



## 2016 WEDDING LUNCH @ THE WATERFRONT

*Monday to Sunday*

**S\$1,018.00++ per table of 10 guests**

Minimum 10 tables, Maximum 16 tables (Galleria Ballroom)

Minimum 17 tables, Maximum 20 tables (Riverfront Ballroom)

Minimum 22 tables, Maximum 28 tables (Waterfront Ballroom)

**S\$1,068.00++ per table of 10 guests**

Minimum 30 tables, Maximum 65 tables (Grand Ballroom)

*Eve of Public Holidays & Public Holidays*

**S\$1,038.00++ per table of 10 guests**

Minimum 10 tables, Maximum 16 tables (Galleria Ballroom)

Minimum 17 tables, Maximum 20 tables (Riverfront Ballroom)

Minimum 22 tables, Maximum 28 tables (Waterfront Ballroom)

**S\$1,088.00++ per table of 10 guests**

Minimum 30 tables, Maximum 65 tables (Grand Ballroom)

### Terms & Conditions

Not valid for weddings held on 01 January, 24, 25 & 31 December 2016

Additional surcharge applies for bookings on auspicious dates in calendar, which will be determined by Hotel

Prices are subject to 10% service charge and prevailing government taxes

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#### **FOOD**

- Specially prepared Sumptuous Chinese Cuisine (8-course)
- 50% discount off the package price on selected menu for food tasting for 10 persons

#### **BEVERAGE**

- Free flow of Chinese tea, soft drinks and mixers throughout the event including mixed nuts
- Beer can be arranged at a special price of S\$720.00++ per barrel or S\$12.00++ per glass
- House Wine (red & white) can be arranged at a special price of S\$70.00++ per opened bottle, and S\$40.00++ per bottle with a minimum purchase of 12 bottles
- Corkage charge of S\$15.00++ per opened bottle for sealed and duty-paid hard liquor & wine brought into Hotel for consumption

#### **WEDDING DÉCOR**

- An intricately designed wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Floral wedding decorations in the Ballroom
- Romantic smoke effect for the bridal march
- Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

#### **PRIVILEGES**

- Selection of wedding favours as giveaway to all guests
- One night stay in our romantic Bridal Suite
- During your stay, we will compliment the following amenities:
- Fresh fruits basket, dinner for the couple in Bridal Suite (choice of one main course with one non-alcoholic beverage per person from the In-Room Dining Menu) and set breakfast-in-bed or buffet breakfast at Café Brio's the next morning
- Complimentary use of two sets of LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- Guest book and Red Packet Gift Box for the reception desk
- VIP parking lot at the hotel's entrance for the bridal car
- Receive 20% of parking coupons based on confirmed attendance
- J's Salon provides complimentary Hair Treatment for the Bride, and Hair Cut for the groom worth S\$228\*\*
- J's Salon provides vouchers worth S\$250\*\*

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#### **ADDITIONAL WEDDING PERKS**

With a minimum of 15 tables confirmed:-

- Complimentary food tasting for one table of (10) persons based on selected menu, *available only on Weekday evening from Monday to Thursday excluding eve of Public Holidays & Public Holidays*
- One (1) 30-litre barrel of beer (to be consumed during lunch only)
- Day-use in our Superior Room for your wedding coordinators

With a minimum of 25 tables confirmed:-

- Complimentary food tasting for one table of (10) persons based on selected menu, *available only on Weekday evening from Monday to Thursday excluding eve of Public Holidays & Public Holidays*
- Two (2) 30-litre barrel of beer (to be consumed during lunch only)
- One (1) bottle of house wine per confirmed table of 10 guests (to be consumed during lunch only)
- Day-use in our Superior Room for your wedding coordinators

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## MONDAY – SUNDAY LUNCH

### APPETIZER 头盆

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Roll
- Maki
- Roast Duck
- Salmon Toast
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below

### SOUP 汤类

- 宫廷紅燒海皇魚肚羹  
Braised Fish Maw with Assorted Sea Food
- 碧湖竹笙海味羹  
Braised Bamboo Piths with Four Treasures in Green Broth

### POULTRY 家禽

- 富贵蜜味烟鸭配须梅酱  
Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun
- 玉葉脆蒜香妃雞  
Roasted Crispy Chicken flavored with Deep-fried Garlic & Curry Leaves

### SEAFOOD 海鮮

- 桂林酥炸蝦丸配百里果醬  
Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce
- 蜜豆夏果黑椒彩蝦仁  
Stir-fried Fresh Prawn with Macadamia Nuts & Honey Pea in Black Pepper Corn

### VEGETABLES 菜

- 竹笙鴛鴦菇扒園蔬  
Braised Duet Mushrooms & Bamboo Piths with Seasonal Vegetables
- 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell & Mushrooms with Young Garden Vegetables

### FISH 魚

- 芥茉奶油醬煎鮭魚件  
Salmon Fillet with Horseradish Cream Sauce
- 古早味蒸鮮紅鱸  
Steamed Fresh Snapper "Traditional Way"

### RICE / NOODLES 面 / 飯

- 鸡絲沙茶醬燒伊面  
Stewed Ee-Fu Noodles with Shredded Chicken & Yellow Chives in Taiwan Barbecue Sauce
- 蝦湯韭黃燴烏冬面  
Stewed Udon Noodles with Yellow Chives in Prawn Stock

### DESSERT 甜品

- 金薯蓮子芝麻露  
Sweetened Black Sesame Cream with Lotus Seeds & Sweet Potato
- 士多啤梨乳酪蛋糕  
Strawberry Cheese Cake

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## 2016 WEDDING DINNER @ THE WATERFRONT

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**S\$1,068.00++ per table of 10 guests**

Minimum 10 tables, Maximum 16 tables (Galleria Ballroom)

Minimum 17 tables, Maximum 20 tables (Riverfront Ballroom)

Minimum 22 tables, Maximum 28 tables (Waterfront Ballroom)

**S\$1,128.00++ per table of 10 guests**

Minimum 30 tables, Maximum 65 tables (Grand Ballroom)

*Friday*

**S\$1,108.00++ per table of 10 guests**

Minimum 10 tables, Maximum 16 tables (Galleria Ballroom)

Minimum 17 tables, Maximum 20 tables (Riverfront Ballroom)

Minimum 22 tables, Maximum 28 tables (Waterfront Ballroom)

**S\$1,148.00++ per table of 10 guests**

Minimum 30 tables, Maximum 65 tables (Grand Ballroom)

*Saturday, including eve of Public Holiday*

**S\$1,308.00++ per table of 10 guests**

Minimum 10 tables, Maximum 16 tables (Galleria Ballroom)

Minimum 17 tables, Maximum 20 tables (Riverfront Ballroom)

Minimum 22 tables, Maximum 28 tables (Waterfront Ballroom)

**S\$1,358.00++ per table of 10 guests**

Minimum 40 tables, Maximum 65 tables (Grand Ballroom)

*Sunday, including Public Holiday*

**S\$1,218.00++ per table of 10 guests**

Minimum 10 tables, Maximum 16 tables (Galleria Ballroom)

Minimum 17 tables, Maximum 20 tables (Riverfront Ballroom)

Minimum 22 tables, Maximum 28 tables (Waterfront Ballroom)

**S\$1,268.00++ per table of 10 guests**

Minimum 35 tables, Maximum 65 tables (Grand Ballroom)

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### **FOOD**

- Specially prepared Sumptuous Chinese Cuisine (8-course)
- Complimentary food tasting for one table of (10) persons based on selected menu, available only on Weekday evening from Monday to Thursday excluding eve of Public Holidays & Public Holidays (applicable for 15 tables & above)

### **BEVERAGE**

- Free flow of Chinese tea, soft drinks and mixers throughout the event including mixed nuts
- One (1) 30-litre barrel of beer (to be consumed during dinner only)
- House Wine (red & white) can be arranged at a special price of S\$70.00++ per opened bottle, and S\$40.00++ per bottle with a minimum purchase of 12 bottles
- Corkage charge of S\$15.00++ per opened bottle for sealed and duty-paid hard liquor & wine brought into Hotel for consumption

### **WEDDING DÉCOR**

- An intricately designed wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Floral wedding decorations in the Ballroom
- Romantic smoke effect for the bridal march
- Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

### **PRIVILEGES**

- Selection of wedding favours as giveaway to all guests
- One night stay in our romantic Bridal Suite
- During your stay, we will compliment the following amenities:
- Fresh fruits basket, dinner for the couple in Bridal Suite (choice of one main course with one non-alcoholic beverage per person from the In-Room Dining Menu) and set breakfast-in-bed or buffet breakfast at Café Brio's the next morning
- Complimentary use of two sets of LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- Guest book and Red Packet Gift Box for the reception desk
- VIP parking lot at the hotel's entrance for the bridal car
- Receive 20% of parking coupons based on confirmed attendance
- J's Salon provides complimentary Hair Treatment for the Bride, and Hair Cut for the groom worth S\$228\*\*
- J's Salon provides vouchers worth S\$250\*\*

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**EMBELLISH YOUR WEDDING DAY WITH YOUR HEART'S DESIRES:**

Choice of one (1) wish with a minimum of 15 tables confirmed

Choice of two (2) wishes with a minimum of 20 tables confirmed

Choice of three (3) wishes with a minimum of 35 tables confirmed

Choice of four (4) wishes with a minimum of 45 tables confirmed

- 2<sup>nd</sup> 30-litre barrel of beer (to be consumed during dinner only), additional can be arranged at a special price of S\$720.00++ per barrel or S\$12.00++ per glass
- One (1) bottle of house wine per confirmed table of 10 guests
- One (1) night stay in our Superior Room for your wedding coordinators
- Corkage waiver for one (1) bottle of wine per confirmed table of 10 guests
- Additional 10% parking coupons
- Pre-dinner dessert bar during cocktail for 50 guests, special rates for add-ons (if required)
- Use of Promenade at a special price of S\$588.00++

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## MONDAY – THURSDAY DINNER

### APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Roll
- Maki
- Roast Duck
- Salmon Toast
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below

### SOUP

- 野生竹筴雪蛤磨菇湯  
Cream of Wild Mushroom Soup with  
Harsma & Bamboo Piths
- 龍珠鮑黑崧露炖雪耳湯  
Double-boiled Abalone Soup with Black Truffle  
& Snow Jelly

### POULTRY

- 成都麻香辣汁醬酥雞  
Braised Chicken served with Sesame  
& Spicy Garlic Soya Sauce
- 富贵蜜味烟鸭配须梅醬  
Smoked Duck Slices in Perilla Plum Sauce  
served with Deep-Fried Chinese Bun

### SEAFOOD

- 黑椒醬崧子彩蝦仁  
Stir-fried Prawn with Pine Nuts in Pepper  
Sauce topped with Salmon Roe
- 味噌鮮湯灼海中蝦  
Poached Live Prawns in Shiro Miso Soup

### VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell & Mushrooms with  
Young Garden Vegetables
- 竹筴鴛鴦菇扒園蔬  
Braised Duet Mushrooms & Bamboo Piths  
with Seasonal Vegetables

### FISH

- 翠芹味噌醬蒸金目鱸  
Steamed Fresh Seabass in Japanese Shiro  
Miso & Celery Sauce
- 川味乾燒醬蒸鮮紅鱈  
Steamed Fresh Malabar Snapper in "Sichuan"  
& Sweet Wine Sauce

### RICE / NOODLES

- 韓味泡菜醬蝦仁煙鴨炒飯  
Fried Rice with Smoked Duck & Shrimps  
in Kimchi Base
- 福建一品燴香苗  
Fried Rice "Hokkien" Style in Conpoy Sauce

### DESSERT

- 彩虹乾果桂花芋泥  
Sweetened Yam Paste with Rainbow Dried  
Fruits in Osmanthus Syrup
- 火焰冰峰  
Baked Alaska

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## FRIDAY DINNER

### APPETIZER

Choose five (5) items from the below selections

- o Salad Prawn
- o Squid
- o Jellyfish
- o Water Chestnut Shrimp Roll
- o Almond Seafood Roll
- o Maki
- o Roast Duck
- o Salmon Toast
- o Pan-fried Vegetarian Bean Curd Roll
- o Sushi
- o Salmon Toast
- o Top Shell
- o Eel Sushi

Choose one (1) item from each course stated below

### SOUP

- o 甘露海味雪蛤羹  
Braised Harsma Soup with Assorted Sea Food in Golden Broth
- o 黑崧露雪耳炖汤鲍  
Double-boiled Abalones Soup with Black Truffle & Snow Jelly

### POULTRY

- o 蒜香栗子炆大鸭  
Stewed Duck with Whole Garlic & Chestnuts in Superior Brawn Sauce
- o 葡萄红酒扣富贵子排  
Slow cooked Pork Bone Rib in Red Burgundy Sauce

### SEAFOOD

- o 黑椒酱崧子彩蝦仁  
Stir-fried Prawn with Pinenuts in Pepper Sauce topped with Salomon Roe
- o 味噌鲜汤灼海中虾  
Poached Live Prawn in Shiro Miso Soup

### VEGETABLES

- o 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell & Mushrooms with Young Garden Vegetables
- o 金瑤鴛鴦菇扒園蔬  
Braised Duet Mushrooms & Conpoy with Seasonal Vegetables

### FISH

- o 翠芹味噌酱蒸金目鱈  
Steamed Fresh Seabass in "Japan" Shiro Miso & Celery Sauce
- o 川味乾燒醬蒸鮮紅鰱  
Steamed Fresh Malabar Snapper in "Sichuan" Hot Bean & Sweet Wine Sauce

### RICE / NOODLES

- o 韓味泡菜醬蚧柳煙鴨炒飯  
Fried Rice with Smoked Duck & Crab Meat in Kimchi Base
- o 鸡絲沙茶醬燒伊面  
Stewed Ee-Fu Noodles with Shredded Chicken & Yellow Chives in Taiwan Barbecue Sauce

### DESSERT

- o 金瓜福果甜芋泥  
Sweetened Yam Paste with Pumpkin & Gingko Nuts
- o 香芒布甸水晶桂花凍  
Mango Pudding & Osmantha Jelly

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## SATURDAY DINNER

### APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Roll
- Maki
- Roast Duck
- Salmon Toast
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below

### SOUP

- 海味金菇龍蝦羹  
Braised Lobster Soup with Assorted  
Seafood & Golden Mushrooms
- 鴛鴦貝金菇海味羹  
Braised Fresh Scallop Soup with Conpoy,  
Golden Mushrooms & Assorted Sea Food

### POULTRY

- 鮮人參紅棗香妃雞  
Braised Chicken with Ginseng & Red  
Dates in Supreme Brown Sauce
- 蒜子野菌扣牡丹元蹄  
Stewed Pork Knuckle with Whole Garlic &  
Wild Mushrooms in Brown Sauce

### SEAFOOD

- 原味烏豆豉夏果鮮帶子  
Stir-fried Fresh Scallops with Macadamia  
in Black Taiwan Soy Beans
- 泰醬煙肉蝦卷配風味醬鹿柳  
Baked Prawn wrapped in Bacon with  
Thai Sauce & Stir-fried Sliced Venison  
with Assorted Pepper in Home-made Chilli  
Sauce

### VEGETABLES

- 蠔皇鮑片瑤柱花菇燴園蔬  
Braised Sliced Abalone & Flower  
Mushrooms & Conpoy  
in Superior Oyster Sauce
- 碧綠龍珠鮑拌花菇  
Braised Whole Abalone & Mushrooms  
with Garden Green

### FISH

- 金銀蒜茸蒸鮮石斑  
Steamed Fresh Garoupa topped with  
Minced Garlic & Coriander Spring
- 煎烤雪魚配菠蘿百里香果奶醬  
Pan-Seared Cod Fillet with Pineapple  
Relish & Passion Fruit Cream Sauce

### RICE / NOODLES

- 鮑汁香炒水晶麵  
Stewed Glass Vermicelli with Assorted  
Vegetables in Abalone Sauce
- 家廚金衣糯米卷  
Fried Glutinous Rice with Dried Shrimp,  
Mushrooms & Chicken wrapped in Bean  
Curd Skin

### DESSERT

- 蹄香福果生磨核桃露  
Sweetened Walnut Cream with Gingko  
Nuts & Water Chestnuts
- 紫須梅龍牙杏炖雪耳  
Chilled Snow Jelly with Perilla Plum &  
Almond Seeds

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## SUNDAY DINNER

### APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Roll
- Maki
- Roast Duck
- Salmon Toast
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below

### SOUP

- 野生竹筴雪蛤磨菇湯  
Cream of Wild Mushroom Soup with  
Harsma & Bamboo Piths
- 龍珠鮑黑崧露炖雪耳湯  
Double-boiled Abalone Soup  
with Black Truffle & Snow Jelly

### POULTRY

- 成都麻香辣汁醬酥雞  
Braised Chicken served with Sesame  
& Spicy Garlic Soya Sauce
- 富貴蜜味烟鴨配須梅醬  
Smoked Duck Slices in Perilla Plum Sauce  
served with Deep-Fried Chinese Bun

### SEAFOOD

- 黑椒醬崧子彩蝦仁  
Stir-fried Prawn with Pine Nuts in Pepper  
Sauce topped with Salmon Roe
- 味噌鮮湯灼海中蝦  
Poached Live Prawns in Shiro Miso Soup

### VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬  
Braised Giant Top Shell & Mushrooms with  
Young Garden Vegetables
- 竹筴鴛鴦菇扒園蔬  
Braised Duet Mushrooms & Bamboo Piths  
with Seasonal Vegetable

### FISH

- 金銀蒜茸蒸鮮石斑  
Steamed Fresh Garoupa topped with  
Minced Garlic & Coriander Spring in  
Superior Soya Sauce
- 翠芹味噌汁蒸鱸魚  
Steamed Sea Perch Fillet in Shiro Miso  
Sauce

### RICE / NOODLES

- 韓味泡菜醬蝦仁煙鴨炒飯  
Fried Rice with Smoked Duck & Shrimps  
in Kimchi Base
- 福建一品燴香苗  
Fried Rice "Hokkien" Style in Conpoy  
Sauce

### DESSERT

- 彩虹乾果桂花芋泥  
Sweetened Yam Paste with Rainbow Dried  
Fruits in Osmanthus Syrup
- 火焰冰峰  
Baked Alaska

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