



GOODWOOD PARK HOTEL WEDDING PACKAGES

2015 - 2016 Wedding Packages

(For wedding banquets held from 1 October 2015 to 30 September 2016)

Lunch

\$1,188.00++ per table (8 course) (daily)

Dinner

Weekday \$1,238.00++ per table (8 course) (Mon-Thurs)

Weekend \$1,518.00++ per table (8 course) (Fri, Sat, Sun, Eve of and on Public Holidays)

Tudor Ballroom: minimum 18 tables and maximum 22 tables, without dance floor and buffet lines
Windsor Ballroom: minimum 25 tables and maximum 38 tables, without dance floor and buffet lines

General notes for all wedding packages:

- ❖ Prices are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ❖ As the Hotel is not Halal Certified, the Muslim menu provided will be no pork and no lard
- ❖ Special price for our house wine ranges from \$38.00++ to \$48.00++ per bottle
- ❖ All prices quoted are in Singapore Dollars and subject to 10% service charge & prevailing GST unless otherwise stated

Terms & Conditions:

- A 25% non-refundable and non-transferable deposit is required to secure bookings and balance payment is to be made at the end of the event.

Wedding Lunch

Applicable daily

\$1,188.00++ per table of 10 persons

A Toast to the Newly Weds

- ❖ Design your own sumptuous 8-course Chinese Lunch from the à la carte menu of our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during pre-lunch cocktail reception and banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Complimentary 01 x 30-litre barrel of beer (approximately 90 glasses). Additional barrels can be purchased at \$550.00++ per 20-litre barrel. A 30-litre barrel of beer (approximately 90 glasses) can be purchased at \$750.00++ per barrel
- ❖ Free flow wine for consumption during banquet only
- ❖ Champagne pyramid with a complimentary bottle of champagne

Making of a Dream Wedding

- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ Selection of wedding favours for all your guests

Perfect Picture

- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony and a complimentary 500g signature cake from the Deli
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance

Happily Ever After

- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Continental breakfast for two the next morning at Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

8-Course Wedding Chinese Lunch Menu

APPETISER PLATTER *(Please select one item)*

- ☐ Suckling Pig Slices
- ☐ Prawn Salad
- ☐ Lobster Salad *(Upgrade at additional \$60.00++ per table of 10 persons)*

Please select additional 4 items:

- ☐ Roasted Duck
- ☐ Soya Sauce Chicken
- ☐ Jellyfish
- ☐ Prawn Rolls
- ☐ Baby Octopus
- ☐ Crabmeat Egg Omelette
- ☐ Vegetable Spring Rolls

**Upgrade to Whole Suckling Pig at additional \$180.00++ per table of 10 persons*

SOUP *(Please select one item)*

- ☐ Braised Shark's Fin Soup with Crabmeat
- ☐ Braised Shark's Fin Soup with Seafood Treasures *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- ☐ Bamboo Pith Seafood Treasures Soup *(Sea Cucumbers, Dried Scallops & Crabmeat)*

**Upgrade to Braised Bird 's nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

POULTRY *(Please select one item)*

- ☐ Camphor Tea Smoked Duck
- ☐ Roasted Crispy Chicken
- ☐ Steamed Chicken with Chinese Herbs and Wine

FISH *(Please select one item)*

- ☐ Steamed Garoupa with Superior Soya Sauce
- ☐ Steamed Garoupa in Teochew Style
- ☐ Steamed Sea Bass with Superior Soya Sauce
- ☐ Steamed Sea Bass in Teochew Style

**Upgrade to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons*

VEGETABLES *(Please select one item)*

- ☐ Braised Chinese Spinach with Two Kinds of Mushrooms
- ☐ Stir Fried Vegetables with Bamboo Pith and Crabmeat
- ☐ Braised Mushrooms with Chinese Cabbage and Dried Scallops

**Upgrade to Braised Sliced Abalone with Mushrooms at additional \$100.00++ per table of 10 persons*

**Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$150.00++ per table of 10 persons*

PRAWNS (Please select one item)

- ☐ Wok-Fried Prawns with Dried Red Chilli
- ☐ Poached "Live" Prawns with Chinese Herbs and Wine
- ☐ Deep Fried Sesame Prawns tossed with Salad Sauce

**Upgrade to Wok Fried Scallops with X.O Sauce and Broccoli at additional \$30.00++ per table of 10 persons*

***Upgrade to Stir Fried Scallops and Prawns with Vegetables at additional \$20.00++ per table of 10 persons*

RICE & NOODLES (Please select one item)

- ☐ Braised "Ee Fu" Noodles with Mushrooms and Chives
- ☐ Fried Udon Noodles with Seafood in Black Pepper Sauce
- ☐ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

**Upgrade to Simmered Japanese Mee Sua with Crabmeat & Prawns at additional \$80.00++ per table of 10 persons (individual served)*

DESSERT (Please select one item)

- ☐ Yam Paste with Pumpkin Sauce
- ☐ Cream of Mango with Pomelo & Sago
- ☐ Cream of Red Bean Paste with Lotus Seeds

**Upgrade to Haagen-Dazs Ice Cream at additional \$50.00++ per table of 10 persons (individual served)*

***Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$118.80++** per person in addition to the Chinese Dinner table price or **\$1,188.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)

Weekday Wedding Dinner

From Monday to Thursday, excluding Eve of Public Holidays and Public Holidays

\$1,238.00++ per table of 10 persons

A Toast to the Newly Weds

- ❖ Design your own sumptuous 8-course Chinese Dinner from the à la carte menu of our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during pre-dinner cocktail reception and banquet
- ❖ Complimentary 3 Peking Ducks to be served during pre-dinner cocktail reception
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Complimentary 01 x 30-litre barrel of beer with minimum guarantee of 18 tables or 02 x 30-litre barrels of beer with minimum guarantee of 25 tables (approximately 90 glasses). Additional barrels can be purchased at \$550.00++ per 20-litre barrel. A 30-litre barrel of beer (approximately 90 glasses) can be purchased at \$750.00++ per barrel.
- ❖ Complimentary one bottles of house wine per confirmed table for consumption during banquet only
- ❖ Champagne pyramid with a complimentary bottle of champagne

Making of a Dream Wedding

- ❖ Complimentary pre-event tasting of selected menu (Chinese menus only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ Selection of wedding favours for all your guests

Perfect Picture

- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony and a complimentary 500g signature cake from the Deli
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Gerberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance

Happily Ever After

- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with Continental breakfast for two the next morning at the Coffee Lounge as well as a \$80.00nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us

8-Course Weekday Wedding Chinese Dinner Menu

APPETISER PLATTER *(Please select one item)*

- ☐ Suckling Pig Slices
- ☐ Prawn Salad
- ☐ Lobster Salad *(Upgrade at additional \$60.00++ per table of 10 persons)*

Please select additional 4 items:

- ☐ Roasted Duck
- ☐ Honey Baked Chicken
- ☐ Roasted Chicken Yakitori
- ☐ U.S. Pork in Chinese Style
- ☐ Duck Rolls with Foie Gras
- ☐ Jellyfish
- ☐ Prawn Rolls
- ☐ Baby Octopus
- ☐ Fried Phoenix Prawns
- ☐ Top Shell in Oyster Sauce
- ☐ Sugar Cane Shrimps
- ☐ Crabmeat Egg Omelettes
- ☐ Vietnamese Spring Rolls

**Upgrade to Whole Suckling Pig at additional \$180.00++ per table of 10 persons*

SOUP *(Please select one item)*

- ☐ Braised Shark's Fin Soup with Crabmeat
- ☐ Braised Shark's Fin Soup with Seafood Treasures *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- ☐ Bamboo Pith Seafood Treasures Soup *(Sea Cucumbers, Dried Scallops & Crabmeat)*

**Upgrade to Braised Bird 's nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

POULTRY *(Please select one item)*

- ☐ Camphor Tea Smoked Duck
- ☐ Roasted Crispy Chicken
- ☐ Steamed Chicken with Chinese Herbs and Wine
- ☐ Wok Fried Diced Chicken and Cashew Nuts in Yam Ring
- ☐ Wok Fried Pork Steak in Mongolian Style

FISH (Please select one item)

- ☐ Steamed Sea Perch Fillet with Superior Soya Sauce
- ☐ Steamed Sea Perch Fillet in Teochew Style
- ☐ Steamed Sea Perch Fillet with Minced Garlic
- ☐ Steamed Garoupa with Superior Soya Sauce
- ☐ Steamed Garoupa in Teochew Style
- ☐ Deep Fried Garoupa with Soya Sauce
- ☐ Steamed Pomfret with Superior Soya Sauce
- ☐ Steamed Pomfret in Teochew Style

VEGETABLES (Please select one item)

- ☐ Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
- ☐ Stir Fried Vegetables with Bamboo Pith and Crabmeat
- ☐ Braised Chinese Spinach with Sea Cucumber and "Ling Zhi" Mushrooms
- ☐ Braised Sliced Abalone with Mushrooms at additional \$80.00++ per table of 10 persons

**Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$120.00++ per table of 10 persons*

PRAWNS & SCALLOPS (Please select one item)

- ☐ Poached "Live" Prawns with Chinese Herbs and Wine
- ☐ Deep Fried Sesame Prawns tossed with Salad Sauce
- ☐ Wok Fried Scallops and Prawns in X.O. Sauce
- ☐ Stir Fried Scallops with Asparagus and Macadamia Nuts

RICE & NOODLES (Please select one item)

- ☐ Braised "Ee-Fu" Noodles with Mushrooms and Chives
- ☐ Fried Udon Noodles with Seafood in Black Pepper Sauce
- ☐ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

**Upgrade to Simmered Japanese Mee Sua with Crabmeat & Prawns at additional \$80.00++ per table of 10 persons (individual served)*

DESSERT (Please select one item)

- ☐ Cream of Mango with Pomelo & Sago
- ☐ Cream of Red Bean Paste with Lotus Seeds
- ☐ Yam Paste with Pumpkin Sauce
- ☐ Glutinous Rice Dumpling in Sweet Wine Soup

**Upgrade to Haagen-Dazs Ice Cream at additional \$30.00++ per table of 10 persons (individual served)*

***Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$123.80++** per person in addition to the Chinese Dinner table price or **\$1,238.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)

Weekend Wedding Dinner

For Friday, Saturday, Sunday, Eve of Public Holidays and Public Holidays

\$1,518.00++ per table of 10 persons

A Toast to the Newly Weds

- ❖ Design your own sumptuous 8-course Chinese Dinner from the à la carte menu of our award-winning Min Jiang Restaurant with a choice of individually-served Häagen-Dazs ice cream petit cakes for dessert
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during pre-dinner cocktail reception and banquet
- ❖ Complimentary 3 Peking Ducks to be served during pre-dinner cocktail reception
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Complimentary 01 x 30-litre barrel of beer (approximately 90 glasses). Additional barrels can be purchased at \$750.00++ per 30-litre barrel. A 20-litre barrel of beer (approximately 60 glasses) can be purchased at \$550.00++ per barrel
- ❖ Complimentary bottle of house wine per guaranteed table for consumption during banquet only
- ❖ Champagne pyramid with a complimentary bottle of champagne

Making of a Dream Wedding

- ❖ Complimentary pre-event tasting of selected menu (Chinese menus only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ Selection of wedding favours for all your guests

Perfect Picture

- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony and a complimentary 500g signature cake from Deli
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table (*Roses, Geberas or Eustomas*)
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ Romantic misty dry ice effect to accompany your grand entrance

Happily Ever After

- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay (for Tudor Ballroom bookings) or 2 nights' stay (for Windsor Ballroom bookings) in our luxurious Bridal Suite with Continental breakfast for two the next morning at the Coffee Lounge as well as a \$80.00 nett credit for orders from our 24-hour in-room dining menu during your first night's stay with us
- ❖ Enjoy 1 night stay in Deluxe Room with Continental breakfast for two the next morning at the Coffee Lounge for your coordinators

8-Course Weekend Wedding Chinese Dinner Menu

APPETISER PLATTER *(Please select one item)*

- ☐ Suckling Pig Slices
- ☐ Prawn Salad
- ☐ Lobster Salad *(Upgrade at additional \$60.00++ per table of 10 persons)*

Please select additional 4 items:

- ☐ Soya Sauce Chicken
- ☐ Honey Baked Chicken
- ☐ Roasted Chicken Yakitori
- ☐ U.S. Pork in Chinese Style
- ☐ Duck Rolls with Foie Gras
- ☐ Jellyfish
- ☐ Prawn Rolls
- ☐ Baby Octopus
- ☐ Fried Phoenix Prawns
- ☐ Top Shell in Oyster Sauce
- ☐ Sugar Cane Shrimps
- ☐ Crabmeat Egg Omelettes
- ☐ Vietnamese Spring Rolls

**Upgrade to Whole Suckling Pig at additional \$150.00++ per table of 10 persons*

SOUP *(Please select one item)*

- ☐ Braised Shark's Fin Soup with Dried Scallops and Crabmeat
- ☐ Braised Shark's Fin Soup with Seafood Treasures *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- ☐ Bamboo Pith Seafood Treasures Soup *(Sea Cucumbers, Dried Scallops & Crabmeat)*
- ☐ Double Boiled Chicken Consommé with Sea Weel and Conpoy

**Upgrade to Braised Bird 's nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons*

POULTRY *(Please select one item)*

- ☐ Camphor Tea Smoked Duck
- ☐ Wok Fried Pork Steak in Mongolian Style
- ☐ Roasted Crispy Chicken with Prawn Crackers
- ☐ Wok Fried Diced Chicken and Cashew Nuts in Yam Ring
- ☐ Steamed Herbal Chicken with Ginseng

FISH *(Please select one item)*

- ☐ Steamed Sea Perch Fillet with Superior Soya Sauce
- ☐ Steamed Sea Perch Fillet in Teochew Style
- ☐ Steamed Sea Perch Fillet with Minced Garlic
- ☐ Steamed Garoupa with Superior Soya Sauce
- ☐ Steamed Garoupa in Teochew Style
- ☐ Steamed Garoupa with Minced Garlic
- ☐ Steamed Pomfret with Superior Soya Sauce
- ☐ Steamed Pomfret in Teochew Style
- ☐ Steamed Pomfret with Minced Garlic

VEGETABLES (Please select one item)

- ☐ Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
- ☐ Stir Fried Vegetables with Bamboo Pith and Crabmeat
- ☐ Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach
- ☐ Braised Baby Abalone with Sea Cucumber and Spinach

**Upgrade to Braised 5 head African Baby Abalone with Flower Mushroom and Spinach at additional \$200.00++ per table of 10 persons*

PRAWNS & SCALLOPS (Please select one item)

- ☐ Poached "Live" Prawns with Chinese Herbs and Wine
- ☐ Deep Fried Sesame Prawns tossed with Salad Sauce
- ☐ Wok Fried Scallops and Prawns in X.O. Sauce
- ☐ Wok Fried Scallops with Asparagus and Cashew Nuts

**Upgrade to Braised Scallops with Crabmeat & Egg White in Truffle Oil and Caviar at additional \$30.00++ per table of 10 persons*

RICE & NOODLES (Please select one item)

- ☐ Braised "Ee Fu" Noodles with Mushrooms and Chives
- ☐ Fried Udon Noodles with Seafood in Black Pepper Sauce
- ☐ Fried Rice with Smoked Duck, Pineapple and Pine Nuts
- ☐ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

**Upgrade to Simmered Japanese Mee Sua with Crabmeat & Prawns at additional \$80.00++ per table of 10 persons (individual served)*

DESSERT (Please select one item)

- ☐ Cream of Mango with Pomelo & Sago
- ☐ Yam Paste with Pumpkin Sauce
- ☐ Cream of Red Bean Paste with Lotus Seeds
- ☐ Häagen-Dazs Ice Cream Petit Cakes (individually served)
- ☐ Glutinous Rice Dumpling in Sweet Wine Soup

**Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*

Special Meal Requirements:-

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$151.80++** per person in addition to the Chinese Dinner table price or **\$1,518.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (Minimum require 6 person for this service)