

Exclusive Wedding Package



Grand Shanghai Restaurant Wedding Package 2024 / 2025

FOOD

- Sumptuous 8-course Chinese Set Menu prepared by our dedicated culinary team
- **Inclusive of food tasting for 10 persons based on your selected menu (2 to 3 months before your wedding date)**
Food tasting is not exchangeable to use on the actual day or in cash
- Unconsumed tables will not be allowed for consumption after the event



BEVERAGE

- Free-flow of Soft Drinks and Chinese Tea throughout the event
- Complimentary 2 thirty-litre barrels (about 75 glasses) of Tiger Beer to be consumed during the event
- (**Additional** barrel at the price of \$780++ per barrel)
- Complimentary a bottle of house red/white wine for the confirmed table of 10 persons to be consumed during the event
- (**Additional** house red/white wine at the special price of \$58++ per bottle)
- Other beverages will be charged on a consumption basis at regular price
- Corkage charge of S\$50++ per bottle for sealed and duty-paid wine and S\$80++ per bottle for sealed and duty-paid hard liquor brought into the restaurant



WEDDING DÉCOR

- An intricately designed 3-tier dummy wedding cake
- Pyramid Champagne Fountain with a bottle of complimentary sparkling wine for toasting
- Wedding reception table with Guest Signature Book and Red Packets Box for the reception desk at the entrance inside the restaurant.
- Wedding decorations for 2 VIP tables with red tablecloth

PRIVILEGES (COMPLIMENTARY)

- One night's stay at Grand Copthorne Waterfront Hotel - Premier Club Room with breakfast for 2 persons with booking of whole venue
- Signature wedding favours – Homemade Cookies as giveaway to all guests
- Beautifully designed invitation cards with envelopes based on 70% of the confirmed attendance (**excluding printing**)
- Receive 20% complimentary parking coupons based on the guaranteed number of guests
- Live band performance for wedding dinner (excluding Monday)
- (Additional \$2,000+GST will be charged for live band performance during all wedding lunches & Monday's dinner)
- Usage of changing room at the restaurant
- Usage of AV system & sound system



TERMS AND CONDITIONS

- Food Tasting for 10 persons during weekdays from Tuesday to Thursday and is subject to the availability of the restaurant except on Eve of Public Holidays, Public Holidays, Eve and 15 days of Chinese New Year
- Prices, rates, benefits and conditions are subject to change without prior notice
- Not valid with any other offers or promotions
- Not transferable or exchangeable for cash or other items
- Minimum of 20 tables for wedding lunch and dinner respectively
(Vegetarian Set Menu/Muslim (No Pork No Lard) Set menu price will be charged the same as the selected wedding package price)
- **Unconsumed tables will not be allowed for consumption after the event**
- All prices are subject to a 10% service charge and prevailing government taxes
- **Deposit Payment of \$3,000.00 is needed to confirm and secure the event date**



CANCELLATION

- You may change the date, subject to the availability of the restaurant without additional charge
- **A non-refundable \$3,000.00 deposit for cancellation**
- 50% will be charged based on the minimum guaranteed of the event within 3 months
- 100 % fully charged based on the minimum guaranteed of the event within a month



Grand Shanghai Restaurant – Weddings

五福临门

Menu

葱油海蜇, 酥香春卷, 无锡脆鳝, 荔枝虾球, 花雕醉鸡
Jelly Fish • Scallion Oil, Crispy Spring Roll, Crispy Eel, Deep-fried Prawn Meat Ball & Drunken Chicken

虫草花鲍鱼炖鸡汤
Double-boiled Chicken Soup • Abalone • Cordyceps Flowers

金丝虾球
Deep-fried Prawn • Potato • Mayonnaise

清蒸顺壳鱼
Steamed Soon Hock • Soya Sauce

烟燻樟茶鸭
Signature Smoked Duck

鲍鱼冬菇菠菜
Braised Whole Baby Abalone • Black Mushroom • Spinach

松菇焖伊面
Braised Ee-Fu Noodle • Mushroom

芦荟果冻
Chilled Aloe Vera • Crystal Jelly

\$1,488.00++ for 10 persons



Grand Shanghai Restaurant – Weddings

永结同心

Menu

沙律明虾, 酥香春卷, 无锡脆鳝, 花雕醉鸡, 葱油莴笋丝
Mayonnaise Salad Prawn, Crispy Spring Roll, Crispy Eel, Drunken Chicken & Chilled Lettuce • Scallion Oil

瑶柱鲍鱼海参炖鸡汤
Double-boiled Chicken Soup • Abalone • Sea Cucumber • Conpoy

黄金虾球
Sautéed Prawn • Salted Egg Yolk

清蒸红斑鱼
Steamed Red Garoupa Fish • Soya Sauce

烟燻樟茶鸭
Signature Smoked Duck

鲍鱼冬菇鱼鳔菠菜
Braised Whole Baby Abalone • Fish Maw • Black Mushroom • Spinach

带子葱油拌面
Shanghainese Noodle • Scallop • Spring Onion

八宝甜汤
Eight Treasures Dessert

\$1,688.00++ for 10 persons



Grand Shanghai Restaurant – Weddings

花好月圆

Menu

香炸响铃, 荔枝虾球, 花雕醉鸡, 无锡脆鳝, 秘制萝卜
Seafood Beancurd Skin, Deep-fried Prawn Meat Ball, Drunken Chicken, Crispy Eel & Marinated Radish

海中宝

Double-boiled Chicken Soup • Abalone • Sea Cucumber • Conpoy • Sea Whelk • Mushroom

南乳起骨猪

Golden Roasted Boneless Suckling Pig

清蒸东星斑鱼

Steamed Eastern Star Garoupa Fish • Soya Sauce

黄金大虾皇

Stir-fried Big Prawn • Salted Egg Yolk

六头鲍鱼海参菠菜

Braised 6 Head Abalone • Sea Cucumber • Spinach

海鲜包面

Crispy Noodle • Seafood

红莲炖雪蛤拼桂花冻

*Double-boiled Hashima • Red Dates • Red Lotus
Osmanthus Jelly*

\$1,988.00++ for 10 persons