



DREAM WEDDINGS @ NOVOTEL

Pleasure Package 2016

PHOENIX GRAND BALLROOM

Minimum 30 tables

Maximum 43 tables

WEEKDAYS

(Monday to Thursday, excluding

Eve of Public Holidays & Public Holidays)

S\$988.00++ per table

EVE OF PUBLIC HOLIDAY & PUBLIC HOLIDAYS

Additional S\$50.00++ per table

CINNAMON BALLROOM

Minimum 18 tables

Maximum 24 tables

WEEKENDS

(Friday, Saturday & Sunday, excluding

Eve of Public Holidays & Public Holidays)

S\$1,128.00++ per table

SPECIAL EVENT DATES

Additional S\$100.00++ per table

**(including Christmas Day / Eve & New Year's Day / Eve)*

DINING EXPERIENCE

- o Sumptuous selection of an 8-course menu from Master Chef of Dragon Phoenix Restaurant.
- o Complimentary food tasting for 10 persons at Dragon Phoenix Restaurant.
(Monday to Thursday only, excluding public holidays and eve of public holidays)
- o Free flow of soft drinks and nibbles for cocktail reception.
- o Free flow of soft drinks / mixer and Chinese tea throughout the dinner.

TOAST & MAKE MERRY

- o Complimentary one (1) barrel of beer (30 litres) for your wedding dinner.
- o Complimentary one (1) bottle of house wine (750ml) per confirmed table.
- o Corkage waiver for all duty paid and sealed hard liquor.
- o Special price for beer and house wine purchased from hotel.

WEDDING DÉCOR

- o Exclusively designed wedding theme of your choice.
- o Fresh floral wedding decorations for VIP tables and floral stands.
- o White seat covers for all chairs to enhance the ambience of the ballroom.
- o A 5-tier model wedding cake for your cake-cutting ceremony.
- o Champagne fountain with a bottle of champagne for toasting ceremony.
- o Romantic smoke effect and shower of flower petals for your first march-in.
- o Special bubbles effect on stage for the toasting ceremony.
- o Elegant dinner menu displayed on every table.
- o Exquisitely designed wedding signature book for your reception.
- o Choice of wedding favours for your selection.

PRIVILEGES

- o Memorable One (1) night stay in our Bridal Suite with exclusive wedding mementos & buffet breakfast for two.
- o Play hosts to your helpers with a Day-use room from 2pm to 7pm in our Standard Room.
- o Indulge in pre-wedding snacks from our delectable wedding room service menu during your stay worth \$60++.
- o Complimentary welcome dessert bar for the cocktail reception (up to 3 items, as per Chef's choice).
- o Choice of contemporary-design invitation cards based on 70% of the confirmed attendance (excluding printing of inserts).
- o Complimentary usage of state-of-the-art AV equipments with projector and screen.
- o One VIP parking lot at the Hotel's entrance for your bridal car.
- o Complimentary parking coupons based on 20% of your confirmed attendance.

*** The Hotel reserves the right to amend the terms and conditions without prior notice.**

Pleasure Wedding Menu 2016

APPETIZER - Phoenix Platter

龙凤大喜拼盘

An Appetizing Platter with Combinations of Any Five of the Followings Hot and Cold Starters:

Roast "Char Siew" (叉烧)	Soya Chicken (豉油鸡)	Prawn Salad (沙律虾)
Jelly Fish (海蜇)	Drunken Chicken (醉鸡)	Spring Roll (春卷)
Bean Curd Roll (五香腐皮卷)	Golden Coin Meat (金钱肉)	Century Egg (酸姜皮蛋)
Marinated Sea Snail (凉拌海螺)	Mini Octopus (八爪鱼)	Egg Omelette (桂花炒蛋)

SOUP

鸡丝竹笙金钱翅

Braised Premier Moon-cut Shark's Fin with Shredded Chicken and Bamboo Pith

OR

八宝海鲜鱼肚羹

Assorted Seafood with Fish Maw Soup

(with shredded black fungus, mushroom, fish maw, crabmeat & diced prawn)

POULTRY

风沙蒜香脆皮鸡

Roast Crispy Chicken Flavoured with Deep-fried Garlic

(flavoured with salt & pepper, topped with deep-fried garlic, shallot & finely-chopped chilli)

FISH

经典古法蒸金目鲈

Steamed Sea Bass in "Traditional Classic Style"

(with preserved vegetables, red dates, shredded meat & mushroom in soya sauce)

OR

酱蒸八丁鱼

Steamed Pa-Tin with Bean Sauce

(with spicy preserved bean sauce)

SEAFOOD

笼仔花雕蒸活虾

Poached Live Prawns

(with Chinese wine served in bamboo basket)

VEGETABLES

北菇烩兰花

Braised Shitake Mushrooms with Broccoli

(in oyster sauce)

NOODLES

韭王干烧伊面

Wok-Fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Gingko Nuts (潮式芋泥)

Cocktail Mango Pudding (香芒布丁) Sago with Honeydew (蜜瓜西米露)

Traditional Sweet Tea (八宝甜茶) Sea Coconut with Lotus Seeds (莲子海底椰)

Cream of Mango with Pomelo (杨枝甘露)

The Novotel brand worldwide is convinced that natural diversity is a key element for human life on earth. Shark species are threatened across the world 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 the banquet menu selection.



DREAM WEDDINGS @ NOVOTEL

Destiny Package 2016

PHOENIX GRAND BALLROOM

Minimum 30 tables
Maximum 43 tables

WEEKDAYS

(Monday to Thursday, excluding
Eve of Public Holidays & Public Holidays)
\$S1,088.00++ per table

EVE OF PUBLIC HOLIDAY & PUBLIC HOLIDAYS

Additional \$S50.00++ per table

CINNAMON BALLROOM

Minimum 18 tables
Maximum 24 tables

WEEKENDS

(Friday, Saturday & Sunday, excluding
Eve of Public Holidays & Public Holidays)
\$S1,228.00++ per table

SPECIAL EVENT DATES

Additional \$S100.00++ per table

**(including Christmas Day / Eve & New Year's Day / Eve)*

DINING EXPERIENCE

- o Sumptuous selection of an 8-course menu from Master Chef of Dragon Phoenix Restaurant.
- o Complimentary food tasting for 10 persons at Dragon Phoenix Restaurant.
(Monday to Thursday only, excluding public holidays and eve of public holidays)
- o Free flow of soft drinks and nibbles for cocktail reception.
- o Free flow of soft drinks / mixer and Chinese tea throughout the dinner.

TOAST & MAKE MERRY

- o Complimentary one (1) barrel of beer (30 litres) for your wedding dinner.
- o Complimentary one (1) bottle of house wine (750ml) per confirmed table.
- o Corkage waiver for all duty paid and sealed hard liquor.
- o Special price for beer and house wine purchased from hotel.

WEDDING DÉCOR

- o Exclusively designed wedding theme of your choice.
- o Fresh floral wedding decorations for VIP tables and floral stands.
- o White seat covers for all chairs to enhance the ambience of the ballroom.
- o A 5-tier model wedding cake for your cake-cutting ceremony.
- o Champagne fountain with a bottle of champagne for toasting ceremony.
- o Romantic dry ice effect and shower of flower petals for your first march-in.
- o Special bubbles effect on stage for the toasting ceremony.
- o Elegant dinner menu displayed on every table.
- o Exquisitely designed wedding signature book for your reception.
- o Choice of wedding favours for your selection.

PRIVILEGES

- o Memorabilia One (1) night stay in our Bridal Suite with exclusive wedding mementos & buffet breakfast for two.
- o Play hosts to your helpers with a One (1) night stay in our Standard Room.
- o Indulge in pre-wedding snacks from our delectable wedding room service menu during your stay worth \$80++.
- o Complimentary welcome dessert bar for the cocktail reception (up to 4 items, as per Chef's choice).
- o Choice of contemporary-design invitation cards based on 70% of the confirmed attendance (excluding printing of inserts).
- o Complimentary usage of state-of-the-art AV equipments with projector and screen.
- o One VIP parking lot at the Hotel's entrance for your bridal car.
- o Complimentary parking coupons based on 20% of your confirmed attendance.

*** The Hotel reserves the right to amend the terms and conditions without prior notice.**

Destiny Wedding Menu 2016

APPETIZER - Phoenix Roast Platter

乳猪四喜大拼盘

An Appetizing Platter with a Combination of Suckling Pig and any Four of the Followings:

Note: suckling pig will not be available during the food tasting.

Roast "Char Siew" (叉烧)	Soya Chicken (豉油鸡)	Prawn Salad (沙律虾)
Jelly Fish (海蜇)	Drunken Chicken (醉鸡)	Spring Roll (春卷)
Bean Curd Roll (五香腐皮卷)	Golden Coin Meat (金钱肉)	Century Egg (酸姜皮蛋)
Marinated Sea Snail (凉拌海螺)	Mini Octopus (八爪鱼)	Egg Omelette (桂花炒蛋)

SOUP

珊瑚蟹肉金钱翅

Braised Premier Moon-cut Shark's Fin with Fresh Crab Meat & Roe

OR

八宝海鲜鱼肚羹

Assorted Seafood with Fish Maw Soup

(with shredded black fungus, mushroom, fish maw, crabmeat & diced prawn)

POULTRY

药材贵妃鸡

Braised Chicken with Chinese Herbs

(in oyster sauce)

OR

凤沙蒜香脆皮鸡

Roast Crispy Chicken Flavoured with Deep-fried Garlic

(flavoured with salt & pepper, topped with deep-fried garlic, shallot & finely-chopped chilli)

FISH

经典古法蒸笋壳

Steamed Soon Hock in "Traditional Classic Style"

(with preserved vegetables, red dates, shredded meat and mushroom in soya sauce)

OR

港式蒸石斑

Steamed Garoupa in "Hong Kong Style"

(with light soya sauce)

SEAFOOD

香脆奶油虾

Deep-Fried Prawns with Butter Crumbs

OR

佛钵虾仁

Deep-Fried Yam Ring with Prawn Stuffing

(stir-fried shelled prawn with asparagus, straw mushroom & cashew nut)

VEGETABLES

瑶柱白灵菇菠菜

Braised Abalone Mushrooms & Spinach with Conpoy

(stewed abalone mushroom in oyster sauce, topped with shredded dried scallop)

OR

三菇扒西兰花

Braised Mixed Mushroom with Broccoli

(stewed button mushroom, shitake mushroom and straw mushroom in oyster sauce)

NOODLES / RICE

韭王干烧伊面

Wok-Fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

OR

金银荷叶饭

Steamed Fragrant Rice in Lotus Leaf

(with Chinese sausage wrapped in lotus leaf, served in bamboo basket)

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Gingko Nuts (潮式芋泥)

Cocktail Mango Pudding (香芒布丁) Sago with Honeydew (蜜瓜西米露)

Traditional Sweet Tea (八宝甜茶) Sea Coconut with Lotus Seeds (莲子海底椰)

Cream of Mango with Pomelo (杨枝甘露)

The Novotel brand worldwide is convinced that natural diversity is a key element for human life on earth. Shark species are threatened across the world 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 the banquet menu selection.



DREAM WEDDINGS @ NOVOTEL

Eternity Package 2016

PHOENIX GRAND BALLROOM

Minimum 30 tables
Maximum 43 tables

WEEKDAYS

(Monday to Thursday, excluding
Eve of Public Holidays & Public Holidays)
\$S1,188.00++ per table

EVE OF PUBLIC HOLIDAY & PUBLIC HOLIDAYS

Additional \$S50.00++ per table

CINNAMON BALLROOM

Minimum 18 tables
Maximum 24 tables

WEEKENDS

(Friday, Saturday & Sunday, excluding
Eve of Public Holidays & Public Holidays)
\$S1,328.00++ per table

SPECIAL EVENT DATES

Additional \$S100.00++ per table

**(including Christmas Day / Eve & New Year's Day / Eve)*

DINING EXPERIENCE

- o Sumptuous selection of a 9-course menu from Master Chef of Dragon Phoenix Restaurant.
- o Complimentary food tasting for 10 persons at Dragon Phoenix Restaurant.
(Monday to Thursday only, excluding public holidays and eve of public holidays)
- o Free flow of soft drinks and nibbles for cocktail reception.
- o Free flow of soft drinks / mixer and Chinese tea throughout the dinner.

TOAST & MAKE MERRY

- o Complimentary two (2) barrels of beer (30 litres each) for your wedding dinner.
- o Complimentary one (1) bottle of house wine (750ml) per confirmed table.
- o Corkage waiver for all duty paid and sealed hard liquor.
- o Special price for beer and house wine purchased from hotel.

WEDDING DÉCOR

- o Exclusively designed wedding theme of your choice.
- o Fresh floral wedding decorations for VIP tables and floral stands.
- o White seat covers for all chairs to enhance the ambience of the ballroom.
- o A 5-tier model wedding cake for your cake-cutting ceremony.
- o Champagne fountain with a bottle of champagne for toasting ceremony.
- o Romantic dry ice effect and shower of flower petals for your first march-in.
- o Special bubbles effect on stage for the toasting ceremony.
- o Elegant dinner menu displayed on every table.
- o Exquisitely designed wedding signature book for your reception.
- o Choice of wedding favours for your selection.

PRIVILEGES

- o Memorable Two (2) nights stay in our Bridal Suite with exclusive wedding mementos & buffet breakfast for two.
- o Play hosts to your helpers with a One (1) night stay in our Standard Room.
- o Indulge in pre-wedding snacks from our delectable wedding room service menu during your stay worth \$100++.
- o Complimentary welcome dessert bar for the cocktail reception (up to 5 items, as per Chef's choice).
- o Choice of contemporary-design invitation cards based on 70% of the confirmed attendance (excluding printing of inserts).
- o Complimentary usage of state-of-the-art AV equipments with projector and screen.
- o One VIP parking lot at the Hotel's entrance for your bridal car.
- o Complimentary parking coupons based on 20% of your confirmed attendance.

*** The Hotel reserves the right to amend the terms and conditions without prior notice.**

Eternity Wedding Menu 2016

APPETIZER - Lobster Platter

龙虾大拼盘

An Appetizing Platter with a Combination of Lobster Salad and Any Four of the Followings Hot and Cold Starters:

Roast "Char Siew" (叉烧)	Marinated Sea Snail (凉拌海螺)	Golden Coin Meat (金钱肉)	Spring Roll (春卷)
Jelly Fish (海蜇)	Soya Chicken (豉油鸡)	Mini Octopus (八爪鱼)	Century Egg (酸姜皮蛋)
Bean Curd Roll (五香腐皮卷)	Drunken Chicken (醉鸡)	Prawn Salad (沙律虾)	Egg Omelette (桂花蛋)

SOUP

珊瑚蟹肉金勾翅

Braised Premier Moon-cut Shark's Fin with Fresh Crab Meat & Roe

OR

八宝海鲜鱼肚羹

Assorted Seafood with Fish Maw Soup

(with shredded black fungus, mushroom, fish maw, crabmeat & diced prawn)

POULTRY

龙凤童鸡

Phoenix Spring Chicken

(deep-fried marinated spring chicken with Chinese wine)

OR

罗汉扒鸭

Braised Duck with Mixed Vegetables

(stewed with Chinese cabbage & carrot in oyster sauce)

FISH

港式蒸红星斑

Steamed Red Garoupa in "Hong Kong Style"

(with light soya sauce)

OR

干煎雪鱼件

Wok-Baked Silver Cod with Soya Sauce

(wok-baked sliced silver cod with light soya sauce)

SIGNATURE SPECIALTY

佛手飘香

Deep-Fried Crispy Yam Ring with Vegetable Stuffing

(stir-fried shredded top shell, black fungus, capsicum, carrot & bamboo shoot in yam ring)

SEAFOOD

笼仔花雕蒸活虾

Poached Live Prawns

(with Chinese rose wine served in bamboo basket)

OR

沙律芝麻虾球

Deep-fried Shelled Prawns with Mayo Sesame Sauce

(with mayonnaise sesame sauce topping)

VEGETABLES

百花北菇玉鲍烩菠菜

Braised Pacific Clam Abalone with Mushrooms, Spinach and Conpoy

(with egg white sauce)

OR

珊瑚扒芥菜

Braised Mustard Green with Crab Roe

(with stewed straw mushroom & egg white sauce)

NOODLES / RICE

韭王干烧伊面

Wok-Fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

OR

金银荷叶饭

Steamed Fragrant Rice in Lotus Leaf

(with Chinese sausage wrapped in lotus leaf, served in bamboo basket)

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Gingko Nuts (潮式芋泥)

Cocktail Mango Pudding (香芒布丁) Sago with Honeydew (蜜瓜西米露)

Traditional Sweet Tea (八宝甜茶) Sea Coconut with Lotus Seeds (莲子海底椰)

Cream of Mango with Pomelo (杨枝甘露)

The Novotel brand worldwide is convinced that natural diversity is a key element for human life on earth. Shark species are threatened across the world 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 the banquet menu selection.



DREAM WEDDINGS @ NOVOTEL

Wedding Lunch Package 2016

PHOENIX GRAND BALLROOM

Minimum 28 tables
Maximum 43 tables

CINNAMON BALLROOM

Minimum 16 tables
Maximum 24 tables

WEEKDAYS / WEEKENDS

(Monday to Sunday, excluding Eve of Public Holidays & Public Holidays)

S\$968.00++ per table

EVE OF PUBLIC HOLIDAY & PUBLIC HOLIDAYS

Additional S\$50.00++ per table

SPECIAL EVENT DATES

Additional S\$100.00++ per table

**(including Christmas Day / Eve & New Year's Day / Eve)*

DINING EXPERIENCE

- o Sumptuous selection of an 8-course menu from Master Chef of Dragon Phoenix Restaurant.
- o Complimentary food tasting for 10 persons at Dragon Phoenix Restaurant.
(Monday to Thursday only, excluding public holidays and eve of public holidays)
- o Free flow of soft drinks and nibbles for cocktail reception.
- o Free flow of soft drinks / mixer and Chinese tea throughout your wedding lunch.

TOAST & MAKE MERRY

- o Complimentary one (1) barrel of beer (30 litres) for your wedding lunch.
- o Complimentary one (1) bottle of house wine (750ml) per confirmed table.
- o Corkage waiver for all duty paid and sealed hard liquor.
- o Special price for beer and house wine purchased from hotel.

WEDDING DÉCOR

- o Exclusively designed wedding theme of your choice.
- o Fresh floral wedding decorations for VIP tables and floral stands.
- o White seat covers for all chairs to enhance the ambience of the ballroom.
- o A 5-tier model wedding cake for your cake-cutting ceremony.
- o Champagne fountain with a bottle of champagne for toasting ceremony.
- o Romantic dry ice effect and shower of flower petals for your first march-in.
- o Special bubbles effect on stage for the toasting ceremony.
- o Elegant lunch menu displayed on every table.
- o Exquisitely designed wedding signature book for your reception.
- o Choice of wedding favours for your selection.

PRIVILEGES

- o Memorable One (1) night stay in our Bridal Suite with exclusive wedding mementos & buffet breakfast for two.
- o Indulge in pre-wedding snacks from our delectable wedding room service menu during your stay worth \$60++.
- o Choice of contemporary-design invitation cards based on 70% of the confirmed attendance (excluding printing of inserts).
- o Complimentary usage of state-of-the-art AV equipments with projector and screen.
- o One VIP parking lot at the Hotel's entrance for your bridal car.
- o Complimentary parking coupons based on 20% of your confirmed attendance.

*** The Hotel reserves the right to amend the terms and conditions without prior notice.**

Wedding Lunch Menu 2016

APPETIZER

龙凤大喜拼盘

Phoenix Platter

An Appetizing Platter with Combinations of Any Five of the Followings Hot and Cold Starters:

Roast "Char Siew" (叉烧)	Soya Chicken (豉油鸡)	Prawn Salad (沙律虾)
Jelly Fish (海蜇)	Drunken Chicken (醉鸡)	Spring Roll (春卷)
Bean Curd Roll (五香腐皮卷)	Golden Coin Meat (金钱肉)	Century Egg (酸姜皮蛋)
Marinated Sea Snail (凉拌海螺)	Mini Octopus (八爪鱼)	Egg Omelette (桂花炒蛋)

SOUP

鸡丝竹笙金钱翅

Braised Premier Moon-cut Shark's Fin with Shredded Chicken and Bamboo Pith

OR

八宝海鲜鱼肚羹

Assorted Seafood with Fish Maw Soup

(with shredded black fungus, mushroom, fish maw, crabmeat & diced prawn)

POULTRY

凤沙蒜香脆皮鸡

Roast Crispy Chicken Flavoured with Deep-fried Garlic

(flavoured with salt & pepper, topped with deep-fried garlic, shallot & finely-chopped chilli)

FISH

经典古法蒸金目鲈

Steamed Sea Bass in "Traditional Classic Style"

(with preserved vegetables, red dates, shredded meat & mushroom in soya sauce)

OR

酱蒸八丁鱼

Steamed Pa-Tin with Bean Sauce

(with spicy preserved bean sauce)

SEAFOOD

笼仔花雕蒸活虾

Poached Live Prawns

(with Chinese wine served in bamboo basket)

VEGETABLES

北菇烩兰花

Braised Shitake Mushrooms with Broccoli

(in oyster sauce)

NOODLES

韭王干烧伊面

Wok-Fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Ginkgo Nuts (潮式芋泥)

Cocktail Mango Pudding (香芒布丁) Sago with Honeydew (蜜瓜西米露)

Traditional Sweet Tea (八宝甜茶) Sea Coconut with Lotus Seeds (莲子海底椰)

Cream of Mango with Pomelo (杨枝甘露)

The Novotel brand worldwide is convinced that natural diversity is a key element for human life on earth. Shark species are threatened across the world 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 the banquet menu selection.