


GRAND BALLROOM




VENUE & CAPACITY

GRAND BALLROOM	MINIMUM	MAXIMUM
LUNCH	22 Tables	40 Tables
DINNER	25 Tables	40 Tables



Saturday

Lunch \$1,338**
Per table of 10 persons

Dinner \$1,568**
Per table of 10 persons

Sunday

Lunch \$1,268**
Per table of 10 persons

Dinner \$1,388**
Per table of 10 persons

GRAND BALLROOM PACKAGE PERKS

SOLEMNISATION & TEA CEREMONY

Complimentary use of an elegantly set up room

PRE-EVENT RECEPTION

Welcome pre-event reception with chips | Complimentary free-flow beer, soft drinks and mixers
Waiver of corkage for duty paid wine and spirits

PERSONALISING YOUR CELEBRATION

Five-tier wedding decorative cake for cake cutting ceremony | A bottle of champagne for toasting
Guest Signature Book, Red Packet Box and unique selection of Wedding Favours | Wedding Invitation Cards (excluding print) | Floral set-up at reception table, dining table, aisle stands and stage decorations

MENU

Choice of Chinese or Western set menus specially crafted for your special occasion with individual portioning for all guests

Food tasting for 10 guests based on your selected menu, applicable between Mondays to Thursdays, excluding eve of Public Holidays and Public Holidays

AUDIO VISUAL

Two video walls at the foyer to feature your wedding photos | Two LCD projectors with 4.5-metre screens
Podium with two wireless microphones | Customised spotlight system for all tables

PARKING

Complimentary 20% of guaranteed attendance | VIP parking at hotel entrance for the Bridal Car

BRIDAL & HELPERS ROOM

Day-use of Deluxe room for Wedding Helpers
One-night Bridal Suite with access to Skyline Lounge and facilities



TERMS & CONDITIONS

- Surcharge of \$50++ per table on Eve of Public Holidays, Public Holidays and auspicious dates
 - Prices are subjected to 10% Service Charge and prevailing government taxes
 - Rates are subjected to change without prior notice
 - Other terms and conditions may apply





CHINESE WEDDING LUNCH MENU



COLD DISH COMBINATION

COLD ITEM: (Please select any two items)

- | | |
|---|--|
| <input type="checkbox"/> California Maki | <input type="checkbox"/> Marinated Pacific Clams with Ginger Sauce |
| <input type="checkbox"/> Drunken Chicken Roulade | <input type="checkbox"/> Marinated Spicy Jelly Fish |
| <input type="checkbox"/> Japanese Seasoned Mini Octopus | <input type="checkbox"/> Shrimp Bonito Maki |
| <input type="checkbox"/> Marinated Cuttlefish with Garlic | <input type="checkbox"/> Vegetarian Spring Roll |

HOT ITEM: (Please select any three items)

- | | |
|---|--|
| <input type="checkbox"/> Breaded Butterfly Prawns | <input type="checkbox"/> Prawn Roll with Water Chestnuts |
| <input type="checkbox"/> Crispy Chicken Pockets | <input type="checkbox"/> Roasted Duck with Plum Sauce |
| <input type="checkbox"/> Crispy Roasted Pork Belly | <input type="checkbox"/> Teochew Style Soya Duck |
| <input type="checkbox"/> Deep-fried Winged Yam Spring Rolls | <input type="checkbox"/> Vietnamese Prawn Fritters |

Please select one item from each category below:

SOUP

- Braised Bird's Nest, Crab Meat with Conpoy and Organic Bamboo Pith
- Braised Lobster, Crab Meat, Sea Whelk with Conpoy and Organic Bamboo Pith
- Double-boiled 10 Head Abalone with American Ginseng and Organic Bamboo Pith
- Double-boiled 10 Head Abalone with Black Truffle and Organic Bamboo Pith

MEAT

- Braised Chicken served with Sesame & Garlic Spicy Sauce
- Crispy Roasted Chicken served with Curry Leaves and Deep-fried Garlic
- Peking Style Stewed Chicken in Lotus Leaf served with Quail Eggs and Whole Garlic
- Slow-cooked Pork Knuckle served with Chestnuts and Whole Garlic in Brown Sauce

Please select one item from each category below:

VEGETABLE

- Braised Baby Abalone and Chinese Mushrooms served with Seasonal Vegetables
- Braised Duet Mushrooms served with Conpoy and Seasonal Vegetables
- Braised Hon Shimeiji and Chinese Mushrooms served with Sea Whelk and Seasonal Vegetables
- Braised Sea Cucumber and Flower Mushrooms served with Seasonal Vegetables

FISH

- Deep-fried Hong Kong Style Fresh Garoupa with Ginger and Scallions
- Steamed Fresh Snapper topped with Minced Garlic and Coriander Sprigs served with Superior Soya Sauce
- Steamed Fresh Garoupa "Traditional Way" topped with Spring Onion and Coriander Sprigs
- Steamed Soon Hock in Hong Kong Style topped with Ginger and Scallions

RICE/NOODLES

- Glutinous Rice with Dried Shrimps, Mushrooms and Chicken wrapped in Beancurd Skin
- Stewed Hong Kong Ee Fu Noodles with Shredded Chicken and Yellow Chives
- Stewed Udon Noodles with Shredded Chicken, Mushroom, Yellow Chives and Black Peppercorn
- Yang Chow Seafood Fried Rice with Crab Meat

DESSERT

- Chilled Black Sesame Pudding with Almond Seeds accompanied with Mango Puree
- Chilled Mango Sago Pomelo Pudding served with Forest Berries
- Double-boiled White Fungus with Lotus Seeds and Red Dates
- Teochew Style Yam Paste with Pumpkin and Gingko Nuts



CHINESE WEDDING DINNER MENU



COLD DISH COMBINATION

COLD ITEM: (Please select any two items)

- | | |
|---|--|
| <input type="checkbox"/> California Maki | <input type="checkbox"/> Marinated Pacific Clams with Ginger Sauce |
| <input type="checkbox"/> Drunken Chicken Roulade | <input type="checkbox"/> Marinated Spicy Jelly Fish |
| <input type="checkbox"/> Japanese Seasoned Mini Octopus | <input type="checkbox"/> Shrimp Bonito Maki |
| <input type="checkbox"/> Marinated Cuttlefish with Garlic | <input type="checkbox"/> Vegetarian Spring Roll |

HOT ITEM: (Please select any three items)

- | | |
|---|--|
| <input type="checkbox"/> Breaded Butterfly Prawns | <input type="checkbox"/> Prawn Roll with Water Chestnuts |
| <input type="checkbox"/> Crispy Chicken Pockets | <input type="checkbox"/> Roasted Duck with Plum Sauce |
| <input type="checkbox"/> Crispy Roasted Pork Belly | <input type="checkbox"/> Teochew Style Soya Duck |
| <input type="checkbox"/> Deep-fried Winged Yam Spring Rolls | <input type="checkbox"/> Vietnamese Prawn Fritters |

Please select one item from each category below:

SOUP

- Braised Bird's Nest, Crab Meat with Conpoy and Organic Bamboo Pith
- Braised Lobster, Crab Meat, Sea Whelk with Conpoy and Organic Bamboo Pith
- Double-boiled 10 Head Abalone with American Ginseng and Organic Bamboo Pith
- Double-boiled 10 Head Abalone with Black Truffle and Organic Bamboo Pith

MEAT

- Braised Chicken served with Sesame & Garlic Spicy Sauce
- Crispy Roasted Chicken served with Curry Leaves and Deep-fried Garlic
- Peking Style Stewed Chicken in Lotus Leaf served with Quail Eggs and Whole Garlic
- Slow-cooked Pork Knuckle served with Chestnuts and Whole Garlic in Brown Sauce

Please select one item from each category below:

SEAFOOD

- Baked Marinated Prawns served with Thai Basil Leaves and Fragrant Oats
- Sautéed Prawns in Homemade XO Sauce served with Asparagus and Honey Peas
- Steamed Fresh Tiger Prawns with Chinese Herbs
- Stir-fried Prawns served with Hon Shimeiji Mushrooms, Asparagus, Honey Peas and Black Peppercorn

VEGETABLE

- Braised Baby Abalone and Chinese Mushrooms served with Seasonal Vegetables
- Braised Duet Mushrooms served with Conpoy and Seasonal Vegetables
- Braised Hon Shimeiji and Chinese Mushrooms served with Sea Whelk and Seasonal Vegetables
- Braised Sea Cucumber and Flower Mushrooms served with Seasonal Vegetables

FISH

- Deep-fried Hong Kong Style Fresh Garoupa with Ginger and Scallions
- Steamed Fresh Snapper topped with Minced Garlic and Coriander Sprigs served with Superior Soya Sauce
- Steamed Fresh Garoupa "Traditional Way" topped with Spring Onion and Coriander Sprigs
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RICE/NOODLES

- Glutinous Rice with Dried Shrimps, Mushrooms and Chicken wrapped in Beancurd Skin
- Stewed Hong Kong Ee Fu Noodles with Shredded Chicken and Yellow Chives
- Stewed Udon Noodles with Shredded Chicken, Mushroom, Yellow Chives and Black Peppercorn
- Yang Chow Seafood Fried Rice with Crab Meat

DESSERT

- Chilled Black Sesame Pudding with Almond Seeds accompanied with Mango Puree
- Chilled Mango Sago Pomelo Pudding served with Forest Berries
- Double-boiled White Fungus with Lotus Seeds and Red Dates
- Teochew Style Yam Paste with Pumpkin and Ginkgo Nuts



WESTERN 3 COURSE
SET LUNCH MENU



APPETIZER

Waldorf Granny Smith Salad with Applewood Smoked Chicken, Micro Cress
served with Honey Mustard Dressing

or

Spiral Cream Cheese Salmon Roll with Farm-grown Pickled Cucumber and Quail Egg served
with Orange Fennel Salad and Blood Orange Jelly

MAIN COURSE

Oven-baked Barramundi Fillet with Tomato Confit and US Asparagus on Butternut Purée
served with Lemon Dill Sauce

or

Roasted Cajun Chicken Roulade with Wild Mushroom Ragout, Roasted Garlic,
Red Skin Potatoes and US Asparagus served with Morel Thyme Sauce

DESSERT

Ricotta Cheese Cake with Poached Spiced Pear served with Caramel Sauce

or

Vanilla Panna Cotta on Green Tea Sable and Pepper Anglaise



WESTERN 4 COURSE SET DINNER MENU



APPETIZER

Honey Spiced Smoked Duck Breast with Pickled Root Vegetables and California Garden Greens
served with Cilantro Mango Sauce

or

Oakwood Smoked Salmon with Beetroot Carpaccio, Frisee Salad and Leafy Greens
served with Sweet Mustard Dill Sauce

SOUP

Cream of Wild Mushroom Soup with Chives

or

Cream of Broccoli with Parmigiano-Reggiano Grissini

MAIN COURSE

Miso-glazed Salmon with Sautéed Baby Spinach and Roasted Garlic Saffron Rice
served with Ponzu Sauce

or

Slow Braised Herbed Beef Cheek, Asian Ratatouille and Homemade Gnocchi
served with Pepper Sauce

DESSERT

Warm Apple Tart served with Cinnamon Crumble and Vanilla Ice Cream

or

Iced Coffee Parfait with Fresh Berries, Caramel Sauce and Orange Tuile