

2019 / 20

WEDDING PACKAGE



CLASSIC LUNCH / WEEKDAY DINNER

2019 \$958++
per table

2020 \$1008++
per table

**Monday to Sunday (Lunch), Monday to Thursday (Weekday Dinner)
Excluding Eve of Public Holiday & Public Holiday*

CLASSIC WEEKEND DINNER

2019 \$1188++
per table

2020 \$1238++
per table

**Friday to Sunday, excluding Eve of Public Holiday & Public Holiday*

JEN'S SIGNATURE

2019 \$1338++
per table

2020 \$1388++
per table

**Monday to Sunday, excluding Eve of Public Holiday & Public Holiday*

FUNCTION VENUES

The Gallery

Minimum 22 tables
Maximum 28 tables

Temasek

Minimum 15 tables
Maximum 19 tables

Malacca & Penang

Minimum 15 tables
Maximum 20 tables

Your Wedding Story

HOTEL JEN TANGLIN SINGAPORE

Your Wedding Story

Classic Collection

WEDDING PACKAGE

FEAST TO BLISSFULNESS

- Exquisite eight course Chinese cuisine specially tailored by our Jen Culinary Team
- Invite in-laws for a get together menu tasting for 10 persons

** Applicable from Mondays to Thursdays, excluding Eve of Public Holiday & Public Holiday*

TOAST TO ETERNITY LOVE

- Free-flow of assorted soft drinks and Chinese tea
- A bottle of sparkling wine to toast for this joyous occasion
- Complimentary 1 x 30L draught beer and 1 x bottle of wine per confirmed table (Lunch)
- Complimentary 2 x 30L draught beer and 1 x bottle of wine per confirmed table (Dinner)
- Waiver of corkage fee for duty-paid and sealed hard liquor
- Corkage fee for wine or champagne is at \$30++ per bottle

BE DAZZLED WITH ADORNING DECORATION

- Fresh floral table centrepieces for all tables
- Elegant wedding cake model for photo taking
- Complimentary usage of LCD projectors and screens with basic audio system
- Dreamy effects for your march in

WEDDING ESSENTIALS

- Free-flow of wedding snacks for your cocktail reception
- Selection of unique wedding favors for all guests
- Complimentary 25% carpark passes based on guaranteed attendance
- Complimentary 1 x VIP lot outside hotel lobby for bridal car

INDULGE & PAMPER

- Memorable one night stay in our Bridal Room inclusive of breakfast
- Treat yourselves to our delectable in-room dining worth \$100++
- Enjoy access to our 24 hour club lounge

JEN'S SIGNATURE TOUCH

- Signature themes featuring stage and aisle decorations
- Exclusive wedding accessories;
Invites for 70% of your guaranteed guests
Guest book & money box for the Groom and Bride

** Wedding invites do not include inserts & printing*

** Subject to change without prior notice*

** Surcharge of \$50++ per table for wedding held on Eve of Public Holiday & Public Holiday*

HOTEL JEN TANGLIN SINGAPORE



2019 / 20

WEDDING PACKAGE

CLASSIC LUNCH / WEEKDAY DINNER

Valid for weddings held before 31 December 2020

PROLOGUE TO YOUR WEDDING STORY

Choice of 5 items

- Scrambled Egg with Crabmeat
- Mini Octopus in Sesame Chili Sauce
- Money Bag Chicken
- Seaweed Prawn Roll
- California Maki
- Vegetable Net Roll
- Crispy Almond Chicken

CHAPTER 1: SOUP-ERB CHOICE

- Six Treasure Soup
Fish, Maw, Conpoy, Crabmeat, Bamboo Pith, Chinese Mushroom, Golden Mushroom
- Braised Fish Maw and Crabmeat Soup

CHAPTER 2: SHRIMP-LY THE BEST

- Poached Live Prawns in Chinese Herbal Wine Sauce
- Sautéed Prawns with Curry Leaves & Almond Flakes

CHAPTER 3: NICE TO “MEAT” YOU

- Crispy Roasted Chicken with Crunchy Garlic, Fragrant Leaves & Spiced Salt
- Steamed Herbal Chicken in Lotus Leaf

CHAPTER 4: YOU'RE MY “CAI”

- Braised Bai Ling Mushrooms with Seasonal Greens
- Braised Chinese Mushrooms with Seasonal Greens

CHAPTER 5: OH-FISH-IALLY INTO YOU

- Steamed Seabass with Shoyu Broth
- Baked Seabass in Japanese Teriyaki Style

CHAPTER 6: MY STAPLE IN LIFE

- Braised Ee-Fu Noodles with Golden Mushroom and Silver Sprout
- Fried Rice with Chicken Char Siew and Asparagus

SWEET ENDINGS

- Chilled Snow Fungus with Chinese Almonds & Lotus Seed
- Sweetened Red Bean Paste with Lotus Seed and Lily Bulb

Your **HOTEL JEN TANGLIN SINGAPORE** Wedding Story

Your Wedding Story

2019 / 20

WEDDING PACKAGE

CLASSIC WEEKEND DINNER

Valid for weddings held before 31 December 2020

PROLOGUE TO YOUR WEDDING STORY

Choice of 5 items

- Scrambled Egg with Crabmeat
- Mini Octopus in Sesame Chili Sauce
- Money Bag Chicken
- Seaweed Prawn Roll
- Smoked Duck Breast
- Jellyfish Salad
- Crispy Almond Chicken

CHAPTER 1: SOUP-ERB CHOICE

- Eight Treasure Soup
Fish, Maw, Abalone, Conpoy, Crabmeat, Bamboo Pith, Chinese Mushroom, Golden Mushroom & Black Fungus
- Braised Fish Maw and Crabmeat Soup

CHAPTER 2: SHRIMP-LY THE BEST

- Poached Live Prawns in Chinese Herbal Wine Sauce
- Wasabi Prawns topped with Tobikko

CHAPTER 3: NICE TO “MEAT” YOU

- Thai Style Pipa Chicken
- Steamed Herbal Chicken in Lotus Leaf

CHAPTER 4: YOU'RE MY “CAI”

- Braised Jade Abalone and Shitake Mushrooms with Seasonal Greens
- Braised Jade Abalone and Chinese Mushrooms with Seasonal Greens

CHAPTER 5: OH-FISH-IALLY INTO YOU

- Steamed Garoupa with Japanese Shoyu Broth
- Crispy Garoupa in Special Thai Sauce

CHAPTER 6: MY STAPLE IN LIFE

- Braised Udon Noodles with Char Siew and Silver Srou in Black Pepper Sauce
- Steamed Mini Lotus Leaf Rice with Chinese Sausage and Shitake Mushroom topped with XO Sauce

SWEET ENDINGS

- Mango Coulis with Pomelo, Aloe Vera and Sago
- Double Boiled Chinese Pear with Snow Fungus, Lotus Seed & Chinese Almond





Jen's Signature

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PROLOGUE TO YOUR WEDDING STORY

Choice of 5 items

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- Mini Octopus in Sesame Chili Sauce
- Salad Prawn
- California Maki
- Roasted Duck
- Jellyfish Salad
- Crispy Almond Chicken

CHAPTER 1: SOUP-ERB CHOICE

- Eight Treasure Soup
Fish, Maw, Abalone, Conpoy, Crabmeat, Bamboo Pith, Chinese Mushroom, Golden Mushroom & Black Fungus
- Double Boiled Chicken Consommé with Ginseng, Matsutake Mushroom and Wolfberries

CHAPTER 2: SHRIMP-LY THE BEST

- Salted Egg Fried Prawns
- Wasabi Prawns topped with Tobikko

CHAPTER 3: NICE TO “MEAT” YOU

- Pipa Duck
- Braised Herbal Duck

CHAPTER 4: YOU'RE MY “CAI”

- Braised Baby Abalone and Shitake Mushrooms with Seasonal Greens
- Braised Conpoy and Chinese Mushrooms with Seasonal Greens

CHAPTER 5: OH-FISH-IALLY INTO YOU

- Steamed Soon Hock with Japanese Shoyu Broth
- Crispy Soon Hock in Hong Kong Style

CHAPTER 6: MY STAPLE IN LIFE

- Braised Ee-Fu Noodles with Crabmeat and Golden Mushroom
- Steamed Mini Lotus Leaf Rice with Chinese Sausage and Shitake Mushroom topped with XO Sauce

SWEET ENDINGS

- Chilled Strawberry Pudding with Berry Coulis
- Sweetened Yam Paste with Gingko Nuts