

Wedding

LUNCH CELEBRATION

Wedding celebration packages are based on a minimum of 100 persons and a maximum of 140 persons for weekdays and weekends.

Wedding Package consists of:

- Choice of a seven-course Cantonese Menu or Buffet Menu
- Complimentary aerated soft beverages for up to three hours throughout your reception and lunch
- Fresh floral centerpiece on each table and a distinctive creation for one of the tables for your very special guests
- Floral decorations at reception area and in celebration venue
- Full length seat cover for all chairs
- A three-tiered model wedding cake on stage for cake cutting ceremony
- One specially crafted wedding cake (500g) delivered to your room
- One bottle of champagne with glass fountain on stage for toasting
- Complimentary self parking for up to 30 percent of your guests in attendance
- A memorable Wedding Celebration stay in a Premier Suite, with breakfast for two
- Distinctive Wedding Celebration invitation cards for up to 60 percent of your guaranteed attendance (Printing excluded)
- Choice of wedding gift from our selection for all your guaranteed guests in attendance
- Use of projectors for Montages in the Chihuly Room

*A supplement of SGD 108.00 per table is applicable for auspicious dates.

Prices are valid till 30 December 2016.

Prices for Wedding Celebration after this date are subject to change.

Prices are subject to 10 percent service charge and prevailing government taxes.

Wedding

CHINESE SET LUNCH I

Ritz-Carlton Appetiser Delight
Roasted Duck and Plum Sauce
Deep Fried Crab Meat Ball
Seafood Mango Roll
California Maki Roll
脆皮烧鸭、炸蟹球、香芒海鲜卷、加洲寿司

Double-boiled Chicken Superior Broth,
Conpoy, Pine Mushrooms, Fungus
秋耳、干贝、松菇炖鸡汤

Steamed Seabass, Dried Radish, Ginger Onions, Light Soya Sauce
香葱菜脯蒸西曹

Braised Ling Zhi Mushrooms, Bean Curd Sheet,
Seasonal Vegetables, King Oyster Sauce
蚝皇灵芝菇、枝竹扒时蔬

Smoked Farm Chicken, Rock Sugar, Rose Tea Leaves,
Crispy Crackers
一品太爷鸡

Fried Fragrant Rice, Seafood, Green Peas,
Assorted Vegetables, Crispy Garlic
金蒜、青豆海鲜炒饭

Chilled Strawberry Pudding, Fruits
鲜果草莓布丁

Chinese Tea
中国茶

SGD 1,390 per table of 10 guests

Prices are subject to 10 percent service charge and prevailing government taxes.

Wedding

CHINESE SET LUNCH II

Ritz-Carlton Appetiser Delight
Roasted Pork Belly and Hoi Sin Sauce
Marinated Sliced Drunken Chicken
Jelly Fish Shanghai Bean Chili Sauce
Sesame Deep Fried Crispy Butterfly Prawns
脆皮烧肉、醉鸡片、麻辣海蜇丝、甘脆蝴蝶虾

Braised Superior Soup, Shredded Abalone,
Bamboo Piths, Three Sea Treasures
鲍鱼竹笙三宝羹

Steamed Sea Snapper,
Fermented Black Sauce, Garlic
蒜香豆豉蒸红曹

Braised Straw Mushrooms,
Broccoli, Crab Meat, Crab Roe Sauce
蟹皇、蟹肉草菇扒西兰花

Roasted Pipa Duck and Herbal Sauce
秘制当归烧鸭

Braised E-Fu Noodles, Seafood, Bean Sprouts,
Golden Mushrooms, Yellow Chives, Abalone Sauce
鲍鱼汁金菇海鲜银芽焖伊面

Cream of Walnut, Glutinous Rice Balls
汤圆核桃露

Chinese Tea
中国茶

SGD 1,390 per table of 10 guests

Prices are subject to 10 percent service charge and prevailing government taxes.



INTERNATIONAL BUFFET LUNCH I

Miniatures and Cold Selections

Cajun Chicken, Avocados, Corn Salad, Tortilla Chips
Seared Tuna, Potatoes, Egg Salad, Garlic Cream
Grilled Mediterranean Vegetables,
Feta Cheese, Kalamata Olives
Tomato, Mozzarella, Shaved Fennel, Arugula
Smoked Duck, Celery, Onion Salad, Herb Dressing
Caesar Salad, Crisp Olive Croutons
Selection of Sushi, Maki
Smoked Salmon Platter

Soup

Champagne Crab Bisque
Selection of Bakery Delights and Lavosh

Hot Selections

Wok Fried Prawns and Wasabi Mayonnaise
Hot and Sour Crisp Fried Snapper Fillet, Pineapple
Braised Farm Chicken and Chinese Herbal Sauce
Roasted Beef, Mustard, Red Wine Gravy
Sautéed Asparagus, Baby New Potatoes, Herb Butter
Gratin Seafood, Pasta, Lobster Sauce
Vegetable Korma
Japanese Style Fried Rice, Dried Scallops, Fish Roe, Assorted Vegetables

Desserts

Traditional Crème Brûlée
Cheese Cake, Mango, Lime
Apricot Butter Crumble Tart
Assorted Macaroons
Vanilla Panna Cotta
Coconut Milk Curd, Strawberry Juice
Assorted Fruit Platter

Coffee, Decaffeinated Coffee and a Selection of Teas

SGD 139 per guest

Prices are subject to 10 percent service charge and prevailing government taxes.



INTERNATIONAL BUFFET LUNCH II

Miniatures and Cold Selections

Selection of Sushi, Maki
Baked Salmon Flakes, Orange, Fennel, Pepper Vinaigrette, Salmon Roe
Grilled Chicken Breast, Potato Salad, Artichokes, Garlic Oil
Spicy Thai Style Beef Glass Noodles
Chilled Seafood Otah and Pineapple Chili Sauce
Cold Tofu, Bonito Flakes, Shredded Mushrooms, Green Onions
Selection of Young Leaf Salad, Choice of Dressing and Condiments
Waldorf Salad

Soup

Braised Superior Soup, Dried Scallops, Golden Mushrooms
Selection of Bakery Delights and Lavosh

Hot Selections

Grilled Marinated Barramundi, Herb Capers Butter Sauce
Oven Baked Chicken, Moroccan Spice
Kong Poh Style Wok Fried Butterfly Prawns, Dried Chili, Crushed Cashew Nuts
Pan Fried Tender Rump Steak and Onion Pesto
Linguine Aglio Olio
Stir Fried Mixed Vegetable, Crispy Shallots
Indian Lamb Curry
Steamed Chicken Sausage Rice, Dried Shrimps, Lotus Leaf

Desserts

Royal Caraipe Cake
Tiramisu
Black Forest Cake
Assorted Cream Puffs
Strawberry Fruit Tarts
Coconut Passion Fruit Jelly Cake
Assorted Nonya Kueh
Assorted Fruit Platter

Coffee, Decaffeinated Coffee and Selection of Teas

SGD 139 per guest

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Wedding

BEVERAGE

BEER (7 days' notice required)

30-litre Barrel Tiger Beer	720
20-litre Barrel Tiger Beer	520

GLASS

Tiger Draught	12
Imported Beer	15
Guinness Stout	18

BAR SET UP

Per Bar set up	800
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CORKAGE (Per 75cl bottle)

Wines and Champagne	40 nett
Spirits and Liqueur	50 nett

OTHERS

House Champagne	32 per glass
	155 per bottle
Mineral Water	9 per bottle
Standard Cocktails	18 per glass
Mocktails	12 per glass
Juices	10 per glass

HOUSE WINES

SPARKLING WINES

	By Bottle	By Glass
Chandon, Brut, California, USA	70	14
Moet and Chandon Imperial, Rose, 2004, France	160	34

WHITE

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	80	15
St. Francis, Chardonnay, Napa Valley, USA	80	15
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand	60	14
Dr. Loosen, Riesling, Mosel, German	60	14
Terrazas Altos Del Plata, Chardonnay, Argentina*	42	10
Pierre Jean, Chardonnay, France*	42	10

RED

Joseph Faiveley, Pinot Noir, Burgundy, France	80	15
St. Francis, Cabernet Sauvignon, Sonoma, USA	80	15
Villa Maria, Pinot Noir, Marlborough, New Zealand	60	14
Pirramimma, Shiraz, McLaren Vale, Australia	60	14
Terrazas Altos Del Plata, Cabernet Sauvignon, Argentina*	42	10
Pierre Jean, Merlot, France*	42	10

*Indicates House Wines included in Packages.

- All prices are listed in SGD. Prices are subject to 10 percent service charge and prevailing government taxes.
 - All house pour wines are subjected to changes.