



INTIMATE WEDDING PACKAGE 2024



S\$1,888 PER TABLE OF 10 GUESTS**

Valid for Lunch and Dinner from Mondays to Sundays

FOOD

- Sumptuous 8-course Chinese Set Menu prepared by our award-winning culinary team

BEVERAGE

- Free flow of chinese tea, soft drinks and mixed nuts throughout the event
- Complimentary waiver of corkage for up to maximum 6 bottles of wines or hard liquor brought in
- Subsequent bottles will be charged at S\$15++ per opened bottle

WEDDING DÉCOR

- An intricately designed wedding cake
- Ivory seat covers for all chairs in the function room
- Floral centrepieces for all dining tables

PRIVILEGES

- Complimentary use of existing LCD projectors with screens
- VIP parking lot at the hotel's entrance for the bridal car
- Complimentary parking coupons for 20% of guaranteed attendance
- Red packet gift box provided during event

TERMS AND CONDITIONS

- Minimum 3 tables and maximum 9 tables.
- **Surcharge of S\$100++ per table of 10 persons applies for Eve of Public Holidays, Public Holidays and popular auspicious dates.
- Rental of Outdoor Solemnization venue at S\$888** (inclusive set-up and sound system).
- Not valid with any other offer or promotion.
- Non-transferable or exchangeable for cash or other items.
- All alcohol are to be consumed during the event and at event venue.
- Prices and conditions are subjected to change without prior notice. All prices are in Singapore Dollars and are subjected to 10% service charge and thereafter, prevailing goods and services tax.



ABUNDANT JOY ♥
8-course set menu



APPETISER

Choose five (5) items from the below selections:

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

SOUP

- 雲南野生菌炖雞湯
Double-boiled Chicken Soup with Black Truffle

MEAT

- 玉葉脆蒜香妃雞
Roasted Crispy Chicken flavoured with Deep-fried Garlic and Curry Leaves

SEAFOOD

- 黑椒醬崧子彩蝦仁
Stir-fried Prawn with Pine Nuts in Pepper Sauce topped with Salmon Roe

VEGETABLES

- 蚝皇鸳鸯菇扒翠園蔬
Braised Duet Mushroom with Seasonal Vegetables

FISH

- 翠芹味噌醬蒸金目鱸
Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce

NOODLES

- 蝦湯韭黃燴烏東面
Stewed Udon Noodles with Yellow Chives in Prawn Stock

DESSERT

- 金瓜福果甜芋泥
Sweetened Yam Paste with Pumpkin and Gingko Nuts