

WEDDING LUNCH PACKAGE 2020

PHOENIX GRAND BALLROOM

Minimum 26 tables

Maximum 45 tables

CINNAMON ROOM

Minimum 16 tables

Maximum 24 tables

WEEKDAYS / WEEKENDS *(Monday to Sunday, including Eve of Public Holidays and Public Holidays)*

S\$1,198.00++ per table

DINING EXPERIENCE

- ♥ Sumptuous selection of an 8-course Chinese menu
- ♥ Complimentary food tasting on selected menu for ten persons (Valid on Monday to Thursday only, excluding public holidays and eve of public holidays)
- ♥ Free flow of soft drinks and nibbles during cocktail reception
- ♥ Free flow of soft drinks, mixer and Chinese tea throughout your wedding lunch

TOAST & MAKE MERRY

- ♥ Free flow beer upon commencement of your wedding banquet
- ♥ Free flow of house wine upon commencement of your wedding banquet
- ♥ Waiver of corkage charge for all duty paid and sealed hard liquor brought in
- ♥ Special price for beer and house wine purchased from hotel

WEDDING DÉCOR

- ♥ Choice of exclusively designed wedding theme
- ♥ Wedding decorations for VIP tables and aisle stands
- ♥ Seat covers for all chairs to enhance the ambience of the ballroom
- ♥ Model wedding cake for your cake-cutting ceremony
- ♥ Champagne fountain with a bottle of champagne for toasting ceremony
- ♥ Romantic smoke effect and shower of flower petals for your first march-in
- ♥ Special bubbles effect on stage for the toasting ceremony
- ♥ Elegant lunch menu displayed on every table
- ♥ Exquisitely designed wedding signature book for your reception
- ♥ Choice of wedding favours as giveaways for all guests in attendance

** All rates quoted are subject to 7% GST & 10% service charge, unless otherwise stated.*


Novotel Singapore Clarke Quay reserves the right to amend the terms & conditions without prior notice.



PRIVILEGES

- ♥ Memorable Two-night stay in our Bridal Suite with exclusive wedding mementos & buffet breakfast for two
- ♥ S\$80.00++ credit to spend on our delectable wedding room service menu during your stay with us
- ♥ Choice of contemporary-design invitation cards based on 70% of the confirmed attendance (printing of inserts not included)
- ♥ Complimentary use of state-of-the-art AV equipment with projector and screen
- ♥ One VIP parking lot at the Hotel's entrance for your bridal car
- ♥ Parking coupons based on 20% of your confirmed attendance

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WEDDING LUNCH MENU 2020

APPETIZER - Phoenix Platter

龙凤大喜拼盘

An appetizing platter with combinations of any five of the followings:

Roast "Char Siew" (叉烧)

Jelly Fish (海蜇)

Bean Curd Roll (五香腐皮卷)

Marinated Sea Snail (凉拌海螺)

Soya Chicken (豉油鸡)

Drunken Chicken (醉鸡)

Golden Coin Meat (金钱肉)

Mini Octopus (八爪鱼)

Prawn Salad (沙律虾)

Spring Roll (春卷)

Century Egg (酸姜皮蛋)

Egg Omelet (桂花炒蛋)

SOUP

八宝海鲜鱼肚羹

Assorted Seafood with Fish Maw Soup

(with shredded black fungus, mushroom, fish maw, crabmeat & diced prawn)

POULTRY

风沙蒜香脆皮鸡

Roasted Crispy Chicken Flavoured with Deep-fried Garlic

(flavoured with salt & pepper, topped with deep-fried garlic, shallot & finely-chopped chilli)

FISH

经典古法蒸金目鲈

Steamed Seabass in "Traditional Classic Style"

(with preserved vegetables, red dates, shredded meat & mushroom in soya sauce)

OR

酱蒸八丁鱼

Steamed Pa-Tin with Bean Sauce

(with spicy preserved bean sauce)

SEAFOOD

笼仔蒸活虾

Poached Live Prawns

(served in bamboo basket)

VEGETABLES

北菇烩菠菜

Braised Shitake Mushrooms with Spinach

(in oyster sauce)

NOODLES

韭王干烧伊面

Wok-Fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Ginkgo Nuts (潮式芋泥)

Cocktail Mango Pudding (香芒布丁) Sago with Honeydew (蜜瓜西米露)

Traditional Sweet Tea (八宝甜茶) Sea Coconut with Lotus Seeds (莲子海底椰)

Cream of Mango with Pomelo (杨枝甘露)