

VALID FOR WEDDINGS HELD IN 2020

TANTALISING CUISINE

- Savour refined 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 persons
(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 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 parking for bridal car at hotel entrance
- 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 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
(From 9am for wedding lunches and from 3pm for wedding dinners)
- Be pampered with additional welcome amenities and in-room dining credit
*(\$\$160.00 nett for weekday wedding dinners and weekend wedding lunches;
S\$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;

Weekday dinner menu is available from Monday to Friday, excluding eves of and on Public Holidays

S\$1,508++ per table of 10 persons

(Weekend lunch – minimum 28 tables;

Monday to Thursday dinner – minimum 15 tables;

Friday dinner – 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

COMBINATION PLATTER (SELECT UP TO FIVE)

- 沙律虾 Prawn Salad, Ruby Grapes
- 蜜汁松露奄鸭胸 Honey Truffle Cured Duck Breast
- 蜜汁叉烧 Dark Soya Caramelised Char Siew
- 炸章鱼烧 Golden Takoyaki
- 辣汁海蜇 Marinated Jellyfish
- 日本墨鱼仔 Japanese Baby Octopus
- 三文鱼炙烤寿司 Salmon Aburi Sushi
- 毛豆春卷 Edamame Spring Roll
- 海鲜马蹄卷 Seafood Chestnut Roll

SOUP (SELECT ONE OPTION) INDIVIDUALLY SERVED

- 药材海参花菇炖鸡汤(位上) Double-boiled Herbal Chicken Broth, Sea Cucumber, Mushrooms
- 12头鲍鱼花菇炖鸡汤(位上) Double-boiled 12-head Abalone Broth, Mushroom, Chicken
- 红烧蟹肉鱼肚干贝羹(位上) Braised Shredded Fish Maw Soup, Crab Meat, Conpoy

SEAFOOD (SELECT ONE OPTION)

- X.O.酱竹蚌炒西兰花 Wok-fried Scottish Bamboo Clams, Australian Broccoli Florets, Homemade X.O. Chilli Sauce
- 药材醉翁生虾 Drunken Prawns, Chinese Herbs
- 咖喱香叶麦片虾球 Wok-fried Cereal Prawns, Curry Leaves

VEGETABLES (SELECT ONE OPTION)

- 蚝皇 8 头鲍鱼花菇扒白菜苗 Braised 8-head Abalone, Flower Mushrooms, Baby Pak Choy
- 京式海鲜蟹爪扒西兰花 Steamed Crab Claw with Seafood Paste, Seasonal Greens, Beijing Style
- 蚝皇海渗花菇扒菠菜 Braised 8-head Abalone, Flower Mushrooms, Spinach

LIVE FISH (SELECT ONE OPTION) INDIVIDUALLY SERVED

- 港式澳洲肺鱼柳(位上) Steamed Barramundi Fillet, Hong Kong Style
- 油浸石斑柳伴蒜花桥头酱(位上) Deep-fried Black Grouper, Preserved Leek Sauce, Japanese Hananira
- 豉汁蒸比目鱼(位上) Steamed Halibut Fillet, Black Bean Sauce

POULTRY (SELECT ONE OPTION)

- 脆皮烧鸡日式香料牛奶蛋黄酱 Roasted Garlic Chicken, Furikake Spice, Milk Mayonnaise
- 芝麻栗子酱脆皮烧鸡 Crispy Roasted Chicken, Chestnut, Sesame Paste
- 红糟汁脆皮烧鸡 Crispy Signature Roasted Chicken, Red Glutinous Rice Wine

NOODLES / RICE (SELECT ONE OPTION)

- 海鲜焗鱼茸面 Stewed Seafood Noodles in Clam Stock, Fried Sole Fish, Tianjin Cabbage
- 银鱼海鲜炒饭 Seafood Fried Rice, Scallop, Shrimp, Silver Fish
- 韭黄白菘菇干烧伊面 Braised Ee-fu Noodles, White Shimeji Mushroom, Chives

DESSERT (SELECT ONE OPTION) INDIVIDUALLY SERVED

- 冻菊花龙眼花茶桃果冻(位上) Chilled Chrysanthemum Longan Tea, Peach Collagen
- 八宝莲子茶芝麻汤圆(位上) Eight Treasures Tea, Lotus Seed, Glutinous Sesame Rice Ball
- 杨枝甘露(位上) Chilled Mango Sago Pomelo

Valid for weddings held in 2020

Available on Saturday and Sunday, and eves of and on Public Holidays

S\$1,888++ per table of 10 guests

(Saturday – minimum 32 tables;

Sunday, Eve of Public Holidays and Public Holidays – minimum 30 tables)

With one bottle of house wine for each confirmed table,
one 30-litre barrel of house beer

Caramelised banana flambé station for 100 guests **or** an exquisite dessert bar with
200 pieces of petite cakes during pre-event cocktail

COMBINATION PLATTER

- 波士顿龙虾水晶面 Boston Lobster, Chilled Crystal Noodle
- 松露鸡肉卷 Truffle Chicken Roulade
- 荔茸带子咸蛋黄 Scallop wrapped in Flaky Yam Pastry with Salted Egg Yolk, Yellow Frisee
- 三文鱼炙烤寿司 Salmon Aburi Sushi
- 泰式香茅腌墨鱼仔 Marinated Baby Octopus, Spicy Lemongrass Dip

SOUP

- 红烧花胶蟹肉燕窝羹 Braised Fish Maw, Crab Meat Soup, Superior Yunnan Ham, Bird's Nest

SEAFOOD

- 6头鲍鱼海鲜马蹄包裹干贝扒芥兰 Braised 6-head Abalone, Seafood Chestnut Parcel, Chinese Kale in Conpoy Sauce

VEGETABLE

- 撬头酱辣炒虾球蒜花 Wok-fried Ocean Prawns, Leek Flower, Coriander, Ginger, Spicy Sauce

LIVE FISH

- 味噌焗鳕鱼烤松子蛋白 Miso Fillet of Cod, Scrambled Egg Whites, Roasted Pine Nuts

POULTRY

- 特制烧鸡 Barbecued Chicken Ballotine, Capital Style

NOODLES

- 香脆鸡蛋面焗海鲜 Crispy Egg Noodle, Wok-braised Seafood, Mustard Greens

DESSERT

- 雪蛤蜜桃胶香茅果冻 Chilled Hashima, Lemongrass Jelly, Lime Sorbet

Valid for weddings held in 2020

Available on Saturday and Sunday, and eves of and on Public Holidays

S\$188.80++ per guest (Individually served, 7 courses)

(Saturday – minimum 320 guests;

Sunday, Eve of Public Holidays and Public Holidays – minimum 300 guests)

With one bottle of house wine for each confirmed table of 10 guests,
one 30-litre barrel of house beer

Caramelised banana flambé station for 100 guests **or** an exquisite dessert bar with
200 pieces of petite cakes during pre-event cocktail

COMBINATION PLATTER

- 波士顿龙虾水晶面 Boston Lobster, Chilled Crystal Noodle
- 松露鸡肉卷 Truffle Chicken Roulade
- 荔茸带子咸蛋黄 Scallop wrapped in Flaky Yam Pastry with Salted Egg Yolk, Yellow Frisee

SOUP

- 红烧花胶蟹肉燕窝羹 Braised Fish Maw, Crab Meat Soup, Superior Yunnan Ham, Bird's Nest

SEAFOOD

- 6头鲍鱼海鲜马蹄包裹干贝扒芥兰 Braised 6-head Abalone, Seafood Chestnut Parcel, Chinese Kale in Conpoy Sauce

LIVE FISH

- 味噌焗鳕鱼烤松子蛋白 Miso Fillet of Cod, Scrambled Egg Whites, Roasted Pine Nuts

POULTRY

- 特制烧鸡 Barbecued Chicken Ballotine, Capital Style

NOODLES

- 香脆鸡蛋面焗海鲜 Crispy Egg Noodle, Wok-braised Seafood, Mustard Greens

DESSERT

- 雪蛤蜜桃胶香茅果冻 Chilled Hashima, Lemongrass Jelly, Lime Sorbet