

## VALID FOR WEDDINGS HELD FROM MAY 2020 TO APRIL 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, 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 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 excludes printing*)
- Complimentary self-parking for 15% 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 (*S\$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.*

**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

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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 with fresh fruit;

Water chestnut seafood roll (individual)

海参丝蟹肉鱼肚羹 (位上)

Braised shredded sea cucumber, crab meat and fish maw soup (individual)

粤式酱蒸游水顺壳鱼

Steamed marble goby, preserved garlic and yellow bean sauce

秘汁避风塘烧鸭

Roasted duck with garlic flakes, dried chili, almond flakes

8 头鲍鱼菇冬菇扒西兰花 (位上)

Braised 8-head abalone, Japanese white mushroom, broccoli in superior abalone sauce (individual)

爆炒 XO 酱明虾, 带子, 菘菇, 西芹

Stir-fried prawn, scallop, shimeji mushroom, XO sauce

韭黄虾子焖伊面

Braised Ee-fu noodles with shrimp roe, yellow chives, bean sprout

果皮莲子百合红豆沙 (位上)

Cream of red bean with lotus seed, tangerine peel, lily bulb (individual)

**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

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### 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 with fresh fruit;  
Marinated sea whelk with Honey truffle sauce; BBQ honey glazed pork char siew

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

港式蒸鲜雪鱼  
Hong Kong-style steamed ocean cod

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

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

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

金瓜椰汁芋泥  
Sweetened yam and 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

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### 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  
Green lobster salad with fresh fruit; Marinated sea whelk with Honey truffle sauce;  
Roasted duck with hoisin sauce; Honey roasted pork char siew

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

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

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

6头鲍鱼刺参花菇枸杞扒菠菜  
Braised 6-head abalone, Japanese flower mushroom, spinach in superior oyster sauce

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

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