

Wedding Lunch & Weekday Dinner

\$1,688.00++ per table of 10 persons

Minimum 20 tables (Lunch) | Minimum 18 tables (Weekday Dinner)

- ♥ Sumptuous 8-course Chinese Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons
(Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in

- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony

- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*

- ♥ Complimentary usage of in-built LED walls and audio systems inclusive of two microphones
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ A dedicated bridal changing room within the ballroom foyer
- ♥ Exclusive use of a private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day, prior to start of event

- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1000hrs to 1600hrs / 1500hrs to 2300hrs

Terms & Conditions

Applicable for Lunch on Mondays to Sundays and Dinner on Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays
Surcharge of \$50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays

For new weddings bookings held by **31 December 2027**

Prices are subject to 10% service charge and prevailing government taxes

Prices, packages and menus are subject to change without prior notice

Wedding Lunch & Weekday Dinner Menu

五福临门

FIVE TREASURES

COLD DISH

COMBINATION

(Choose Five)

广式烧肉

Cantonese Roasted Pork

蜜汁叉烧

BBQ Honey Pork

酒酿鸡球

Fried Chicken Ball infused with Sweet Glutinous Rice Wine

陈年花雕醉鸡卷

Drunken Free-range Chicken

金兰酱螺旋粉墨鱼仔

Fermented Soya tossed Cuttlefish Salad

XO 极品鲍汁海螺片

XO Abalone Sauce tossed Top Shell Salad

泰式酸奶金钱袋

Deep-fried Prawn Money Bag with Thai Yogurt Mayo

香味肉松鱼皮

Crispy Fish Skin with Pork Floss

芝麻三文鱼多士

Sesame Crispy Salmon Toast

飞鱼子水果沙律虾

Prawn Salad with Tobiko Mayo & Fruits

汤, 美

SOUP

(Choose One)

皇朝高汤鱼肚蟹肉羹

Deluxe Seafood Broth, Fish Maw & Crabmeat

五宝雪蛤海味羹

Braised Hashima Five Treasures Soup

黑松露竹笙炖鸡汤

Double-boiled Black Truffle Scented Chicken Broth with Bamboo Pith

洋参雪耳螺肉鸡汤

Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

家禽

POULTRY

(Choose One)

黄金野米避风塘鸡

Crispy Chicken with Mixed Crispy Crust

南乳脆皮吊烧鸡

Roasted Chicken with Red Fermented Bean-curd

皇帝药材鸡

Herbal Emperor Chicken

炭烧挂炉当归鸭

Roasted Duck with Angelica Roots

鱼

FISH

(Choose One)

Select Fish:

红鮸

Red Snapper

石斑

Black Grouper

金目鲈

Seabass

Select Cooking Method:

港蒸式

Steamed in Cantonese Style

陈皮豆豉蒸式

Steamed with Tangerine peel in Black Bean Paste

** Additional of \$50.00++ per table of 10 persons for upgrade to 翡翠 Soon Hock or 红斑 Red Grouper

橄榄菜蒸式

Steamed with Black Olive Vegetables

亚参叻沙蒸法

Steamed in Nyonya Assam Laksa cooking style

海鲜

SEAFOOD

(Choose One)

黄金大虾球

Golden Fragrant Prawns in Salted Egg

百香果金丝龙须卷

Kataifi Prawn Roll with Passionfruit Mayo

陈年花雕药材蒸活虾

Poached Live Prawn with Chinese Herbs & Hua Tiao Wine

培根裹虾拼蒜香青龙菜虾球

Prawn cooked 2-way Style: Bacon wrapped & Stir-fried with Dragon Sprout

菜

VEGETABLES

(Choose Two)

Create your own combination with any two following items:

10 头鲍鱼

花菇

百灵菇

鱼子福袋

Baby Abalone

Flower Mushroom

Bailing Mushroom

Fish Roe Treasure Bag

扒翠园菜

Served with Seasonal Vegetables

饭面类

NOODLE / RICE

(Choose One)

特色葡汁焗饭

Burnt Coconut Chicken Fried Rice

金衣糯米卷

Steamed Glutinous Rice wrapped in Bean-curd skin with Egg White Sauce

珍珠腊味五宝饭

Pearl Rice with Conpoy, Chinese Sausage, Chicken, Mushroom & Pine Nut

韭皇雪菜鸭丝烧伊面

Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

甜品

DESSERT

(Choose One)

紫属于你

Purple Sweet Potato with Yam Paste & Gingko Nut

天长地久

Chilled Mango Sago with Pomelo

榛子蛋糕

Hazelnut Crunchy Feuilletine Cake

百香果覆盆子蛋糕

Passionfruit Raspberry Cake