



WEDDING DINNER PACKAGE FOR 2019

~ WEEKDAYS ~

Monday to Thursday, excluding Eve of & Public Holidays

S\$998.00++ per table of 10 persons

~ WEEKENDS ~

Friday & Sunday

S\$1,148.00++ per table of 10 persons

Saturdays, Eve of & Public Holidays

S\$1,208.00++ per table of 10 persons

Rates are subjected to 10% service charge & prevailing Government taxes

Minimum 25 tables of 10 persons per table



WEDDING DINNER PACKAGE

- 🔗 Create your very own menu, exquisitely prepared by our chefs
- 🔗 One night accommodation in our Bridal Suite with welcome fruit basket, assorted pralines & breakfast for two
- 🔗 One Day-Use Room for your helpers from 2.00pm to 7.00pm in our Deluxe Room
- 🔗 Oriental or Western themed invitation cards for up to 70% of your confirmed attendance (Printing not included)
- 🔗 Waiver of corkage charge for duty paid and sealed hard liquor and wines
- 🔗 Complimentary One bottle of Red/White House Wine per confirmed table
- 🔗 Exclusive prices for your wine purchased from Concorde Hotel Singapore
- 🔗 Free flow of soft drinks, mixers and Chinese tea
- 🔗 Free flow of beer (applicable for weekday packages)
- 🔗 Complimentary Three 22.7-litre barrels of Carlsberg beer (applicable for weekend packages)
- 🔗 Complimentary food tasting for 10 persons
- 🔗 A light meal (room service) prior to dinner reception for wedding couple
- 🔗 Two VIP car parking lots at Hotel's driveway entrance
- 🔗 Complimentary car parking passes for 20% of confirmed guests
- 🔗 Welcome cocktails in elegantly decorated foyer
- 🔗 Exclusively designed Wedding Guest Book
- 🔗 Exquisite wedding decorations with beautifully bedecked stage with floral decorations, floral centre piece for VIP tables and fresh flowers on all other tables
- 🔗 Wedding march in on red carpet with romantic misty effect
- 🔗 Five-tier decorative wedding cake for cake cutting ceremony. A complimentary 1kg cake will be delivered to your suite
- 🔗 Champagne fountain with a bottle of champagne
- 🔗 Choice of wedding giveaways for all guests
- 🔗 Special room rates for additional rooms (subject to availability)

CHINESE WEDDING DINNER MENU

(Please choose 1 item per course)

APPETISER (Choose 5 items)

- ☞ *Roast Suckling Pig
 - ☞ Sliced Honey Baked Smoked Duck Breast
 - ☞ Soya Sauce Chicken
 - ☞ Jelly Fish
 - ☞ Marinated Baby Octopus
 - ☞ Thai Style Salad with Pacific Clams
 - ☞ Prawn with Fruit Cocktail Salad
 - ☞ Salmon & Cheese Maki Roll
 - ☞ Deep Fried Money Bag
 - ☞ Deep Fried Prawn Roll
- *For Weekend Package only, replaced with Roast Pork for Week Day Package*

SOUP

- ☞ Fish Maw Soup with Crab Meat and Dried Scallops
- ☞ Braised Sea Treasures Soup with Shredded Abalone & Bamboo Piths
- ☞ Four Treasure Soup of Dried Scallops, Crabmeat, Prawns and Shredded Duck
- ☞ Double Boiled Chicken Soup with American Ginseng & Conpoy

PRAWN

- ☞ Steamed Prawns with Herbs in Chinese Wine
- ☞ Wok-Fried King Prawns with Wasabi Mayo
- ☞ Crispy Prawns with Salted Egg Yolk Sauce
- ☞ Stir Fried Prawns in X.O. Sauce

FISH

- ☞ Deep Fried Garoupa with Sweet & Sour Sauce
 - ☞ Crispy Marble Goby with Light Soya Sauce
 - ☞ Steamed Garoupa 'Hong Kong Style'
 - ☞ *Steamed Halibut Fillet with Superior Soya Sauce
 - ☞ *Steamed Marble Goby 'Hong Kong Style'
- *For Weekend Package only*

POULTRY

- ☞ Golden Roast Chicken
 - ☞ Barbecue Chicken with Minced Garlic
 - ☞ *Golden Pipa Duck
 - ☞ *Aromatic Duck
- *For Weekend Package only*

SPECIALITIES

- ☞ Sea Cucumber with Chinese Mushrooms, Dried Scallops and Seasonal Vegetables
- ☞ Braised Whole Baby Abalone with Spinach and Chinese Mushroom
- ☞ Stir Fried Scallops with Capsicum & Asparagus

NOODLES OR RICE

- ☞ Ee-Fu Noodles with Crabmeat & Yellow Chives
- ☞ Steamed Lotus Leaf Rice with Chinese Waxed Meats
- ☞ Stir Fried Udon with Black Pepper Sauce

DESSERTS

- ☞ Chilled Pumpkin Purée with Almond Flakes
- ☞ Chilled Mango Sago with Pomelo
- ☞ Yam Paste with Ginkgo Nut
- ☞ Double Boiled White Fungus with Red Dates and Lotus Seeds
