



2017/ 2018 WEDDING PACKAGES

CARLTON HALL Classic Package



Weekdays and Weekends (Lunch): From S\$1,008 nett per table (min. 25 tables of 10)

Weekdays (Dinner): From S\$1,008 nett per table (min. 25 tables of 10)

Weekend (Dinner): From S\$1,108 nett per table (min. 30 tables of 10)

CARLTON HALL Supreme Package



Weekdays and Weekends (Lunch): From S\$1,088 nett per table (min. 25 tables of 10)

Weekdays (Dinner): From S\$1,088 nett per table (min. 25 tables of 10)

Weekend (Dinner): From S\$1,198 nett per table (min. 30 tables of 10)

ROSEMARIE HALL Classic Package



Weekdays and Weekends (Lunch): From S\$1,008 nett per table (min. 20 tables of 10)

Weekdays (Dinner): From S\$1,008 nett per table (min. 20 tables of 10)

Weekend (Dinner): From S\$1,108 nett per table (min. 25 tables of 10)

YORK HOTEL

SINGAPORE



ROSEMARIE HALL Supreme Package



Weekdays and Weekends (Lunch): From S\$1,088 nett per table (min. 20 tables of 10)

Weekdays (Dinner): From S\$1,088 nett per table (min. 20 tables of 10)

Weekend (Dinner): From S\$1,198 nett per table (min. 25 tables of 10)

TOP OF THE YORK Classic Package



Weekdays and Weekends (Lunch): From S\$1,118 nett per table (min. 12 tables of 10)

Weekdays (Dinner): From S\$1,118 nett per table (min. 12 tables of 10)

Weekend (Dinner): From S\$1,218 nett per table (min. 12 tables of 10)

TOP OF THE YORK Supreme Package



Weekdays and Weekends (Lunch): From S\$1,218 nett per table (min. 12 tables of 10)

Weekdays (Dinner): From S\$1,218 nett per table (min. 12 tables of 10)

Weekend (Dinner): From S\$1,318 nett per table (min. 12 tables of 10)

Weekend rates are applicable for wedding celebrations held between Fridays to Sundays, eve of Public Holidays and Public Holidays

Prices are inclusive of service charge and prevailing Goods & Services Tax

The hotel reserves the right to change or amend the packages without prior notice

Terms and Conditions apply

YORK HOTEL

SINGAPORE

Classic Package Entitlements Include:

- ∞ A sumptuous 8-course Chinese menu created by our team of Chefs
- ∞ An invitation for 10 persons to sample your chosen menu prior to your wedding event
- ∞ Complimentary soft drinks, beer, wine and mixers from 11 a.m. to 3 p.m. (lunch) **OR** 7 p.m. to 11 p.m. (dinner) during your celebration
- ∞ Waiver of corkage charge for duty paid hard liquor (Brandy & Whisky only), brought in by the host
- ∞ Elegant wedding decorations to enhance your celebrations
- ∞ Wedding floral centerpieces for 2 VIP tables
- ∞ Specially designed 3-tier dummy wedding cake for the cake cutting ceremony
- ∞ Ivory seat covers for all chairs
- ∞ Use of LCD Projector with screen for video or slide projection
- ∞ Complimentary car passes for up to 20% of your confirmed guest list
- ∞ Designed invitation cards for 70% of your invited guests (excluding printing and customised text)
- ∞ Choice of exclusive wedding favours for your guests
- ∞ Mixed nuts will be served during your cocktail reception at the foyer
- ∞ Enjoy a one night's stay in our Deluxe Honeymoon Suite with fruit combo & floral arrangement, breakfast for two at the White Rose Café **or** in room breakfast served in the comfort of your suite the following morning
- ∞ Pre-event snacks for wedding couple
- ∞ One reserved VIP parking lot at hotel driveway

Additional Entitlements (not applicable for 20 tables & below)

- ∞ A complimentary one night's stay in our Superior Room for your wedding coordinators (room only)
- ∞ A complimentary dining meal voucher for use at White Rose Café

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YORK HOTEL

SINGAPORE

Supreme Package Entitlements Include:

- ∞ A sumptuous 8-course Chinese menu created by our team of Chefs
- ∞ An invitation for 10 persons to sample your chosen menu prior to your wedding event
- ∞ Complimentary soft drinks, beer, wine and mixers from 11 a.m. to 3 p.m. (lunch) **or** 7 p.m. to 11 p.m. (dinner) during your celebration
- ∞ Waiver of corkage charge for duty paid hard liquor (Brandy & Whisky only), brought in by the host
- ∞ Elegant wedding decorations to enhance your celebrations
- ∞ Wedding floral centerpieces for 2 VIP tables
- ∞ Specially designed 3-tier dummy wedding cake for the cake cutting ceremony
- ∞ Ivory seat covers for all chairs
- ∞ Usage of LCD Projector with screen
- ∞ Complimentary car passes for up to 20% of your confirmed guest list
- ∞ Designed invitation cards for 70% of your invited guests (excluding printing and customised text)
- ∞ Choice of exclusive wedding favours for your guests
- ∞ Mixed nuts will be served during your cocktail reception at the foyer
- ∞ Enjoy a one night's stay in our Deluxe Honeymoon Suite with fruit combo and floral arrangement, breakfast for two at the White Rose Café **or** in room breakfast served in the comfort of your suite the following morning
- ∞ Pre-event snacks for the wedding couple
- ∞ One reserved VIP parking lot at hotel driveway

Additional Entitlements (not applicable for 20 tables & below)

- ∞ A complimentary one night's stay in our Superior Room for your wedding coordinators (room only)
- ∞ A complimentary dining meal voucher for use at White Rose Café
- ∞ Pre-event snacks for the wedding couple

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YORK HOTEL

SINGAPORE

CLASSIC MENU

(CHOICE OF 1 ITEM FROM EACH CATEGORY)

YORK'S AUSPICIOUS DELIGHTS

- ☞ **Classic**
Prawn with X.O. Sauce, Chuka Wakame, Jellyfish, Smoked Duck Roulade, Bean Curd Roll with Prawns and Chestnut
- ☞ **Deluxe**
Prawn Salad, Vietnamese Spring Rolls, Seaweed Roll with Seafood, Black Pepper Chicken, Jellyfish
- ☞ **Joyous**
Prawn Roll, Seaweed Bean Curd Roll, Sliced Smoked Squid, Diced Chicken Cube with X.O. Sauce, Coral Clams

SOUP

- ☞ Braised Shark's Fin with Fish Maw and Bamboo Pith
- ☞ Braised Shark's Fin with Crabmeat, *Honshimeji* Mushrooms and Bamboo Pith
- ☞ Braised Fish Maw, Crabmeat with Melon Fin

CHICKEN

- ☞ Roasted Chicken with Special Mango Sauce
- ☞ Roasted Chicken in 'Sichuan Style' topped with Garlic
- ☞ Traditional Crispy Chicken

FISH

- ☞ Steamed Red Snapper in 'Hong Kong' Style
- ☞ Steamed Seabass in 'Teochew' Style
- ☞ Deep-fried Sea Bass in 'Cantonese' Style

VEGETABLES

- ☞ Wok-fried Broccoli with Prawns
- ☞ Wok-fried Broccoli with Scallops
- ☞ Braised Spinach and Mushrooms with Sliced Smoked Squid

YORK HOTEL
SINGAPORE

PRAWN / PORK

- ☞ Steamed Live Prawns
- ☞ Steamed Live Prawns with Chinese Herbs
- ☞ York's Special Pork Chop

RICE / NOODLES

- ☞ Wok-fried Seafood Udon
- ☞ Fragrant Fried Rice with Seafood and Preserved Meat
- ☞ Braised Ee-fu Noodles with Assorted Mushrooms

DESSERT

- ☞ Chilled Cream of Mango with Pomelo and Sago
- ☞ Double-boiled Snow Fungus with Almond and Red Dates
- ☞ Chilled Lemongrass Flavoured Jelly with Aloe Vera and Goji Berries

Served with free flow of fragrant Chinese Tea

The hotel reserves the right to substitute any of the menu items without prior notice

YORK HOTEL

SINGAPORE

SUPREME MENU

(CHOICE OF 1 ITEM FROM EACH CATEGORY)

YORK'S CELEBRATION DELIGHTS

- ∞ **Supreme**
Lobster with Japanese Sesame Dressing, Sliced Smoked Squid in 'Thai Style', Deep-fried Soft Shell Crab)
- ∞ **Rejoice**
Sliced Abalone in 'Thai Style', Honey Sesame Chicken Tenders, Prawn Roll, Sliced Pork Belly with Garlic Sauce, Baby Octopus in Spicy Sauce
- ∞ **Blissful**
Sautéed Black Pepper Scallops, Shark's Fin *Foo-Yung*, Yam Roll, Smoked Duck Roulade, *Chuka Wakame*

SOUP

- ∞ Braised Shark's Fin with Crabmeat, Conpoy and *Shimeji* Mushrooms
- ∞ Braised Shark's Fin with Golden Pumpkin and Crabmeat
- ∞ Braised Fish Maw, Crabmeat and Conpoy with Melon Fin

CHICKEN / DUCK

- ∞ Roasted Chicken in 'Sichuan Style' topped with Crispy Garlic
- ∞ Roasted Chicken with Special Mango Sauce
- ∞ Braised Eight Treasures Duck

FISH

- ∞ Steamed Pomfret in 'Teochew' Style
- ∞ Steamed Live Garoupa in 'Hong Kong' Style
- ∞ Steamed Live Garoupa with Yellow Bean Sauce

VEGETABLES

- ∞ Wok-fried Asparagus and *Honshimeji* Mushrooms with Scallops in X.O. Sauce
- ∞ Wok-fried Broccoli with Scallops
- ∞ Braised Spinach with Sliced Abalone and Mushrooms

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PRAWNS

- ☞ Steamed Live Prawns with Chinese Herbs and Wine
- ☞ Deep-fried Prawns with Sesame Mayonnaise and Walnuts
- ☞ Wok-fried Prawns in 'Cantonese' Style

RICE / NOODLES

- ☞ Braised Ee-fu Noodles with Dry Scallop and *Honshimeji* Mushrooms
- ☞ Wok-fried Udon with Seafood in X.O. Sauce
- ☞ Steamed Fragrant Rice with Mini Abalone and Preserved Meat Wrapped in Lotus Leaf

DESSERT

- ☞ Double-boiled Snow Lotus Seed, Lotus Seed, Ginkgo Nuts, *Longans* and Red Dates
- ☞ Double-boiled White Fungus with Red Dates and Ginseng
- ☞ Yam Pudding with Ginkgo Nuts and Sweet Corn

Served with free flow of fragrant Chinese Tea

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YORK HOTEL
SINGAPORE

CORKAGE CHARGES

Hard Liquor	S\$40.00 Per Bottle (Rum, Gin, Vodka etc)
Champagne	S\$20.00 Per Bottle
Wine	S\$15.00 Per Bottle (Red, White or Rosé)
Beer	S\$150.00 Per Barrel (20 litres) S\$250.00 Per Barrel (30 litres) S\$30.00 Per Carton (Local) S\$40 Per Carton (Imported & Stout) S\$3.00 Per Bottle (Local) S\$3.50 Per Bottle (Imported & Stout)
<u>Special Rates For Beer Barrel</u> S\$600.00 for 20 Litres Barrel (approximately 60 glasses)	

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