



2024 / 2025 Wedding Packages

Applicable for wedding banquets held between 01 October 2024 to 30 September 2025

Lunch

\$1,688.00++ per table Daily

Dinner

\$1,688.00++ per table Weekday (Monday – Thursday)

\$1,898.00++ per table Weekend (Friday – Sunday, 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 \$48.00++ 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 non-refundable and non-transferable deposit of \$8,000.00nett is required upon signing of confirmation letter
- ♥ Second Deposit: A non-refundable and non-transferable deposit of 75% of the total estimated bill is required one (1) month from the date of wedding
- ♥ A pre-authorisation 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 after the event



Wedding Lunch

(including Public Holidays)

Weekday Wedding Dinner

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

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

Making of a Dream Wedding

- ♥ Design your own sumptuous 8-course Chinese Set Menu from our award-winning Min Jiang Restaurant
- ♥ Complimentary pre-event tasting of selected menu (single Chinese menu only); available on Mondays to Thursdays (not including Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
Tudor Ballroom couple - 6 persons ♦ Windsor Ballroom couple - 10 persons
- ♥ Free flow of Chinese tea, soft drinks (Coke, Sprite & Fanta Orange) and mixers (not including juices) during cocktail reception and banquet
- ♥ Complimentary free flow of house draft beer during banquet for up to 3 hours
- ♥ Complimentary one (1) bottle of house wine for every confirmed table
- ♥ Champagne pyramid with a complimentary bottle of champagne
- ♥ Waiver of corkage charge for sealed and duty-paid hard liquor
- ♥ Choice of preferred wedding theme for Stage and aisle décor, and matching chair sash for up to 2 VIP tables
- ♥ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ♥ Elegant 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
- ♥ Wedding couple enjoy one (1) night's stay with breakfast for two (2) the next morning at Coffee Lounge
Tudor Ballroom couple – Heritage Room ♦ Windsor Ballroom couple – Junior Suite
- ♥ Wedding favours for all your invited guests
- ♥ Specially designed wedding guest book
- ♥ Wedding invitation cards for up to 70% of contracted attendance (not including printing services)
- ♥ One VIP parking lot for Bridal Car
- ♥ Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)

8-Course Wedding Chinese Menu

(Weekend Lunch / Weekday Dinner)

- | | | |
|--|---|---|
| 五福临门
COMBINATION PLATTER | <u>CHOOSE ONE</u> | |
| | <input type="radio"/> 生捞泰式鲍鱼仔 | <input type="radio"/> 香芒西施汁熏鸭片 |
| | <input type="radio"/> Chilled Marinated Baby Abalone with Thai Sweet Chilli | <input type="radio"/> Smoked Duck with diced Mango and Spicy Plum Sauce |
| | <input type="radio"/> 烧汁鸡扒 | <input type="radio"/> 芝麻海鲜卷 |
| | <input type="radio"/> Baked Chicken Cutlet with Barbeque Sauce | <input type="radio"/> Crispy Sesame Seafood Roll |
| 喜气洋洋
SOUP | <u>CHOOSE ONE</u> | |
| | <input type="radio"/> 酥炸虾卷 | <input type="radio"/> 沙律虾拼盘 |
| | <input type="radio"/> Crispy Fried Prawn Roll | <input type="radio"/> Prawn Salad with Assorted Fruits |
| | <input type="radio"/> 素春卷 | <input type="radio"/> 海蜇 |
| | <input type="radio"/> Vegetables Spring Roll | <input type="radio"/> Jellyfish |
| 龙凤呈祥
POULTRY | <u>CHOOSE ONE</u> | |
| | <input type="radio"/> 红烧蟹肉金菇鱼鳔羹 | <input type="radio"/> 雪蛤海味羹 |
| | <input type="radio"/> Braised Fried Fish Maw Soup with Crabmeat with Enoki Mushroom | <input type="radio"/> Braised Hasma Seafood Treasure Soup |
| | <input type="radio"/> 巴西菇螺肉炖鸡汤 | <input type="radio"/> (Conpoy, Crabmeat, Shredded Sea Cucumber) |
| | <input type="radio"/> Double-boiled Chicken Soup with Conpoy, Sea Whelk and Brazil Mushroom | |
| 其乐融融
FISH | <u>CHOOSE ONE</u> | |
| | <input type="radio"/> 爱尔兰烤鸭 | <input type="radio"/> 养生药膳鸡 |
| | <input type="radio"/> Roasted Silver Hill Irish Duck | <input type="radio"/> Steamed Chicken with Chinese Herbs and Wine |
| 皆大欢喜
VEGETABLES | <u>CHOOSE ONE</u> | |
| | <input type="radio"/> 脆皮烧鸡 | <input type="radio"/> 凤梨甜辣酱炸比目鱼 |
| | <input type="radio"/> Roasted Crispy Chicken with Prawn Crackers | <input type="radio"/> Deep-fried Halibut Fish Fillet with Pineapple Sweet Chili Sauce |
| <u>CHOOSE ONE</u> | | |
| <input type="radio"/> 豆酥蒸金目鲈 | <input type="radio"/> 螺片冬菇菠菜 | |
| <input type="radio"/> Steamed Sea Bass with Soya Bean Crumbs | <input type="radio"/> Braised Sliced Sea Clam with Mushroom and Chinese Spinach | |
| <input type="radio"/> 港式蒸龙虎斑 | | |
| <input type="radio"/> Steamed Garoupa Hong Kong Style | | |
| <u>CHOOSE ONE</u> | | |
| <input type="radio"/> 蚝皇海参冬菇菠菜 | | |
| <input type="radio"/> Braised Sea Cucumber with Mushroom and Chinese Spinach | | |
| <input type="radio"/> 十头鲍鱼冬菇菠菜 | | |
| <input type="radio"/> Braised Abalone with Mushroom and Chinese Spinach | | |

百年好合
PRAWNS

CHOOSE ONE

- 黑松露酱炸虾球
Deep-fried Prawn with Black Truffle Mayonnaise Sauce
- 药材醉生虾
Poached Live Prawn with Chinese Herbs and Wine

- 腰果虾球西兰花
Wok-fried Prawn with Cashew nuts and Broccoli

金玉满堂
RICE/NOODLES

CHOOSE ONE

- 韭黄干烧伊面
Braised Ee-Fu Noodles with Mushroom and Chives
- 虾仁银鱼炒饭
Fried Jasmine Rice with Prawn and Silver Bait Fish

- 荷叶蒸腊味饭
Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

甜甜蜜蜜
DESSERT

CHOOSE ONE

- 杨枝甘露
Chilled Cream of Mango Sago with Pomelo
- 青柠仙草龙眼爱玉冻
Chilled Grass Jelly and Dried Longan with Lime Jelly

- 红莲柿饼炖雪蛤
Double-boiled Hashima, Red Dates with Lotus Seeds and Dried Persimmon

Special Meal Requirements:

Malay set menu (No Pork No Lard) and Chinese Vegetarian set menu can be arranged at **\$168.80++** per person in addition to the Chinese Lunch / Weekday Dinner table price or **\$1,688.00++** for table of 10 persons. Request for halal-certified Malay set menu can be arranged with a minimum of 6 persons' order and a one-time transportation charge of **\$100.00++** will be imposed.



Weekend Wedding Dinner

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

\$1,898.00++ per table of 10 persons

Making of a Dream Wedding

- ♥ Design your own sumptuous 8-course Chinese Set Menu from our award-winning Min Jiang Restaurant
- ♥ Complimentary pre-event tasting of selected menu (single Chinese menu only); available on Mondays to Thursdays (not including Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
Tudor Ballroom couple - 6 persons ♦ Windsor Ballroom couple - 10 persons
- ♥ Free flow of Chinese tea, soft drinks (Coke, Sprite & Fanta Orange) and mixers (not including juices) during cocktail reception and banquet
- ♥ Complimentary free flow of house draft beer during banquet for up to 3 hours
- ♥ Complimentary one (1) bottle of house wine for every confirmed table
- ♥ Champagne pyramid with a complimentary bottle of champagne
- ♥ Waiver of corkage charge for sealed and duty-paid hard liquor
- ♥ Choice of preferred wedding theme for Stage and aisle décor, and matching chair sash for up to 2 VIP tables
- ♥ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
- ♥ Elegant 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
- ♥ Wedding couple enjoy one (1) night's stay with breakfast for two (2) the next morning at Coffee Lounge
Tudor Ballroom couple – Heritage Room ♦ Windsor Ballroom couple – Junior Suite
- ♥ Complimentary One (1) Night Stay at our Deluxe Room for Wedding Helpers with breakfast for two the next morning at Coffee Lounge
- ♥ Wedding favours for all your invited guests
- ♥ Specially designed wedding guest book
- ♥ Wedding invitation cards for up to 70% of contracted attendance (not including printing services)
- ♥ One VIP parking lot for Bridal Car
- ♥ Complimentary parking coupons for up to 20% of your guaranteed attendance (availability of the parking lots will be based on first-come-first-served basis)

8-Course Weekend Wedding Dinner Menu

欢聚一堂
DELUXE PLATTER

CHOOSE ONE

- 乳猪片 *Suckling Pig Slices* 沙律虾 *Prawn Salad*

CHOOSE FOUR

- 烧汁鸡件
Baked Chicken with Barbecue sauce
- 冰花蜜汁猪柳
US Pork Loin with Rock Sugar Honey Sauce
- 生捞泰式鲍鱼仔
香芒西施汁熏鸭
- Chilled Marinated Baby Abalone with Thai Sweet Chilli
 Smoked Sliced Duck with Mango & Spicy Plum Sauce
- 素春卷 *Vegetable Spring Rolls*
- 迷你八爪鱼 *Baby Octopus*
- 芝麻海鲜卷 *Crispy Sesame Seafood Roll*
- 日式焗鳗鱼 *Teriyaki Eel*
- 海蜇 *Jellyfish*

* Upgrade to 龍蝦沙律 *Lobster Salad* at additional \$60.00++ per table of 10 persons

眉飞色舞
SOUP

CHOOSE ONE

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

福祿双全
POULTRY

CHOOSE ONE

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

锦上添花
FISH

CHOOSE ONE

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

- 美满良缘**
VEGETABLES
- CHOOSE ONE
- 海参灵芝菇菠菜
Braised Sea Cucumber and Ling Zhi Mushroom with Spinach
- 鲍鱼海参菠菜
Braised Whole 10-head Abalone with Sea Cucumber and Spinach
- 蚝皇双菇扒西兰花
Braised Chinese Spinach with Two Kinds of Mushrooms
- 欢欢喜喜**
PRawns
- CHOOSE ONE
- 黑松露酱炸虾球
Deep-fried Prawn with Black Truffle Mayonnaise Sauce
- 药材醉生虾
Poached Live Prawn with Chinese Herbs and Chinese Wine
- XO 酱带子炒西兰花
Stir-fried Broccoli and Scallop with XO Sauce
- 腰果带子炒芦笋
Stir-fried Asparagus and Scallop with Cashew Nuts
- 爱之永恒**
RICE & NOODLES
- CHOOSE ONE
- 荷叶蒸腊味饭
Steamed Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
- 韭黄干烧伊面
Braised Ee-fu Noodles with Yellow Chives and Straw Mushrooms
- 海鲜炒乌冬面
Stir-fried Udon Noodle with Seafood
- 鲍鱼仔蟹肉炒饭
Fried Rice with Baby Abalone and Crabmeat
- 熏鸭虾仁炒香米饭
Fried Jasmine Rice with Smoked Duck and Prawn
- 欢聚一堂**
DESSERT
- CHOOSE ONE
- 红莲柿饼炖雪蛤
Chilled Hashima, Red Dates with Lotus Seeds and Dried Persimmon
- 椰汁白果芋泥
Teochew Yam Paste with Ginkgo Nut & Coconut Milk
- 杨枝甘露
Chilled Cream of Mango Sago with Pomelo
- 陈皮红豆沙芝麻汤圆
Warm Red Bean Paste and Glutinous Rice Ball with Orange Peel
- ** Upgrade to 燕窝炖柿乾 *Double-boiled Bird's Nest with Dried Persimmon* at additional of \$280.00++ per table of 10 person

Special Meal Requirements:

Malay set menu (No Pork No Lard) and Chinese Vegetarian set menu can be arranged at **\$189.80++** per person in addition to the Weekend Dinner table price of **\$1,898.00++** for table of 10 persons. Request for halal-certified Malay set menu can be arranged with a minimum of 6 persons' order and a one-time transportation charge of **\$100.00++** will be imposed.