

# *Perfect* CELEBRATIONS

## ***Grand Collection***

---

### **Weekday**

**Shangri-La Hotel, Singapore will provide:**

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus specially prepared by our Chefs
- ❖ A dinner savouring for your selected set menu for ten persons  
*(Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)*
- ❖ Free flow of aerated soft drinks, mixers and Chinese tea
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ One thirty litre barrel of Tiger draught beer
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance
- ❖ A night stay in our Junior Suite, Tower Wing
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, dining credit of S\$120.00 nett for the duration of your stay and breakfast for two
- ❖ A night stay in our Tower Wing Deluxe Room for your coordinators
- ❖ Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Hotel Jen

***S\$1,688.00 per table of 10 guests***

***(Valid for Monday to Thursday, excluding Eve of Public Holidays and Public Holidays)***

#### **Minimum Requirements:**

- ❖ Tower Ballroom ~ 350 guests; Island Ballroom ~ 500 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.  
Kindly note that the above package price is subject to changes.*

*Perfect*  
CELEBRATIONS  
*Grand Collection*

---

Weekday

**Chinese Communal Set**

香格里拉大拼盘  
(双虾沙律, 太白醉鸡, 春卷, 金钱袋, 珍珠鲍海蜇)  
Shangri-La Appetiser  
(Lobster and Prawn Salad, Drunken Chicken, Crispy Vietnamese Spring Roll,  
Deep-fried Pomegranate Seafood, Pearl Abalone with Jellyfish)



原炖花菇干贝鱼鳔昆布汤  
Double-boiled Superior Soup with Fish Maw,  
Flower Mushroom, Conpoy and Japanese Kombu



XO酱虾球芦笋  
Wok-fried King Prawn with XO sauce and Asparagus



脆炸红斑件甜芒果酱  
Deep-fried Red Garoupa Fillet with Rainbow Sauce



避风塘烧鸡  
Roasted Chicken in "Pik Fong Tong" Style



红烧8头鲍鱼花菇青菜  
Braised 8-head Abalone with Flower Mushroom  
and Seasonal Vegetables



鸡粒腊味荷叶糯米饭  
Glutinous Rice with Chicken Sausage  
wrapped in Lotus Leaf



百香果杏埔椰糖冻  
Chilled Gula Melaka Coconut Jelly  
with Apricot and Passionfruit Pop

*Perfect*  
CELEBRATIONS

*Grand Collection*

---

Weekday

**Chinese Individually Plated**

香格里拉五拼盘  
(龙虾沙律, 烧腩肉, 香煎鹅肝, 金钱袋, 五香卷)  
Shangri-La's Appetiser  
(*Lobster Salad, Roasted Pork Belly, Pan-fried Foie Gras,  
Deep-fried Pomegranate Seafood, Home-made Ngoh Hiang*)



原炖菜胆鲍鱼海参汤  
Double-boiled Superior Soup with Baby Abalone,  
Sea Cucumber and Tian-jin Cabbage



味增焗鳕鱼  
Oven-baked Cod Fillet with Japanese Miso Sauce



红烧8头鲍鱼玉环明珠  
Braised 8-head Abalone with  
Shrimp Pearl and Seasonal Vegetables



蒜茸黑胡椒焗黑猪柳  
Kurobuta Pork with Black Pepper Corn



松菇樱花小拉面  
Japanese Somen with Truffle Oil,  
Sakura Shrimp and Shimeiji Mushroom



鲜什果芦荟柚子冻  
Chilled Yuzu Jelly topped with  
Aloe Vera and Assorted Fruits

# *Perfect* CELEBRATIONS

## ***Grand Collection***

---

### **Silver**

**Shangri-La Hotel, Singapore will provide:**

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus specially prepared by our Chefs
- ❖ A dinner savouring for your selected set menu for ten persons  
*(Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)*
- ❖ Free flow of aerated soft drinks, mixers and Chinese tea
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Two thirty litre barrels of Tiger draught beer
- ❖ A bottle of house wine per guaranteed table
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance
- ❖ Two nights stay in our Junior Suite, Tower Wing
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, dining credit of S\$120.00 nett for the duration of your stay and breakfast for two
- ❖ A night stay in our Tower Wing Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our Junior Suite, Tower Wing on your first wedding anniversary with breakfast for two and dining credit of S\$120.00 nett
- ❖ Complimentary two nights Honeymoon stay at Shangri-La's Tanjung Aru Resort & Spa, Kota Kinabalu, Malaysia with breakfast for two
- ❖ Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Hotel Jen

***S\$1,888.00 per table of 10 guests***  
***(Valid for Friday to Sunday, Eve of Public Holidays and Public Holidays)***

#### **Minimum Requirements:**

- ❖ Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.  
Kindly note that the above package price is subject to changes.*

# Perfect CELEBRATIONS

## Grand Collection

---

Silver

### Chinese Communal Set

香格里拉大拼盘  
(双虾沙律, 太白醉鸡, 春卷, 金钱袋, 珍珠鲍海蜇)  
Shangri-La Appetiser  
(*Lobster and Prawn Salad, Drunken Chicken, Crispy Vietnamese Spring Roll,  
Deep-fried Pomegranate Seafood, Pearl Abalone with Jellyfish*)



原炖花菇干贝鱼鳔昆布汤  
Double-boiled Superior Soup with Fish Maw,  
Flower Mushroom, Conpoy and Japanese Kombu



XO酱虾球芦笋  
Wok-fried King Prawn with XO sauce and Asparagus



脆炸红斑件甜芒果酱  
Deep-fried Red Garoupa Fillet with Rainbow Sauce



避风塘烧鸡  
Roasted Chicken in "Pik Fong Tong" Style



红烧8头鲍鱼花菇青菜  
Braised 8-head Abalone with Flower Mushroom  
and Seasonal Vegetables



鸡粒腊味荷叶糯米饭  
Glutinous Rice with Chicken Sausage  
wrapped in Lotus Leaf



百香果杏埔椰糖冻  
Chilled Gula Melaka Coconut Jelly  
with Apricot and Passionfruit Pop

*Perfect*  
CELEBRATIONS

*Grand Collection*

---

Silver

**Chinese Individually Plated**

香格里拉五拼盘  
(龙虾沙律, 烧腩肉, 香煎鹅肝, 金钱袋, 五香卷)  
Shangri-La's Appetiser  
(Lobster Salad, Roasted Pork Belly, Pan-fried Foie Gras,  
Deep-fried Pomegranate Seafood, Home-made Ngho Hiang)



原炖菜胆鲍鱼海参汤  
Double-boiled Superior Soup with Baby Abalone,  
Sea Cucumber and Tian-jin Cabbage



味增焗鳕鱼  
Oven-baked Cod Fillet with Japanese Miso Sauce



红烧8头鲍鱼玉环明珠  
Braised 8-head Abalone with  
Shrimp Pearl and Seasonal Vegetables



蒜茸黑胡椒焗黑猪柳  
Kurobuta Pork with Black Pepper Corn



松菇樱花小拉面  
Japanese Somen with Truffle Oil,  
Sakura Shrimp and Shimeiji Mushroom



鲜什果芦荟柚子冻  
Chilled Yuzu Jelly topped with  
Aloe Vera and Assorted Fruits

*Perfect*  
CELEBRATIONS  
**Grand Collection**

---

**Gold**

**Shangri-La Hotel, Singapore will provide:**

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus specially prepared by our Chefs
- ❖ A dinner savouring for your selected set menu for ten persons  
*(Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)*
- ❖ Free flow of aerated soft drinks, mixers and Chinese tea
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Two thirty litre barrels of Tiger draught beer
- ❖ A bottle of house wine per guaranteed table
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of wedding favour from a selection of items
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance
- ❖ Two nights stay in our One Bedroom Suite, Garden Wing
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, dining credit of S\$120.00 nett for the duration of your stay and breakfast for two
- ❖ A night stay in our Garden Wing Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our One Bedroom Suite, Garden Wing on your first wedding anniversary with breakfast for two and dining credit of S\$120.00 nett
- ❖ Complimentary two nights Honeymoon stay at Shangri-La's Rasa Sayang Resort & Spa, Penang, Malaysia with breakfast for two
- ❖ Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Hotel Jen

***S\$2,188.00 per table of 10 guests***  
***(Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)***

**Minimum Requirements:**

Weekdays: Tower Ballroom ~ 350 guests; Island Ballroom ~ 500 guests  
Weekends: Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.  
Kindly note that the above package price is subject to changes.*

*Perfect*  
CELEBRATIONS  
*Grand Collection*

---

Gold

Chinese Communal Set

香格里拉豪华拼盘  
(乳猪件, 龙虾沙律, 松露片荔蓉带子, 麻辣海螺片, 黑糖酱鸭)  
Shangri-La Appetiser  
*(Suckling Pig, Lobster Salad, Deep-fried Yam with Scallop topped with Sliced Truffle,  
Sea Conch marinated with Mala Sauce, Braised Duck with Shanghai Sauce)*



燕窝佛跳墙  
Buddha Jumps Over the Wall with Bird's Nest



双喜临门  
(芥末虾拼柚子虾)  
Duo of King Prawn  
in Wasabi Mayonnaise and Yuzu Pomelo Sauce



蚝皇6头鲍鱼拼黑豚排骨  
Braised 6-head Abalone with  
Stewed Kurobuta Pork Ribs and Seasonal Greens



清蒸星斑鱼  
Steamed Star Garoupa with Superior Soy Sauce



栗子海味焖大鸭  
Stewed Duck with Chestnut and Sea Treasures



带子银牙炒鱼蓉面  
Wok-fried Fish Noodle with Scallop and Shrimp Roe



雪莲子红梅香茅冻  
Chilled Lemongrass Jelly and Raspberry  
topped with Snow Lotus Seeds



*Perfect*  
CELEBRATIONS

*Grand Collection*

---

Gold

Chinese Individually Plated

香格里拉五拼盘  
(燕窝鱼籽挞, 香煎鹅肝, 乳猪件, 龙虾沙律, 松露片荔蓉带子)  
Shangri-La's Appetiser  
*(Bird Nest Tart with Black Caviar, Pan-seared Foie Gras, Suckling Pig,  
Lobster Salad, Deep-fried Yam with Scallop and Sliced Truffle)*



原炖燕窝海螺干贝汤  
Double-boiled Superior Soup  
with Bird Nest, Sea Whelk, Conpoy and Yun Nan Ham



蚝皇6头鲍鱼海参花菇青菜  
Braised 6-head Abalone with Sea Cucumber,  
Flower Mushroom and Seasonal Vegetable



蒸星斑件配黄豆肉末酱  
Steamed Star Garoupa Fillet  
with Minced Pork and Yellow Bean Paste



玫瑰酒香焗黑豚肉配龙须卷  
Stewed Kurobuta Pork Belly with Chinese Rose Wine  
accompanied with Kataifi Seafood Roll



蟹肉樱花虾烩伊面  
Braised Ee Fu Noodle  
with Crab Meat and Sakura Shrimp



甜美蛋糕配杨枝甘露  
Duo of Hazelnut Royaltine Cake  
and Mango Sago Pomelo

# Perfect CELEBRATIONS

## Grand Collection

---

### Platinum

**Shangri-La Hotel, Singapore will provide:**

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus specially prepared by our Chefs
- ❖ A dinner savouring for your selected set menu for ten persons  
*(Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)*
- ❖ Free flow of aerated soft drinks, mixers and Chinese tea
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Free flow of Tiger draught beer
- ❖ A bottle of house wine per guaranteed table
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance
- ❖ Two nights stay in our Deluxe Suite, Valley Wing
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, dining credit of S\$120.00 nett for the duration of your stay and breakfast for two
- ❖ A night stay in our Tower Wing Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our Deluxe Suite, Valley Wing on your first wedding anniversary with breakfast for two and dining credit of S\$200.00 nett
- ❖ Complimentary two nights Honeymoon stay at Shangri-La's Mactan Resort & Spa, Cebu, Philippines with breakfast for two
- ❖ Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Hotel Jen

***S\$2,488.00 per table of 10 guests***

***(Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)***

#### **Minimum Requirements:**

Weekdays: Tower Ballroom ~ 350 guests; Island Ballroom ~ 500 guests  
Weekends: Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.  
Kindly note that the above package price is subject to changes.*

*Perfect*  
CELEBRATIONS  
*Grand Collection*

---

Platinum

Chinese Individually Plated

香格里拉拼盘

(橄榄油煎龙虾, 燕窝鱼籽挞, 香煎鹅肝, 乳猪件, 海盐煎带子)

Shangri-La's Appetiser

*(Whole Lobster with Yuzu Glaze, Bird's Nest Tart topped with Caviar,  
Pan-fried Foie Gras with Rosemary Glaze, Roasted Suckling Pig, Hokkaido Scallop with Sea Salt)*



燕窝佛跳墙

Buddha Jumps Over the Wall with Bird's Nest



清蒸星斑件

Steamed Star Garoupa Fillet in Superior Soya Sauce



红烧5头鲍鱼玉环明珠

Braised 5-head Abalone  
with Jade Melon Ring and Shrimp Pearl



香醋椰糖烤黑豚肉

Slow-cooked Kurobuta Pork  
with Jing Jiang Vinegar



虾皇带子炒米粉

Wok-fried Vermicelli  
with King Prawn and Hokkaido Scallop



冻炖雪蛤红枣银耳

Chilled Double-boiled Hashima  
with Red Dates, Snow Fungus and Lotus Seed