

# *Celebrate Love*

## **Wedding Lunch 2020**

### **Monday to Sunday (Includes Eve and Public Holiday)**

Emerald Ballroom - Minimum 15 tables, Maximum 45 tables

From **SGD988.00++** per table of 10 guests

### **Package Inclusions**

- ♥ Customize your own 8-course Chinese Set Menu
- ♥ Cocktail reception with Kacang puteh at the spacious foyer
- ♥ Free flow of soft drinks and Chinese tea throughout the event
- ♥ One night's stay in our Bridal Suite with breakfast for two persons
- ♥ SGD80.00nett Food & Beverage credit during your stay
- ♥ Selection of exclusively designed Wedding Themes
- ♥ A specially designed model wedding cake for cake cutting ceremony
- ♥ Elegant glass fountain display with a bottle of champagne for toasting ceremony
- ♥ Guest signature book and provision of Ang Bao Box
- ♥ Two VIP car park lots and 30% self-parking of the guaranteed attendance
- ♥ Selection of Wedding Favors for all guests
- ♥ Specially designed invitation cards for 70% of confirmed guests (excludes printing)
- ♥ Complimentary food tasting for a table of ten persons  
(Excludes weekends, public holiday & eve of public holiday)

### **We'll grant two wishes of your choice**

- ☐ One complimentary barrel of beer
- ☐ One complimentary bottle of house pour wine per confirmed table
- ☐ Waiver of corkage fees for duty paid and sealed hard liquor and wine per table
- ☐ 60 minutes photo booth with unlimited printing
- ☐ Additional one night stay in our Bridal Suite with breakfast for two persons
- ☐ Complimentary Day Use Room for wedding entourage from 10.00am to 3.00pm
- ☐ Printing of wedding invitation cards inserts (70% of confirmed guests)
- ☐ 120-minutes pre-wedding bonding session for your wedding entourage

Packages subject to change without prior notice.

All prices quoted are subject to 10% service charge and prevailing government taxes unless otherwise stated as net.

## 8 Course Cantonese Menu

### COLD DISH COMBINATION (Select five items):

- ☐ Jelly Fish with Pacific Clams / 海蜇鲍贝
- ☐ Salad Prawn with Fresh Fruits / 鲜果沙律虾
- ☐ Deep-fried Noodle Fish / 金沙白饭鱼
- ☐ Thai Style Top Shell / 泰式螺头
- ☐ Roasted Duck / 广东烧鸭
- ☐ Bak Kwa with Sweet & Sour Sauce / 古佬金钱肉
- ☐ Honey Glazed Char Siew / 蜜汁叉烧
- ☐ Vegetarian Spring Roll / 斋春卷

*Select one course from each category below:*

### SOUP

- ☐ Braised Fish Maw Soup with Five Treasures / 五宝鱼鳔羹
- ☐ Braised Lobster Meat & Shredded Abalone Soup / 龙皇鲍丝羹
- ☐ Double-boiled Chicken with Long Cabbage in Clear Chicken Soup/ 京式鸡羹

### PRAWN

- ☐ Deep-fried Prawn Meat in Pumpkin Sauce / 金瓜奶沙虾球
- ☐ Poached Live Tiger Prawn with Chinese Herbs / 药材醉生虾

### FISH

- ☐ Steamed Sea Bass in Hong Kong Style / 港蒸西曹鱼
- ☐ Steamed Red Snapper in Hong Kong Style / 港蒸红曹
- ☐ Steamed Garoupa in Hong Kong Style / 港蒸海石斑

### CHICKEN / PORK RIB

- ☐ Roasted Crispy Chicken with Crackers / 脆皮烧鸡
- ☐ Roasted Crispy Chicken with Deep Fried Garlic/ 蒜香烧鸡

### **DELICACIES**

- ☐ Braised Sea Cucumber & Flower Mushroom with Seasonal Greens / 海参花菇扒时蔬
- ☐ Braised Sea Cucumber & Bai Ling Mushroom with Seasonal Greens / 海参百灵扒时蔬
- ☐ Braised Abalone & Flower Mushroom with Seasonal Greens / 鲍片花菇扒时蔬
- ☐ Braised Abalone & Bai Ling Mushroom with Seasonal Greens / 鲍片百灵扒时蔬

### **NOODLES / RICE**

- ☐ Braised Ee-Fu Noodles with Straw Mushroom & Yellow Chives / 干烧韭王伊面
- ☐ Braised Ee-Fu Noodles with Dried Scallops & Enoki Mushroom / 金菇瑶柱焖伊面
- ☐ Braised Ee-Fu Noodles with Assorted Seafood in Black Pepper / 黑椒海鲜炒伊面
- ☐ Pan Fried Glutinous Rice with Chinese Sausages / 港式腊味饭

### **DESSERT**

- ☐ Chilled Cream of Mango with Sago & Pomelo/ 杨枝甘露
- ☐ Cream of Red Bean with Glutinous Rice Ball / 红豆沙汤丸
- ☐ Red Dates with Snow Fungus & Pear / 红莲炖双雪 (热/冻)
- ☐ Chilled Passion Fruit and Logan with Ginseng / 百香果花旗蔘龍眼茶(冻)