

VALID FOR WEDDINGS HELD IN 2018

TANTALISING CUISINE

- Feast on sumptuous Cantonese cuisine comprising perennial favourites and exquisite seafood prepared by our chefs from award-winning restaurant Man Fu Yuan
- Includes menu tasting for up to 10 guests
(Applicable for set menus, Monday 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 a 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 architectural-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 parking for bridal car at hotel entrance
- A selection of heritage 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 excludes printing)
- Complimentary self-parking for 20% of confirmed attendance
- Complimentary day use of Deluxe Room for wedding helpers
(From 9am to 4pm for wedding lunches and 3pm to 11pm for wedding dinners)

PAMPERING TREATS

- Celebrate your big day with a stay in our romantic Bridal Suite with a sumptuous breakfast for two guests
- Be pampered with additional welcome amenities and in-room dining credit
*(\$\$160.00 nett for weekday wedding dinners and wedding lunches;
and \$\$200.00 nett for weekend wedding dinners)*

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

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Weekend lunch menu is available on Saturday and Sunday,
inclusive of eves of and on Public Holidays and weekday dinner menu is available
from Monday to Thursday, excluding eves of and on Public Holidays

S\$1,318nett per table of 10 guests (S\$1,119.80++ per table of 10 guests)

(Weekend lunch – minimum 28 tables; weekday dinner – minimum 15 tables)

锦绣拼盘 (任选五样) :

沙律虾, 日式迷你八爪鱼, 辣汁海蜇, 虾枣

酥炸多春鱼, 斋春卷, , 猪肉云吞, , 蜜汁叉烧

Superior Combination Platter (select any five):

Prawn Salad with Mayonnaise, Japanese Mini Octopus, Spicy Jellyfish,

Prawn Ngoh Hiang, Deep-Fried Shishamo Fish, Vegetarian Spring Roll, Crispy Pork Dumpling or
Honey-Glazed Char Siew

鱼鳔蟹肉羹

Braised Fish Maw Soup with Crabmeat

X.O. 酱炒虾仁西兰花

Wok-fried Prawns in X.O. Sauce with Broccoli

油浸金目卢

Deep-fried Seabass in Superior Soya Sauce

蚝皇花菇螺片时蔬

Flower Mushrooms with Topshell and Seasonal Greens in Oyster Sauce

古法盐焗鸡

Traditional Salt-baked Chicken

飘香腊味荷叶饭

Fragrant Fried Rice with Chinese Sausage wrapped in Lotus Leaf

椰汁白果芋泥

Sweetened Yam Paste with Gingko Nuts in Coconut Cream

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Available from Friday to Sunday, and on eves of and on Public Holidays

S\$1,688nett per table of 10 guests (S\$1,434.16++ per table of 10 guests)
(Weekend dinner – minimum 28 tables)

锦绣拼盘

乳猪件, 日式迷你八爪鱼, 斋春卷, 熏鸭, 芙蓉蟹

Superior Combination Platter

Roasted Suckling Pig, Japanese Mini Octopus, Vegetarian Spring Roll,
 Smoked Duck and Scrambled Egg with Crabmeat

高汤菜胆海参花菇炖鸡

Double-boiled Superior Soup with Sea Cucumber,
 Chinese Mushrooms, Tianjing Cabbage and Chicken

荔茸带子

Flaky Scallops coated with Mashed Taro

蚝皇十头鲍鱼花菇扒时蔬

Duo of Ten-head Abalone and Flower Mushrooms with Seasonal Greens in Oyster Sauce

日式焗鳕鱼

Baked Honey-soy Marinated Cod Fillet

虾饼脆皮烧鸡

Signature Crispy Five-spice Roast Chicken with Prawn Crackers

韭黄蟹肉鲜菇干烧伊面

Braised Ee-fu Noodles with Crabmeat, Straw Mushrooms and Yellow Chives

芦荟杨枝甘露

Chilled Cream of Mango with Aloe Vera and Pomelo