

Wedding & Solemnization Package

*A minimum booking of 80 persons applies for Grand Ballroom

What's included:

- *Fully Air-conditioned Ballroom**
- *7/8-Course Lunch or Dinner**
- *Solemnization set-up inclusive of signing table and chairs**
- *Signing Pen and Ring Pillow**
- *Fresh floral centrepieces for signing table and guest tables**
- *Complete with stage decorations & seat covers for all chairs**
- *Free-flow of Soft Drinks and Chinese Tea**
- * Complimentary Car Parking Coupons for 20% of confirmed attendance will be provided (Free Parking on Sunday)**
- *Usage of PA sound system & microphones**
- *Changing room for wedding couple.**
- *Corkage waiver for all duty paid hard liquor and wine**

Terms and Conditions

- Prices quoted are in Singapore currency
- Below package offers are valid till further notice
- Reservations of function rooms are subjected to availability
- Prices are subject to service charge & prevailing GST
- No. of pax per tables is subject to the regulatory measures from Multi-Ministry Taskforce (MTF)

**Complimentary
1 Bottle of
Red Wine
(Per Table with
Min. 10pax)**



CHINESE SET MENU

\$698.80++ per table of 10 persons (7-Course)

COLD DISH COMBINATION

- Prawn Dates, Cold Chicken, Fu Yong Hai, Japanese Octopus, Spring Roll
- Prawn Mango Salad, Century Egg, Drunken Chicken, Japanese Octopus, BBQ Gold Coin

SOUP

- Braised Fish Maw Soup with Dried Scallop & Crab Meat
- Braised Shark's Fin Soup with Crab Meat
- Braised Fish Maw Soup with Crab Meat

FISH

- Steamed Seabass in Hong Kong Style
- Steamed Seabass with Green Garlic, Shimeiji Mushroom in Teochew Style
- Deep-fried Crispy Seabass with Sweet & Sour Sauce and Mango Topping

CHICKEN

- Braised Soy Chicken in Rose Wine
- Deep-fried Crispy Honey Chicken
- Braised Drunken Soy Chicken

DELICACIES

- Braised Sea Cucumber with Spinach Leaves & Chinese Mushroom
- Braised Broccoli with Flower Mushroom & Vegetarian Abalone
- Stir-fried Celery with Black Fungus, Lotus Root, Gingko Nut & Wolfberry

NOODLES

- Braised Yellow Flat Noodles with Clam Meat, Soft Cuttlefish & Pork Belly
- Wok-fried Glass Noodles with Clams & Snow Crab Meat
- Braised Ee-Fu Noodles with Prawn Meat

DESSERT

- Mango Jackfruit Pomelo Delight
- Red Ruby, Jackfruit, Attap Chee, Pomelo, Chendol with Coconut Cream
- Yam Paste with Sweet Corn Puree



CHINESE SET MENU

\$798.80++ per table of 10 persons (8-Course)

COLD DISH COMBINATION

- Prawn Dates, Cold Chicken, Fu Yong Dan, Japanese Octopus, Spring Roll
- Prawn Mango Salad, Century Egg, Drunken Chicken, Japanese Octopus, BBQ Gold Coin

SOUP

- Braised Fish Maw Soup with Dried Scallop & Crab Meat
- Braised Shark's Fin Soup with Crab Meat
- Braised Fish Maw Soup with Crab Meat

FISH

- Deep-fried Seabass in Light Soy Sauce
- Steamed Seabass with Green Garlic, Shimeiji Mushroom in Hong Kong Style
- Deep-fried Seabass with Mango in Sweet & Sour Sauce

CHICKEN

- Braised Soy Chicken in Rose Wine
- Deep-fried Crispy Honey Chicken
- Braised Drunken Soy Chicken

PRAWN

- Stir-fried Tiger Prawn with Spicy Sweet Sour Sauce
- Wok-fried Oatmeal Tiger Prawn
- Har Lok

DELICACIES

- Braised Sea Cucumber with Spinach Leaves & Chinese Mushroom
- Braised Broccoli with Flower Mushroom & Vegetarian Abalone
- Stir-fried Celery with Black Fungus, Lotus Root, Gingko Nut & Wolfberry

NOODLES

- Braised Yellow Flat Noodles with Clam Meat, Soft Cuttlefish & Pork Belly
- Wok-fried Glass Noodles with Clams & Snow Crab Meat
- Braised Ee-Fu Noodles with Prawn Meat

DESSERT

- Mango Jackfruit Pomelo Delight
- Red Ruby, Jackfruit, Attap Chee, Pomelo, Chendol with Coconut Cream
- Yam Paste with Sweet Corn Puree