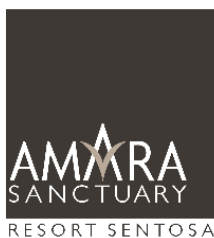


Because This Moment Matters

Signature Wedding Package 2022 - 2023





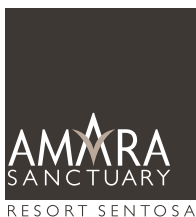
SIGNATURE WEDDING PACKAGE 2022 & 2023

Weekday Lunch and Dinner Package	Weekend Lunch Package	Weekend Dinner Package	
Monday to Thursday only (excluding Eve of Public Holidays and Public Holidays)	Friday to Sunday, Eve of Public Holidays and Public Holidays	Friday to Sunday, Eve of Public Holidays and Public Holidays	
\$1,588 ⁺⁺ per table Minimum 15 tables of 10 persons	\$1,688 ⁺⁺ per table Minimum 15 tables of 10 persons	\$1,888 ⁺⁺ per table Friday, Sunday and Eve of Public Holidays Minimum 15 tables of 10 persons	\$1,988 ⁺⁺ Saturday and Public Holidays

Venue	Grand Ballroom
Banquet	Choose from 7 or 8-Course Chinese Menu or 4 or 5-Course Western Set Menu Complimentary food tasting for 10 persons (applicable for Monday to Thursday, excluding eve of Public Holiday and Public Holiday)
Beverages	<ul style="list-style-type: none"> - A bottle of champagne for toasting ceremony - Free-flow of Chinese tea and soft drinks during lunch or dinner - 1 x 30-litre barrel of beer - 1 x bottle of house red or white wine per every 10 paying guests - Corkage charge waived for all sealed and duty paid hard liquor
Accommodation	<p>1 x night stay in Couple Suite with complimentary breakfast at Shutters for 2 persons for Weekday Lunch and Dinner Package, and Weekend Lunch Package</p> <p>1 x night stay in One-bedroom Villa with complimentary breakfast at Shutters for 2 persons for Weekend Dinner Package</p>
Privileges	<ul style="list-style-type: none"> - Wedding invitation cards based on 70% of guaranteed attendance (excluding printing) - Extensive selection of wedding favors for your guests - Complimentary gantry passes into the island for invited guests
Decorations	<ul style="list-style-type: none"> - 2 x VIP parking lots assigned for bridal car - Specially designed guest book and complimentary use of 1 Ang Bao box on the actual day of the wedding - Complimentary usage of LCD projectors with fixed screens - Choice of exclusively designed wedding themes with floral arrangements for aisle decorations and floral table centre pieces - Exquisite 5-tier champagne fountain - Elegant white seat covers for all dining chairs - Specially designed wedding cake model for cake cutting ceremony

Prices quoted in Singapore dollars and subject to 10% service charge and prevailing taxes.
Packages and pricing are subject to change without prior notice.





7-COURSE CHINESE MENU

\$1,588++ per table of 10 persons

APPETISER DELIGHTS

(Choose 5)

Prawn Ball with Mango Cream
Crispy Crab Ball
Roasted Duck
Roasted Pork Belly

Japanese Baby Octopus
Seafood Beancurd Roll
Sweet and Sour Jelly Fish
Seafood Seaweed Roll

SOUP

(Choose 1)

Braised Crab Meat Soup with Sea Cucumber and Dried Scallop
OR
Hot and Sour Soup with Sliced Fish Maw and Enoki Mushroom

FISH

(Choose 1)

Seabass Fillet
OR
Black Garoupa Fillet

Steamed

Hong Kong Style
Teochew Style
Black Bean Sauce

Deep-fried

Hong Kong Style
Sweet & Sour
Black Bean Sauce

MEAT

Steamed Ginger and Scallion Chicken

VEGETABLE

Braised 10 Head Abalone with Conpoy and Spinach

NOODLE OR RICE

(Choose 1)

Braised Ee-Fu Noodle with Yellow Chives & Straw Mushroom
OR
Seafood and Egg Fried Rice

DESSERT

(Choose 1)

Glutinous Sesame Ball in Ground Peanut
OR
Red Bean with Glutinous Rice Ball

Prices quoted in Singapore dollars and subject to 10% service charge and thereafter prevailing Goods and Services Tax.
Packages and pricing are subject to change without prior notice.





7-COURSE CHINESE MENU

\$1,688++ per table of 10 persons

APPETISER DELIGHTS

(Choose 5)

Prawn Ball with Mango Cream
Crispy Crab Ball
Bak Kwa Chicken
Roasted Pork Belly
Sweet and Sour Jelly Fish

Japanese Baby Octopus
Seafood Beancurd Roll
Seafood Seaweed Roll
Roasted Duck
Marinated Sea Clam

SOUP

(Choose 1)

Braised Crab Meat Soup with Dried Scallop and Crabmeat
OR
Hot and Sour Soup with Sliced Fish Maw and Enoki Mushroom

FISH

Black Garoupa Fillet

Steamed

Hong Kong Style
Teochew Style
Black Bean Sauce

Deep-fried

Hong Kong Style
Sweet & Sour
Black Bean Sauce

MEAT

Herbal Ginseng Chicken in Lotus Wrap

VEGETABLE

Braised 8 Head Abalone with Conpoy, Flower Shiitake Mushroom and Broccoli

NOODLE OR RICE

(Choose 1)

Braised Ee-Fu Noodle with Shredded Duck
OR
Braised Ee-Fu Noodle with Yellow Chives and Straw Mushroom

DESSERT

(Choose 1)

Sweet Yam Paste with Pumpkin with Gingko Nuts
OR
Chilled Lemongrass Jelly with Aloe Vera

Prices quoted in Singapore dollars and subject to 10% service charge and thereafter prevailing Goods and Services Tax.
Packages and pricing are subject to change without prior notice.





8-COURSE CHINESE MENU

\$1,888++ per table of 10 persons

APPETISER DELIGHTS

(Choose 5)

Honey Prawn Dumpling
Crispy Crab Ball
Drunken Chicken
Roasted Pork Belly
Sweet and Sour Jelly Fish

Marinated Top Shell
Prawn and Beancurd Treasures
Smoked Duck Breast
Seafood Spring Roll
Japanese Baby Octopus

SOUP

(Choose 1)

Braised Fish Maw Soup with Dried Scallop and Shredded Sea Cucumber
OR
Shredded Chicken and Dried Scallop Soup with Enoki

FISH

Black Garoupa Fillet

Steamed

Hong Kong Style
Teochew Style
Black Bean Sauce

Deep-fried

Hong Kong Style
Thai Chilli Sauce
Black Bean Sauce

MEAT

Emperor Herbal Chicken with Chinese Mushroom and Angelica Root

SEAFOOD

Sauteed Black Pepper King Prawn

VEGETABLE

Braised 8 Head Abalone with Flower Shiitake Mushroom and Broccoli

NOODLE RICE

(Choose 1)

Braised Ee-Fu Noodle with Yellow Chives & Straw Mushroom
OR
Roasted Duck Fried Rice with Shrimp

DESSERT

(Choose 1)

Mango Mousse with Mango Jello
OR
Chilled Lemongrass Jelly with Aloe Vera

Prices quoted in Singapore dollars and subject to 10% service charge and thereafter prevailing Goods and Services Tax.
Packages and pricing are subject to change without prior notice.





8-COURSE CHINESE MENU

\$1,988++ per table of 10 persons

APPETISER DELIGHTS

(Choose 5)

Prawn Ball with Mango Cream
Crispy Crab Ball
Bak Kwa Chicken
Roasted Pork Belly
Sweet and Sour Jelly Fish
Smoked Duck Breast

Japanese Baby Octopus
Seafood Beancurd Rolls
Roasted Duck
Pork Ngho Hiang
Marinated Sea Clam
Drunken Chicken

SOUP

(Choose 1)

Double-boiled Black Truffle and Chicken Soup
OR
Braised Fish Maw Soup with Dried Scallop and Crabmeat

FISH

Red Garoupa Fillet or Black Cod Fillet

Steamed

Hong Kong Style
Teochew Style
Black Bean Sauce

Baked

Hong Kong Style
Sweet & Sour
Bonito Sauce

MEAT

Herbal Ginseng Chicken in Lotus Wrap

SEAFOOD

Sauteed King Prawn in Mongolian Style

VEGETABLE

Braised 6 Head Abalone with Conpoy, Flower Shiitake Mushroom and Spinach

NOODLE OR RICE

(Choose 1)

Braised Ee-Fu Noodle with Shredded Duck and Straw Mushroom
OR
Traditional Lunar Sticky Pork, Chinese Sausage and Poached Chicken Rice

DESSERT

(Choose 1)

Sweet Yam Paste with Pumpkin with Ginkgo Nuts
OR
Chilled Mango Pomelo and Sago

Prices quoted in Singapore dollars and subject to 10% service charge and thereafter prevailing Goods and Services Tax.
Packages and pricing are subject to change without prior notice.





4-COURSE WESTERN MENU

\$178.80++ per person

APPETISER

Smoked Salmon Nicoise

Smoked Norwegian Salmon, Quail Eggs, Baby French Bean,
Air Dry Olives & Ikura

OR

Duck Rilette with Melba Toast

Cranberry Marmalade, Vegetable Pickle, Aged Balsamic
(Please select one)

SOUP

Butternut Squash Puree

Crabmeat and Scallop Brochette

MAINS

Atlantic Halibut En Papillote

Seasonal Vegetables, Potato and White Miso Paste

OR

Paillard of Corn Fed Chicken

Forest Mushroom Fricassee, Pumpkin Mash and Sautéed Green Asparagus

DESSERTS

Strawberry Dome

Wild Berries and Citrus Fruits

Coffee or Tea

Biscotti





5-COURSE WESTERN MENU

\$198.80++ per person

APPETISER

Crabmeat and Tiger Prawn Ceviche
Avocado, Baby Red Onions, Chives and Orange Caviar

SALAD

Three Citrus Duck Breast
Cold Smoked Duck Breast, Orange, Grapefruit, Pomelo Mesclun and Sesame Dressing

SOUP

Forest Mushroom Cappuccino
Truffle Brioche and White Truffle Oil

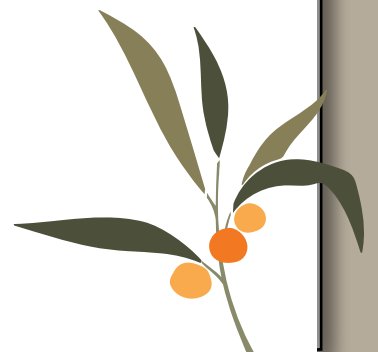
MAINS

Pan Seared Tasmanian Salmon
Beurre Noisette, Shaved Parmigiano, Air Dried Olives
Orzo and Cherry Tomatoes
OR
Slow Cooked Black Angus Beef Cheek
Root Vegetables, King Trumpet Mushrooms and Red Onion Confit

DESSERTS

Sesame Yuzu Cake
Baked Marshmallow and Berries

Coffee or Tea
Biscotti





5-COURSE WESTERN MENU
\$198.80++ per person

APPETISER

Assiette of Seafood

Crabmeat Ceviche, Pistachio Crusted Tiger Prawns
Smoked Salmon Asparagus and Ikura

SALAD

Three Citrus Duck Breast

Cold Smoked Duck Breast, Orange, Grapefruit, Pomelo
Mesclun and Sesame Dressing

SOUP

Lobster Bisque

Tarragon & Crispy Shrimp Dumpling

MAINS

Pan Seared Garoupa Fillet

Beurre Noisette, Shaved Parmigiano, Air Dried Olives
Orzo and Cherry Tomatoes

OR

Slow Cooked Rib Eye of Beef

Root Vegetables, King Trumpet Mushrooms and Red Onion Confit

DESSERTS

Yam Tartlet

Candied Butternut Squash, Coconut Cream and Berries

Coffee or Tea

Biscotti





5-COURSE WESTERN MENU
\$208.80++ per person

APPETISER

Foie Gras Ballotine
Red Wine Poached Apple, Walnut Bread and Grapes

SALAD

Marinated Canadian Scallop
Chuka Hotate, Crudites, Mesclun Salads, Sesame Dressing

SOUP

Seafood Gumbo
Honey Prawn Dumpling and Tobiko

MAINS

Snow Cod Fillet
Seasonal Vegetables, Pumpkin Mash and Capers
Air Dried Olives and Beurre Noisette
OR
Filet Mignon
Black Truffle Tapenade, Spinach, Eryngii Mushrooms
Shiraz Cabernet Reduction

DESSERTS

Dark Chocolate Dome
Feuilletine Seasonal Berries

Coffee or Tea
Biscotti

