



A Heritage
—Wedding Affair—

WEDDING LUNCH PACKAGE
2018



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

WEDDING LUNCH PACKAGE

2018

(MINIMUM **10** 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)

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 liquor
- 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 candles 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
- 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 LUNCH MENU

2018

DESIGN YOUR OWN 8-COURSE WEDDING LUNCH 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 Bamboo Pith & Mushroom
- Braised Sharks Fin Soup with Shredded Chicken
- Crabmeat Soup with Dried Scallops & Mushrooms
- Braised Fish Maw Soup with Shredded Chicken

SEAFOOD (CHOICE OF 1 ITEM)

- Stir-fried Prawns with Asparagus & Black Fungus
- Wok-fried Prawns with Celery in Superior Sauce
- Wok-fried Prawns with Crispy Cereal
- Crispy Garlic Prawns

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)

- Crispy Seabass with Spicy Thai Mango Sauce
- Steamed Seabass with Osmathus
- Steamed Barramundi, Teochew Style

VEGETABLES (CHOICE OF 1 ITEM)

- Braised Seasonal Vegetables with Jade Abalone & Mushrooms
- Braised Spinach with Bai Ling Mushrooms
- Wok-fried Chye Sim with Braised Bai Ling Mushrooms
- Wok-fried Baby Kailan with Mushroom in Oyster Sauce

RICE / NOODLES (CHOICE OF 1 ITEM)

- Golden Fried Rice with Crispy Silver Bait
- Baked Rice with Yam and Salted Fish
- Wok-fried Crystal Noodles with Trio Peppers
- Braised Ee Fu Noodles with Dried Fish & Mushroom

DESSERT (CHOICE OF 1 ITEM)

- Chilled Honeydew Melon with Pearl Sago
- Red Bean Paste with Lotus Seed
- Double Boiled White Fungus with Gingko
- Chilled Mango Puree with Pomelo and Pearl Sago