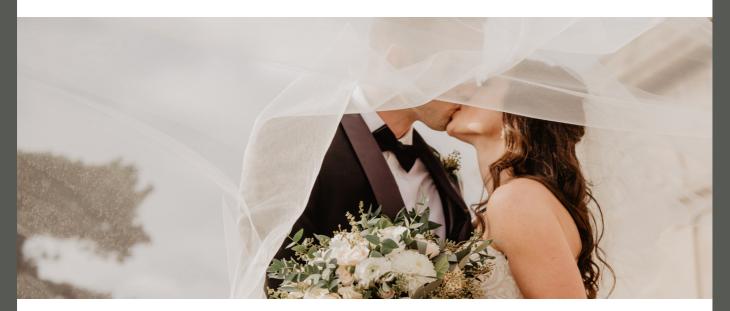


2023 WEDDING PACKAGES

YORK HOTEL SINGAPORE

EXCLUSIVE FOR UOB CARDMEMBERS





Let us spoil you a little more! Enjoy two more perks from us when you like York Hotel's Facebook page, and also confirm your wedding with us **by 30 September, 2023.**

Choice of two:

- Additional 10 bottles of house pour wine
- A one-night stay in the Superior Room (room only) for helpers of the wedding couple
- Use of the solemnisation ceremony venue* for up to 30 guests prior to the actual event
- An S\$80 dining voucher for use at White Rose Café

- Weddings to be held by 31 March, 2024
- *Venue is subject to availability
- The hotel reserves the right to change or amend the packages without prior notice
- Other terms and conditions apply





->>>> <<<<

PRICING

MONDAYS TO THURSDAYS

LUNCH AND DINNER
From **\$\$1,238 net** per table of 10 guests

FRIDAYS, SATURDAYS, SUNDAYS, EVE OF PUBLIC HOLIDAYS & PUBLIC HOLIDAYS

LUNCH AND DINNER
From **\$\$1,298 net** per table of 10 guests

VENUE

CARLTON HALL

minimum 22 tables of 10 guests

ROSEMARIE HALL

minimum 16 tables of 10 guests

TOP OF THE YORK

minimum 10 tables of 10 guests

- Prices are inclusive of service charge and prevailing Goods & Services Tax (GST)
- The hotel reserves the right to change or amend the packages without prior notice
- Packages are valid for weddings booked by 30 September, 2023 and held by 31 March, 2024
- Other terms and conditions apply







ENTITLEMENTS

- A tasting menu for 10 guests prior to the wedding event (minimum of 15 tables confirmed)
- Soft drinks, beer and mixers from 11 a.m. to 3 p.m. (lunch) **OR** 7 p.m. to 11 p.m. (dinner) during the event
- A bottle of house pour wine per confirmed table of 10 guests
- Waiver of corkage charge for duty paid hard liquor (Brandy & Whisky only) brought in by the host
- Wedding floral centrepieces for 2 VIP tables
- → 3-tier model wedding cake
- Ivory seat covers for all chairs
- Car passes for up to 35% of confirmed guest list
- Designed invitation cards for 70% of guests (excluding printing and customised text)
- ★ Choice of exclusive wedding favours for your guests
- Pre-event snacks served during cocktail reception at the foyer
- A one night's stay in our Deluxe Suite with fruit platter and floral arrangement, and a choice of breakfast for two at White Rose Café **OR** in-room breakfast
- Pre-event snacks for the wedding couple
- One reserved VIP car parking lot







MENU

YORK'S COMBINATION PLATTER

(TICK '✓' CHOICE OF FIVE ITEMS)

Pomegranate Chicken
Chinese Drunken Chicken
Smoked Duck Roulade
Seared Scallop Salad
Prawn Cocktail Salad
Crispy Roast Pork with Honey Mustard Sauce
Jellyfish Salad
Chilled Black Fungus and Cucumber

SOUP

(TICK'√' CHOICE OF ONE ITEM)

Braised Shark's Fin Soup with Dried Conpoy, Bamboo Pith and Assorted Seafood
Braised Fish Maw with Crab Meat and Dried Conpoy in Golden Broth
Double-boiled Chicken Soup with Bamboo Pith and Mushroom

CHICKEN

(tick ' \checkmark ' Choice of one item)

Seven-spice Roasted Chicken with Prawn Crackers
Steamed Herbal Chicken
Roasted Crispy Garlic Chicken in Szechuan Style

FISH

(TICK '✓' CHOICE OF ONE ITEM)

Steamed Red Snapper with Black Bean Sauce
Steamed Seabass in Superior Soy Sauce
Deep-fried Seabass with Thai Mango Chilli Sauce







MENU

VEGETABLES

(TICK'√' CHOICE OF ONE ITEM)

Braised Sliced Abalone and Shimeiji Mushroom with Seasonal Greens
Wok-fried Asparagus with Scallops
Seasonal Vegetables with Egg White and Crab Meat

PRAWNS

(TICK'√' CHOICE OF ONE ITEM)

Salted Egg Prawns
Wasabi Prawns
Cereal Prawns

RICE / NOODLES

(TICK'√' CHOICE OF ONE ITEM)

Fragrant Seafood Fried Rice
Braised Seafood Ee Fu Noodles
Steamed Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT

(TICK'√' CHOICE OF ONE ITEM)

Chilled Lemongrass Jelly with Aloe Vera and Goji Berries
Double-boiled Snow Fungus with Dried Longan and Peach Resin
Cream of Red Bean with Lotus Seed

Menu is inclusive of unlimited flow of fragrant Chinese Tea.

The hotel reserves the right to substitute any of the menu items without prior notice.





ETERNAL BLISS PACKAGE



PRICING

MONDAY TO THURSDAYS

LUNCH AND DINNER
From **\$\$1,318 net** per table of 10 guests

FRIDAYS, SATURDAYS, SUNDAYS, EVE OF PUBLIC HOLIDAYS & PUBLIC HOLIDAYS

LUNCH AND DINNER
From **\$\$1,388 net** per table of 10 guests

VENUE

CARLTON HALL

minimum 22 tables of 10 guests

ROSEMARIE HALL

minimum 16 tables of 10 guests

TOP OF THE YORK

minimum 10 tables of 10 guests

- Prices are inclusive of service charge and prevailing Goods & Services Tax (GST)
- The hotel reserves the right to change or amend the packages without prior notice
- Packages are valid for weddings booked by 30 September, 2023 and held by 31 March, 2024
- Other terms and conditions apply





ETERNAL BLISS PACKAGE



ENTITLEMENTS

- A tasting menu for 10 guests prior to the wedding event (minimum of 15 tables confirmed)
- Soft drinks, beer and mixers from 11 a.m. to 3 p.m. (lunch) **OR** 7 p.m. to 11 p.m. (dinner) during the event
- A bottle of house pour wine per confirmed table of 10 guests
- Waiver of corkage charge for duty paid hard liquor (Brandy & Whisky only) brought in by the host
- Wedding floral centrepieces for 2 VIP tables
- → 3-tier model wedding cake
- Ivory seat covers for all chairs
- Car passes for up to 35% of confirmed guest list
- Designed invitation cards for 70% of guests (excluding printing and customised text)
- ★ Choice of exclusive wedding favours for your guests
- Pre-event snacks served during cocktail reception at the foyer
- A one night's stay in our Deluxe Suite with fruit platter and floral arrangement, and a choice of breakfast for two at White Rose Café **OR** in-room breakfast
- Pre-event snacks for the wedding couple
- One reserved VIP car parking lot





ETERNAL BLISS PACKAGE



MENU

YORK'S COMBINATION PLATTER

(TICK '√' CHOICE OF FIVE ITEMS)

Pomegranate Chicken
Chinese Drunken Chicken
Smoked Duck Roulade
Seared Scallop Salad
Prawn Cocktail Salad
Crispy Roast Pork with Honey Mustard Sauce
Jellyfish Salad
Chilled Black Fungus and Cucumber

SOUP

(TICK'√' CHOICE OF ONE ITEM)

Braised Shark's Fin Soup with Dried Conpoy, Bamboo Pith and Assorted Seafood
Five Treasure Soup (Fish Maw, Sliced Top Shell, Crab Meat, Black Fungus and Enoki Mushroom)
Braised Shark's Fin with Fish Maw and Crab Meat

POULTRY

(TICK $' \checkmark '$ CHOICE OF ONE ITEM)

'Bi Feng Tang' Chicken
Salt Baked Chicken
Eight Treasures Duck

FISH

(TICK'√' CHOICE OF ONE ITEM)

Steamed Tiger Grouper with Garlic and Ginger
Steamed Red Grouper in Teochew Style
Deep-fried Soon Hock in Superior Soya Sauce





ETERNAL BLISS PACKAGE



MENU

VEGETABLES

(TICK'√' CHOICE OF ONE ITEM)

Braised 10-Head Abalone with Shimeiji Mushroom and Seasonal Greens
Wok-fried Asparagus with Scallops in XO Sauce
Braised Broccoli with Crab Meat

SEAFOOD

(TICK'√' CHOICE OF ONE ITEM)

Deep-fried Prawns with Sesame Mayonnaise Sauce
Pan-fried Prawns with Soy Sauce
Steamed Herbal Drunken Prawns

RICE / NOODLES

(TICK'√' CHOICE OF ONE ITEM)

Fragrant Seafood Fried Rice
Braised Seafood Ee Fu Noodles with Crab Meat
Steamed Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT

(TICK'√' CHOICE OF ONE ITEM)

Chilled Mango and Sago Cream with Pomelo
Yam Paste with Pumpkin Purée and Gingko Nuts
Double-boiled Hashima with Red Dates

Menu is inclusive of unlimited flow of fragrant Chinese Tea.

The hotel reserves the right to substitute any of the menu items without prior notice.



ENCHANTING LOVE PACKAGE



PRICING

MONDAYS TO THURSDAYS

LUNCH AND DINNER
From **S\$168 net** per guest

FRIDAYS, SATURDAYS, SUNDAYS, EVE OF PUBLIC HOLIDAYS & PUBLIC HOLIDAYS

LUNCH AND DINNER
From **\$\$188 net** per guest

VENUE

CARLTON HALL

minimum 200 guests

ROSEMARIE HALL

minimum 150 guests

TOP OF THE YORK

minimum 80 guests

- Prices are inclusive of service charge and prevailing Goods & Services Tax (GST)
- The hotel reserves the right to change or amend the packages without prior notice
- Packages are valid for weddings booked by 30 September, 2023 and held by 31 March, 2024
- Other terms and conditions apply



ENCHANTING LOVE PACKAGE



ENTITLEMENTS

- A tasting menu for 10 guests prior to the wedding event (minimum of 15 tables confirmed)
- Soft drinks, beer and mixers from 11 a.m. to 3 p.m. (lunch) **OR** 7 p.m. to 11 p.m. (dinner) during the event
- A bottle of house pour wine per confirmed table of 10 guests
- Waiver of corkage charge for duty paid hard liquor (Brandy & Whisky only) brought in by the host
- Wedding floral centrepieces for 2 VIP tables
- → 3-tier model wedding cake
- Ivory seat covers for all chairs
- Car passes for up to 35% of confirmed guest list
- Designed invitation cards for 70% of guests (excluding printing and customised text)
- Choice of exclusive wedding favours for your guests
- Pre-event snacks served during cocktail reception at the foyer
- A one night's stay in our Deluxe Suite with fruit platter and floral arrangement, and a choice of breakfast for two at White Rose Café **OR** in-room breakfast
- Pre-event snacks for the wedding couple
- One reserved VIP car parking lot



ENCHANTING LOVE PACKAGE



MENU

DELUXE COLD DISH COMBINATION PLATTER

(TICK $' \checkmark '$ CHOICE OF ONE PLATTER)

Jellyfish Salad, Wasabi Prawns with Mango Salsa, Crispy Roast Pork with Honey Mustard Sauce
Seasoned Baby Octopus, Roasted Duck with Rock Melon Salad, Cold Angel Hair Pasta in Chinese Wine Sauce

SOUP

(TICK'√' CHOICE OF ONE ITEM)

Braised Pumpkin Seafood Soup with Lobster and Caviar
Crab Bisque with Fish Maw and Conpoy

POULTRY / FISH

(TICK'√' CHOICE OF ONE ITEM)

Roasted Chicken with Spicy Tomato Sauce
Pan-seared Chicken Breast in Black Vinegar Sauce
Oven-baked Seabass with Pesto Fried Rice and Tobiko
Steamed Red Snapper with Butter Soy Sauce and Thyme

SEAFOOD

(TICK ' \checkmark ' CHOICE OF ONE ITEM)

Herb-infused Poached Lobster in Conpoy Sauce
Braised 6-Head Abalone with Japanese Mushroom, Broccoli in Morel Mushroom Gravy

RICE / PASTA

(tick ' \checkmark ' Choice of one item)

Egg Fried Rice with Kombu and Tobiko
Angel Hair Pasta with Scallops in Spicy Sakura Prawn Sauce

DESSERT

(TICK'√' CHOICE OF ONE ITEM)

Coconut Panna Cotta with Hashima and Berries
Double-boiled Snow Pear with Bird's Nest and Goji Berries

Menu is inclusive of unlimited flow of fragrant Chinese Tea.

The hotel reserves the right to substitute any of the menu items without prior notice.

