




SOLEMNISATION PACKAGE 2026




7-COURSE CHINESE LUNCH	S\$ 1,338.00++ per table of 10 persons
8-COURSE CHINESE DINNER	S\$ 1,398.00++ 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

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- ♥ Free flow of Chinese tea and soft drinks for event consumption only (excluding juices).
 - ♥ House Pour wine can be arranged at a special price of **S\$75.00++** per bottle.
 - ♥ Beer can be arranged at a special price of **S\$780.00++** per 30-litre barrel or at **S\$18.00++** per glass.
 - ♥ Corkage fee for Duty Paid & Sealed wine and hard liquor can be arranged at **S\$20.00++** per opened bottle.

COMPLIMENTARY

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- ♥ Complimentary floral arch for the signing ceremony.
 - ♥ Complimentary provision of elegant sash for chairs of solemnisation table, floral centrepiece for all dining tables and solemnisation table.
 - ♥ Waiver of corkage charge for up to 5 bottles of Duty Paid Sealed wine or hard liquor brought in for your celebration.
 - ♥ Complimentary wedding gifts for all your guests.
 - ♥ Complimentary usage of two (02) microphones.
 - ♥ Complimentary car pass coupons based on 20% of your guaranteed attendance.
 - ♥ Complimentary utilisation of existing LCD Projector and screen for your wedding video montage.
 - ♥ Complimentary one (01) night stay in a Deluxe Room with breakfast for two persons at Café Mosaic.



7-COURSE CHINESE LUNCH MENU

锦绣大拼盘

(沙律虾, 迷你春卷, XO 海螺, 烧鸭片, 香炸鱼皮)

Deluxe Cold Dish Combination

(Prawn Salad, Mini Spring Roll, XO Topshell, Roasted Duck,
Deep-Fried Fish Skin)



五宝羹

(海參, 蟹肉, 瑤柱, 鱼鳔, 金菇)

Imperial Five Treasures Soup



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 Noodle 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
(沙律虾, 烧鸭片, 迷你春卷, 脆皮烧肉, 日式迷你八爪鱼)
Deluxe Cold Dish Combination
(Prawn Salad, Roasted Duck, Mini Spring Roll, Roasted Pork,
Japanese Baby Octopus)



八宝羹
(海参, 蟹黄, 蟹肉, 瑶柱, 鱼鳔, 海螺, 金菇, 竹笙)
Imperial Eight Treasures Soup



蒜茸蒸海斑
Steamed Garoupa with Minced Garlic in Soya Sauce



麦片虾球
Cereal Prawn (Deshelled)



海螺扒菠菜
Giant Topshell with Spinach



南乳烧鸡
Crispy Chicken with Fermented Beancurd Sauce



银芽九王干烧伊府面
Braised Ee-Fu Noodle with Silver Sprout, Straw Mushroom and Chives



杨枝甘露
Cream of Pomelo & Mango with Sago



Free Flow of Soft Drinks & Chinese Tea