

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 (*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\$200.00 nett*)

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

Priced at S\$1,888++ per table of 10 persons
Saturday, minimum 32 tables
Sunday and Public Holiday, minimum 30 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

精美位上拼盘 | 蜜汁黑叉烧; 鲜果沙律生虾; 海鲜五香马蹄卷 (位上)
Combination Platter | Honey-roasted pork char siew; Prawn salad, fresh fruits;
Seafood chestnut roll (individually served)

肉蟹海参丝鱼肚羹 (位上)
Braised crab meat soup, shredded sea cucumber, fish maw (individually served)

粤式酱蒸游水顺壳鱼
Cantonese-style steamed marble goby fish, preserved garlic bean sauce

8 头鲍鱼花菇扒西兰花 (位上)
Braised 8-head abalone, flower mushrooms, broccoli, superior abalone sauce
(individually served)

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

秘汁避风塘烧鸭
Roasted duck, garlic crumble, almond flakes

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

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

Priced at S\$1,988++ per table of 10 persons
Saturday, minimum 32 tables
Sunday and Public Holiday, minimum 30 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

PLATED SERVICE

精选福气大拼盘 | 鲜果波士顿龙虾沙律, 松露蜜汁白玉鲍, 蜜汁黑叉烧
Combination Platter | Boston lobster salad, fresh fruits;
Marinated sea whelk, honey truffle sauce; Honey-roasted pork char siew

红烧燕窝蟹肉鱼肚羹
Braised bird's nest soup, crab meat, fish maw

港式蒸鲜雪鱼
Hong Kong-style steamed ocean cod, soya sauce, scallion

6头鲍鱼花菇枸杞扒菠菜
Braised 6-head abalone, flower mushrooms, spinach, superior conpoy sauce

明火大红乳猪件
Roasted suckling pig, homemade sweet sauce

腊味五谷米炒饭
Wok-fried five grain rice, Cantonese cured meats, asparagus, mushrooms

金瓜椰汁芋泥
Sweetened yam paste, pumpkin coconut cream

Priced at S\$2,088++ per table of 10 persons
Saturday, minimum 32 tables
Sunday and Public Holiday, minimum 30 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

PLATED SERVICE

满福龙皇大拼盘 | 鲜果龙虾沙律, 松露蜜汁白玉鲍, 脆皮烧鸭, 蜜汁黑叉烧
Premium lobster salad, fresh fruits; Marinated sea whelk, honey truffle sauce;
Roasted duck, hoisin sauce; Honey-roasted pork char siew

云腿燕窝海中宝
Double-boiled superior seafood broth, bird's nest, Yunnan ham

荷香雪菜姜花蒸雪鱼
Steamed ocean cod, preserved vegetables, ginger, lotus leaf

6头鲍鱼刺参花菇枸杞扒菠菜
Braised 6-head abalone, spiky sea cucumber, flower mushrooms, spinach, superior oyster
sauce

明火大红乳猪件
Roasted suckling pig, home-made sweet sauce

瑶柱带子蛋白炒饭
Crab meat fried rice, scallops, asparagus, egg white

牛油果桃胶伴椰糖雪糕
Chilled cream of avocado, gula melaka ice cream, mixed berries