



**2026 BOUTIQUE PACKAGE
JANUARY TO DECEMBER 2026**

S\$188.00++ per person

*Minimum of 80 persons (excluding special dietary)

WEDDING PERKS

TANTALISING CUISINE

- Feast on sumptuous 8-course Cantonese cuisine comprising perennial favourites prepared by culinary team from award-winning Man Fu Yuan.
- Menu tasting for up to 6 persons (Monday to Thursday, except eve of & public holiday)
- A selection of unlimited soft drinks, Chinese tea, and mixers during your celebration
- Complimentary one bottle of house wine per 10 persons guaranteed.
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration
- A bottle of Champagne with a four-tier Champagne fountain for the toasting ceremony

DAZZLING CELEBRATIONS

- Decorated wedding venue including floral arrangements for the stage, tables and aisle
- Decorated wedding foyer including floral arrangement for entrance, reception table and cocktail tables
- An elegantly-designed wedding cake model for the cake-cutting ceremony

SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusive themed invitation cards (invitation cards for up to 70% of confirmed attendance and include standard printing)
- Complimentary self-parking for 20% of confirmed attendance
- One VIP valet parking for bridal car

PAMPERING TREATS

- Celebrate your big day with a one-night stay in the Bridal Suite with a delectable breakfast for two
- A thoughtful selection of in-room welcome amenities

Wedding packages and menus are subject to change without prior notice.

Valid for Wedding Lunch and Dinner held on Monday to Sunday,
including eve of and on public holidays from January to December 2026

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8-course Chinese Set Menu

COMBINATION PLATTER

沙撈越黑椒熏冻鸭胸

Chilled Smoked Duck Breast with Sarawak Black Pepper

香口马蹄虾枣，甜麻酱

Crispy Chestnut Prawn Roll with Fragrant Sweet Sesame Sauce

香柠芝麻八爪鱼

Chilled Octopus with Citrus Honey Sauce and Sesame Seeds

SOUP

蟹肉海参鱼肚羹

Superior Crab Meat with Shredded Sea Cucumber and Fish Maw soup

FISH

豆酥金银蒜葱花蒸翡翠鲈鱼件

Steamed Jade Perch Fillet with Soy Crumbles, Scallion and Coriander

SCALLOP

松露野菌酱荔茸带子

Deep-fried Yam stuffed with Scallop, Wild Mushroom and Truffle Sauce

POULTRY

香菊柚子蜜汁焗鸡件

Crispy Roasted Chicken with Crispy Garlic and Dried Chilli

ABALONE

鲍汁12头鲍鱼灵芝菇扒飞龙菜

Braised 12-head Abalone with Lingzhi Mushroom, Spinach and Abalone Sauce

NOODLE

干烧瑶柱伊面，青龙菜

Braised Ee-Fu Noodles with Conpoy, Silver Sprout and Dragon Chives

DESSERT

杨枝甘露伴贝利桃胶

Chilled Mango Purée with Pomelo, Peach Collagen and Mixed Berries