

2026 SOLEMNISATION PACKAGE

CRAFTED
FOR MOMENTS



SOLEMNISATION PACKAGE 2026

7-Course Chinese Lunch	\$1,338++ per table of 10 persons
8-Course Chinese Dinner	\$1,338++ per table of 10 persons
(minimum 6 tables, maximum 8 tables)	

DINING

- Sumptuous Chinese Cuisine specially prepared by our master chef from the award-winning Wah Lok Cantonese Restaurant.

BEVERAGES

- Free flow of Chinese tea and soft drinks throughout event (excluding juices).
- House pour wines can be arranged at a special price of \$75++ per bottle.
- Beer can be arranged at a special price of \$780++ per 30-litre barrel or at \$18++ per glass.
- Corkage fee for duty paid and sealed wines, and hard liquors can be arranged at \$20++ per opened bottle.

WITH COMPLIMENTS FROM US

- Floral arch for the signing ceremony.
- Floral décor for solemnisation table and chairs alongside floral centrepieces for all dining tables.
- Choice of wedding gifts for all your guests.
- Carpark coupons based on 20% of your guaranteed attendance.
- Utilisation of existing LCD projector and screen for your wedding video montage.
- 1-night stay in a Deluxe Room with breakfast for 2 persons at Café Mosaic.

Applicable for booking up to 6 months prior to your solemnisation date. A non-refundable and non-transferable partial payment of \$3,000 nett is required to secure the date and venue. Additional surcharge of \$80++ for 10 persons applies for applies for eve and day of public holidays, and auspicious dates determined by the Hotel. All prices stated are in Singapore dollars, subject to 10% service charge and GST unless otherwise stated. Prices, rates, terms and conditions are subject to change without prior notice.

7-COURSE CHINESE LUNCH MENU

锦绣大拼盘

Deluxe Cold Dish Combination

(沙律虾, 迷你春卷, XO海螺, 烧鸭片, 香炸鱼皮)

(Prawn Salad, Mini Spring Roll, XO Top Shell, Roasted Duck, Deep-fried Fish Skin)

五宝羹

Imperial Five Treasures Soup

(海参, 蟹肉, 瑶柱, 鱼鳔, 金菇)

(Sea Cucumber, Crab Meat, Conpoy, Fish Maw, Enoki Mushroom)

蒜茸蒸海斑

Steamed Garoupa with Minced Garlic in Soya Sauce

干贝北菇扒西兰花

Braised Shiitake Mushroom with Broccoli in Conpoy Sauce

脆皮烧鸡

Crispy Roasted Chicken

银芽九王干烧伊府面

Braised Ee Fu Noodles with Silver Sprout, Straw Mushroom and Chives

红豆沙汤圆

Cream of Red Bean Paste with Glutinous Rice Ball

Free Flow of Soft Drinks & Chinese Tea



8-COURSE CHINESE DINNER MENU

锦绣大拼盘

Deluxe Cold Dish Combination

(沙律虾, 烧鸭片, 迷你春卷, 脆皮烧肉, 日式迷你八爪鱼)

(Prawn Salad, Roast Duck, Mini Spring Roll, Roast Pork, Japanese Baby Octopus)

八宝羹

Imperial Eight Treasures Soup

(海参, 蟹黄, 蟹肉, 瑶柱, 鱼鳔, 海螺, 金菇, 竹笙)

(Sea Cucumber, Crab Roe, Crab Meat, Conpoy, Fish Maw, Top Shell, Enoki Mushroom, Bamboo Pith)

蒜茸蒸海斑

Steamed Garoupa with Minced Garlic in Soya Sauce

麦片虾球

Deshelled Cereal Prawn

海螺扒菠菜

Giant Top Shell with Spinach

南乳烧鸡

Crispy Chicken with Fermented Beancurd Sauce

银芽九王干烧伊府面

Braised Ee Fu Noodles with Silver Sprout, Straw Mushroom and Chives

杨枝甘露

Cream of Pomelo & Mango with Sago

Free Flow of Soft Drinks & Chinese Tea

