

Weekday

Shangri-La Hotel, Singapore will provide:

- Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner 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
- 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 wedding decorations in the Ballroom
- * Red carpet aisle, grand display of dry ice during the bridal entrance
- 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
- ❖ 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 night stay in our Tower Wing Deluxe Room for your coordinators
- * Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Hotel Jen

S\$1,588.00 per table of 10 guests (Valid for Monday to Thursday, excluding Eve of Public Holidays and Public Holidays)

Minimum Requirements:

❖ Tower Ballroom ~ 350 guests; Island Ballroom ~ 500 guests



Weekday

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

63

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

CO?

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)

CO3

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

CO3

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

CO3

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



Silver

Shangri-La Hotel, Singapore will provide:

- Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner 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
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- Two thirty litre barrels of Tiger draught beer
- ❖ A bottle of house wine per guaranteed table
- ❖ 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
- 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
- * Two nights 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 night stay in our Tower Wing Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our Horizon Club Premier Room, Tower Wing (open-concept) on your first wedding anniversary with breakfast for two and dining credit of S\$120.00 nett
- ❖ Complimentary two nights Honeymoon stay at Shangri-La's Tanjung Aru Resort & Spa, Kota Kinabalu, Malaysia with breakfast for two
- ❖ Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Hotel Jen

S\$1,788.00 per table of 10 guests (Valid for Friday to Sunday, Eve of Public Holidays and Public Holidays)

Minimum Requirements:

❖ Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests



Silver

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

CO?

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

63

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

CO3

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

63

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

COS

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

63

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



Gold

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner 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
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Two thirty litre barrels of Tiger draught beer
- ❖ A bottle of house wine per guaranteed table
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- Choice of 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
- 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
- Two nights stay in our One Bedroom Suite, Garden Wing
- ❖ 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 night stay in our Garden Wing Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our One Bedroom Suite, Garden Wing on your first wedding anniversary with breakfast for two and dining credit of S\$120.00 nett
- Complimentary two nights Honeymoon stay at Shangri-La's Rasa Sayang Resort & Spa, Penang, Malaysia with breakfast for two
- * Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Hotel Jen

S\$2,088.00 per table of 10 guests (Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)

Minimum Requirements:

Weekdays : Tower Ballroom ~ 350 guests; Island Ballroom ~ 500 guests Weekends : Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests



Gold

Menu I

大红乳猪拼盘
Suckling Pig Combination Platter
(Suckling Pig, Spicy Baby Top Shell, Prawn Salad,
Duck Breast in Shanghai Sauce and Jellyfish)

63

红烧燕窝海味羹 Braised Bird's Nest with Sea Treasures

CO?

香芒彩虹酱炸星斑 Deep-fried Garoupa with Mango Rainbow Sauce

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金瑶酱西芹炒虾 Sautéed Prawn and Celery in Golden Conpoy Sauce

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鲍鱼焖红烧肉 Braised Abalone with Pork Belly and Broccoli

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姜葱黄酒锔鸡 Baked Chicken with Yellow Rice Wine, Ginger and Spring Onions

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雀巢菘菇百合炒芦笋 Sautéed Asparagus with Lily Buds and Shimeiji Mushroom in Rice Nest

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五谷鸡虾荷叶饭 Steamed Five Grains Rice with Diced Chicken and Prawn wrapped in Lotus Leaves

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青柠冻海底椰 Chilled Sea Coconut Jelly with Green Lime

Menu II

鸳鸯龙虾拼盘 Lobster and Prawn Deluxe Combination (Kurobuta Char Siew, Seafood Roll, and Spring Roll)

CO2

黑菘燕窝干贝炖鸡汤 Double-boiled Bird's Nest with Black Truffle, Conpoy and Snow Fungus

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芹香酱锔鲈鱼 Baked Sea Perch with Herbs and Coriander

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脆皮虾枣拼宫保带子 Deep-fried Prawn Roll Combination with "Kung Bao" Scallop

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红焖鲍片海参豆腐 Braised Sliced Abalone with Sea Cucumber, Bean Curd and Chinese Spinach

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金蒜脆皮鸡 Crispy Chicken with Golden Garlic

CO3

扬州烤骨 Stewed Pork Ribs in "Yang Zhou" Style

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干烧韭黄伊面 Braised Ee Fu Noodles with Chives

63

奇异果布丁 Chilled Kiwi Pudding



Platinum

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner 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
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Free flow of Tiger draught beer
- ❖ A bottle of house wine per guaranteed table
- ❖ 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
- 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
- Two nights stay in our Deluxe Suite, Valley Wing
- ❖ 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 night stay in our Tower Wing Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our Deluxe Suite, Valley Wing on your first wedding anniversary with breakfast for two and dining credit of \$\$200.00 nett
- ❖ Complimentary two nights Honeymoon stay at Shangri-La's Mactan Resort & Spa, Cebu, Philippines with breakfast for two
- Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Hotel Jen

S\$2,388.00 per table of 10 guests (Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)

Minimum Requirements:

Weekdays : Tower Ballroom ~ 350 guests; Island Ballroom ~ 500 guests Weekends : Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests



Platinum

Menu I

鸿运全体乳猪 Barbecued Whole Suckling Pig

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燕窝佛跳墙 Double-boiled Bird's Nest, Buddha Jumps Over The Wall

CO3

清蒸星斑 Steamed Garoupa in Superior Soya Sauce

CO3

蚝皇五头家制豆腐 Braised Abalone with Home-made Bean Curd (5-Head Abalone)

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干煎大名虾球 Wok-fried King Prawn with Spring Onions

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海味扒大鸭 Braised Duck with Sea Treasures

CO3

鹅肝润肠带子炒饭 Fried Rice with Foie Gras, Scallop, and Chinese Liver Sausage

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渗须甘草香兰雪蛤 Double-boiled Hashma with Ginseng and Rock Sugar

Menu II

龙虾鲜果沙律大拼盘 Lobster Tropical Fruit Salad Combination (Seafood Roll, Smoked Duck Breast, Spring Roll, Pomegranate Chicken)

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浓鸡汤海螺燕窝炖花菇 Double-boiled Bird's Nest with Superior Chicken Broth, Cabbage, Sea Whelk and Flower Mushroom

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

CO3

菘露油焖五头鲍鱼 Braised Abalone with Home-made Bean Curd and Truffle Oil (5-Head Abalone)

CO3

黄芥未拾香排骨 Braised Pork Ribs with Barbecue Mustard Sauce

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海味八宝烩鸡 Stewed Chicken with Eight Treasures

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蟹肉蛋白芙蓉伊面 Braised Ee Fu Noodles with Crab Meat, Egg White and Shimeiji Mushroom

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芦荟雪蛤海底椰 Chilled Sea Coconut Jelly with Hashma and Aloe Vera