



WEDDINGS
2026 WEEKDAY LUNCH / DINNER PACKAGE



**WEEKDAY LUNCH / DINNER PACKAGE
JANUARY TO DECEMBER 2026**

S\$178.00++ per person

*Minimum of 160 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 10 persons (Monday to Thursday, except eve of & public holiday)
- A selection of unlimited soft drinks, Chinese tea, and mixers during your celebration
- Complimentary one 30-litre barrel of house beer
- 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
- Complimentary packed meals for your wedding vendors, up to 4 sets

DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnisation and tea ceremony on your wedding day (venue may hosts up to 35 guests for an hour prior to your event)
- Decorated foyer for solemnisation with floral arch and staircase florals
- Choose from a selection of enchanting wedding themes for wedding venue including floral arrangements for the stage, tables, and aisle.
- 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 the confirmed attendance
- One VIP parking lot for the 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 changes without prior notice.

Valid for Wedding Lunch held on Mondays to Fridays, and Wedding Dinner held on Mondays to Thursdays, excluding Eve of and on Public Holidays from January to December 2026

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8-Course Chinese Set Menu

COMBINATION PLATTER (Select Three Options)

锦绣拼盘 (选三道)

沙捞越黑椒熏冻鸭胸

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

香芒豆瓣酱汇海蛰丝

Marinated Jellyfish in with Sweet Mango Sichuan Sauce

香柠芝麻八爪鱼

Chilled Octopus with Citrus Honey Sauce and Sesame Seeds

枸杞酒香醉鸡卷

Chilled Drunken Chicken Roulade with Goji Berry

SOUP (Select One Option)

汤, 羹 (选一道)

蟹肉菇丝粟米羹

Superior Crabmeat Soup with Shredded Mushroom and Corn

姬松茸菌桃胶螺头炖樱花鸡汤

Double-boiled Sakura Chicken with Brazil Mushroom,

Peach Collagen and Sliced Whelk

蟹肉海参鱼肚羹

Superior Crab Meat with Shredded Sea Cucumber and Fish Maw Soup

FISH (Select One Option)

鱼 (选一道)

油浸翡翠鲈鱼件

Deep-fried Jade Perch Fillet with Soya Sauce, Leek and Scallion

香葱黑豆豉豆酥蒸翡翠鲈鱼件

Steamed Jade Perch Fillet with Preserved Black Bean and Soy Crumble and Scallion

港蒸京葱蒸翡翠鲈鱼件

Steamed Jade perch Fillet with Leek and Superior Soya Sauce in Cantonese Style

SCALLOP, PRAWN (Select One Option)

家禽, 带子, 虾 (选一道)

松露野菌酱荔茸带子

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

药膳酒香醉虾

Drunken Prawn with Chinese Herbal Broth

田园西施脆虾球

Crispy Tiger Prawn with Sweet and Spicy Sauce

POULTRY (Select One Option)

家禽(选一道)

香菊柚子蜜汁焗鸡件

Crispy Roasted Chicken with Crispy Garlic and Dried Chilli

香烤生蜜汁樱花鸡, 芝麻柴鱼碎

Roasted Chicken Roulade with Mayonnaise, Furikake and Cress

蒜香避风塘烧鸡

Roasted Chicken with Crispy Garlic, Dried Chili and Black Beans

ABALONE, VEGETABLES (Select One Option)

鲍鱼, 海参 蔬菜 (选一道)

红烧海参十二头鲍鱼冬菇西兰花

Braised 12-head Abalone with Sea Cucumber, Mushrooms and Broccoli, Oyster Sauce

黄焖12头鲍鱼喇叭菌花菇扒菠菜

Braised 12-head Abalone, Trumpet Mushroom, Flower Mushroom, Spinach and Superior Pumpkin Sauce

鲍汁12头鲍鱼灵芝菇扒飞龙菜

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

NOODLES / RICE (Select One Option)

饭面类 (选一道)

干烧瑶柱伊面, 青龙菜

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

西班牙豚肉叉烧皇桂花炒面线

Stir-fried Vermicelli with Assorted Capsicum, Onions and

Iberico Pork Char Siew

黑豚腊味荷叶饭

Wok-fried Rice with Chinese Cured Meat wrapped in Lotus leaf

DESSERT (Select One Option)

甜品(选一道)

桃胶圆肉莲子花茶露

Chilled Peach Collagen Flower Tea with Logan, Lotus Seeds

杨枝甘露伴贝利桃胶

Chilled Mango Purée with Pomelo, Peach Collagen and Mixed Berries

蛋白杏仁茶伴黑芝麻汤圆

Warm Almond Cream with Egg White, Black Sesame Glutinous Rice Ball