

# Grand Ballroom Wedding Package

Turning Magical Moments to Treasured Memories



Lunch | Monday-Friday

**\$1418<sup>++</sup>**

per table of 10 persons

Lunch | Saturday & Sunday

**\$1518<sup>++</sup>**

per table of 10 persons

Dinner | Sunday-Friday

**\$1578<sup>++</sup>**

per table of 10 persons

Dinner | Saturday

**\$1758<sup>++</sup>**

per table of 10 persons

\*Lunch- Min 22 tables | Dinner - Min 25 tables, Max 40 tables

Rates are subjected to surcharge on Eve of Public Holiday, Public Holiday

## Inclusions:

### CULINARY

- 7 and 8-course Chinese Menu by our dedicated culinary team
- All food are portioned and served individually to all guests
- Complimentary food tasting for 10 persons (applicable on Mon- Thu except eve of PH & PH)

### BEVERAGE

- Complimentary one (1) barrel (30L) of house beer
- Complimentary one (1) bottle of house wine per confirmed table  
Subsequent bottles at special price of \$38.00<sup>++</sup> per bottle
- Unlimited serving of soft drinks and Chinese Tea throughout event
- Complimentary one (1) bottle of champagne for toasting ceremony on stage
- Waiver of corkage for duty paid and sealed wine and hard liquor

### DECORATIONS

- Selections of Wedding Theme for all dining tables, elegant stands along the aisle, stage and reception table
- 5-tiered wedding model cake for cake cutting ceremony
- Smoke effect at your grand entrance

### WEDDING PRIVILEGES

- Unique selection of wedding favors for all guests
- Specially-designed guest signature book and 2 money gift box
- Wedding invitation card up to 70% of your confirmed guests (exclude printing)
- One (1) VIP carpark lot at hotel driveway for bridal car
- Complimentary parking coupons based on 20% of confirmed attendance

### AUDIO VISUAL

- Two (2) video wall at the foyer to feature your wedding photos
- Two (2) LCD Projectors with 4.5meter screens
- Unique design lightings for all tables
- 2 wireless microphones with sound system

### ACCOMMODATION

- One (1) night stay in Bridal Suite with Skyline Lounge access and breakfast for 2
- One (1) day use room for wedding helpers
- Preferential rates for additional rooms/suite

### TERMS & CONDITIONS

- Prices are subjected to 10% service charge and prevailing government taxes
- Rates are subjected to changes without prior notice
- Other terms and conditions may apply

# 7-Course Chinese Wedding Lunch

## Appetiser ( Choose any 5 Items)

- ☐ Spicy Jelly Fish (辣汁锦绣海蜇)
- ☐ Drunken Chicken (花雕醉鸡卷)
- ☐ Japanese Marinated Octopus (辣味八爪鱼)
- ☐ California Maki (鱼子寿司)
- ☐ Marinated Sea Whelk with Ginger Sauce (沙姜伴海螺秋耳)
- ☐ Breaded Butterfly Prawn (香炸蝴蝶虾)
- ☐ Deep-Fried Winged Yam Spring Rolls (脆炸芋泥春卷)
- ☐ Water Chestnut with Prawn Roll (香脆马蹄卷)
- ☐ Teochew Style Soya Duck (潮州式卤鸭)
- ☐ Crispy Roast Pork Belly (香脆烧花腩)

## Soup

- ☐ Braised Lobster, Crab Meat, Sea Welk with Conpoy & Bamboo Pith (龙虾瑶柱竹荪蟹肉海螺羹)
- ☐ Double- Boiled Abalone Head with Amerian Ginseng & Organic Bamboo Pith (花旗参鲍鱼野竹荪炖鸡汤)
- ☐ Double-Boiled Chicken Soup with Fish Maw and African Sea Coconut (海椰王花胶炖鸡汤)

## Meat

- ☐ Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic (京烧荷叶蒜子鹌鹑蛋焖鸡)
- ☐ Crispy Roasted Chicken Curry Leaves & Deep-fried Garlic (玉叶脆蒜香妃鸡)
- ☐ Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brown Sauce (红烧栗子蒜子焖元蹄)
- ☐ Crispy Roasted Duck with Nyonya Plum Sauce (娘惹梅酱明炉烧鸭)

## Vegetables

- ☐ Braised Duet Mushroom with Conpoy, Seasonal Vegetables (金瑶鸳鸯菇扒圆蔬)
- ☐ Braised Honshimeiji & Chinese Mushrooms, Sea Whelk with Seasonal Vegetables (蟾皇海螺崧菇冬菇翠圆蔬)
- ☐ Braised Sea Cucumber Flower Mushroom with Seasonal Vegetables (红烧海参花菇时蔬)
- ☐ Braised Flower Mushroom with Fish Maw and Seasonal Vegetables (红烧花菇鱼鳔伴时蔬)

## Fish

- ☐ Steamed Fresh Snapper Topped with Minced Garlic & Coriander Sprig in Superior Soya Sauce (金银蒜香茜蒸红鳢)
- ☐ Steamed Fresh Garoupa "Traditional Way" topped with Spring Onion & Coriander Sprig (古法蒸鲜石斑)
- ☐ Steamed Seabass with Minced Garlic & Coriander Sprig in Superior Soya Sauce (金银蒜香茜蒸金目鲈)
- ☐ Steam Soon Hock, Hong Kong Style, Ginger & Scallion (港式蒸鲜顺壳)

## Noodles/Rice

- ☐ Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive (鸡丝韭王干烧伊面)
- ☐ Yong Chow Seafood Fried Rice with Crabmeat (扬州蟹肉炒饭)
- ☐ Glutinous with Dried Shrimp, Mushroom & Chicken wrapped in Bean Curd Skin (金衣糯米饭)
- ☐ Stewed Udon Noodles with Shredded Chicken, Mushroom & Yellow Chives in Black Pepper Corn (黑胡椒鸡丝韭王乌冬面)

## Dessert

- ☐ Chilled Mango Sago Pomelo, Assorted Forest Berries (红莓杨枝甘露)
- ☐ Teochew Style "Yam Paste" with Pumpkin & Ginko Nuts (金瓜福果甜芋泥)
- ☐ Double-Boiled White Fungus with Lotus Seed & Red Dates (桂花红枣莲子炖雪耳)
- ☐ Double-Boiled Peach Gum with Dried Longan and Afican Sea Coconut (海椰王炖桃胶桂圆) (Chilled or Hot)

# 8-Course Chinese Wedding Dinner

## Appetiser ( Choose any 5 Items)

- ☐ Spicy Jelly Fish (辣汁锦绣海蜇)
- ☐ Drunken Chicken (花雕醉鸡卷)
- ☐ Shrimp Bonito Maki (樱花虾寿司)
- ☐ Marinated Sea Whelk with Ginger Sauce (沙姜伴海螺秋耳)
- ☐ Breaded Butterfly Prawn (香炸蝴蝶虾)
- ☐ Vietnamese Prawn Fritters (越南银丝卷)
- ☐ Crispy Chicken Pocket (脆炸石榴鸡)
- ☐ Roasted Duck with Plum Sauce (明炉烧鸭梅酱)
- ☐ Crispy Roast Pork Belly (香脆烧花腩)

## Soup

- ☐ Braised Bird's Nest, Crab Meat with Conpoy & Organic Bamboo Pith (瑶柱蟹肉竹荪烩燕窝)
- ☐ Double-Boiled Abalone Head with Amerian Ginseng & Organic Bamboo Pith (花旗参鲍鱼野竹荪炖鸡汤)
- ☐ Double-Boiled Chicken Soup with Fish Maw and African Sea Coconut (海椰王花胶炖鸡汤)

## Meat

- ☐ Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic (京烧荷叶蒜子鹌鹑蛋焖鸡)
- ☐ Crispy Roasted Chicken Curry Leaves & Deep-fried Garlic (玉叶脆蒜香妃鸡)
- ☐ Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brown Sauce (红烧栗子蒜子焖元蹄)
- ☐ Crispy Roasted Duck with Nyonya Plum Sauce (娘惹梅酱明炉烧鸭)

## Seafood

- ☐ Drunken Live Prawns with Superior Herbal Broth (药膳醉虾)
- ☐ Stir-Fried Scallop with Macadamia Nut, Asparagus and Capsicum (夏果彩椒炒带子芦笋)
- ☐ Deep Fried Tiger Prawn with Cereal (麦片虾球)
- ☐ Sautéed Prawns in Homemade XO Sauce served with Asparagus & Honey Peas (極品醬蜜蘆彩鮮蝦)

## Vegetables

- ☐ Braised Duet Mushroom with Conpoy, Seasonal Vegetables (金瑶鴛鴦菇扒園蔬)
- ☐ Braised Baby Abalone, Chinese Mushroom served with Seasonal Vegetables (碧绿龍珠鲍拌花菇)
- ☐ Braised Sea Cucumber Flower Mushroom with Seasonal Vegetables (红烧海参花菇時蔬)
- ☐ Braised Flower Mushroom with Fish Maw and Seasonal Vegetables (红烧花菇鱼鳔伴時蔬)

## Fish

- ☐ Steamed Fresh Snapper with Minced Garlic & Coriander Sprig in Superior Soya Sauce (金銀蒜香茜蒸紅魷)
- ☐ Steamed Fresh Garoupa "Traditional Way" topped with Spring Onion & Coriander (古法蒸鮮石斑)
- ☐ Steam Soon Hock, Hong Kong Style, Ginger & Scallion (港式蒸鮮順壳)
- ☐ Steamed Red Garoupa with Superior Soya Sauce in Hong Kong Style (港式蒸紅星斑)

## Noodles/Rices

- ☐ Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive (鸡絲韭王干烧伊面)
- ☐ Yong Chow Seafood Fried Rice with Crabmeat (杨州蟹肉炒饭)
- ☐ Glutinous with Dried Shrimp, Mushroom& Chicken wrapped in Bean Curd Skin (金衣糯米飯)
- ☐ Stewed Udon Noodles with Shredded Chicken, Mushroom & Yellow Chives in Black Pepper Corn (黑胡椒鸡絲韭王乌冬面)

## Dessert

- ☐ Chilled Mango Sago Pomelo Pudding, Assorted Forest Berries (紅莓杨枝柑露)
- ☐ Teochew Style "Yam Paste" with Pumpkin & Ginko Nuts (金瓜福果甜芋泥)
- ☐ Double-Boiled White Fungus with Lotus Seed & Red Dates (桂花紅棗蓮子炖雪耳)
- ☐ Double-Boiled Peach Gum with Dried Longan and Afican Sea Coconut (海椰王炖桃胶桂圆) (Chilled or Hot)



# Optional Wedding Live Station

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## Chinese Live Station

### Peking Duck

Roasted Duck with Egg Skins, Spring Onion, Cucumber & Hoisin Sauce

(Min 100 guests)

**\$13<sup>++</sup>** per guest

## Local Live Station

### Kueh Pie Tee

Braised Turnip with Dried Shrimp, Hard Boiled Egg, Shrimp, Coriander, Crush Peanut, Chili Sauce & Sweet Sauce

(Min 50 guests)

**\$10<sup>++</sup>** per guest

## Western Live Station

### Roasted Angus Beef Eye

Roasted Red Skin Potato with Garlic, Condiment & Brown Sauce

(Min 100 guests)

**\$15<sup>++</sup>** per guest

### Roasted Australian Lamb Leg

Roasted Red Skin Potato with Garlic, Condiments & Rosemary Jus

(Min 100 guests)

**\$14<sup>++</sup>** per guest

Contact us at [events@onefarrer.com](mailto:events@onefarrer.com) for bookings & enquiries