

GOODWOOD PARK HOTEL WEDDING PACKAGES

2023 Wedding Packages

(For wedding banquets held by 30th September 2023)

Lunch

\$1,508.00++ per table (8-course) (Daily)

Dinner

Weekday \$1,508.00++ per table (8-course) (Mon-Thurs)

Weekend \$1,688.00++ per table (8-course) (Fri-Sun, Eve of and on Public Holidays)

Tudor Ballroom: minimum 12 tables and maximum 18 tables, without dance floor and buffet lines
Windsor Ballroom: minimum 25 tables and maximum 35 tables, without dance floor and buffet lines

General notes for all wedding packages:

- ❖ Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ❖ As the Hotel is not Halal Certified, the Muslim menu provided will be no pork and no lard
- ❖ Special price for our house wine at \$38.00++ per bottle
- ❖ All prices quoted are in Singapore Dollars and subject to 10% service charge & prevailing GST unless otherwise stated

Mode of Payment:

- ❖ *First Deposit: A 25% non-refundable and non-transferable deposit is required upon signing of confirmation letter*
- ❖ *Second Deposit: A 50% non-refundable and non-transferable deposit is required 2 months prior to event's date*
- ❖ *A pre-authorisation form of the balance full payment is required upon check in via credit card. The balance of the amount due to the Hotel shall be paid by cash or credit card immediately upon check out*

Wedding Lunch

Applicable daily

\$1,508.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Menu from our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (*excluding juices*) during cocktail reception and banquet
- ❖ Complimentary Free-flow of house draft beer during banquet for 3 hours
- ❖ Complimentary 1 x bottle of house wine for each confirmed table
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (*Chinese menu only*) on *Mondays to Thursdays (excluding Eve of Public Holidays and Public Holidays)* at Min Jiang Restaurant main dining hall.
Tudor Ballroom – 6 persons / Windsor Ballroom – 10 persons
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (*excluding printing*)
- ❖ A specially designed guest signature book
- ❖ Provision of Red Packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Choice of preferred wedding theme for Stage and aisle décor, and matching sash for up to 2 VIP tables
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table and 2 VIP tables
- ❖ Complimentary seat covers for all chairs
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with breakfast for two the next morning at Coffee Lounge

8-Course Wedding Chinese Lunch Menu

APPETISER PLATTER *(Please select five items)*

- Prawn Salad with Assorted Fruits 沙律虾拼盘
- Baked Chicken Cutlet with Barbequed Sauce 烧汁鸡扒
- Jellyfish 海蜇
- Crispy Fried Prawn Roll 酥炸虾卷
- Vegetable Spring Rolls 素春卷
- Sliced Smoked Duck with Spicy Plum Sauce with Mango Diced 香芒西施汁熏鸭片
- Crispy Sesame Seafood Roll 芝麻海鲜卷
- Chilled Marinated Baby Abalone with Thai Sweet Chili 生捞泰式鲍鱼仔

SOUP *(Please select one item)*

- Braised Fried Fish Maw Soup with Crabmeat and Enoki Mushroom 红烧蟹肉金菇鱼鳔羹
- Double-boiled Chicken Soup with Conpoy, Sea Whelk and Brazil Mushroom 巴西菇螺肉炖鸡汤
- Braised Hasma Seafood Treasure Soup (Conpoy, Crabmeat, Shredded Sea Cucumber) 雪蛤海味羹

POULTRY *(Please select one item)*

- Roasted Silver Hill Irish Duck 爱尔兰烤鸭
- Roasted Crispy Chicken with Prawn Crackers 脆皮烧鸡
- Steamed Chicken with Chinese Herbs and Wine 养生药膳鸡

FISH *(Please select one item)*

- Steamed Sea Bass with Soya Bean Crumbs 豆酥蒸金目鲈
- Steamed Hybrid Garoupa in Hong Kong Style 港式蒸龙虎斑
- Deep-fried Halibut Fish Fillet with Pineapple Sweet Chili Sauce 凤梨甜辣酱炸比目鱼

VEGETABLES *(Please select one item)*

- Braised Sea Cucumber with Mushroom and Chinese Spinach 蚝皇海参冬菇菠菜
- Braised 10-head Abalone with Mushroom and Chinese Spinach 十头鲍鱼冬菇菠菜
- Braised Sliced Sea Clam with Mushroom and Chinese Spinach 螺片冬菇菠菜

PRAWNS *(Please select one item)*

- Deep-fried Prawn with Black Truffle Mayonnaise Sauce 黑松露酱炸虾球
- Poached "Live" Prawn with Chinese herbs and Wine 药材醉生虾
- Wok-fried Prawn with Cashew nuts and Broccoli 腰果虾球西兰花

RICE & NOODLES (*Please select one item*)

- Braised 'Ee-Fu' Noodles with Mushroom and Chives 韭黄干烧伊面
- Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 荷叶蒸腊味饭
- Fried Jasmine Rice with Prawn and Silver Bait Fish 虾仁银鱼炒饭

DESSERT (*Please select one item*)

- Chilled Cream of Mango Sago with Pomelo 杨枝甘露
- Chilled Grass Jelly and Dried Longan with Lime Jelly 青柠仙草龙眼爱玉冻
- Double-boiled Hasma, Red Dates with Lotus Seeds and Dried Persimmon 红莲柿饼炖雪蛤

Special Meal Requirements:

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$150.80++** per person in addition to the Chinese Lunch table price or **\$1,508.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (*Minimum require 6 person for this service*)

Menu is subject to changes

Weekday Wedding Dinner

From Monday to Thursday, excluding Eve of Public Holidays and Public Holidays

\$1,508.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Menu from our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- ❖ Complimentary Free-flow of house draft beer during banquet for 3 hours
- ❖ Complimentary 1 x bottle of house wine for each confirmed table
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) on Mondays to Thursdays (excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall.
- ❖ Tudor Ballroom – 6 persons / Windsor Ballroom – 10 persons
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ Provision of Red Packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Choice of preferred wedding theme for Stage and aisle décor, and matching sash for up to 2 VIP tables
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table and 2 VIP tables
- ❖ Complimentary seat covers for all chairs
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with breakfast for two the next morning at Coffee Lounge

8-Course Weekday Wedding Dinner Menu

APPETISER PLATTER *(Please select five items)*

- Prawn Salad 沙律虾拼盘
- Baked Chicken Cutlet with Barbequed Sauce 烧汁鸡扒
- Jellyfish 海蜇
- Crispy Fried Prawn Roll 酥炸虾卷
- Vegetable Spring Rolls 素春卷
- Sliced Smoked Duck with Spicy Plum Sauce with Mango Diced 香芒西施汁熏鸭片
- Crispy Sesame Seafood Roll 芝麻海鲜卷
- Chilled Marinated Baby Abalone with Thai Sweet Chili 生捞泰式鲍鱼仔

SOUP *(Please select one item)*

- Braised Fried Fish Maw Soup with Crabmeat and Enoki Mushroom 红烧蟹肉金菇鱼鳔羹
- Double-boiled Chicken Soup with Conpoy, Sea Whelk and Brazil Mushroom 巴西菇螺肉炖鸡汤
- Braised Hasma Seafood Treasure Soup (Conpoy, Crabmeat, Shredded Sea Cucumber) 雪蛤海味羹

POULTRY *(Please select one item)*

- Roasted Silver Hill Irish Duck 爱尔兰烤鸭
- Roasted Crispy Chicken with Prawn Crackers 脆皮烧鸡
- Steamed Chicken with Chinese Herbs and Wine 养生药膳鸡

FISH *(Please select one item)*

- Steamed Sea Bass with Soya Bean Crumbs 豆酥蒸金目鲈
- Steamed Hybrid Garoupa in Hong Kong Styles 港式蒸龙虎斑
- Deep-fried Halibut Fish Fillet with Pineapple Sweet Chili Sauce 凤梨甜辣酱炸比目鱼

VEGETABLES *(Please select one item)*

- Braised Sea Cucumber with Mushroom and Chinese Spinach 蚝皇海参冬菇菠菜
- Braised 10-head Abalone with Mushroom and Chinese Spinach 10头鲍鱼冬菇菠菜
- Braised Sliced Sea Clam with Mushroom and Chinese Spinach 螺片冬菇菠菜

PRAWNS *(Please select one item)*

- Deep-fried Prawn with Black Truffle Mayonnaise Sauce 黑松露酱炸虾球
- Poached "Live" Prawn with Chinese herbs and Wine 药材醉生虾
- Wok-fried Prawn with Cashew nuts and Broccoli 腰果虾球西兰花

RICE & NOODLES (*Please select one item*)

- Braised Ee- fu Noodles with Yellow Chives and Straw Mushrooms 韭黄干烧伊面
- Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 荷叶蒸腊味饭
- Fried Jasmine Rice with Prawn and Silver Bait Fish 虾仁银鱼炒饭

DESSERT (*Please select one item*)

- Chilled Cream of Mango Sago with Pomelo 杨枝甘露
- Chilled Grass Jelly and Dried Longan with Lime Jelly 青柠仙草龙眼爱玉冻
- Double- boiled Hasma, Red Dates with Lotus Seeds and Dried Persimmon 红莲柿饼炖雪蛤

Special Meal Requirements:

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$150.80++** per person in addition to the Chinese Dinner table price of **\$1,508.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (*Minimum require 6 persons for this service*)

Menu is subject to changes

Weekend Wedding Dinner

For Friday, Saturday or Sunday, Eve of Public Holidays & Public Holidays

\$1,688.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Menu from our award-winning Min Jiang Restaurant
- ❖ Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
- ❖ Complimentary Free-flow of house draft beer during banquet for 3 hours
- ❖ Complimentary 1 x bottle of house wine for each confirmed table
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event tasting of selected menu (Chinese menu only) on Mondays to Thursdays (excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall.
- ❖ Tudor Ballroom – 6 persons / Windsor Ballroom – 10 persons
- ❖ Elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing)
- ❖ A specially designed guest signature book
- ❖ Provision of Red Packet box
- ❖ Selection of wedding favours for all your guests
- ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ❖ Choice of wedding theme for Stage and aisle décor, and matching sash for up to 2 VIP tables
- ❖ Elegant fresh floral decorations and centrepieces to accentuate every table and 2 VIP tables
- ❖ Complimentary seat covers for all chairs
- ❖ Romantic misty dry ice effect to accompany your grand entrance
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in our Bridal Suite with breakfast for two the next morning at Coffee Lounge
- ❖ 1 x Night Stay at our Deluxe Room for Wedding Helpers with breakfast for two the next morning at Coffee Lounge

8-Course Weekend Wedding Dinner Menu

APPETISER PLATTER *(Please select one item)*

- Suckling Pig Slices 乳猪拼盘
- Prawn Salad 沙律虾拼盘
- Lobster Salad 沙律龍蝦拼盘 *(Upgrade at additional \$60.00++ per table of 10 persons)*

Please select additional 4 items:

- Baked Chicken with BBQ Sauce 烧汁鸡件
- Jellyfish 海蜇
- Vegetable Spring Rolls 素春卷
- Crispy Sesame Seafood Roll 芝麻海鮮卷
- US Pork Loin with Rock Sugar Honey Sauce 冰花蜜汁猪柳
- Teriyaki Eel 日式焗鰻鱼
- Sliced Smoked Duck with Spicy Plum Sauce with Mango Diced 香芒西施汁熏鸭片
- Baby Octopus 迷你八爪鱼
- Chilled Marinated Baby Abalone with Thai Sweet Chili 生捞泰式鲍鱼仔

SOUP *(Please select one item)*

- Braised Shark's Fin and Crabmeat with Brown Sauce 红烧蟹肉翅
- Braised Hama Seafood Treasure Soup *(Conpoy, Crabmeat, Shredded Sea Cucumber)* 雪蛤海味羹
- Double-boiled Conch Meat, Conpoy and Cordyceps Flower with Chicken Soup 螺肉虫草花干贝炖鸡汤
- Double-boiled Chicken Soup with Abalone and Brazil Mushroom 鲍鱼仔巴西菇炖鸡汤
- Braised Fried Fish Maw Seafood Treasure Soup *(Sea Cucumbers, Crabmeat & Fried Fish Maw)* 鱼鳔三宝羹

POULTRY *(Please select one item)*

- Camphor Tea Smoked Duck 樟茶鸭
- Roasted Crispy Chicken with Prawn Crackers 脆皮烧鸡
- Steamed Healthy Herbal Chicken with Ginseng in Lotus Leaf 荷香人参药膳鸡
- Wok fried Diced Chicken and Cashew Nuts in Taro Ring 佛碎腰果鸡丁

FISH *(Please select one item)*

- Steamed Sea Perch Fillet with Minced and Fried Garlic 金银蒜蒸鲈鱼扒
- Steamed Hybrid Garoupa in Hong Kong Styles 港蒸龙虎斑
- Steamed Hybrid Garoupa with Soya Bean Crumbs 豆酥蒸龙虎斑
- Steamed Pomfret in Teochew Styles 潮式蒸鲳鱼
- Deep-fried Sea Perch Fillet and Pineapple Cube with Sweet and Spicy Sauce 凤梨甜辣酱炸鲈鱼扒

VEGETABLES (Please select one item)

- Braised Whole 10-head Abalone with Sea Cucumber and Spinach 鲍鱼海参菠菜
- Braised Sea Cucumber and Ling Zhi Mushroom with Spinach 海参灵芝菇菠菜
- Braised Chinese Spinach with Two Kinds of Mushrooms 蚝皇双菇扒西兰花

PRAWNS (Please select one item)

- Deep-fried Prawn with Black Truffle Mayonnaise Sauce 黑松露酱炸虾球
- Stir-fried Broccoli and Scallop with XO Sauce XO 酱带子炒西兰花
- Poached "Live" Prawn with Chinese herbs and Wine 药材醉生虾
- Stir-fried Asparagus and Scallop with Cashew Nuts 腰果带子炒芦笋

RICE & NOODLES (Please select one item)

- Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 荷叶蒸腊味饭
- Stir-fried Udon Noodle with Seafood 海鲜炒乌冬面
- Fried Rice with Baby Abalone and Crabmeat 鲍鱼仔蟹肉炒饭
- Braised Ee-fu Noodles with Yellow Chives and Straw Mushrooms 韭黄干烧伊面
- Fried Jasmine Rice with Smoked Duck and Prawn 熏鸭虾仁炒香米饭

DESSERT (Please select one item)

- Chilled Hasma, Red Dates with Lotus Seeds and Dried Persimmon 红莲柿饼炖雪蛤
- Chilled Cream of Mango Sago with Pomelo 杨枝甘露
- Teochew Yam Paste with Gingko Nut & Coconut Milk 椰汁白果芋泥
- Warm Red Bean Paste and Glutinous Rice Ball with Orange Peel 陈皮红豆沙芝麻汤圆

**Upgrade to Double Boiled or Chilled Bird's Nest with Dried Persimmon at additional \$280++ per table of 10 persons*

Special Meal Requirement:

Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$168.80++** per person in addition to the Chinese Dinner table price of **\$1,688.00++** for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. *(Minimum require 6 person for this service)*

Menu is subject to changes