

SOLEMNISATION PACKAGE

PACKAGE PRICE 2021

LUNCH

7-course Chinese Menu | \$80++ per person

DINNER

8-course Chinese Menu | \$90++ per person

Minimum of 50 persons, Maximum of 80 persons

1 January to 30 September 2021: Per table seats 5 persons.

1 October to 31 December 2021: Per table seats 10 persons.

Number of attendees is subject to prevailing Singapore's Safe Management Measures

PACKAGE HIGHLIGHTS

Food and Drinks

- Your choice of a personalised Chinese menu
- Free flow of soft drinks and mixers throughout your event

Flowers and Decorations

- A complimentary reception table with floral centrepiece
- VIP table set-up with chair decorations for one bridal table
- One floral centrepiece and five chairs decorated with organza
- Floral centrepieces for all guest tables
- One wedding arch
- White seat covers for all chairs

Others

- Complimentary use of LCD projectors and screens
- Complimentary carpark passes for 15% of your guests
- VIP parking lot for your bridal car in front of the hotel
- Virtual live streaming available at a special rate

Hygiene & Cleanliness Measures

Your wedding is reassured with our high hygiene and sanitation standards being a SG Clean certified hotel, practice of safe distancing set-up and service crew is well trained to always have the well-being of your invitees in mind.

7-COURSE CHINESE LUNCH MENU A

Appetiser Platter 五福大拼盘：

Marinated Jellyfish sprinkled with Sesame Seeds/ Szechuan Garlic Pork/ Sesame Prawn Toast/
Organic Prawns with Lime Mayonnaise/ Five-Spice Chicken in Bean Curd Roll
芝麻海蜇/ 四川蒜泥白肉/ 虾土司/ 青柠虾沙律/ 五香马蹄卷

Braised Four Treasures Broth 红烧四宝羹

Crispy Roasted Chicken in Chef's Signature Sauce 秘汁脆皮烧鸡

Hong Kong Style Steamed Garoupa in Superior Soya Sauce 港式蒸活石斑

Braised Bai Ling & Nameko Mushrooms with Seasonal Vegetables 白灵菇滑菇扒园蔬

Ee-Fu Noodles with Yellow Chives and Shimeji Mushrooms 韭王松菇焖伊面

Cream of Red Bean Paste with Glutinous Rice Balls 红豆沙汤圆

7-COURSE CHINESE LUNCH MENU B

Appetiser Platter 五福大拼盘：

Crispy Whitebait Fish/ Breaded Bacon Prawn Rolls/ Marinated Jellyfish sprinkled with Sesame Seeds/
Marinated Baby Squid with Shimeji Mushrooms/ Poached Fragrant Chicken Rolls
烧汁白饭鱼/ 烟肉虾卷/ 芝麻海蜇/ 墨鱼仔伴野菌/ 香酒醉鸡卷

Braised Lobster Soup 山珍海味龙虾羹

Coffee Pork Ribs 咖啡香排骨

Braised Chinese Mushrooms with Superior Stock and Seasonal Vegetables 北菇扒园蔬

Steamed Snapper with Minced Garlic in Superior Soya Sauce 金银蒜燕红鲷鱼

Steamed Rice with Assorted Meat in Lotus Leaf 腊味荷叶饭

Chilled Mango Pudding with Raspberry Sauce 覆盆子酱芒果布丁

8-COURSE CHINESE DINNER MENU A

Appetiser Platter 五福大拼盘：

Crispy Whitebait Fish/ Breaded Bacon Prawn Rolls/ Marinated Jellyfish sprinkled with Sesame Seeds/
Marinated Baby Squid with Shimeji Mushrooms/ Poached Fragrant Chicken Rolls
烧汁白饭鱼/ 烟肉虾卷/ 芝麻海蜇/ 墨鱼仔伴野菌/ 香酒醉鸡卷

Braised Lobster Soup 山珍海味龙虾羹

Poached Prawns in Inaka Miso Soup 味噌灼活虾

Zhenjiang Pork Ribs 镇江排骨王

Home-made Steamed Garoupa 家乡式燕活石斑

Braised Broccoli with Bai Ling Mushrooms 西兰花焖白灵菇

Steamed Rice with Assorted Preserved Meat in Lotus Leaf 腊味荷叶饭

Warm Yam Purée and Gingko Nuts with Pumpkin in Coconut Jus 潮式白果金瓜芋泥

8-COURSE CHINESE DINNER MENU B

Appetiser Platter 五福大拼盘：

Crispy Whitebait Fish/ Organic Prawns with Lime Mayonnaise/ Nanjing Poached Duck/
Marinated Jellyfish sprinkled with Sesame Seeds/ Five-Spice Chicken in Bean Curd Roll
烧汁白饭鱼/ 青柠虾沙律/ 南京盐水鸭/ 芝麻海蜇/ 五香马蹄卷

Braised Seafood with Fried Fish Maw Soup 红烧海鲜鱼鳔羹

Signature Herbal Empress Chicken 特制药材皇帝鸡

Crispy Mongolian Prawns in 'Pik Fong Tong' Style 避风塘虾球

Hong Kong Style Steamed Garoupa in Superior Soya Sauce 港式燕活石斑

Braised Asparagus with Dried Mushrooms in Oyster Sauce 红烧露筍花菇

Fried Udon with Dried Shrimps, Black Pepper Sauce and Golden Mushrooms 黑椒金菇虾干乌东面

Chilled Cream of Mango with Pomelo and Sago 杨枝甘露

*Additional charges apply. 附加费