



2022/2023

Wedding Packages

WEDDING PACKAGES

2022 / 2023

Lunch

Mondays to Sundays | \$1,488++ per table

Grand Ballroom Min 28, Max 80 tables

Imperial Ballroom Min 12, Max 22 tables

Dinner

Mondays to Thursdays | \$1,488++ per table

Grand Ballroom Min 30, Max 80 tables

Imperial Ballroom Min 12, Max 22 tables

Saturdays | \$1,888++ per table

Grand Ballroom Min 40, Max 80 tables

Imperial Ballroom Min 15, Max 22 tables

Fridays, Sundays, Eve and Day of Public Holidays | \$1,688++ per table

Grand Ballroom Min 38, Max 80 tables

Imperial Ballroom Min 15, Max 22 tables

PACKAGE HIGHLIGHTS

Dining

- Exquisite cuisine specially prepared by our team of chefs
- Iced tea, nuts and chips served during pre-event reception
- Exclusive pre-event dining experience for ten (10) guests of your choice, based on your confirmed menu (applicable from Tuesdays to Thursdays, excluding Eve of and Public Holidays and blackout dates)
- A specially designed five-tier wedding cake on display with an additional cake by our Executive Pastry Chef for your private celebration

Decorations

- Choice of elegant wedding theme and floral decoration

Beverage

- Champagne fountain with a bottle of champagne to toast to the joyous occasion
- Assorted soft drinks and Chinese tea served throughout the event for up to four hours
- House-pour wine can be arranged at a special price of \$48++ per bottle
- One barrel of beer for your event. Additional barrels can be arranged at a special price of \$600++ per barrel
- Corkage fee for duty-paid and sealed wine and hard liquor can be arranged at \$30++ per bottle

The hotel reserves the rights to amend the prices without prior notice.
All prices are in Singapore dollar and subject to 10% service charge and prevailing GST.

WEDDING PACKAGES

2022 / 2023

PACKAGE HIGHLIGHTS

- Partial sponsorship of your wedding invitation cards and wedding favours at \$3 per guest (before GST)
- One-night stay in our bridal suite with welcome amenities
- Breakfast for two at a preferred in-house restaurant or served in your bridal suite
- Usage of our state-of-the-art LED walls and screens for your wedding video montage
- Valet parking service for your bridal car

Additional Wedding Perks

Choose TWO wedding perks with a minimum of 12 tables

Choose THREE wedding perks with a minimum of 28 tables

Choose FOUR wedding perks with a minimum of 38 tables

- \$100 nett Food and Beverage credit to be used at any of our in-house restaurant
- A bottle of house-pour wine per confirmed table (for consumption during event only)
- Waiver of corkage for all duty paid and sealed bottles of wine brought in
- One barrel of beer
- One day-use room (Deluxe Room) from 10a.m. to 3p.m. (Wedding Lunch) or 3p.m. to 8p.m.
- One night's stay in a Deluxe Room
- Delectable butler-style canapés during pre-event reception
- A second night stay in our luxurious bridal suite (for weekend wedding dinner packages only)

7-course Chinese Menu

Lunch & Weekday Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Prawn Salad 沙律虾
- Marinated Jellyfish 辣汁海蜇
- Spring Roll 春卷
- Thai-style Marinated Conch 泰式海螺
- Marinated Octopus 八爪鱼
- Golden Nest Roll 金网卷
- Prawn Roll in Wasabi Mayo 芥末美乃滋虾卷
- Smoked Duck Breast 烟鸭胸
- Barbecued Pork 叉烧

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Shredded Abalone in Superior Soup 鲍丝海味羹
- Braised Crab Meat and Fish Maw in Golden Sauce 黄焖蟹肉鱼肚羹

Happiness 濃情似海深 (Seafood 海鮮)

Choice of 1 item

- Prawn and Scallop Sautéed with Asparagus and Mushroom 露笋松菇带子虾球
- Chinese Herb Drunken Prawn 药材醉生虾
- Scallop and Yam Croquette 荔茸带子
- Hong Kong-style Steamed Garoupa 清蒸石斑
- Steamed Patin Fish with Garlic 蒜香巴丁鱼
- Steamed Sea Bass with Black Bean Sauce 豉汁金目鲈

TogetherNESS 鳳凰于飞 (Meat 肉)

Choice of 1 item

- Crispy Roasted Chicken with Almond Slice 避风塘烧鸡
- Roasted Spare Rib with Capital Sauce 排骨皇
- Chinese Herb-infused Roasted Duck 药材烧鸭

Blissful 永恆照愛 (Vegetable 菜)

Choice of 1 item

- Braised Sliced Conch with Shiitake Mushroom and Seasonal Vegetable 北菇响螺片时蔬
- Braised Sea Cucumber with Shiitake Mushroom and Seasonal Vegetable 海參冬菇时蔬
- Braised Sliced Jade Abalone with Shiitake Mushroom and Seasonal Vegetable in Crab Meat Sauce 蟹汁鲍鱼螺鲜菇时蔬

Longevity 濃情一線牽 (Noodles | Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Duo Mushrooms in Superior Abalone Sauce 鲍汁双菇干烧伊面
- Fried Rice with Chinese Sausage wrapped in Lotus Leaf 腊味荷叶饭
- Vermicelli stewed with Shredded Chicken Meat and Preserved Cabbage 雪菜鸡丝焖米粉

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Cream of Red Bean with Glutinous Rice Dumpling 红豆沙汤圆
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻
- Chilled Mango Sago with Pomelo 杨枝甘露

8-course Chinese Menu

Weekend Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Prawn Salad with Fresh Fruit 鮮果沙律蝦
- Marinated Jellyfish 辣汁海蜇
- Spring Roll 春卷
- Ebiko Sushi 魚子壽司
- Thai-style Marinated Conch 泰式海螺
- Barbecued Pork 叉燒
- Marinated Octopus 八爪魚
- Avocado Sushi 牛油果壽司
- Prawn Roll in Wasabi Mayo
芥末美乃滋蝦卷
- Smoked Duck Breast 烟鴨胸
- Stir-fried Crab Meat with Egg 桂花蟹肉
- Lobster Salad or Sliced Suckling Pig
龍蝦沙律 或 乳豬

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Lobster and Bamboo Shoot Soup
竹筍龍蝦羹
- Braised Crab Meat and Fish Maw in
Golden Sauce 黃燜蟹肉魚肚羹

Happiness 濃情似海深 (Seafood 海鮮)

Choice of 1 item

- Stir-fried Prawn in Chilli Sauce with
Deep-fried Bun 辣椒蝦球拼饅頭
- Stir-fried Scallop, Macadamia, Shimeji
Mushroom and Lily Bulb
夏果松菇百合炒帶子
- Stir-fried Prawn and Phoenix Clam
with Broccoli in XO Sauce
XO醬鳳凰蚌蝦球西蘭花
- Teochew-style Steamed Australian Red
Garoupa 潮州蒸澳洲紅斑
- Steamed Sea Perch with Kombu Sauce
昆布汁蒸鮭魚
- Steamed Soon Hock with Minced Garlic
in Superior Sauce 蒜茸蒸順壳魚

Togetherness 鳳凰于飛 (Meat 肉)

Choice of 1 item

- Wok-fried Venison with Capsicum in
Black Pepper Sauce 黑椒蜜椒炒鹿肉
- Roasted Spare Rib with Capital Sauce
排骨皇
- Pan-roasted Wu Xi Spare Rib in Black
Vinegar Glaze 鎮江無錫排骨
- Crispy Roasted Chicken with
Prawn Cracker 脆皮吊燒雞
- Roasted Chicken with Crispy Egg Floss
in Homemade Spicy and Sour Sauce
西施雞
- Braised Duck with Chestnut 栗子扒大鴨

Eternal Love 情深見永恆 (Delicacy 精緻美味)

Choice of 1 item

- Braised Baby Abalone with Shiitake
Mushroom and Seasonal Vegetable
鮑魚仔天白菇時蔬
- Braised Sea Cucumber with Shiitake
Mushroom and Seasonal Vegetable
海參冬菇時蔬
- Braised Baby Abalone with Conpoy and
Shimeji Mushroom and Seasonal
Vegetable 干貝松菇鮑魚仔時蔬

Continue on to next page
繼續下一頁

8-course Chinese Menu

Weekend Dinner

Blissful 永恆照愛

(Vegetable 菜)

Choice of 1 item

- Braised Sliced Conch with Shiitake Mushroom and Seasonal Vegetable
北菇响螺片时蔬
- Braised Sea Cucumber with Shiitake Mushroom and Seasonal Vegetable
海参冬菇时蔬
- Braised Sliced Jade Abalone with Shiitake Mushroom and Seasonal Vegetable in Crab Meat Sauce
蟹汁鲍鱼螺鲜菇时蔬

Longevity 濃情一線牽

(Noodles | Rice 面/饭)

- Braised Ee-fu Noodle with Duo Mushrooms or Crab Meat
双菇/蟹肉烩伊面
- Fried Rice with Chinese Sausage wrapped in Lotus Leaf 腊味荷叶饭
- Stir-fried Seafood Udon 干炒海鲜乌冬

Sweetness 甜甜蜜蜜

(Dessert 甜品)

Choice of 1 item

- Cream of Pumpkin with Yam Paste
金瓜芋泥
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻
- Japanese Green Tea Pudding topped with Azuki Red Bean 日本红豆绿茶布丁

7-course Chinese Vegetarian Menu

Lunch & Weekday Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- Spring Roll 素春卷
- Marinated Black Fungus with Lotus Root
凉拌木耳藕片
- Seaweed Roll 素紫菜卷
- Japanese Rice with Mushroom Sauce
日本素寿司
- Smoked Black Mushroom 熏冬菇
- Deep-fried Mock Goose 素鹅
- Marinated Celery with Wolfberry
清味杞子西芹
- Fried Tofu with Seaweed Sauce
炸豆腐拼海苔酱

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- Double-boiled Soup with Chinese Yam, Bamboo Pith, and Cordyceps Flower
虫草花山药竹笙炖汤
- Braised Shredded Mock Abalone with Golden Mushroom in Superior Soup
金菇鲍丝羹

Happiness 濃情似海深 (Mushroom 蘑菇)

Choice of 1 item

- Sautéed Monkey Head Mushroom, Shimeji Mushroom and Macadamia
夏果松菇炒猴头菇
- Stir-fried King Oyster Mushroom in Chilli Sauce with Seasonal Vegetable
辣汁杏鲍菇炒时蔬

Blissful 永恆照愛 (Bean Curd 豆腐)

Choice of 1 item

- Duo Bean Curd with Assorted Vegetables 蔬菜双色豆腐
- Braised Eight Treasures wrapped in Bean Curd Skin 八宝珍藏

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- Braised Cabbage and Chayote with Ling Zhi Mushroom 佛手瓜白菜扒灵芝菇
- Braised Pumpkin and Bamboo Pith with Asparagus 金瓜竹笙烩芦笋

Longevity 濃情一線牽 (Noodles | Rice 面/饭)

Choice of 1 item

- Braised Ee-fu Noodle with Assorted Vegetables 翡翠焗伊府面
- Fried Rice Wrapped in Lotus Leaf 素荷叶饭

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- Double-Boiled Snow Fungus with Almond 南北杏炖雪耳
- Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻

8-course Chinese Vegetarian Menu

Weekend Dinner

Perfect Beginnings 花好月圓 (Appetiser Platter 五福大拼盘)

Choice of 5 items

- ❑ Spring Roll 素春卷
- ❑ Marinated Black Fungus with Lotus Root
凉拌木耳藕片
- ❑ Seaweed Roll 素紫菜卷
- ❑ Japanese Rice with Mushroom Sauce
日本素寿司
- ❑ Smoked Black Mushroom 熏冬菇
- ❑ Deep-fried Mock Goose 素鹅
- ❑ Marinated Celery with Wolfberry
清味杞子西芹
- ❑ Fried Tofu with Seaweed Sauce
炸豆腐拼海苔酱

Romance 良緣天註定 (Soup 羹)

Choice of 1 item

- ❑ Double-boiled Soup with Chinese Yam, Bamboo Pith, and Cordyceps Flower
虫草花山药竹笙炖汤
- ❑ Braised Shredded Mock Abalone with Golden Mushroom in Superior Soup
金菇鲍丝羹

Happiness 濃情似海深 (Mushroom 蘑菇)

Choice of 1 item

- ❑ Sautéed Monkey Head Mushroom, Shimeji Mushroom and Macadamia
夏果松菇炒猴头菇
- ❑ Stir-fried King Oyster Mushroom in Chilli Sauce with Seasonal Vegetable
辣汁杏鲍菇炒时蔬

Blissful 永恆照愛 (Bean Curd 豆腐)

Choice of 1 item

- ❑ Duo Bean Curd with Assorted Vegetables 蔬菜双色豆腐
- ❑ Braised Eight Treasures wrapped in Bean Curd Skin 八宝珍藏

Eternal Love 情深見永恆 (Delicacy 精致美味)

Choice of 1 item

- ❑ Braised Cabbage and Chayote with Ling Zhi Mushroom 佛手瓜白菜扒灵芝菇
- ❑ Braised Pumpkin and Bamboo Pith with Asparagus 金瓜竹笙烩芦笋

Togetherness 良緣悅美滿 (Vegetable 菜)

Choice of 1 item

- ❑ Stir-fried Yam Abacus with Assorted Diced Vegetables 算盘子炒素菜丁
- ❑ Braised Lo Han Vegetable 罗汉上素

Longevity 濃情一線牽 (Noodles | Rice 面/饭)

Choice of 1 item

- ❑ Braised Ee-fu Noodle with Assorted Vegetables 翡翠焗伊府面
- ❑ Fried Rice Wrapped in Lotus Leaf 素荷叶饭

Sweetness 甜甜蜜蜜 (Dessert 甜品)

Choice of 1 item

- ❑ Double-Boiled Snow Fungus with Almond 南北杏炖雪耳
- ❑ Chilled Aloe Vera and Lemongrass Jelly in Calamansi Juice 香茅芦荟冻