



Solemnisation & Micro Wedding Package 2022

DECORATIONS

- Elegant centrepiece for all dining tables
- Romantic fresh floral decorations for solemnisation table
- Complimentary use of ring pillow and signature pens
- Choice of unique wedding gift for all guests
 - Audio system with two microphones, projector and screen
- Complimentary car park coupons based on 20% of the confirmed attendance
 - One VIP parking lot at the hotel entrance for bridal car

Valid from 1 January to 31 December 2022
Minimum 30 guests

8-Course Chinese Set Menu
\$128++ per person

BEVERAGE

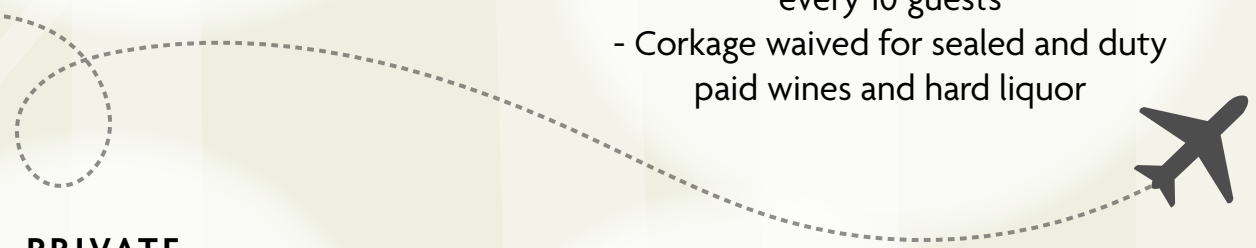
- Free-flowing soft drinks during event for up to four hours
- One complimentary bottle of sparkling wine for your celebration
- One bottle of house red or white wine every 10 guests
- Corkage waived for sealed and duty paid wines and hard liquor

**PRIVATE
ENJOYMENT**

- One-night stay in Premier room with hearty breakfast for couple
- Complimentary wedding cake for your intimate celebration

**OPTIONAL
ADD-ON**

- 2 aisle stands with fresh flowers at \$180++ per set
- House red or white wine at S\$48++ per bottle
- Tiger beer at S\$12++ per glass



All packages require a minimum of 30 guests confirmed.
Prices are subject to 10% service charge & prevailing government taxes.
Packages are subject to change without prior notice.

Solemnisation Lunch/Dinner Menu



Monday to Sunday

APPETIZER (Select 5 items)

五福临门拼盘 Deluxe Combination Platter

Mala Maki with Chicken Floss 麻辣寿司

Marinated Jellyfish 爽脆海蜇

Korean Marinated Mini Octopus 韩式墨鱼仔

Tea Smoked Braised Duck Breast 茶熏卤水鸭

Vegetarian Spring Roll 素春卷

Deep-fried Prawn Dumpling 明虾饺

Prawn Salad 鲜虾沙律

Honey Glazed BBQ Pork 蜜汁叉烧

SOUP 汤品

Braised Fish Maw Soup with Crab Meat, Chicken and Bamboo Pith 竹笙蟹肉花胶鸡丝羹

Ocean Catch Seafood Soup with shredded Abalone and dried Scallop 鲍贝丝海鲜瑶柱羹

FISH 鱼类

Steamed Garoupa in Superior Soya Sauce 清蒸石斑鱼

Steamed Barramundi in Superior Soya Sauce 清蒸金目鲈

Cooking Style: Black Bean Sauce / Nonya Sauce / Ginger / Deep-fried

豉汁蒸 / 娘惹蒸 / 姜茸蒸 / 油浸

POULTRY 肉类

Crispy Chicken with Lobster Crackers 金牌椒盐鸡

Steamed Emperor Sakura Chicken stuffed with Chestnut and Chinese Herbs 板栗皇帝樱花鸡

SEAFOOD 海鲜类

Sautéed Sea Prawns with Lychee Mayo and Tobiko 荔茸鱼子炒虾球

Sea Prawns with Signature Chilli Crab Sauce and Mantou 星洲辣椒蟹肉酱虾球

VEGETABLES 菜类

Assorted Wild Mushrooms and Broccoli with Golden Pumpkin Stock 黄金瓜上汤扒野菌西兰花

Sous Vide Pacific Clams with Chinese Mushrooms and Spinach 红烧鲍贝北菇扒菠菜

NOODLES / RICE 饭面类

Lotus Leaf Fried Rice with Wax Meat and dried Shrimps 荷香腊肉饭

Braised Ee Fu Noodle with fresh Mushrooms and dried Scallop Sauce 金银菇上汤烩伊面

DESSERT

Chilled Peach Gum with Dried Longan and Winter Melon 桃胶龙眼冬瓜汤

Mango and Pomelo Sago 杨枝甘露

*Select one item per category