

## Wedding Dinner Package 2017

**Weekday:** Wedding Dinner package from **S\$948.00++** per table of 10 persons  
*Applicable for weekdays from Mondays to Thursdays excluding Eve of Public Holidays & Public Holidays*

**Weekend:** Wedding Dinner package from **S\$1,088.00++** per table of 10 persons  
*Applicable for Fridays to Sundays, inclusive Eve of Public Holidays & Public Holidays*

### **Wedding package for Dinner includes:**

- ♥ Choice of 8-Course Chinese Set Dinner Menu
- ♥ Free flow of soft drinks and Chinese tea throughout event
- ♥ Mixed nuts during cocktail reception
- ♥ Complimentary 20-litre barrel of beer (approximately 60 glasses) with minimum 18 confirmed tables
- ♥ Waiver of corkage charge up to maximum of 10 bottles Duty Paid and Sealed hard liquor brought in
- ♥ Selection of fine wines at attractive prices from our wine list
- ♥ Complimentary food tasting for a table of 10 persons  
*(with minimum 18 tables and only on weekdays from Mondays to Thursdays except Fridays till Sundays, Eve & Public Holiday)*
- ♥ One complimentary set of connecting rooms for one night stay or a complimentary two nights' stay including International buffet breakfast for two at Flavours at Zhongshan Park  
*(with minimum 20 tables)*
- ♥ One complimentary night stay including International buffet breakfast for two at Flavours at Zhongshan Park *(with minimum 8 tables)*
- ♥ Choice of one main course and one non-alcoholic beverage as pre or post dinner snack
- ♥ One day-use room for your coordinators' usage from 1400 hours to 1800 hours  
*(with minimum 20 tables)*
- ♥ Preferred room rates for your family or helpers (room/s subject to availability) for either the Ramada Singapore or Days Hotel at Zhongshan Park
- ♥ Wedding decorations for stage, individual table centrepiece and 2 VIP table centrepieces
- ♥ Specially designed model wedding cake for the ceremony
- ♥ A champagne pyramid including a bottle of sparkling wine for toasting
- ♥ Collection of distinctively designed wedding invitation cards for 70% of confirmed attendance  
*(exclude printing)*
- ♥ Specially designed wedding guest book
- ♥ Selection of unique wedding favours for all guests
- ♥ Complimentary parking for 20% of your confirmed attendance
- ♥ Complimentary usage of LCD projectors and AV equipment for your video montage

### **Balestier Ballroom**

Mondays to Thursdays:	Min. of 18 tables		Max. of 26 tables
Fridays, Saturdays and Sundays:	Min. of 20 tables		Max. of 26 tables

### **Zhongshan Room**

Mondays to Thursdays:	Min. of 8 tables		Max. of 12 tables
Fridays, Saturdays and Sundays:	Min. of 8 tables		Max. of 12 tables

### **Ramada Singapore At Zhongshan Park**

16 Ah Hood Road, Singapore 329982

Tel: (65) 6808 6888 / Fax: (65) 6808 6998

[www.ramadasingapore.com](http://www.ramadasingapore.com)    [www.ramada.com](http://www.ramada.com)



#### **Terms and Conditions**

- Prices are subject to service charge and prevailing taxes (unless otherwise stated)
- The above are not applicable with other prevailing promotions or corporate offers
- S\$5,000nett deposit for Balestier Ballroom or S\$3,000nett deposit for Zhongshan Room is required to secure the event space
- Full payment to be settled at the end of event
- Kindly note that the Hotel is not halal certified. MUIS ritual cleansing can be arranged at additional cost
- The Hotel reserves the right to change or amend the packages and pricing without prior notice
- A 'Popular Date' surcharge applies

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# WEDDING DINNER MENU

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## 华美达特式大拼盆

Ramada's Delight Platter  
(Choice of 5 items)

(Crabmeat Omelette /  Chilled Prawn Salad with Ginger Mayonnaise Dressing /  
Homemade Phoenix Seafood Roll / Chilled Top Shell Spicy Dressing /  
Mini Octopus with Pineapple Salsa / Shredded Chicken Jellyfish Salad /  
Yamabushitake Mushroom in Szechuan Style /  
Crispy Salmon Skin with Fine Salt and Cajun / Mango Yam Roll / Chilled Bang-Bang Shredded Chicken

### Optional

Suckling Pig slice can be arranged at additional cost of S\$40.00++ per table

Please select one (1) for each category

### 2<sup>nd</sup> Course (Superior Soup)


#### 干贝燕窝冬茸羹

Braised Bird Nest Soup with Crabmeat, Fish Maw, Conpoy and Winter Melon

#### 雪花鱼鳔羹

Braised Crabmeat with Fish Maw Treasure Superior Broth

#### 龙虾南瓜海鲜羹

 Braised Pumpkin Soup with Deep Sea Lobster and Seafood



Chef's recommendation

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Please select one (1) for each category

### 3<sup>rd</sup> Course (Seafood)

西芹海蜇虾仁

Stir-fried Prawn with Jelly Fish with Cashew Nuts in Rice Nest Basket

橙花提子沙律酱虾球

Deep-fried Prawns coated with Orange Apricot Mayonnaise  
in Rice Nest Basket

金网 XO 酱带子花枝片

 Sautéed Scallops and Squid with Chinese Greens and Capsicum in XO Spicy Sauce  
Served in Rice Nest Basket

### 4<sup>th</sup> Course (Fish)

#### Choice of Fish

石斑鱼

Live Garoupa

金目鲈

Sea Bass

红鲷

Red Snapper

#### Choice of Preparation Method

港式蒸

Hong Kong Style

古法蒸

Traditional Cantonese Style

潮式蒸

Teochew Style

豉皇油浸

Deep Fried In Supreme Soy Sauce

#### *Optional*

Marble Goby (顺壳) can be arranged at additional cost of S\$40.00++ per table



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Please select one (1) for each category

### 5<sup>th</sup> Course (Vegetable)

鲍鱼仔松茸扒时蔬

Braised Baby Abalone and Honshimeiji Mushrooms with Seasonal Greens

鲍鱼仔鲜东菇扒时蔬

Braised Baby Abalone and Fresh Shitake Mushrooms with Seasonal Greens

海参白灵菇扒时蔬

Braised Sea Cucumber with Bailing Mushrooms on Seasonal Greens  
topped with Brown Sauce

干烧玉鲍香菇伴兰花

Braised King Topshell with Chinese Mushroom with Broccoli

### 6<sup>th</sup> Course (Poultry)


脆皮炸子鸡

Crispy Roasted Chicken with Five Spices Salt and Cracker

红酒果味酱炸子鸡


Crispy Roasted Chicken with Chef's Special Red Wine Fruity Sauce

华美达滋补药材鸡

 Ramada Herbal Emperor Chicken

### **Optional**

金桔梅酱烤鸭

 Roasted Duck with Kumquat Plum Sauce

(additional cost of S\$20.00++ per table)



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### 7<sup>th</sup> Course (Noodles/Rice)


蟹肉扒伊面

Stewed Ee-fu Noodles with Assorted Mushrooms and Crabmeat Sauce

干贝鸡粒荷叶饭

Steamed Fragrant Fried Rice with Diced Chicken, Shrimps, Chinese Mushrooms and Conpoy Wrapped in Lotus Leaf

黑椒鸡丝焖水晶面


 Braised Crystal Noodle with Shredded Chicken and Prawns in Black Pepper

香菇肉酱翡翠面


Braised Jade Noodle with Mushroom and Mince Chicken

### 8<sup>th</sup> Course (Desserts)

牛油果西米芦荟

 Chilled Fresh Cream of Avocado with Aloe Vera and Sago

雪耳红枣宁夏枸杞桂圆甜汤(冷)

 Chilled White Fungus, Red Dates, Wolfberries and Passion Fruit in Longan Tea

银杏南瓜芋泥

Warm Yam Paste and Ginkgo Nuts with Pumpkin in Coconut Jus



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