



## Wedding & Solemnisation Packages 2016



	1 Jan - 31 Aug, 2016	1 Sep - 31 Dec, 2016
<b>Chinese LUNCH</b>	S\$ 908 ++ per table	S\$ 958 ++ per table
<b>Chinese DINNER</b>		
- Weekdays Monday - Thursday, excl. Public Holidays	S\$ 888 ++ per table	S\$ 888 ++ per table
- Weekends Fridays	S\$ 1,068 ++ per table	S\$ 1,068 ++ per table
- Weekends Saturdays & Sundays	S\$ 1,128 ++ per table	S\$ 1,228 ++ per table
<b>International Buffet LUNCH</b> <i>min. 160 guests</i>		
Weekends	S\$ 90.80 ++ per guest	S\$ 90.80 ++ per guest
<b>Western Set or International Buffet DINNER</b> <i>min. 200 guests</i>		
Weekdays & Weekends	S\$ 112.80 ++ per guest	S\$ 112.80 ++ per guest

*Minimum table requirements apply to all above:*

- Lunch: 16 tables
- Dinner, Weekdays: 20 tables
- Dinner, Weekends: 23 tables

### **Solemnisation**

*min. 30 guests*

Buffet High Tea	S\$ 2,600 ++ for 30 guests ( <i>S\$ 75 ++ per subsequent guest</i> )
Buffet Lunch	S\$ 2,800 ++ for 30 guests ( <i>S\$ 80 ++ per subsequent guest</i> )
Buffet Dinner	S\$ 3,000 ++ for 30 guests ( <i>S\$ 88 ++ per subsequent guest</i> )



## Wedding & Solemnisation Packages 2017



	1 Jan - 22 Sep, 2017	23 Sep - 31 Dec, 2017
<b><u>LUNCH PACKAGE</u></b>		
<b>Chinese Set</b>	S\$ 968 ++ per table	S\$ 968 ++ per table
<b>International Buffet</b>	S\$ 95.80 ++ per guest	S\$ 95.80 ++ per guest
* High Demand Dates	S\$ 1,188++ per table	S\$ 1,188 ++ per table
<b><u>DINNER PACKAGE</u></b>		
<b>Chinese Set</b>		
Monday to Thursday, exclude Public Holidays	S\$ 908 ++ per table	S\$ 908 ++ per table
Friday	S\$ 1,108 ++ per table	S\$ 1,108 ++ per table
Saturday, Sunday and Public Holidays	S\$ 1,188 ++ per table	S\$ 1,228 ++ per table
<b>Western Set or International Buffet</b>		
Monday to Sunday except high demand dates	S\$ 118.80 ++ per guest	S\$ 118.80 ++ per guest
* High Demand Dates	S\$ 1,388++ per table	S\$ 1,388 ++ per table

*Minimum table requirements apply to all above:*

- Lunch: 16 tables (set) or 160 guests (buffet)

- Dinner, Monday to Friday: 20 tables (set) or 200 guests (buffet)

- Dinner, Saturday, Sunday and Public Holidays: 23 tables (set) or 200 guests (buffet)

### **Solemnisation**

*min. 30 guests*

Buffet High Tea	S\$ 2,600 ++ for 30 guests (S\$ 75 ++ per subsequent guest)
Buffet Lunch	S\$ 2,800 ++ for 30 guests (S\$ 80 ++ per subsequent guest)
Buffet Dinner	S\$ 3,000 ++ for 30 guests (S\$ 88 ++ per subsequent guest)

### **\* 2017 High Demand Dates**

07 January, 18 February ,  
26 March, 13 May, 10 June,  
23 September, 30 September,  
07 October, 22 October,  
11 November, 25 November,  
09 December, 17 December

# Wedding Lunch Package 2016 / 2017

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Celebrate this special occasion with our following wedding privileges:

## DINING

A scrumptious 8-course Chinese Cuisine or International Buffet by our Executive Chef and his culinary team

## BEVERAGE

Unlimited soft drinks, mixers & chinese tea during lunch for up to four (4) hours  
Complimentary twelve (12) bottles of house wine. Additional bottles can be arranged at special prices  
Corkage of \$18 nett per bottle will be charged on additional bottles of sealed & duty paid wine or champagne brought into the event  
Corkage waived for sealed & duty paid spirits  
Champagne fountain with a complimentary bottle of champagne for toasting

## DECORATIONS

Elegantly designed model wedding cake for cake cutting ceremony  
One complimentary wedding cake for your private celebration  
Creative themed wedding floral decorations  
Unique wedding gifts for all guests  
An exquisite guest signature book to record all well wishes from your guests  
Complimentary usage of two (2) LCD projector & screen  
Choice of specially designed invitation cards for up to 70% of your confirmed attendance  
*(excluding printing & accessories)*  
Complimentary car park coupons based on 20% of the confirmed attendance  
One (1) VIP parking lot at the hotel entrance for the bridal car

## PRIVATE ENJOYMENT

Enjoy one (1) overnight stay in our luxurious bridal suite with welcome amenities  
Choice of set breakfast served in the bridal suite the following morning or  
a hearty International Buffet Breakfast at Azur Restaurant  
S\$50.00 nett credit on all in-room dining during your stay

All packages require a minimum of 16 tables of 10 guests each / 160 guests  
Menus are subjected to revisio

# Wedding Lunch Chinese Menu

## APPETIZER (Please select any five (5) items)

五福临门拼盘

### Deluxe Cold and Hot Combination Platter

- Crispy Spiced Beancurd 金砖豆腐
- Vegetarian Spring Roll 素春卷
- Pan Fried Vegetarian Dumpling 煎素粉果
- Marinated Jellyfish 爽脆海蜇
- Baked Chicken Pie 局鸡批
- BBQ Pork 叉烧
- Dough Fritter with Shrimp 百花油条
- Roasted Pork 烧肉
- Soya Sauce Chicken 豉油鸡
- Marinated Baby Octopus 日式墨鱼仔
- Yam Puff 芋茸酥
- Spiced Pork Shank 醃蹄

## SOUP

- Double Boiled Chicken Soup with Fresh Ginseng 鲜人参炖鸡汤
- Braised Bamboo Pith with Seafood in Superior Stock 竹笙海鲜羹

## SEAFOOD

- Sautéed Prawn with Pepper & Cashew Nut 锦绣腰果虾球
- Sautéed Prawn with Broccoli or Celery 碧绿鲜虾球
- Deep Fried Prawn with Mayonnaise 沙律汁虾球

## FISH

- Steamed Pomfret "Teochew" Style 潮式蒸鲷鱼  
(or Black Bean Sauce / Minced Garlic / Minced Ginger / Steamed in Hong Kong Style) (或 豉汁/蒜茸/姜茸/港式清蒸)
- Baked Sea Pearch Fillet 煎局鲈鱼件

## VEGETABLES

- Braised Chinese Mushroom with Seasonal Greens 北菇扒时蔬  
(Vegetable Choices: Broccoli / Spinach / Tientsin Cabbage / Pak Choy) (西兰花/菠菜/津白/小白菜)
- Hand-made Stuffed Cabbage Roll with Oyster Sauce 手工蚝皇津菜包

## POULTRY

- Roasted Crispy Chicken with Spiced Salt 椒盐金牌烧鸡
- Roasted Chicken with Taro Sauce 南乳吊烧鸡
- Roasted Crispy Duck with Plum Sauce 梅酱脆皮烧鸭

## NOODLES / RICE

- Stewed Rice Vermicelli with Assorted Mushroom 什菌焖米粉
- Fried Glutinous Rice with Preserved Meat 生炒糯米饭
- Braised "Ee Fu" Noodle with Mushroom & Chives 鲜菇干烧伊面

## DESSERT

- Sweetened Cream of Red Bean with Glutinous Rice Dumpling 百年好合红豆沙汤圆
- Sweetened Almond Beancurd with Longan 龙眼豆花
- Sweetened Honeydew Sago 蜜瓜西米露

# Wedding Lunch Buffet Menu

## Compound Salad and Platters

Assorted Butchery Delicacies with Vegetable Pickle  
Roasted Duck and Melon Salad in Hoisin Dressing  
Soba Noodles with Shimeji Mushroom  
The Garden Lettuces  
Assorted Vegetable Crudités, Cherry Tomato, Capsicum and Croutons  
Balsamic Vinaigrette / Thousand Island / Caesar Dressing



## The Soup Kettle

Crab Bisque with Corn Tortilla and Herb Sour Cream  
Freshly Baked Bakery Bread Basket  
Served with Portion Butter and Herb Cream Cheese



## Main Dishes

Steamed Filet of Fish with Coriander and Soy Sauce  
Baked Seafood Thermidor with Tomatoes and Mozzarella Cheese  
Five Spice Roasted Chicken with Ginger and Mustard Dip  
Wok Seared Australian Beef Yakiniku Style  
Sautéed Seasonal Vegetables  
Stir Fry Egg Noodles with Shrimp  
Pilaf Rice with Garden Peas and Toasted Almond



## Dessert

Almond and Banana Clafoutis with Amaretto Sabayon  
Assorted Mini French Pastries  
Jasmine Tea Infused Cream Brulee  
Seasonal Fresh Cut Fruit Platter



Freshly brewed coffee & tea

# Wedding Dinner Packages 2016 / 2017

Celebrate this special occasion with our following wedding privileges:

## DINING

A scrumptious 8-course Chinese Cuisine

A pre-event tasting of selected set menu for up to ten (10) guests for Chinese Cuisine with our compliments

\* Applicable on weekdays, excluding Eve & Public Holidays

## BEVERAGE

Unlimited soft drinks, mixers & chinese tea during dinner for up to four (4) hours

Complimentary one (1) 30 litre barrel of beer

Complimentary one (1) bottle of house wine for every confirmed table

Additional bottles can be arranged at a special price

Corkage of \$18 nett per bottle will be charged on additional bottles of sealed & duty paid wine  
or champagne brought into the event

Corkage waived for sealed & duty paid spirits

Champagne fountain with a complimentary bottle of champagne for toasting

## DECORATIONS

Elegantly designed model wedding cake for cake cutting ceremony

One complimentary wedding cake for your private celebration

Creative themed wedding floral decorations

Unique wedding gifts for all guests

An exquisite guest signature book to record all well wishes from your guests

Complimentary usage of two (2) LCD projector & screen

Choice of specially designed invitation cards for up to 70% of your confirmed attendance  
(excluding printing & accessories)

Complimentary car park coupons based on 20% of the confirmed attendance

One (1) VIP parking lot at the hotel entrance for the bridal car

## PRIVATE ENJOYMENT

Enjoy one (1) overnight stay in our luxurious bridal suite with welcome amenities

Choice of set breakfast served in the bridal suite the following morning **or**  
you may enjoy a hearty International Buffet Breakfast at Azur Restaurant

S\$50.00 nett credit on all in-room dining during your stay

All packages require a minimum of 23 tables of 10 guests each / 230 guests

Menus are subjected to revision

# Wedding Dinner Chinese Menu

## APPETIZER (Please select any five (5) items)

五福临门拼盘

### Deluxe Cold and Hot Combination Platter

- Crispy Spiced Beancurd 金砖豆腐
- Vegetarian Spring Roll 素春卷
- Pan Fried Vegetarian Dumpling 煎素粉果
- Marinated Jellyfish 爽脆海蜇
- Baked Chicken Pie 局鸡批
- BBQ Pork 叉烧
- Dough Fritter with Shrimp 百花油条
- Roasted Pork 烧肉
- Soya Sauce Chicken 豉油鸡
- Marinated Baby Octopus 日式墨鱼仔
- Yam Puff 芋茸酥
- Spiced Pork Shank 醃蹄

## SOUP

- Braised Fish Maw with Dried Scallop 瑶柱鱼肚羹
- Double Boiled Chicken Soup with Fresh Ginseng 鲜人参炖鸡汤
- Double Boiled Fish Maw with Bamboo Pith in Shark's Cartilage Broth 鲨鱼骨炖花胶竹笙汤

## SEAFOOD

- Sautéed Shrimp and Squid with Trio Bell Pepper & Cashewnut 锦绣鲜虾炒吊片
- Sautéed Prawn with Broccoli **or** Celery 碧绿鲜虾球
- Deep Fried Prawn with Mayonnaise 沙律汁虾球

## FISH

- Steamed Pomfret "Teochew" Style 潮式蒸鲷鱼  
(or Black Bean Sauce / Minced Garlic / Minced Ginger / Steamed in Hong Kong Style) (或 豉汁/蒜茸/姜茸/港式清蒸)
- Baked Sea Perch Fillet 香煎局鲈鱼扒

## VEGETABLES

- Braised Sea Cucumber and Chinese Mushroom with Seasonal Greens 北菇海参扒时蔬  
(Choice of greens: Broccoli / Spinach / White Cabbage / Tientsin Cabbage / Pak Choy) (西兰花/菠菜/白菜/津白/小白菜)
- Hand-made Stuffed Cabbage Roll with Oyster Sauce 手工蚝皇津菜包

## POULTRY

- Roasted Crispy Chicken with Spiced Salt 椒盐金牌烧鸡
- Roasted Chicken with Taro Sauce 南乳吊烧鸡
- Roasted Crispy Duck with Plum Sauce 梅酱脆皮烧鸭

## NOODLES / RICE

- Fried Rice with Diced Seafood wrapped in Lotus Leaf 海鲜荷叶饭
- Fried Glutinous Rice with Preserved Meat 生炒糯米饭
- Stewed "Mee Pok" Noodle with Ling Zhi Mushroom & Truffle Oil 白菘露菌油灵芝菇焖面卜

## DESSERT

- Sweetened Cream of Red Bean with Glutinous Rice Dumpling 百年好合红豆沙汤圆
- Sweetened Almond Beancurd with Longan 龙眼豆花
- Sweetened Honeydew Sago 蜜瓜西米露