



DINNER 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 an eight-course Chinese Set Menu or six-course Chinese Individually Plated Menu
- Complimentary aerated soft beverages for up to five hours throughout your reception and dinner
- 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.

JADE CELEBRATION – MENU A

Jade Appetiser Delight

Choice of five items:

*Scallop Salad, Fruits, Wasabi Cream Dressing/ Prawn Paste Seaweed Roll/
Marinated Sliced Drunken Chicken, Japanese Goma Sauce/
Thai Style Jelly Fish / Barbecued Suckling Pig / Deep Fried Crispy Butterfly Prawns/
Roasted Duck with Plum Sauce / Deep Fried Yam Spring Roll/
Deep Fried Vegetarian Spring Roll / Japanese Style Marinated Mini Octopus*

Double-boiled Superior Chicken Consommé, Whole Abalone Conpoy, Cordyceps Flower, Pine Mushrooms
原只鲍鱼、干贝、虫草花、松菇炖鸡汤

Combination Platter

Deep Fried Pipa Tofu and Sautéed Pacific Clams and Prawns with Asparagus in Caviar Sauce
鱼子汁芦笋炒虾仁、鲍贝拼琵琶豆腐

Steamed Soon Hock Fish, Mustard Leaves, Olives, Dried Ginger, Spring Onions
Homemade Light Soya Sauce
榄菜、菇粒葱花蒸笋壳鱼

Braised Flower Mushrooms, Fried Bean Curd, Seasonal Vegetables, Conpoy Sauce
瑶柱花菇豆根扒时蔬

Roasted Crispy Chicken, Red Fermented Bean Paste, Crispy Crackers
南乳吊烧鸡

Braised Hong Kong Silver Noodles, Crab Meat, Yellow Chives, Bean Sprouts
蟹肉韭皇银芽焗香港银丝面

Chilled Lime Honey Jelly, Aloe Vera, Strawberries, Basil Seeds
草莓芦荟巴西籽鲜柠蜜

Chinese Tea

中国茶

SGD 1,878 per table of 10 guests

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



JADE CELEBRATION – MENU B

Jade Appetiser Delight

Choice of five items:

*Scallop Salad, Fruits, Wasabi Cream Dressing/ Prawn Paste Seaweed Roll/
Marinated Sliced Drunken Chicken, Japanese Goma Sauce/
Thai Style Jelly Fish / Barbecued Suckling Pig / Deep Fried Crispy Butterfly Prawns/
Roasted Duck with Plum Sauce / Deep Fried Yam Spring Roll/
Deep Fried Vegetarian Spring Roll / Japanese Style Marinated Mini Octopus*

Braised Superior Consommé, Shredded Abalone, Sea Treasure
鲍鱼丝海味羹

Combination Platter

Deep Fried Seaweed Roll, Sautéed Scallops, Prawns, Asparagus
芦笋炒带子、虾仁拼紫菜卷

Deep Fried Soon Hock Fish, Crispy Garlic,
Home Made Soya Sauce
豉油皇金蒜油浸笋壳鱼

Steamed Herbal Chicken, Ginseng, Lotus Leaf
人参荷叶药材鸡

Braised Broccoli, Sea Cucumber, Flower Mushrooms, Conpoy Sauce
干贝扒北菇、海参时蔬

Wok Fried Hand Pulled Noodles, Sze Chuan Style Seafood
四川海鲜炒拉面

Hot Sweet Soup, Pear, Almond, White Fungus, Apricot
南北杏、津梨杏脯炖雪耳

Chinese Tea
中国茶

SGD 1,878 per table of 10 guests

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

IVORY CELEBRATION – MENU A

Deluxe Ivory Appetisers Delight

Barbecued Suckling Pig
Prawn Salad, Fruits, Green Tea Dressing
Sliced Smoked Duck, Jelly Fish
化皮乳猪件、层饼
绿茶大虾沙律
海蜇丝熏鸭卷

Double-boiled Superior Chicken Consommé,
Whole Abalone, Bamboo Piths, Pine Mushrooms, Cordyceps Flower
虫草花、竹笙、松菇、原只鲍鱼炖鸡汤

Pan Fried Red Garoupa Fillet, Crispy Fish Skin,
Asparagus, Sweet and Spicy Sauce
辣汁炸红斑鱼柳、脆鱼皮、清炒芦笋

Braised Sea Cucumber, Flower Mushrooms
Garden Greens, King Oyster Sauce
蚝皇海参花菇扒时蔬

Combination Platter
Smoked Farm Chicken, Rock Sugar, Rose Tea Leaf, Ginger Onion Sauce
Sze Chuan Style Seafood, Wok Fried Fish Noodles
秘制茶皇鸡拌姜茸、四川海鲜炒鱼茸面

Chilled Sago Cream, Pomelo, Aloe Vera
Chinese Petit Four
芦荟杨枝金露、美点双辉

Chinese Tea
中国茶

SGD 208 per guest

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





IVORY CELEBRATION – MENU B

Deluxe Ivory Appetiser Delight

Peking Duck

Scallop Salad, Fruits, Tobiko

Sliced Abalone, Jelly Fish, Sesame Soya Sauce

北京鸭件、层饼

飞鱼子玉带沙律

凉拌鲍鱼海蜇

Braised Superior Bird's Nest Soup, Conpoy,

Shredded Fish Maw, Bamboo Piths

干贝、花胶、竹笙燕窝羹

Pan Fried Red Garoupa Fillet, Sautéed Asparagus,

Pine Mushrooms, Teriyaki Sauce

日式红斑鱼柳、清炒松菇拌芦笋

Braised King Prawn Rolls, Broccoli,

Crab Meat, Crab Roe Sauce

珊瑚碧绿扒明虾球

Combination Platter

Fried Rice, Preserved Meat, Diced Shrimp, Diced Mushrooms, Lotus Leaf

Stewed Fragrant Empress Chicken, Ginger, Onions

香妃鸡、姜茸、腊味荷叶饭

Chilled Lime Honey Jelly, Strawberries

Basil Seeds, Aloe Vera, Chinese Petit Four

芦荟巴西籽、草莓鲜柠蜜、美点双辉

Chinese Tea

中国茶

SGD 208 per guest

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



Wedding

GOLD CELEBRATION – MENU A

Premier Gold Appetiser Delight

Lobster, Goma Sauce, Jelly Fish

Barbecued Suckling Pig

Deep Fried Crab Claw, Shrimp Paste, Orange Sauce

凉拌龙虾海蜇丝

化皮乳猪、层饼

橙花汁百花炸蟹钳

Double-boiled Bird's Nest Soup,

Bamboo Piths, Conpoy, Fish Maw, Chinese Herbs

花胶、干贝、淮杞、竹笙燕窝鸡汤

Steamed Silver Cod Fish Fillet,

Mini Fungus, Cordyceps Flower, Garlic Soya Sauce

虫草花秋耳香蒜蒸鳕鱼件

Braised South African 8-headed Abalone,

Flower Mushrooms, Seasonal Vegetables

蚝皇扣南非八头鲍鱼花菇扒时蔬

Combination Platter

Deep Fried Duck, Yam Paste, Chili Sauce

Fried Rice, Dried Shrimp, Preserved Meat, Fresh Lotus Leaf

荔茸炸鸭甫、香港腊味荷叶饭

Chilled Sweet Soup, Red Dates, Lotus Seeds, Hasma

Chinese Petit Fours

红莲炖雪蛤、美点双辉

Chinese Tea

中国茶

SGD 238 per guest

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



Wedding

GOLD CELEBRATION – MENU B

Premier Gold Appetiser Delight

Lobster Salad Mayonnaise Sauce

Barbecued Suckling Pig

Deep Fried Prawn Roll, Wasabi Cream

鲜果龙虾沙律

化皮乳猪、层饼

沙汁芥末明虾球

Double-boiled Superior Chicken Consommé,
Whole Abalone, Conpoy, Fish Maw, Cordyceps Flower
虫草花、原只鲍鱼、花胶、干贝炖鸡汤

Pan Fried Sea Perch Fillet, Pine Mushrooms,
Asparagus, Miso Sauce
香煎鲈鱼、松菇、芦笋、日本味噌

Braised Scallop, Sea Cucumber,
Garden Greens, Abalone Sauce
鲍鱼汁扒海参、带子时蔬

Combination Platter
Smoked Farm Chicken, Rock Sugar, Rose Tea Leaves
Fried Rice, Seafood, XO Sauce
茶皇鸡、XO 酱海鲜炒饭

Freshly Brewed Almond Tea
Black Sesame Glutinous Rice Ball
生磨杏仁茶、芝麻汤圆

Chinese Tea
中国茶

SGD 238 per guest

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



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.