

Prices quoted are exclusive of 10% Service Charge & 7% GST | Prices and inclusions are subject to changes without prior notice

# WEDDING DINNER PACKAGE

### (MINIMUM 10 TABLES OF 10 PERSONS)

Eternity Wedding Dinner at \$808 per table (Monday-Friday, excluding eve of Public Holidays & Public Holidays) Infinity Wedding Dinner at \$908 per table (Saturday-Sunday, eve of Public Holidays & Public Holidays, excluding Christmas Eve, Christmas Day & New Year's Day)

#### 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)

#### BEVERAGES

- One bottle of housepour wine per confirmed table
- One barrel of beer (30-litre)
- Complimentary bottle of champagne for toasting
- Free flow of Chinese tea and soft drinks
- Waiver of corkage for all duty-paid sealed hard liqour Corkage charge of \$20++ per bottle of duty-paid wine

#### WEDDING DECORATIONS

- Floral decorations for stage
- Fresh floral decorations for VIP tables, pedestals along the aisle and reception table

- Tea light candle centerpieces for all tables
- Multi-tiered model wedding cake
- Elegant champagne pyramid on stage
- Bubble effect for march-in

#### WITH COMPLIMENTS

- One-night stay in Peranakan Club with fruit basket
- Breakfast for two at Katong Kitchen
- In-room dining credits worth \$60 on wedding day
- Day-use room from 2pm 6pm
- Choice of invitation cards based on 70% of the guaranteed attendance (printing costs excluded)
- Choice of wedding favours for your guests
- Guestbook and money box
- Use of audio & visual equipment
- Parking passes for 20% of confirmed attendees (subject to availability)

## WEDDING DINNER MENU 2018 DESIGN YOUR OWN 8-COURSE WEDDING DINNER MENU

#### COMBINATION PLATTER (CHOICE OF 5 ITEMS)

- Jellyfish Salad with Sesame
- Vietnamese Spring Rolls
- 🗌 Teriyaki Chicken
- Crispy Seafood Rolls
- Seafood Beancurd Rolls
- Roast Duck with Plum Dressing
- Golden Treasure Bags

#### SOUP (CHOICE OF 1 ITEM)

- Double Boiled Ginseng Chicken with Dried Scallops & Mushrooms
- Braised Sharks Fin Soup with Sea Treasures
- Braised Sharks Fin Soup with Dried Scallops
- Braised Sharks Fin Soup with Fish Maw

#### SEAFOOD (CHOICE OF 1 ITEM)

- Sauteed Scallops with Broccoli & Pine Nuts
- Wok-fried Prawns with Celery in Superior Sauce
- □ Wok-fried Prawns with Salt & Spices
- Stir-fried Prawns with Capscium & Cashew Nuts

#### POULTRY (CHOICE OF 1 ITEM)

- Crispy Chicken with Salt & Spices
- Crispy Chicken with Szechuan Sauce
- Boneless Crispy Chicken with Ginger Flower Dressing
- Roast Chicken with Sesame Sauce

#### FISH (CHOICE OF 1 ITEM)

- Deep-fried Garoupa with Nonya Sauce
- Steamed Garoupa in Superior Soya
- Deep-fried Snapper with Tomato & Pineapple

#### **VEGETABLES (CHOICE OF 1 ITEM)**

- Braised Seasonal Vegetables with Jade Abalone & Musurooms
- Braised Spinach with Bai Ling Mushrooms & Bamboo Pith
- Braised Broccoli with Shitake & Conpoy
- Braised Baby Kailan with Mushrooms in Abalone Sauce

#### RICE / NOODLES (CHOICE OF 1 ITEM)

- Golden Fried Rice with Crispy Silver Bait
- Seafood Treasures Fried Rice
- Wok-fried Crystal Noodles with Trio Peppers
- Braised Ee Fu Noodles with Shrimp & Mushroom

#### **DESSERT (CHOICE OF 1 ITEM)**

- Chilled Honeydew Melon with Pearl Sago
- Traditional Yam Paste with Gingko Nuts
- 🗌 Iced Jelly with Calamansi & Nata De Coco
- Chilled Mango Puree with Pomelo and Pearl Sago