

Wedding Packages 2020

DINING

- ◆ A Sumptuous 08-course Chinese Menu specially prepared by our team of Banquet Chefs
- Muslim or Vegetarian menu can be customized on request
- Experienced banquet team with headwaiters for the 2 VIP tables at your service
- Splendid first course-fanfare to start the celebration dinner

BEVERAGE

- Pre-dinner Cocktail Reception with soft drinks and peanuts at Ballroom Foyer
- Free flow of Chinese tea and Soft Drinks throughout the dinner
- Waiver of corkage charge for sealed and duty-paid hard liquor, wine or champagne (max 2 bottles per table)

DECORATION

- ♥ Champagne fountain display on stage with a bottle of sparkling wine for toasting ceremony
- Ballroom decorations including floral pillars, stage and fresh flowers centerpiece for up to 2 VIP tables
- Wedding fanfare with floral pillars along red carpet aisle to stage with romantic misty dry-ice effect to usher the bride and groom
- Specially designed multi-tier dummy wedding cake for cake cutting
- Complimentary seat covers for all chairs.
- An easel stand for wedding portrait and display photo table at ballroom foyer



COMPLIMENTARY

- A memorable one night stay in Bridal Suite with a fruit basket
- Choice of breakfast or lunch buffet for two served at Coleman's Café on the next day
- ◆ 01 day use room for helpers from 2.00pm to 8.00pm
- ▼ Modern or traditionally designed wedding invitation cards based on 70% of total guaranteed guests (Exclude printing)
- Choice of wedding gifts for every guests
- ◆ A specially designed guest sign-in book
- ♥ Provision of Ang Pao box (On loan)
- ▼ A VIP car park lot reserved at the Excelsior Tower entrance for bridal car
- Car park coupons up to the maximum of 40 cars
- ▼ Usage of LCD projector and screen for wedding montage
- ♥ Food tasting for 10 persons of the confirmed menu
- ▶ In-laws get together dinner for 10 persons of the confirmed menu after event
- An hour usage at Sky Lounge Mezzanine floor for scenic bridal photography
- ♥ Pre-event snack for wedding couple

Terms & conditions:

- Prices applicable for 20 tables and above
- All rates quoted are in Singapore Dollars and are subject to service charge & GST unless otherwise stated. Packages are subject to changes without prior notice.

For reservations and enquiries, please contact our **Banquet Sales Manager** at **6416 1033** or email us at pe.banquet@ytchotels.com.sg



The Graceful Celebrations

S\$858.00++ (Lunch); S\$928.00++ (Dinner) per tables for 10 persons each (Monday to Thursday) S\$858.00++ (Lunch); S\$988.00++ (Dinner) per table for 10 persons each (Friday to Sunday)

Free Flow Beer & Soft Drinks

HOT & COLD COMBINATION

PRAWN (Select one)

(Select 5 i	items)
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	Smoked Duck Breast Chicken Skewers		Prawn in Soya Sauce Stir Fried Prawn with Black Pepper sauce
	Gold Coin "Bak Gua"		Fried Prawn with Barbeque and Spicy sauce
	Clam in Thai Sauce		
	Drunken Chicken Roll Mini Spring Roll		
	Marinated Jellyfish		
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	SOUP (Select one)		VEGETABLES (Select one)
	Double-boiled Chicken Soup with Conpoy and		Clam and Shaggy Mane Mushroom with Spinach
	Cordyceps flower Braised Fish Maw with Seafood Soup		Braised "Bai Ling" Mushroom with Broccoli Chinese Cabbage with Garlic and Conpoy
	Double-boiled Cartilage Soup with Black Truffle	П	Chinese Cabbage with Garile and Compoy
	CHICKEN (Select one)		STARCH (Select one)
	Crispy Roasted Chicken		Braised Ee-Fu Noodles with Chives
	Duo Chicken in Thai Sauce		Stir-Fry "Mee Swa" with Diced Seafood
	Roast Chicken with Sichuan Fried Onion Style		Fried Rice with Bacon and Shrimp
	FISH (Select one)		DESSERT (Select one)
	(choice of seabass or soon hock)		
	Steamed with Soya Sauce		Red Bean Paste with Lotus Seed
	Steamed with Ginger and Onion		Chilled Mango Sago with Pomelo
	Steamed with "Teo Chew" Style		White Fungus Red Dates with Almond Chilled



The Joyful Celebrations

S\$988.00++ (Lunch); S\$1,038.00++ (Dinner) per table for 10 persons each (Monday to Thursday) S\$1,038.00++ (Lunch); S\$1,138.00++ (Dinner) per table for 10 persons each (Friday to Sunday)

Free Flow Beer & Soft Drinks

HOT & COLD COMBINATION PRAWN (Select one) (Select 5 items) □ Smoked Duck Breast Prawn serve in Crispy Nest ☐ Chicken Skewers □ Prawn in Soya Sauce □ Gold Coin "Bak Gua" ☐ Stir Fried Prawn with Black Pepper sauce ☐ Clam in Thai Sauce ☐ Fried Prawn with Barbeque and Spicy sauce ☐ Maki Sushi □ Drunken Chicken Roll ☐ Mini Spring Roll □ Marinated Jellyfish ☐ Crispy Prawn Roll **SOUP** (Select one) **VEGETABLES** (Select one) □ Double-boiled Chicken Soup with Conpoy and ☐ Clam and Shaggy Mane Mushroom with Cordyceps flower Spinach ☐ Braised "Bai Ling" Mushroom with Broccoli ☐ Braised Shark's Fin with Crab Meat Soup ☐ Braised Fish Maw with Seafood Soup ☐ Braised Sea Cucumber with Mushrooms Double-boiled Cartilage Soup with Black Chinese Cabbage with Garlic and Conpoy Truffle **CHICKEN** (Select one) STARCH (Select one) ☐ Crispy Roasted Chicken ☐ Glutinous Rice with Wax Meat wrapped with □ Crispy Roast Duck Lotus leaves ☐ Duo Chicken in Thai Sauce ☐ Braised Ee-Fu Noodles with Chives ☐ Roast Chicken with Sichuan Fried Onion Style ☐ Stir-Fry "Mee Swa" with Diced Seafood ☐ Fried Rice with Bacon and Shrimp FISH (Select one) **DESSERT** (Select one) (choice of garoupa or soon hock) Yam Paste with Gingko Nuts ☐ Steamed with Bean Paste Red Bean Paste with Lotus Seed ☐ Steamed with Soya Sauce Chilled Mango Sago with Pomelo ☐ Steamed with Chinese Herb "Dang Gui" White Fungus Red Dates with Almond Chilled

☐ Steamed with "Teo Chew" Style



The Blissful Celebrations

S\$988.00 (Lunch); S\$1,088.00++ (Dinner) per table for 10 persons each (Monday to Thursday) S\$1,188 (Lunch); S\$1,288.00++ (Dinner) per table for 10 persons each (Friday to Sunday)

Free Flow Beer & Soft Drinks. Complimentary 01 Bottle of House Wine per confirmed table

HOT & COLD COMBINATION

PRAWN (Select one)

(Select 5 items)

	Smoked Duck Breast Grilled Eel with Tomato sauce Chicken Skewers Gold Coin "Bak Gua" Clam in Thai Sauce Maki Sushi Drunken Chicken Roll Mini Spring Roll Marinated Jellyfish Crispy Prawn Roll		Stir-fried Scallop and Asparagus in XO sauce Prawn serve in Crispy Nest Prawn with Pumpkin and Salted Egg Yolk Prawn in Soya Sauce Stir Fried Prawn with Black Pepper sauce Fried Prawn with Barbeque and Spicy sauce
	SOUP (Select one)	VEGETABLES (Select one)	
	Double-boiled Chicken Soup with Conpoy and Cordyceps flower Braised Shark's Fin with Crab Meat Soup Braised Fish Maw with Seafood Soup Double-boiled Cartilage Soup with Black Truffle		Clam and Shaggy Mane Mushroom with Spinach Braised Sea Cucumber with Mushrooms Chinese Cabbage with Garlic and Conpoy Braised Whole Baby Abalone w/ Broccoli
	CHICKEN (Select one)		STARCH (Select one)
	Crispy Roasted Chicken Crispy Roast Duck Steamed Chicken with Ginseng Duo Chicken in Thai Sauce Roast Chicken with Sichuan Fried Onion Style		Glutinous Rice with Wax Meat wrapped with Lotus leaves Braised Ee-Fu Noodles with Chives Stir-Fry "Mee Swa" with Diced Seafood Fried Rice with Bacon and Shrimp
FISH (Select one) (choice of red garoupa or pomfret)			DESSERT (Select one)
	Steamed with Bean Paste Steamed with Soya Sauce Steamed with Ginger and Onion Steamed with Chinese Herb "Dang Gui" Steamed with Black Bean Paste Steamed with "Teo Chew" Style		Yam Paste with Gingko Nuts Red Bean Paste with Lotus Seed Chilled Mango Sago with Pomelo White Fungus Red Dates with Almond Chilled

