

2027 SOLEMNISATION PACKAGE

NEW BEGINNINGS,
TIMELESS MEMORIES



SOLEMNISATION PACKAGE 2027

8-Course Chinese Set Menu \$1,688++ per table of 10 persons
Lunch or Dinner, 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

- Free flow of Chinese tea and soft drinks throughout event (excluding juices).
- Beer can be arranged at a special price of \$780++ per 30-litre barrel or at \$18++ per glass.
- Waiver of corkage fee for up to 5 bottles of duty paid and sealed wines, and hard liquors brought in for your celebration. Every subsequent bottle will be chargeable at \$20++.

WITH COMPLIMENTS FROM US

- Floral arch for the signing ceremony.
- Floral décor for solemnisation table and chairs alongside floral centrepieces for all dining tables.
- 1 bottle of house wine per confirmed table, for event consumption only.
- Choice of wedding gifts for all your guests.
- Carpark coupons based on 20% of your guaranteed attendance.
- Utilisation of existing LCD projector and screen for your wedding video montage.
- 1-night stay in a Deluxe Room with breakfast for 2 persons at Café Mosaic.

8-COURSE CHINESE SET MENU

锦绣大拼盘

Deluxe Cold Dish Combination

(沙律虾, 迷你春卷, XO海螺, 烧鸭片, 香炸鱼皮)

(Prawn Salad, Mini Spring Roll, XO Top Shell, Roast Duck, Deep-fried Fish Skin)

••

八宝羹

Imperial Eight Treasures Soup

(海参, 蟹黄, 蟹肉, 瑶柱, 鱼鳔, 海螺, 金菇, 竹笙)

(Sea Cucumber, Crab Roe, Crab Meat, Conpoy, Fish Maw, Top Shell, Enoki Mushroom & Bamboo Pith)

••

蒜茸蒸海斑

Steamed Garoupa in Soya Sauce with Minced Garlic

••

XO蜜豆炒虾球

Sautéed XO Sauce Prawns with Honey Peas

••

干贝北菇扒西兰花

Braised Shiitake Mushroom with Broccoli in Conpoy Sauce

••

脆皮烧鸡

Crispy Roast Chicken

••

银芽九王干烧伊府面

Braised Ee Fu Noodles with Straw Mushroom, Silver Sprouts & Chives

••

杨枝甘露

Cream of Pomelo and Mango with Sago

