

# CHINESE LUNCH PACKAGE

**7-COURSE CHINESE SET LUNCH: \$1488.00\*\*** per table of 10 persons

Minimum: 23 tables of 10 persons

## EXQUISITE CUISINE

- A lavish 7-course Chinese set lunch by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

## BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Free flow of Beer served during Lunch
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- Enjoy preferred rates for Wines purchased from Hotel

## DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

## ACCOMMODATION

- One (1) x night stay in our Bridal Suite inclusive of a sumptuous breakfast in our F&B outlet
- Day-use helpers room from 10am – 4pm
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

## OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance

\* Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice.

# CHINESE DINNER PACKAGE

**8-COURSE CHINESE SET DINNER: \$1688.00\*\*** per table of 10 persons

Minimum: 25 tables of 10 persons

## EXQUISITE CUISINE

- A lavish 8-course Chinese set dinner by our dedicated culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Mon – Thu)

## BEVERAGES

- Complimentary free flow of soft drinks, mixers and Chinese Tea to be served throughout event.
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Free flow of Beer served during Dinner
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- Enjoy preferred rates for Wines purchased from Hotel

## DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao Box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors and screens

## ACCOMMODATION

- One (1) x night stay in our Bridal Suite inclusive of a sumptuous breakfast in our F&B outlet
- Day-use helpers room from 2pm – 8pm
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

## OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance

\* Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice.

## 五福拼盘 | DELUXE PLATTER

(Choice of Five Items)

- ☐ 脆皮烧肉  
Crispy Pork Belly
- ☐ 龙虾尾沙拉  
Lobster Tail Salad
- ☐ 日本墨鱼仔  
Japanese Octopus with Sesame Seeds
- ☐ 泰式海蜇  
Marinated Jellyfish with Thai Sweet Chilli
- ☐ 香甜辣酱螺片  
Topshell with Sriracha Chilli Dressing
- ☐ 烟熏鸭  
Smoked Duck with Hoisin Sauce
- ☐ 金钱肉干 (鸡/猪)  
Sweet Sliced BBQ Pork/Chicken Coin
- ☐ 醉鸡  
Drunken Chicken with Wolfberries
- ☐ 广式烧鸭  
Cantonese Roasted Duck
- ☐ 蟹肉芙蓉蛋  
'Fu Yong' Fried Egg with Crabmeat

## 汤 | SOUP

(Choice of One Item)

- ☐ 聚宝羹  
Imperial Treasure Braised Soup (Abalone, Fish Lips, & Fish Maw)
- ☐ 蟹肉鱼鳔羹  
Braised Crab Meat & Fish Maw Soup
- ☐ 海鲜金针金瓜羹  
Braised Pumpkin Seafood & Enoki Mushroom Soup
- ☐ 虫草花鲜淮山炖鸡汤  
Double Boiled Chicken Consommé with Cordyceps Flower and Burdock
- ☐ 炖四宝汤  
Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower)

## 海鲜 | SEAFOOD

(Choice of One Item)

*Applicable for Dinner Package only*

- ☐ XO 酱虾球炒芦笋  
Stir fried Prawns with Asparagus in XO Sauce
- ☐ 芋环四川虾球炒西芹  
Szechuan Style Prawns & Celery in Yam Ring
- ☐ XO 西芹甜椒带子  
Stir Fried Scallop with Celery & Bell Peppers in XO Sauce

## 鱼 | FISH

(Choice of One Item)

- ☐ 清蒸/油浸红石斑鱼  
Steamed / Deep Fried Red Grouper
- ☐ 清蒸/油浸顺壳鱼  
Steamed / Deep Fried Soon Hock
- ☐ 清蒸/油浸金目鲈  
Steamed / Deep Fried Seabass
- ☐ 清蒸/油浸鲷鱼  
Steamed / Deep Fried Snapper

港式, 潮式, 四川酱, 香辣鼓汁

*In Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Bean Sauce*

## 禽 | POULTRY

(Choice of One Item)

- ☐ 荷叶药材炖鸡  
Steamed Herbal Chicken in Lotus Leaf
- ☐ 八宝鸭  
Steamed Eight Treasure Duck with Shitake Mushroom
- ☐ 金蒜脆皮烧鸡  
Crispy Chicken with Spice Salt & Golden Garlic
- ☐ 香梅酱烧鸭  
Roasted Duck with Plum Sauce
- ☐ 麻辣烧鸡  
Mala Chicken
- ☐ 无锡排骨  
Wu Xi Pork Ribs
- ☐ 咖啡排骨  
Coffee Pork Ribs

## 蔬菜 | VEGETABLES

(Choice of One Item)

- ☐ 三菇扒生菜  
Braised Trio Mushroom with Iceberg Lettuce
- ☐ 香菇百灵菇扒时蔬  
Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- ☐ 蒜蓉螺片扒菠菜  
Sliced Top Shell & Garlic with Spinach
- ☐ 蟹肉蛋白兰花  
Crab Meat & Egg White with Broccoli
- ☐ 鲍鱼冬菇扒时蔬  
Braised Baby Abalone with Chinese Mushroom & Seasonal Vegetables
- ☐ 鲍鱼百灵菇扒时蔬  
Braised Baby Abalone with Bai Ling Mushroom & Seasonal Vegetables
- ☐ 干贝海参时蔬  
Braised Sea Cucumber with Dried Scallop Sauce with Seasonal Vegetables

## 面饭 | NOODLE / RICE

(Choice of One Item)

- ☐ 海鲜炒乌冬面  
Japanese Udon with Assorted Seafood
- ☐ 蟹肉蛋白金针焖伊府面  
Ee-Fu Noodle with Crab Meat, Enoki Mushroom & Egg White Sauce
- ☐ XO 蟹肉炒饭  
XO Crab Meat Fried Rice
- ☐ 干烧伊府面  
Braised Ee-Fu Noodle with Mushroom & Yellow Chives
- ☐ 腊味荷叶饭  
Lotus Leaf Rice with Chinese Sausage
- 龙虾尾辣椒螃蟹汁配馒头  
Lobster Tail served with Chilli Crab Sauce and Mantou

## 甜品 | DESSERT

(Choice of One Item)

- ☐ 红豆沙汤圆  
Warm Cream of Red Bean with Glutinous Sesame Rice Ball
- ☐ 白果芋泥马蹄汁  
Warm Yam Paste with Gingko Nut in Chestnut Sauce
- ☐ 龙眼雪耳红枣甜汤  
Warm Dates, Longan & Snow Fungus Sweet Soup
- ☐ 杨枝甘露  
Chilled Cream of Mango with Pomelo & Sago
- ☐ 清凉雪耳红枣雪梨  
Chilled Korean Pear with Dates & Snow Fungus

# NOVOTEL

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