

## Wedding Lunch Package 2017

Wedding Lunch package from **S\$868.00++** per table of 10 persons  
*Applicable on Saturdays and Sundays including Public Holidays*

### Wedding package for Lunch includes:

- ♥ Choice of 7-Course Chinese Set Lunch 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
- ♥ Food tasting for a table of 10 persons at 50% of the package price per table  
*(Applicable on weekdays from Mondays to Thursdays except Fridays till Sundays, Eve & Public Holiday)*
- ♥ One complimentary night stay including wedding amenities and International buffet breakfast for two at Flavours at Zhongshan Park
- ♥ Preferred room rates for your family or helpers (room/s subject to availability) for either the Ramada Singapore or Days Hotels at Zhongshan Park
- ♥ Wedding decorations for stage and individual table centrepieces 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**

Saturdays, Sundays:  
and Public Holidays

Min. of 20 tables

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Max. of 26 tables

#### **Zhongshan Room**

Saturdays, Sundays:  
and Public Holidays

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

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### **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\$5,000.00nett deposit for Balestier Ballroom or S\$3,000.00nett 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 LUNCH MENU** 


Page 1

**1<sup>st</sup> Course (Cold Dish)**

*(Choice of 5 items)*

华美达特式大拼盆

Ramada's Delight Platter

*(Crabmeat Omelette /  Chilled Prawn Salad with Ginger Mayonnaise Dressing /  
Homemade Phoenix Seafood Roll / Hong Kong Style Roast Duck /  
Honshimeiji Mushroom with Wasabi Mayonnaise Dressing / Mini Octopus with Pineapple  
Salsa / Shredded Chicken Jellyfish Salad / Seaweed Shrimp Roll / 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)**


雪花鱼鳔海羹

Braised Crabmeat with Fish Maw Treasure Superior Broth

人參海螺香菇炖春鸡汤

Doubled-boiled Chicken Soup with Ginseng, Conch and Mushroom

蟲草花干贝炖鸡汤

 Double-boiled Cordycep Flower, Chicken and Dried Scallop Soup



Chef recommendation

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Please select one (1) for each category

**3<sup>rd</sup> Course (Fish)**

Choice of Fish	Choice of Preparation Method
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红鲷	港式蒸
Red Snapper	Hong Kong Style
金目鲈	古法蒸
Sea Bass	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

**4<sup>th</sup> Course (Vegetables)**

海参白灵菇时蔬  
Slow-cooked Sea Cucumber, Bailing Mushrooms and Seasonal Greens  
topped with Brown Sauce

蚝皇白灵菇带子时蔬  
Braised Bailing Mushroom and Scallop with Oyster Sauce

干烧玉鲍香菇伴兰花  
Braised King Topshell and Chinese Mushroom with Broccoli



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Please select one (1) for each category

**5<sup>th</sup> Course (Poultry/Pork)**

麻辣炸子鸡

Roasted Chicken with Fragrant Szechuan Hot and Spicy Sesame Crust


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

***Optional***

 Roasted Duck with Kumquat Plum Sauce (金桔梅酱烤鸭) can be arranged at additional cost of S\$20.00++ per table



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Please select one (1) for each category

**6<sup>th</sup> Course (Noodles/Rice)**

韭皇干烧伊面

Stewed Ee-fu Noodles with Chives and Shredded Mushrooms

黑椒鸡丝水晶面

 Braised Crystal Noodle with Shredded Chicken and Prawns in Black Pepper

干贝鸡粒荷叶饭

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

**7<sup>th</sup> Course (Desserts)**


香芒西米露

Sweetened Chilled Cream of Mango with Pomelo Sago

香芋南瓜西米露 (热)

 Yam Puree with Pumpkin Sago (HOT)

雪耳红枣宁夏枸杞桂圆甜汤(冷)

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



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