

WEDDING LUNCH PACKAGES 2017





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(MINIMUM 12 TABLES OF 10 PERSONS)

Enchanting Wedding Lunch at **\$788** per table (Mondays - Sundays)



Dining

8-course Chinese menu tasting for 10 persons, specially prepared by banquet chefs. (Not available on Fridays, Saturdays, Sundays, eve of Public Holidays and Public Holidays)

Beverage

One bottle of housepour wine per confirmed table
One barrel of beer (20L)
Complimentary bottle of champagne for toasting
Free flow of Chinese tea and soft drinks
Waiver of corkage for all duty-paid sealed hard liquur
Corkage charge of \$20++ per bottle of duty-paid wine brought in

Wedding Decorations

Floral decorations for stage
Fresh floral decorations for VIP tables, pedestals along the aisle and reception table
Tea light candles for all tables
Multi-tiered model wedding cake
Elegant champagne pyramid on stage
Bubble effect for march-in

With Compliment

One-night stay in Executive Suite with fruit basket
Breakfast for two at Saltwater Cafe
In-room dining credits worth \$60 on wedding day
Choice of invitation cards based on 70% of the guaranteed attendance
(printing costs excluded)
Choice of wedding favour for your guests
Guestbook and money box
Use of audio & visual equipment
VIP parking lot at hotel's entrance for bridal car
Parking passes for 20% of confirmed attendees (subject to availability)





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DESIGN YOUR OWN 8-COURSE WEDDING LUNCH MENU

COMBINATION PLATTER (CHOICE OF 5 ITEMS)	FISH (CHOICE OF 1 ITEM)
Jellyfish Salad with Sesame Seafood Beancurd Rolls	Crispy Seabass with Spicy Thai Mango Sauce
☐ Vietnamese Spring Rolls ☐ Roast Duck with Plum Dressing	Steamed Seabass with Osmathus
Golden Chicken Coins Golden Treasure Bags	Steamed Barramundi, Teochew Style
Cripsy Seafood Rolls Teriyaki Chicken	
SOUP (CHOICE OF 1 ITEM)	VEGETABLES (CHOICE OF 1 ITEM)
Double Boiled Ginseng Chicken with Bamboo Pith & Mushroom	Braised Seasonal Vegetables with Jade Abalone & Mushrooms
Braised Sharks Fin Soup with Shredded Chicken	Braised Spinach with Bai Ling Mushrooms
Crabmeat Soup with Dried Scallops & Mushrooms	Wokfried Chye Sim with Braised Bai Ling Mushrooms
Braised Fish Maw Soup with Shredded Chicken	Wokfried Baby Kailan with Mushroom in Oyster Sauce
SEAFOOD (CHOICE OF 1 ITEM)	RICE OR NOODLES (CHOICE OF 1 ITEM)
Stir-fried Prawns with Asparagus & Black Fungus	Golden Fried Rice with Crispy Silver Bait
Wokfried Prawns with Celery in Superior Sauce	Baked Rice with Yam and Salted Fish
Wokfried Prawns with Crispy Cereal	Wokfried Crystal Noodles with Trio Peppers
Crispy Garlic Prawns	☐ Braised Ee Fu Noodles with Dried Fish & Mushrooms
POULTRY (CHOICE OF 1 ITEM)	DESSERT (CHOICE OF 1 ITEM)
Crispy Chicken with Salt & Spices	Chilled Honeydew Melon with Pearl Sago
Crispy Chicken with Szechuan Sauce	Red Bean Paste with Lotus Seed
Boneless Crispy Chicken with Ginger Flower Dressing	Double Boiled White Fungus with Gingko
Roast Chicken with Sesame Sauce	Chilled Mango Puree with Pomelo and Pearl Sago