

VALID FOR WEDDINGS HELD IN 2021

TANTALISING CUISINE

- Savour refined Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Menu tasting for up to 10 persons (*Applicable for set menus, Tuesday to Thursday only, excluding eves of and on Public Holidays*)
- Selection of unlimited soft drinks, Chinese tea and mixers during your celebration
- An elegantly-designed model wedding cake for the cake-cutting ceremony
- A bottle of French champagne with four-tier champagne fountain for toasting ceremony
- Waiver of corkage charges for all duty-paid and sealed liquor brought in for the celebration

DAZZLING CELEBRATIONS

- Exclusive use of our elegant colonial-style ballroom foyer for your solemnisation and tea ceremony on your wedding day (*Hosts up to 32 guests half an hour prior to your event*)
- VIP valet parking for bridal car
- A selection of wedding themes, with floral arrangements for tables and the aisle

SHARE YOUR JOY

- Wedding stationery and gifts, including a stylish token box, guest book, wedding favours for all guests and exclusively-themed invitation cards (*Invitation cards are for up to 70% of confirmed attendance and includes printing*)
- Complimentary self-parking for 15% of confirmed attendance
- Complimentary day use of Deluxe Room for wedding helpers (*From 3pm to 11pm*)

PAMPERING TREATS

- Celebrate your big day with a stay in our romantic Bridal Suite with a sumptuous breakfast for two guests (*From 3pm*)
- Be pampered with additional welcome amenities and in-room dining credit (*S\$160.00 nett*)

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

Priced at S\$1,508++ per table of 10 persons
Monday to Thursday, minimum 15 tables
Friday and eve of Public Holiday, minimum 20 tables

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer
200 pieces of butler-passed canapés during pre-event cocktail

五福临门大拼盘 | 蜜汁黑叉烧; 麻辣鱼茸胶; 日本墨鱼仔; 海鲜五香马蹄卷, 石榴球
Combination Platter | Barbecued honey-glazed pork char siew; Spicy Mala fish dumplings;
Marinated Japanese octopus; Seafood chestnut roll; Chicken pocket

蟹肉海参丝鱼肚羹
Braised crab meat soup, shredded sea cucumber, fish maw

粤式酱蒸红鲷鱼
Cantonese-style steamed red snapper, preserved garlic bean sauce

鲍片花菇扒时蔬
Braised sliced abalone, flower mushrooms, seasonal greens, superior sauce

爆炒 XO 酱炒明虾带子西芹菘菇
Wok-fried prawns, scallops, shimeji mushrooms, celery, XO sauce

满福苑脆皮烧鸡
Man Fu Yuan signature crispy roasted chicken

韭黄虾子焖伊面
Stewed Ee-fu noodles, yellow chives, shrimp roe

果皮莲子百合红豆沙
Sweet cream of red bean, tangerine peel, lotus seeds, lily bulb

Priced at S\$1,588++ per table of 10 persons
Monday to Thursday, minimum 15 tables
Friday and eve of Public Holiday, minimum 20 tables

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer
200 pieces of butler-passed canapés during pre-event cocktail

五福临门大拼盘 | 鲜果沙律虾; 麻辣鱼茸胶; 海鲜五香马蹄卷; 玫瑰豉油鸡; 西施酱海蜇
Combination Platter | Prawn salad, fresh fruits; Spicy Mala fish dumplings; Seafood chestnut roll;
Rose dew soya sauce braised chicken; Marinated jellyfish, Thai dressing

菜胆螺片干贝炖鸡汤
Double-boiled chicken broth, sea whelk, conpoy, Tianjin cabbage

港蒸游水活石斑
Hong Kong-style steamed black garoupa, scallion, superior soya sauce

蚝皇 10 头鲍鱼花菇扒时蔬
Braised 10-head abalone, flower mushrooms, garden greens, oyster sauce

荔茸带子伴松露酱
Deep-fried mini yam stuffed with scallops, black truffle paste

南乳酱脆皮烧鸡
Crispy roasted chicken, fermented bean curd sauce

香港黑叉烧炒面线
Hong Kong-style wok-fried vermicelli, shredded pork char siew

夏日杨枝冻甘露
Chilled cream of mango, sago pearls, pomelo

Priced at S\$1,688++ per table of 10 persons
Monday to Thursday, minimum 15 tables
Friday and eve of Public Holiday, minimum 20 tables

With one bottle of house wine for each confirmed table, and one 30-litre barrel of house beer
200 pieces of butler-passed canapés during pre-event cocktail

五福嘻哈齐临门 | 脆皮烧肉; 爆炒腰豆宫保鸡丁; 日本墨鱼仔; 辣汁海蜇; 鸡虾腐皮卷
Combination Platter | Roasted pork belly; Stir-fried Kong Bao chicken, cashew nuts;
Marinated Japanese mini octopus; Prawn, chicken bean curd roll; Marinated spicy jellyfish

虫草花干贝菜胆带子炖鸡汤
Double-boiled chicken broth, cordyceps flower, scallops, Tianjin cabbage

家乡云耳蒸游水顺壳
Traditional steamed marble goby fish, black fungus, superior soya sauce

生汁虾球, 柴鱼丝
Deep-fried prawns, mayonnaise, bonito flakes

8头鲍鱼花菇扒时蔬
Braised 8-head abalone, flower mushrooms, seasonal vegetables, superior oyster sauce

XO酱松茸菇煎黑豚扒
Oven-baked Iberico pork collar, shimeiji mushrooms, XO sauce

蟹肉韭黄焖伊面
Stewed Ee-fu noodles, crab meat, yellow chives

莲子汤圆杏仁茶
Warm almond tea, lotus seeds, glutinous rice dumpling