



*Wedding
Package*

Mercure

Grand Mercure Roxy
Singapore

Wedding Dinner Package

2014

Dining

- ♥ Choice of sumptuous 8-course Chinese Dinner or International Buffet
- ♥ Complimentary food tasting for 8 persons (set menu only)
(Mondays to Thursdays. exclude Eve & on Singapore Public Holidays)

Beverage

- ♥ Free flow of soft drinks, mixers & Chinese tea throughout dinner
- ♥ Waiver of corkage for all sealed duty paid hard liquor
- ♥ Corkage charge of \$28 per bottle of duty paid wine
- ♥ One complimentary 20-litres barrel of beer
- ♥ Complimentary bottle of Champagne to toast the occasion

Wedding Decorations

- ♥ Exquisite wedding themes for selection
- ♥ Enchanting fresh floral arrangements for all tables, stage & aisle
- ♥ Wedding fanfare with dry ice effect
- ♥ Complimentary white seat covers for all chairs
- ♥ Dazzling 5-tier Champagne fountain
- ♥ Decorative 3-tier model wedding cake
- ♥ 2 x Wall portrait with compliments (minimum 20 tables & above)
- ♥ 2 x Confetti poppers for grand entrance

Privileges

- ♥ Elegantly designed wedding invitation cards up to 70% of confirmed attendance
(exclude printing & accessories)
- ♥ Choice of wedding favors for all invited guests
- ♥ Complimentary Guest Signature Book for your reception
- ♥ Complimentary usage of Ang Pow Box during reception (to be returned after event)
- ♥ Memorable celebration stay in our luxurious Bridal Suite for the night with gourmet breakfast at Feast@East Buffet Restaurant or Royal Club Lounge
- ♥ Complimentary \$50nett F&B room service during stay (non-refundable if not utilized)
- ♥ Complimentary car park passes up to 20% of confirmed attendance
- ♥ VIP car park lot at the Hotel's entrance for the Bridal car
- ♥ Complimentary use of LCD projector during wedding reception

*Prices not quoted in nett, are subject to 10% service charge and the prevailing government taxes
Prices & items are subjected to change without prior notice*

Romance Menu

Deluxe Combination

(Char Siew, Roasted Pork, Ngho Hiong, Salad Scallop, Tuna Fish Roll)

Soup

- Braised Shark's Fin with Assorted Seafood
- Braised Fish Maw with Seafood

Seafood

Sautéed Prawns with XO Sauce in Nest

Fish

Deep-fried Red Garoupa

Poultry

Roasted Chicken with Garlic Sauce

Vegetables

Braised Sea Cucumber with Spinach

Noodle

Lotus Leaf Rice with Assorted Meat & Mushroom

Dessert

- Chilled Mango Cream & Sago
- Red Bean with Lotus Seeds & Lily Bulb
- Chilled Mango Pudding
- Boiled Almond Cream with Dumpling
- Yam Paste with Ginkgo Nut in Coconut Cream
- Chilled Honeydew Sago Pudding

Minimum 15 Tables & above

Weekdays \$988 nett per table
(Sundays to Fridays)

Weekends \$1028 nett per table
(Saturdays, Eve & on Singapore Public Holidays)

Prices & Menu subject to change without prior notice

The Grand Mercure brand worldwide is convinced that natural diversity is a key element for human life on earth. Shark species are threatened across the world's oceans and shark fin consumption is one of the most significant contributors to this decline. We do however respect your right to choose shark fin soup, which is available on this restaurant menu.

Enchanted Menu

Lobster Combination

(Lobster Meat, Silver Bait, Jellyfish, Goose Fillet, Mini Octopus)

Soup

- Braised Fish Maw Soup with Assorted Seafood
- Braised Shark's Fin with Crabmeat & Conpoy

Seafood

- Sautéed Scallop with X.O Sauce in Nest
- Sautéed Prawn Balls with Szechuan Sauce

Fish

- Steamed Garoupa in Light Soya Sauce
- Steamed Tiger Garoupa in "Teochew" Style

Poultry

- Roast Chicken with Garlic
- Marinated Chicken with Ginseng

Vegetables

- Braised Sliced Abalone & Mushrooms with Spinach
- Braised Sea Cucumber & Mushroom with Baby Cabbage

Rice or Noodle

- Lotus Leaf Rice with Assorted Meat & Mushroom
- Braised Ee-fu Noodle with Conpoy & Shrimp Powder

Dessert

- Chilled Mango Cream & Sago
- Red Bean with Lotus Seeds & Lily Bulb
- Chilled Mango Pudding
- Boiled Almond Cream with Dumpling
- Yam Paste with Ginkgo Nut in Coconut Cream
- Chilled Honeydew Sago Pudding

Minimum 15 Tables & above

Weekdays \$1028 nett per table
(Sundays to Fridays)

Weekends \$1068 nett per table
(Saturdays, Eve & on Singapore Public Holidays)

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Buffet Dinner Menu

Cold Appetizer (Choice of 3 items)

- Shrimp with Mango & Asparagus
 - Honeydew Salad with Crab Stick
 - Smoked Salmon with Onions, Caper & Horseradish Sauce
 - Gado Gado
 - Apple Waldorf with Dried Apricot & Diced Chicken
 - Tri Colour Pasta with Pommery Mustard and Smoked Duck Breast
 - Ghee-fried Chicken Ngoh Hiong with Sweet Flour Sauce
 - Grilled Mediterranean Vegetables with Lemon Vinaigrette
- * Salad Bar is included**

Soup (Choice of 1 item)

- Cream of Asparagus
- Cream of Forest Mushroom
- Traditional French Onion Soup with Cheese Float
- Italian Minestrone Soup
- Sweet Corn Soup with Crabstick
- Spicy Tom Yum Chicken Soup

Hot Dishes (Choice of 6 items)

Rice or Noodle

- Pineapple Rice
- Nasi Goreng
- Nasi Briyani
- Pilai Rice
- Yong Chow Fried Rice
- Mee Goreng
- Braised Ee-fu Noodles
- Hong Kong Noodle
- Penang Fried Kway Teow
- Spaghetti with Bolognese or Pomodoro Sauce

Vegetable

- Sayur Lodeh
- Stir-fried Thai Baby Kallian with Salted Fish
- Sautéed French Beans with Crispy Bacon
- Steamed Garden Vegetables with Butter Sauce
- Wok-fried Hong Kong Chye Sim with Oyster Sauce
- Braised Chap Chye
- Stir-fried Mixed Vegetables with Mushroom Oyster Sauce
- Broccoli with Egg White Sauce

Fish

- Ikan Assam Pedas
- Tandoori Fish Fillet
- Curry Fish
- Deep-fried Fish with Thai Chilli Dip
- Wok-fried Fish in Black Bean Garlic Sauce
- Sweet & Sour Fish
- Steamed Fish Fillet "Teochew" Style
- Steamed Fish Fillet "Hong Kong" Style
- Pan-fried Fish Fillet with Lime Butter Sauce

Poultry

- Ayam Panggang
- Tandoori Chicken
- Chicken Curry
- Chicken Stew with Mushroom
- Green Curry Chicken
- Stir-fried Chicken with Hot Basil
- Kong Bao Chicken
- Har Cheong Kai
- Roast Chicken with Fragrance Salt
- Wok-fried Black Pepper Chicken
- Roast Duck
- Braised Duck with Bamboo Shoot and Mushrooms

Beef or Mutton

- Beef Rendang
- Roast Beef with Red Wine Shallot Sauce
- Red Beef Curry
- Stir-fried Beef with Oyster Sauce
- Mutton Stew
- Roast Leg of Lamb with Rosemary Jus
- Hainanese Mutton
- Mutton Korma
- Coffee Pork
- BBQ Pork
- Sweet & Sour Pork
- Wok-fried Capital Pork Chop

Seafood

- Sautéed Prawns with Cerole Sauce
- Wok-fried Prawns with Tomato Sauce
- Stir-fried Celery Prawns
- Herbal Prawns
- Assam Prawns
- Sambal Squid
- Sautéed Squid with Onion and Ketchup
- Stir-fried Seafood with Hot Basil

Others

- Braised Beancurd with Seafood
- Braised Mushrooms with Beancurd
- Ma Po Beancurd
- Assorted Steamed Dim Sum
- Lyonnaise Potatoes
- Gratinated Potatoes
- Sliced Honey Baked Ham
- Stir-fried White Clams with Hot Bean Paste

Dessert

(Choice of 5 items)

- Mini Fruit Tartlets
- Selection of French Pastries
- Oreo Cheese Cake
- Chocolate Mousse
(Not for Poolside Function)
- Chocolate Brownie
- Cocktail Fruit Jelly
- Assorted Nonya Kueh
- Almond Longan Beancurd
- Bread & Butter Pudding
- Mango Pudding
- Caramel Custard
- Green Tea Tiramisu
- Sliced Fruit Platter

Minimum 150 persons

Weekdays \$98 nett per person

(Sundays to Fridays)

Weekends \$108 nett per person

(Saturdays, Eve & on Singapore Public Holidays)

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