

WEDDING LUNCH PACKAGE 2016

- ☞ Menu exquisitely prepared by our chefs
- ☞ One night accommodation in Bridal Suite, welcome fruit basket, assorted pralines & breakfast for two
- ☞ Oriental or Western invitation cards for up to 70% of the confirmed guest (*excludes printing*)
 - ☞ No corkage charge for duty paid and sealed hard liquor and wines
 - ☞ Exclusive prices for your wine purchased from Concorde Hotel Singapore
 - ☞ Free flow of soft drinks, mixers and Chinese tea
 - ☞ Complimentary One 30-litre barrel of beer
 - ☞ Complimentary food tasting for 10 persons
 - ☞ A light meal (room service) prior to lunch reception for wedding couple
 - ☞ Two VIP parking lots in front of the Hotel
 - ☞ Complimentary car passes for 20% of confirmed guests
 - ☞ Welcome cocktails in elegant foyer
 - ☞ Wedding scroll for guest signatures
- ☞ Exquisite wedding decorations with beautifully bedecked flower stage decorations, floral centerpiece for VIP tables and fresh flowers on all other tables
 - ☞ Wedding march on red carpet with romantic misty effect
 - ☞ Five-tier dummy wedding cake and a real cake to be sent to your room
 - ☞ Five-tier champagne fountain with bottle of champagne
 - ☞ Choice of wedding giveaways
 - ☞ Special room rates for additional rooms (subject to availability)

\$888.00++ PER TABLE OF 10 PERSON

(Minimum 20 tables of 10 persons)

CHINESE SET LUNCH MENU

(Please choose 1 item per course)

APPETISER

- ☞ Concorde Cold Cut Combination
(Soya Sauce Chicken, Jelly Fish, Pacific Clams, Prawn Salad with Fruit Cocktail & Nori Rolls)

- ☞ Deluxe Cold Cut Combination
(Roast Duck, Oyster Clams, Barbecued Golden Coin Meat, Deep Fried Chicken Rolls, Prawn Salad with Fruit Cocktail)

- ☞ Empress Cold Cut Combination
(Roasted Pork, Spring Roll, Baby Octopus, Seaweed Prawn Roll, Jellyfish)

SOUP

- ☞ Shark's Fin Soup with Shredded 'Conpoy' and Bamboo Pith

- ☞ Shark's Fin Soup with Fish Maw & Crabmeat

- ☞ Four Treasure Soup of Dried Scallops, Crabmeat, Prawns and Shredded Duck

SEAFOOD

- ☞ Steamed Prawns with Herbs in Chinese Wine

- ☞ Stir-Fried Prawns with Honey Peas and Pine Nuts

- ☞ Wok-Fried King Prawns with Spicy Sauce

FISH

- ☞ Steamed Sea Bass in Black Bean Sauce
- ☞ Red Snapper in ‘Traditional Cantonese Style’
- ☞ Deep-Fried Marble Goby with Light Soya Sauce

POULTRY

- ☞ Golden Roast Chicken
- ☞ Barbecue Chicken with Minced Garlic
- ☞ Deep-Fried Chicken with Almond

VEGETABLES

- ☞ Wok-Fried Broccoli with Bai Ling Mushrooms
- ☞ Braised Chinese Mushrooms with Spinach
- ☞ Stir-Fried Abalone Mushroom with ‘Pak Choy Mew’

NOODLES OR RICE

- ☞ Ee-Fu Noodles with Yellow Chives and Golden Mushrooms
- ☞ Steamed Lotus Leaf Rice with Chinese Waxed Meats
- ☞ Fried Hong Kong Noodles

DESSERTS

- ☞ Chilled Pumpkin Purée with Almond Flakes
- ☞ Yam Paste with Gingko Nut
- ☞ Red Dates Soup with Gingko Nuts, Longan & Lily Bulbs



WEDDING PACKAGE FOR 2016

~ WEEKDAYS ~

Monday to Thursday, excluding eve of & Public Holidays

8-course Menu: S\$958.00++ per table
Minimum 25 tables of 10 persons per table

~ WEEKENDS ~

Friday & Sunday, including eve of & Public Holidays

9-course Menu: S\$1,088.00++ per table
Minimum 30 tables of 10 persons per table

~ SATURDAYS ~

9-course Menu: S\$1,158.00++ per table
Minimum 30 tables of 10 persons per table

Rates are subjected to 10% service charge & prevailing Government taxes



WEDDING PACKAGE

- ✧ Create your very own menu, exquisitely prepared by our chefs
- ✧ One night accommodation in our Bridal Suite with welcome fruit basket, assorted pralines & breakfast for two
- ✧ One Day-Use Room for your helpers from 2.00pm to 7.00pm in our Deluxe Room
- ✧ Oriental or Western themed invitation cards for up to 70% of your confirmed attendance (Printing not included)
- ✧ Waiver of corkage charge for duty paid and sealed hard liquor and wines
- ✧ Complimentary One bottle of Red Wine per confirmed table
- ✧ Exclusive prices for your wine purchased from Concorde Hotel Singapore
- ✧ Free flow of soft drinks, mixers and Chinese tea
- ✧ Free flow of beer (applicable for weekday packages)
- ✧ Complimentary Two 30-litre barrels of beer (applicable for weekend packages)
- ✧ Complimentary food tasting for 10 persons
- ✧ A light meal (room service) prior to dinner reception for wedding couple
- ✧ Two VIP car parking lots at Hotel's driveway entrance
- ✧ Complimentary car parking passes for 20% of confirmed guests
- ✧ Welcome cocktails in elegantly decorated foyer
- ✧ Exclusively designed Wedding Guest Book
- ✧ Exquisite wedding decorations with beautifully bedecked stage with floral decorations, floral centre piece for VIP tables and fresh flowers on all other tables
- ✧ Wedding march in on red carpet with romantic misty effect
- ✧ Five-tier decorative wedding cake for cake cutting ceremony. A complimentary 1kg cake will be delivered to your suite
- ✧ Five-tier champagne fountain with a bottle of champagne
- ✧ Choice of wedding giveaways for all guests
- ✧ Special room rates for additional rooms (subject to availability)

CHINESE WEDDING DINNER MENU

(Please choose 1 item per course)

APPETISER

- ☞ Concorde Cold Cut Combination
(Soya Sauce Chicken, Jelly Fish, Pacific Clams, Prawn Salad with Fruit Cocktail & Nori Rolls)
- ☞ Deluxe Cold Cut Combination
(Roast Duck, Oyster Clams, Barbecued Golden Coin Meat, Deep Fried Chicken Rolls, Prawn Salad with Fruit Cocktail)
- ☞ Empress Cold Cut Combination
*(*Roasted Suckling Pig, Spring Roll, Baby Octopus, Seaweed Prawn Roll, Jellyfish)*

***For Weekend Package only, replaced with Roast Pork for Week Day Package)**

SOUP

- ☞ Shark's Fin Soup with Shredded 'Conpoy' and Bamboo Pith
- ☞ Shark's Fin Soup with Fish Maw & Crabmeat
- ☞ Four Treasure Soup of Dried Scallops, Crabmeat, Prawns and Shredded Duck

SEAFOOD

- ☞ Steamed Prawns with Herbs in Chinese Wine
- ☞ Stir-Fried Prawns with Honey Peas and Pine Nuts
- ☞ Wok-Fried King Prawns with Spicy Sauce

FISH

- ☞ Steamed Sea Bass in Black Bean Sauce
- ☞ Red Snapper in ‘Traditional Cantonese Style’
- ☞ *Deep-Fried Marble Goby with Light Soya Sauce
*(*For Weekend Package only)*
- ☞ *Steamed Garoupa ‘Hong Kong Style’
*(*For Weekend Package only)*

POULTRY

- ☞ Golden Roast Chicken
- ☞ Barbecue Chicken with Minced Garlic
- ☞ Deep-Fried Chicken with Almond
- ☞ *Crispy Aromatic Duck
*(*For Weekend Package only)*

VEGETABLES

- ☞ Wok-Fried Broccoli with Bai Ling Mushrooms
- ☞ Braised Chinese Mushrooms with Spinach
- ☞ Stir-Fried Abalone Mushroom with ‘Pak Choy Mew’

SPECIALITIES

(Applicable for Weekend Package only)

- ☞ Sea Cucumber with Chinese Mushrooms, Dried Scallops and Seasonal Vegetables
- ☞ Braised Whole Baby Abalone with Chinese Spinach
- ☞ Stir-Fried Scallops and Asparagus in X.O. Sauce

NOODLES OR RICE

- ☞ Ee-Fu Noodles with Yellow Chives and Golden Mushrooms
- ☞ Steamed Lotus Leaf Rice with Chinese Waxed Meats
- ☞ Fried Hong Kong Noodles

DESSERTS

- ☞ Chilled Pumpkin Purée with Almond Flakes
- ☞ Yam Paste with Gingko Nut
- ☞ Red Dates Soup with Gingko Nuts, Longan & Lily Bulbs
- ☞ Chilled Mango Pudding
