



# Let Love Take Flight

Beautiful spaces and bespoke services combined to create a celebration that is truly yours.



## WEDDING PACKAGES PRICE LIST 2023



### LUNCH PACKAGE

Chinese Set

International Buffet

1 Jan – 2 Sep, 2023

S\$ 1,308++ per table

S\$ 138++ per guest

3 Sep – 31 Dec, 2023

S\$ 1,338++ per table

S\$ 138++ per guest

### DINNER PACKAGE

Chinese Set

Monday to Thursday, exclude Public Holidays

S\$ 1,108++ per table

S\$ 1,108++ per table

Friday

S\$ 1,388++ per table

S\$ 1,388++ per table

Saturday, Sunday and Public Holidays

S\$ 1,428++ per table

S\$ 1,458++ per table

Western Set or International Buffet

(Package and menu are available upon request)

Monday to Sunday

S\$ 138++ per guest

S\$ 138++ per guest

Minimum table (of 10 persons each) requirements apply to all above:

- Lunch: 18 tables
- Dinner on Monday to Friday: 20 tables
- Dinner on Saturday, Sunday and Public Holidays: 23 tables



# *Wedding Lunch Package 2023*

Celebrate this special occasion with our following wedding privileges:

## DINING

A scrumptious 8-course Chinese menu prepared by our culinary team  
Complimentary pre-event tasting of selected set menu for up to ten (10) guests for Chinese Cuisine  
Applicable on weekdays, excluding Eve of & Public Holidays

## BEVERAGES

Free-flow of soft drinks, mixers and Chinese tea during lunch for up to four (04) hours  
Complimentary twelve (12) bottles of house wine  
Additional bottles can be arranged at a special price  
Corkage of S\$18 Nett per bottle on additional bottles of sealed and duty-paid wine or champagne brought to the event  
Corkage waived for sealed & duty-paid spirits  
A complimentary bottle of sparkling wine for your toasting ceremony

## DECORATIONS

Elegantly-decorated model wedding cake for cake-cutting ceremony  
Creative wedding floral decoration themes  
Unique wedding favours for all guests  
Exquisite guest book and red packet box  
Complimentary usage of two (02) LCD projectors & screens  
Choice of specially designed invitation cards for up to 70% of confirmed attendance (Excludes printing fees and accessories)  
Complimentary car park coupons based on 20% of the confirmed attendance  
One (01) VIP parking lot at the hotel entrance for the bridal car

## PRIVATE ENJOYMENT

Complimentary wedding cake for your private celebration  
Enjoy a one-night stay in our luxurious bridal suite with specially curated welcome amenities  
A hearty International Buffet Breakfast for 02 the next morning  
S\$50 Nett in-room dining credits to be utilised during your stay

All packages require a minimum of 18 tables.  
Menus are subjected to revision without prior notice.

# Wedding Lunch Chinese Menu

## APPETIZER

Deluxe Cold and Hot Combination Platter 五福临门拼盘

(Please select any five (05) items)

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

Prawn Salad  
鲜虾沙律

Honey-glazed BBQ Pork  
蜜汁叉烧

Vegetarian Spring Roll  
素春卷

Deep-fried Prawn Dumpling  
明虾饺

## SOUP

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 鲍鱼丝海鲜瑶柱羹

## SEAFOOD

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

## FISH

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 豉汁蒸 / Nonya Sauce 娘惹蒸 / Ginger 姜茸蒸 / Deep-fried 油浸

## POULTRY

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

## VEGETABLES

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

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

## NOODLES / RICE

Lotus Leaf Fried Rice with Wax Meat and Dried Shrimp 荷香腊肉饭

Braised Ee Fu Noodles with Fresh Mushrooms and Dried Scallop 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





# Wedding Dinner Package 2023

Celebrate this special occasion with our following wedding privileges:

## DINING

A scrumptious 8-course Chinese menu prepared by our culinary team  
Complimentary pre-event tasting of selected set menu for up to ten (10) guests for Chinese Cuisine  
Applicable on weekdays, excluding Eve of & Public Holidays

## BEVERAGES

Free-flow of soft drinks, mixers and Chinese tea during dinner for up to four (04) hours  
One (01) complimentary 30-litre barrel of beer  
One (01) complimentary bottle of house wine for every confirmed table  
Additional bottles can be arranged at a special price  
Corkage of S\$18 Nett per bottle on additional bottles of sealed and duty-paid wine or champagne brought to the event  
Corkage waived for sealed & duty-paid spirits  
A complimentary bottle of sparkling wine for your toasting ceremony

## DECORATIONS

Elegantly-decorated model wedding cake for cake-cutting ceremony  
Creative wedding floral decoration themes  
Unique wedding favours for all guests  
Exquisite guest book and red packet box  
Complimentary usage of two (02) LCD projectors & screens  
Choice of specially designed invitation cards for up to 70% of confirmed attendance (Excludes printing fees and accessories)  
Complimentary car park coupons based on 20% of the confirmed attendance  
One (01) VIP parking lot at the hotel entrance for the bridal car

## PRIVATE ENJOYMENT

Complimentary wedding cake for your private celebration  
Enjoy a one-night stay in our luxurious bridal suite with specially curated welcome amenities  
A hearty International Buffet Breakfast for 02 the next morning  
S\$50 Nett in-room dining credits to be utilised during your stay

All packages require a minimum of 23 tables on weekends and 20 tables on weekdays.  
Menus are subjected to revision without prior notice.

# Weekday Dinner Chinese Menu

## APPETIZER

Deluxe Cold and Hot Combination Platter 五福临门拼盘

(Please select any five (05) items)

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

Prawn Salad  
鲜虾沙律

Honey-glazed BBQ Pork  
蜜汁叉烧

Vegetarian Spring Roll  
素春卷

Deep-fried Prawn Dumpling  
明虾饺

## SOUP

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 鲍鱼丝海鲜瑶柱羹

## SEAFOOD

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

## FISH

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 豉汁蒸 / Nonya Sauce 娘惹蒸 / Ginger 姜茸蒸 / Deep-fried 油浸

## POULTRY

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

## VEGETABLES

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

Lotus Leaf Fried Rice with Wax Meat and Dried Shrimp 荷香腊肉饭

Braised Ee Fu Noodles with Fresh Mushrooms and Dried Scallop 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

# Weekend Dinner Chinese Menu

## APPETIZER

### Deluxe Cold and Hot Combination Platter 五福临门拼盘

(Please select any five (05) items)

Mala Maki with Chicken Floss  
麻辣寿司

Korean Japchae  
韩式凉拌粉丝

Korean Marinated Mini Octopus  
韩式墨鱼仔

Tea-smoked Braised Duck Breast  
茶熏卤水鸭

Thai-style BBQ Pork  
泰式烤肉

Salted Egg Popcorn Chicken  
咸蛋鸡块

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

Otah You Tiao  
乌打油条

Deep-fried Duck Roll  
香炸鸭卷

## SOUP

Lobster Bisque with Spinach Cream, Crab Meat and Wild Mushroom 龙虾蟹肉菠菜羹

Ocean Catch Seafood Soup with Shredded Abalone and Dried Scallop 鲍鱼丝海鲜瑶柱羹

## SEAFOOD

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

Sea Prawns with Thai-style Yellow Crab Curry and Brioche 泰式黄蟹肉咖喱酱虾球

## FISH

Steamed Garoupa in Superior Soya Sauce 清蒸石斑鱼

Steamed Barramundi in Superior Soya Sauce 清蒸金目鲈

Cooking Style:

Nonya Sauce 娘惹蒸 / Ginger 姜茸蒸 / Deep-fried 油浸 / Szechuan Mala 川椒麻辣 / White Wine Sauce 西式

## POULTRY

Roasted Dang Gui Herbal Duck 至尊当归烤鸭

Braised Sakura Chicken with Aged Soya Sauce 陈年卤水樱花鸡

## VEGETABLES

Sous Vide Baby Abalone with Chinese Mushrooms And Spinach 红烧十头鲍北菇扒菠菜

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

## NOODLES / RICE

Crab Meat and Shrimp Roe Fried Rice with Homemade XO Sauce 特制XO酱蟹肉虾子炒饭

Braised Ee Fu Noodles with Fresh Mushrooms and Dried Scallop 金银菇上汤烩伊面

Angel Hair Pasta with Truffle and Wild Mushrooms 松露野菌天使面

## 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

Orh Nee with Caramelised Gingko Nut 潮式芋泥