贝腊味荷叶饭 Fried Rice with Chinese Sausage and Conpoy Wrapped in Lotus Leaf

冻桂圆山珍珠 Chilled Honey Locust Seed with Red Date and Dried Longan