

DESTINY PACKAGE 2020

PHOENIX GRAND BALLROOM

Minimum 28 tables

Maximum 45 tables

CINNAMON ROOM

Minimum 18 tables

Maximum 24 tables

WEEKENDS (Friday, Saturday & Sunday, including Eve of Public Holidays & Public Holidays)

S\$1,338.00++ 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 dinner

TOAST & MAKE MERRY

- ♥ Free flow of house 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 dinner 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\$100.00++ credit to spend on our delectable wedding room service menu during your stay with us
- ♥ One-night stay in our Standard Room (room only) for coordinators on your wedding day
- ♥ Three types of welcome dessert during cocktail reception (for an hour)
- ♥ 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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DESTINY WEDDING MENU 2020

APPETIZER - Phoenix Roast Platter

乳猪四喜大拼盘

An appetizing platter with combinations of Suckling Pig and any four of the followings:

Note: Suckling Pig will not be available during the food tasting.

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

药材贵妃鸡

Braised Chicken with Chinese Herbs

OR

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

经典古法蒸笋壳

Steamed Soon Hock in "Traditional Classic Style"

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

OR

港式蒸石斑

Steamed Garoupa in "Hong Kong Style" (with light soya sauce)

SEAFOOD

香脆奶油虾

Deep-Fried Prawns with Butter Crumbs

OR

佛钵虾仁

Deep-Fried Yam Ring with Prawn Stuffing

(stir-fried shelled prawn with straw mushroom & cashew nut)

VEGETABLES

瑶柱白灵菇菠菜

Braised Abalone Mushrooms & Spinach with Conpoy

(stewed abalone mushroom in oyster sauce, topped with shredded dried scallop)

OR

三菇扒菠菜

Braised Mixed Mushroom with Spinach

(stewed button mushroom, shitake mushroom and straw mushroom in oyster sauce)



NOODLES

韭王干烧伊面

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

OR

金银荷叶饭

Steamed Fragrant Rice in Lotus Leaf

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Gingko 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)

