



PRIMROSE
WEDDINGS
2019

FOOD

- Sumptuous 7 or 8-Course Chinese Set Menu prepared by our award-winning culinary team
- Food sampling for 10 persons based on the selected menu

BEVERAGE

- Free flow of Chinese tea, soft drinks and mixers throughout the event including mixed nuts
- One barrel of 30 litres beer to be consumed during event
- One bottle of house wine per confirmed table to be consumed during event
- Corkage waiver for sealed and duty-paid hard liquor
- Corkage charge of S\$15 per opened bottle for sealed and duty-paid wine

WEDDING DÉCOR

- An intricately designed wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Floral wedding decorations in the Ballroom
- Romantic smoke effect for the bridal march
- Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

PRIVILEGES

- Selection of wedding favours as giveaway to all guests
- One night's stay in romantic Bridal Suite
- During your stay, the following amenities will be complimentary: Fresh fruits basket, dinner for the couple in Bridal Suite (choice of one main course with one non-alcoholic beverage per person from the In-Room Dining Menu) and breakfast-in-bed set or buffet breakfast at Food Capital the next morning
- One night's stay in Superior Room for wedding helpers
- Complimentary use of two sets of LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- Guest book and red packet gift box for the reception desk
- VIP parking lot at the hotel's entrance for the bridal car
- Receive 20% complimentary parking coupons based on confirmed attendance

ENHANCEMENT BY J'S SALON

- Complimentary Hair Treatment for the Bride and Hair Cut for the Groom worth S\$228**
- S\$250 worth of vouchers**
- Express HA Moisture Clarity Treatment (45 minutes) worth \$99**
- The Rejuvenating Kit worth \$80**

TERMS & CONDITIONS

- Valid for all weddings held in Year 2019.
- Not valid for weddings held on 01 January, 24, 25, 31 December 2019.
- Additional surcharge applies for 01 January, 24, 25, 31 December 2019 and popular auspicious dates.
- Non-refundable deposit of S\$10,000 for Grand Ballroom and S\$5,000 for Junior Ballrooms is required to secure the booking of date and venue.
- Prices are subject to 10% service charge and prevailing government taxes.
- Prices, rates & conditions are subject to changes without prior notice.
- Not valid with any other offers or promotion. Not transferable or exchangeable for cash or any other items.
- Promotion is valid with minimum 15 tables confirmed.

** Terms & Conditions apply



ABUNDANT
JOY
7-course set menu

APPETISER

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below:

SOUP

- 京燒濃湯魚肚四寶羹
Braised Fish Maw Soup with Four Treasures
- 雲南野生菌炖雞湯
Double-boiled Chicken Soup with Black Truffle

MEAT

- 成都麻辣醬酥雞
Braised Chicken served with Sesame and Garlic Spicy Sauce
- 玉葉脆蒜香妃雞
Roasted Crispy Chicken flavoured with Deep-fried Garlic and Curry Leaves

VEGETABLES

- 蚝皇鴛鴦菇扒翠園蔬
Braised Duet Mushrooms with Seasonal Vegetables
- 瑤柱碧綠鴛鴦菇
Duet Mushrooms and Conpoy with Seasonal Vegetables

FISH

- 芥菜奶油醬煎鮭魚件
Salmon Fillet with Horseradish Cream Sauce
- 翠芹味噌醬蒸金目鱸
Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce

NOODLES

- 鸡絲沙茶醬燒伊面
Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce
- 蝦湯韭黃燴烏東面
Stewed Udon Noodles with Yellow Chives in Prawn Stock

DESSERT

- 金薯蓮子芝麻露
Sweetened Black Sesame Cream with Lotus Seeds and Sweet Potato
- 金瓜福果甜芋泥
Sweetened Yam Paste with Pumpkin and Gingko Nuts

\$968++ PER TABLE OF 10 GUESTS

Valid for Lunch and Dinner on Monday to Sunday
excluding Eve of Public Holidays and Public Holidays

* Terms and conditions apply



GLORIOUS ♥
LOVE
8-course set menu

APPETISER

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below:

SOUP

- 野生竹筍雪蛤磨菇湯
Cream of Wild Mushroom Soup with Hasma and Bamboo Piths
- 宮廷紅燒海皇魚肚羹
Braised Fish Maw Soup with Assorted Seafood

MEAT

- 葡萄酒焗香妃鸡
Stewed Chicken with Button Mushrooms and Ginkgo Nuts in Red Burgundy Sauce
- 富贵蜜味烟鸭配须梅酱
Smoked Duck Slices in Perilla Plum Sauce served with Deep-fried Chinese Bun

SEAFOOD

- 酥炸百花蚧钳配青木瓜沙律
Deep-fried Crab Claw coated with Minced Prawn served with Thai Papaya
- 桂林酥炸蝦丸配百里果醬
Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce

VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬
Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 竹筍鴛鴦菇扒園蔬
Braised Duet Mushrooms and Bamboo Piths with Seasonal Vegetables

FISH

- 翠芹味噌醬蒸金目鱸
Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce
- 川味乾燒醬蒸鮮紅鱸
Steamed Fresh Malabar Snapper in Sichuan and Sweet Wine Sauce

RICE

- 韓味泡菜醬蝦仁煙鴨炒飯
Fried Rice with Smoked Duck and Shrimps in Kimchi Base
- 福建一品燴香苗
Hokkien-style Fried Rice in Conpoy Sauce

DESSERT

- 蹄香福果生磨核桃露
Sweetened Walnut Cream with Ginkgo Nuts and Water Chestnuts
- 香芒布甸水晶桂花凍
Mango Pudding and Osmanthus Jelly

S\$1,068++ PER TABLE OF 10 GUESTS

Valid for Lunch and Dinner on Monday to Sunday including Eve of Public Holidays and Public Holidays

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