



## Grand Shanghai Restaurant

### Solemnisation Package 2023/2024

#### *8-courses Chinese Lunch*

(Minimum 20 guests, maximum 70 guests)

\$3,499++ for 1<sup>st</sup> 20 Guests

Additional 10 guests at \$1,599++

#### *8-courses Chinese Dinner*

(Minimum 20 guests, maximum 70 guests)

\$3,899++ for 1<sup>st</sup> 20 Guest

Additional 10 guests at \$1,799++

#### FOOD

- A Sumptuous 8 course Chinese Set Menu prepared by our dedicated culinary team

#### BEVERAGE

- Free-flow of Soft Drinks and Chinese Tea (up to 3 hours)
- One bottle of house wine per confirmed table of 10 persons, to be consumed during the event  
**Additional house wine at S\$58++ per bottle**  
**Additional barrel of Tiger Beer at the price of \$780++ per barrel (about 70glasses)**
- Corkage charge of S\$50++ per bottle for sealed and duty-paid wine and S\$80++ per bottle for sealed and duty-paid hard liquor brought into the restaurant

#### PRIVILEGES

- An exclusive use of our class and elegant-style Private Room or Dining Area in your comfort for up to 3 hours
- Basic decoration for solemnization table and chairs
- Complimentary Signature wedding favors
- Complimentary usage of a ring pillow and signing pen
- Complimentary parking for 20% of the guaranteed number of guests
- Wedding reception table with Guest Signature Book and Red Packets Box for the reception desk at the entrance inside the restaurant.
- Wedding decorations for VIP table with a red tablecloth

#### ADD ON (Optional)

- An intricately designed 3-tier dummy wedding cake for cake cutting ceremony and a bottle of Champagne for Champagne Fountain for the price of \$199++
- Outdoor Solemnization at our Promenade by the Singapore River, a rental charge of \$999++ which includes the set-up of 1 ROM table with 5 chairs and up to 20 chairs for guests



## Solemnisation Menu – Lunch

- 五福临门喜相迎* 荔枝虾球粒 *Deep-Fried Prawn Meatball*  
脆皮乳猪件 *Crispy Suckling Pig*  
飘香咸鸡件 *Shanghainese Salted Chicken*  
无锡香脆鳝 *Crispy Eel*  
青瓜拌云耳 *Baby Cucumber • Black Fungus • Aged Vinegar*
- 鸾凤喜迎神仙池* 虫草花鲍鱼炖鸡汤  
*Double Boiled Chicken Soup • Abalone • Cordyceps Flowers*
- 月老红线牵深情* 雪里红碧绿虾球  
*Sautéed Prawn • Snow Cabbage • Greens*
- 天长地久庆有余* 清蒸顺壳鱼  
*Steamed Soon Hock • Soya Sauce*
- 春风泛舟金莲璧* 六头鲍花菇时蔬  
*Braised “6 Head Abalone” • Mushroom • Vegetable*
- 比翼双飞会鹊桥* 上海烟熏樟茶鸭  
*Grand Shanghai Smoked Duck*
- 浓情蜜意喜联鸣* 瑶柱金菇焖伊面  
*Braised Ee-Fu Noodle • Conpoy • Enoki Mushroom*
- 百年美眷庆好合* 红枣雪莲炖雪燕  
*Double-Boiled Xue Yan • Red Dates • Lotus Seed*

**Lunch**



## Solemnisation Menu – Dinner

- 彩衣红袍迎飞舞 鸿运南乳起骨猪  
*Golden Roasted Boneless Suckling Pig*
- 鸾凤喜迎神仙池 鱼骨瑶柱海参汤  
*Double-Boiled Fish Bone • Sea Cucumber • Conpoy*
- 海誓山盟龙凤配 泸式酒酿焗虎虾  
*Stewed Tiger Prawn • Fermented Chinese Wine • Chili*
- 天长地久庆有余 清蒸东星斑  
*Steamed Eastern Star Garoupa • Soya Sauce*
- 月老红线牵深情 鲍汁六头鲍时蔬  
*Braised “6 Head Abalone” • Vegetable • Abalone Sauce*
- 喜鹊连连报佳音 东坡肉时蔬  
*Signature Braised Pork Belly • Vegetable*
- 普天同贺有情人 韭黄猪松焖伊面  
*Braised Ee-Fu Noodle • Minced Pork • Chives*
- 百年美眷庆好合 寿果冰花炖桃胶  
*Double-Boiled Peach Gum • Papaya • Ginkgo*

***Dinner***