

WEDDING LUNCH PACKAGE 2019

- œ Menu exquisitely prepared by our chefs
- œ One night accommodation in Bridal Suite, welcome fruit basket, assorted pralines & breakfast for two
- œ Oriental or Western invitation cards for up to 70% of the confirmed guest (*excludes printing*)
 - œ Waiver of corkage charge for duty paid and sealed hard liquor and wines
 - œ Exclusive prices for your wine purchased from Concorde Hotel Singapore
 - œ Free flow of soft drinks, mixers and Chinese tea
 - œ Complimentary Two 22.7-litre barrel of beer (Carlsberg)
 - œ Complimentary food tasting for 10 persons
 - œ A light meal (room service) prior to lunch reception for wedding couple
 - œ Two VIP parking lots in front of the Hotel
 - œ Complimentary car passes for 20% of confirmed guests
 - œ Welcome cocktails in elegant foyer
 - œ Wedding Guest Book for guest signatures
- œ Exquisite wedding decorations with beautifully bedecked flower stage decorations, floral centerpiece for VIP tables and fresh flowers on all other tables
 - œ Wedding march on red carpet with romantic misty effect
 - œ Five-tier decorative wedding cake for cake cutting ceremony. A complimentary 1kg cake will be delivered to your suite
 - œ Champagne fountain with bottle of champagne
 - œ Choice of wedding giveaways
- œ Special room rates for additional rooms (subject to availability)

\$968.00++ PER TABLE OF 10 PERSONS

(Minimum 20 tables of 10 persons)

CHINESE SET LUNCH MENU

(Please choose 1 item per course)

APPETISER (Choose 5 items)

- ☞ Roast Pork
- ☞ Sliced Honey Baked Smoked Duck Breast
- ☞ Soya Sauce Chicken
- ☞ Jelly Fish
- ☞ Marinated Baby Octopus
- ☞ Prawn with Fruit Cocktail Salad
- ☞ Vegetable Spring Roll
- ☞ Deep Fried Chicken Ngoh Hiang

SOUP

- ☞ Fish Maw Soup with Crab Meat and Dried Scallops
- ☞ Braised Sea Treasures Soup with Shredded Abalone & Bamboo Piths
- ☞ Double Boiled Chicken Soup with Mushrooms

SEAFOOD

- ☞ Steamed Prawns with Herbs in Chinese Wine
- ☞ Stir-Fried Prawns with Honey Peas and Pine Nuts
- ☞ Stir Fried Pacific Clams with Asparagus in X.O. Sauce

FISH

- ☞ Steamed Sea Bass in Black Bean Sauce
- ☞ Steamed Snapper 'Hong Kong Style'
- ☞ Deep-Fried Marble Goby with Light Soya Sauce

POULTRY

- ☞ Golden Roast Chicken with Prawn Crackers
- ☞ Deep Fried 'Siamese' Chicken
- ☞ Golden Roast Duck with Plum Sauce



VEGETABLES

- ☞ Wok-Fried Broccoli with Bai Ling Mushrooms
- ☞ Braised Chinese Mushrooms with Spinach
- ☞ Stir-Fried Abalone Mushroom with “Pak Choy Mew”

NOODLES OR RICE

- ☞ Ee-Fu Noodles with Yellow Chives and Golden Mushrooms
- ☞ Steamed Lotus Leaf Rice with Chinese Waxed Meats
- ☞ Fried Hong Kong Noodles

DESSERTS

- ☞ Yam Paste with Ginkgo Nut
- ☞ Chilled Mango Sago with Pomelo
- ☞ Rock Melon Sago
- ☞ Red Dates Soup with Ginkgo Nuts, Longan & Lily Bulbs
