

Perfect CELEBRATIONS

Grand Collection

Lunch

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A dinner savouring for your selected set menu for ten persons (Applicable from Monday to Thursday only)
- ❖ Free flow of aerated soft drinks, mixers and Chinese tea
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ A thirty litre barrel of Tiger draught beer
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Fresh floral wedding decorations in the ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ A night stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and breakfast for two
- ❖ A day-use in our Tower Wing Deluxe Room for your coordinators (From 9.00am to 4.00pm)
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

S\$1,488.00 per table of 10 guests

(Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)

Minimum Requirements:

- ❖ Tower Ballroom ~ 250 guests; Island Ballroom ~ 400 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package price is subject to changes.*

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Menu I

乳猪大拼盘
Suckling Pig Combination Platter
(*Suckling Pig, Spring Roll, Seafood Roll
Marinated Octopus, Gold Coin Chicken*)



红烧鲍鱼丝海味羹
Braised Superior Broth
with Shredded Abalone and Sea Treasure



清蒸笋壳鱼
Steamed Fresh Soon Hock in Soya Sauce
garnished with Coriander Leaves



橘子汁炸虾球芦笋
Deep-fried Prawn and Asparagus
with Tangerine Sauce



脆皮烧鸡
Crispy Roast Chicken
served with Five Spice Salt and Crackers



海鲜焖伊面
Stewed Ee Fu Noodles
with Assorted Seafood



鲜什果荔枝布丁
Chilled Lychee Pudding

Menu II

鸳鸯龙虾拼盘
Lobster and Prawn Combination Platter
(*Lobster, Prawn, Smoked Duck Breast,
Seafood Roll, Marinated Octopus*)



虫草花鲍鱼杞子炖鸭汤
Double-boiled Duck Soup, Abalone,
Cordyceps Flower and Wolfberry



味噌焗鲈鱼
Baked Sea Perch
with Miso Sauce



避风塘虾球
Sautéed Live Prawn
“Pik Fong Tong” Style



八宝烩鸡
Stewed Chicken
with Eight Treasures



香宫炒饭
Shang Palace Fried Rice



百香果布丁
Chilled Passion Fruit Pudding