

Dinner (Weekday)

Shangri-La Hotel, Singapore will provide:

- Complimentary use of the exclusive Azalea Room
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A bottle of champagne for the toasting ceremony
- ❖ Free flow of aerated soft drinks, mixers, Chinese tea or coffee and tea
- ❖ 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 decorations for the venue
- ❖ 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
- 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\$1,588.00 per table of 10 guests (Valid for Monday to Thursday, excluding Eve of Public Holidays and Public Holidays)

Azalea Room

Minimum Requirements ~ 120 guests (Maximum Seating Capacity ~ 200 guests)

Price quoted is subject to 10% service charge and prevailing government taxes.

Kindly note that the above package price is subject to changes.



Dinner (Weekday)

Chinese Set Dinner

Menu I

大红乳猪拼盘

Suckling Pig Combination Platter (Suckling Pig, Duck Breast in Shanghai Sauce, Spring Roll, Shredded Smoked Octopus with Jellyfish, Seafood Roll and Prawn Salad)

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红烧花胶海味鸡丝羹 Braised Superior Broth with Seafood and Shredded Chicken

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香芒彩虹鲈鱼 Deep-fried Sea Perch with Mango Rainbow Sauce

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金瑶酱炒虾球芦笋 Sautéed Prawn with Asparagus in Golden Conpoy Sauce

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避风塘鸡 Crispy Chicken "Pik Fong Tong" Style

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红焖斋鲍鱼杞子菠菜 Braised Vegetarian 'Abalone' with Chinese Spinach garnished with Wolfberries

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五谷海鲜炒饭 Fried Rice with Seafood and Five Grains

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鲜什果荔子布丁 Chilled Lychee Pudding

Chinese Set Dinner

Menu II

香格里拉大拼盘 Shangri-La Appetisers Delight (Kurobuta Char Siew, Prawn Salad, Smoked Duck Breast and Apple Vinegar,

Seafood Roll, Spicy Baby Top Shell)

鲍鱼花菇杞子炖鸡汤 Double-boiled Abalone with Flower Mushroom and Wolfberry

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福州蒸星斑 Steamed Star Garoupa "Fu Zhou" Style

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冰梅柚子酱脆皮虾 Crispy Prawn with Plum and Pomelo Sauce

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脆杏片川椒排骨 Deep-fried Honey Glazed Pork Ribs with Sichuan Pepper

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海味八宝鸡 Stewed Chicken with Eight Treasures

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蟹肉蛋白芙蓉伊面 Braised Ee Fu Noodle with Crab Meat and Egg White

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冰镇杏脯红枣茶 Chilled Double-boiled Red Dates and Apricot Sweet Soup



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- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A bottle of champagne for the toasting ceremony
- ❖ Free flow of aerated soft drinks, mixers, Chinese tea or coffee and tea
- ❖ A bottle of house wine per guaranteed table
- One 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 decorations for the venue
- ❖ 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
- 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\$1,788.00 per table of 10 guests (Valid for Friday to Sunday, Eve of Public Holidays and Public Holidays)

Azalea Room

Minimum Requirements ~ 150 guests (Maximum Seating Capacity ~ 200 guests)

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



Dinner (Weekend)

Menu I

大红乳猪拼盘

Suckling Pig Combination Platter (Suckling Pig, Duck Breast in Shanghai Sauce, Spring Roll, Shredded Smoked Octopus with Jellyfish, Seafood Roll and Prawn Salad)

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红烧花胶海味鸡丝羹 Braised Superior Broth with Seafood and Shredded Chicken

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香芒彩虹鲈鱼 Deep-fried Sea Perch with Mango Rainbow Sauce

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金瑶酱炒虾球芦笋 Sautéed Prawn with Asparagus in Golden Conpoy Sauce

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避风塘鸡 Crispy Chicken "Pik Fong Tong" Style

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红焖鲍鱼杞子菠菜 Braised Abalone with Chinese Spinach garnished with Wolfberries (10-Head Abalone)

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五谷海鲜炒饭 Fried Rice with Seafood and Five Grains

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鲜什果荔子布丁 Chilled Lychee Pudding

Menu II

香格里拉大拼盘

Shangri-La Appetisers Delight (Kurobuta Char Siew, Prawn Salad, Smoked Duck Breast and Apple Vinegar, Seafood Roll, Spicy Baby Top Shell)

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鲍鱼花菇杞子炖鸡汤 Double-boiled Abalone with Flower Mushroom and Wolfberry

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福州蒸星斑 Steamed Star Garoupa "Fu Zhou" Style

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冰梅柚子酱脆皮虾 Crispy Prawn with Plum and Pomelo Sauce

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脆杏片川椒排骨 Deep-fried Honey Glazed Pork Ribs with Sichuan Pepper

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红焖鲍片杞子菠菜 Braised Sliced Abalone with Chinese Spinach garnished with Wolfberries

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蟹肉蛋白芙蓉伊面 Braised Ee Fu Noodle with Crab Meat and Egg White

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冰镇杏脯红枣茶 Chilled Double-boiled Red Dates and Apricot Sweet Soup