

Weekday Wedding Dinner

Minimum 18 tables with 10 persons per table

- Sumptuous 7-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- Free flow of soft drinks, mixers and Chinese tea
- One complimentary barrel of house pour beer; additional barrel of 30-litre beer can be arranged at a special price
- One complimentary bottle of House wine for every 10 confirmed guests; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" & "Sealed" hard liquors and wines brought in



- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ◆ An intricately designed wedding cake model for your cake-cutting ceremony
- One complimentary 1kg wedding cake for takeaway after the wedding
- Champagne pyramid with a bottle of champagne for toasting ceremony
- A magical bridal march-in with romantic mist effect



- Enjoy a night's stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough
   Market Café
- ♥ SGD \$100.00nett in-room dining credit during your stay
- One (1) day use room in our Luxe Room for your wedding coordinators from 1500hrs to 2300hrs



- ♥ Exclusive use of our private function room for solemnisation or tea ceremony (up to 50 persons) on actual wedding day
- ♥ Complimentary usage of LCD projectors and projector screens during wedding dinner
- Complimentary car park passes based on 20% of confirmed attendees



- Wedding favours or your invited guests
- ♥ Specially designed wedding guest book and token box
- Wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)

## **Terms & Conditions**

Applicable for Dinner between Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays For weddings held on or before **31 December 2025**Prices are subject to 10% service charge and prevailing government taxes
Prices, Wedding themes, Wedding favours are subject to change without prior notice
Please note that the menu is not halal-certified



Weekday Dinner Menu

FIVE TREASURES COLD

**DISH COMBINATION** 

五福临门

(Choose Five)

金兰酱螺旋粉海螺片

Prawn salad with Tobiko mayo & Fruits

飞鱼子水果沙律虾

California Makimono 寿司券

Baby Octopus salad with Pomelo 泰式柚子八爪鱼

Drunken free-range Chicken 陈年花雕醉鸡卷 Kimlan soya tossed Topshell salad

Roasted Duck with Osmanthus fragrant orange sauce

烤鸭佐桂花橙酱

Cantonese Roasted Pork 广式烧肉

Deep-fried Prawn Money bag with Thai yogurt mayo

泰式酸奶金钱袋

Crispy Fish skin with Pork floss 香味肉松鱼皮

Japanese seaweed with Seafood Otah 日式海鲜乌达卷

SOUP Deluxe Seafood broth, Fishmaw & Crabmeat 皇朝高汤鱼肚蟹肉羹

汤,羹 Braised Hashima Five Treasures soup 五宝雪蛤海味羹

(Choose One) Double-boiled Black truffle scented Chicken broth with Bamboo pith 黑松露瑶柱竹笙炖鸡汤

Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken 洋参雪耳螺肉鸡汤

**POULTRY** Crispy Chicken with mixed crispy crust 黄金野米避风塘鸡

家禽 Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡 (Choose One) Braised Duck with sesame Sichuan Mala spicy sauce 川味麻辣咸水鸭

Slow-braised Chicken with Cordycep flower & Chestnuts in Lotus leaf 荷香栗子虫草菇焖鸡

**FISH** 0 Select Fish:

鱼 Red Snapper 紅鰽

Black Grouper 石斑

Select Flavours: Steamed - Cantonese style topped with Cilantro Spring 港基式

Steamed - Tangerine peel in Black bean paste 陈皮豆豉蒸式 Steamed - Nyonya Assam Laksa cooking style 亚参叻沙蒸法 Seabass 余目鲈

\*\*\* Additional of \$50.00++ per table of 10 persons for upgrade to either **SOON HOCK** 笋壳 or **RED GROUPER** 红斑

**VEGETABLES** Create your own combination by selecting any two following item(s)/Served with Seasonal Vegetables 扒器园菜

Baby Abalone 10 头鲍鱼 Bailing Mushroom 百灵菇 (Choose Two) Flower Mushroom 花菇 Bean-curd Skin 豆根

NOODLE / RICE Spicy Crabmeat sauce with Crispy Mantou 辣椒蟹肉拼香脆馒头

饭面类 Stewed Ee-fu noodles with shredded Duck & Pickled Mustard green 非皇雪菜鸭丝烧伊面 (Choose One) Steamed Glutinous rice wrapped in Bean-curd skin with Egg white sauce 金衣糯米卷

Pearl Rice with Conpoy, Chinese sausage, Chicken, Mushroom & Pine nut 珍珠腊味五宝饭

**DESSERT** Double-boiled Snow Fungus with Red date & Lotus nut 百年好合

甜品 Chilled Mango sago with Pomelo 天长地久 (Choose One) Hazelnut Crunchy Feuilletine cake 榛子蛋糕

Passionfruit Raspberry cake 百香果覆盆子蛋糕