GOODWOOD PARK HOTEL WEDDING PACKAGES

2018-2019 Wedding Packages
(For wedding banquets held from $1^{\text {st }}$ October 2018 to $30^{\text {th }}$ September 2019)

Lunch
\$1,388.00++ per table (8-course) (Daily)
Dinner
Weekday $\$ 1,388.00++$ per table ( 8 -course) (Mon-Thurs)
Weekend $\$ 1,568.00++$ per table ( 8 -course) (Fri \& Sun)
Weekend $\$ 1,618.00++$ per table ( 8 -course) (Sat, Eve of and on Public Holidays)

Tudor Ballroom: minimum 18 tables and maximum 22 tables, without dance floor and buffet lines Windsor Ballroom: minimum 25 tables and maximum 38 tables, without dance floor and buffet lines

## General notes for all wedding packages:

* Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
* As the Hotel is not Halal Certified, the Muslim menu provided will be no pork and no lard
* Special price for our house wine at \$38.00++ per bottle
* All prices quoted are in Singapore Dollars and subject to $10 \%$ service charge \& prevailing GST unless otherwise stated


## Mode of Payment:

* First Deposit: A $25 \%$ non-refundable and non-transferable deposit is required upon signing of confirmation letter
* Second Deposit: A 50\% non-refundable and non-transferable deposit is required 2 months prior to event's date
* A pre authorisation form of the balance full payment is required upon check in via credit card. The balance of the amount due to the Hotel shall be paid by cash or credit card immediately upon check out


## Wedding Lunch

Applicable daily
$\$ 1,388.00++$ per table of 10 persons

## Making of a Dream Wedding

* Design your own sumptuous 8-course Chinese Lunch from the à la carte menu of our award-winning Min Jiang Restaurant
* Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
* Complimentary $1 \times 30$-litre barrel of beer
* Complimentary $1 \times$ bottle of house wine for each confirmed table
* Waiver of corkage charge for sealed and duty-paid hard liquor
* Champagne pyramid with a complimentary bottle of champagne
* Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
* Elegant wedding invitation cards for up to $70 \%$ of your guaranteed attendance (excluding printing)
* A specially designed guest signature book
* A specially designed red packet box
* Selection of wedding favours for all your guests
* Intricately designed 5-tier model wedding cake for cake-cutting ceremony
* Elegant fresh floral decorations and centrepieces to accentuate every table (Roses, Gerberas or Eustomas)
* Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
* Romantic misty dry ice effect to accompany your grand entrance
* Complimentary parking coupons for up to $20 \%$ of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
* $01 \times$ VIP parking lot for Bridal Car
* Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a $\$ 80$.oonett credit for orders from our 24-hour in-room dining menu during your first night's stay with us


## Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional $1 \times$ bottle of house wine (choice of red or white wine) for each confirmed table
- Additional $1 \times 30$-litre barrel of beer (Subsequent barrel can be purchased at $\$ 550.00++$ per 20 litre barrel with approximate serving of 60 glasses or $\$ 750.00++$ per 30 litre barrel with approximate serving of 90 glasses)
- $\quad 3 \times$ Peking Duck to be served during the cocktail reception (butler passed)
- $1 \times$ Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- $1 \times$ Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional 10\% carpark passes


## Terms \& Conditions:

- Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and nonexchangeable)
- Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.
- Selections of the 3 wishes are applicable for Wedding Lunch Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.


## 8-Course Wedding Chinese Lunch Menu

## APPETISER PLATTER (Please select one item)

Suckling Pig Slices
$\square$ Prawn Salad
$\square \quad$ Lobster Salad (Upgrade at additional $\$ 60.00++$ per table of 10 persons)

## Please select additional 4 items:

$\square$ Roasted Duck
$\square$ Honey Baked Chicken
$\square$ Jellyfish
$\square$ Prawn Rolls
$\square$ Baby Octopus
$\square$ Crispy Sesame Seafood Roll
$\square$ BBO Chicken Coin Meat
$\square$ Vegetable Spring Rolls
*Upgrade to Whole Suckling Pig at additional \$180.00++ per table of 10 persons

## SOUP (Please select one item)

$\square \quad$ Braised Shark's Fin Soup with Crabmeat
$\square$ Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops \& Crabmeat)
$\square$ Braised Fried Fish Maw Seafood Treasure Soup (Sea Cucumbers, Crabmeat \& Fried Fish Maw)
*Upgrade to Braised Bird's Nest Soup with Crabmeat at additional $\$ 280.00++$ per table of 10 persons

## POULTRY (Please select one item)

$\square \quad$ Camphor Tea Smoked Duck
$\square \quad$ Roasted Crispy Chicken with Prawn Crackers
$\square \quad$ Steamed Chicken with Chinese Herbs and Wine

## FISH (Please select one item)

$\square$ Steamed Hybrid Garoupa with Superior Soya Sauce
$\square$ Steamed Hybrid Garoupa in Teochew Style
$\square$ Steamed Sea Bass with Superior Soya Sauce
$\square$ Steamed Sea Bass in Teochew Style
$\square$ Deep Fried Halibut Fish Fillet in Thai Chilli Sauce
*Upgrade to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons

## VEGETABLES (Please select one item)

$\square$ Braised Chinese Spinach with Two Kinds of Mushrooms
$\square$ Braised Sea Cucumber with Chinese Mushroom \& Spinach
$\square \quad$ Braised Mushrooms Fish Roll with Chinese Cabbage and Dried Scallops
$\square$ Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce
*Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional $\$ 120.00++$ per table of 10 persons

## PRAWNS (Please select one item)

Wok-Fried Prawns with Dried Red Chilli
$\square$ Poached "Live" Prawns with Chinese Herbs and Wine
$\square$ Deep Fried Sesame Prawns tossed with Salad Sauce
*Upgrade to Stir Fried Scallops and Prawns with Vegetables at additional \$20.00++ per table of 10 persons
*Upgrade to Wok Fried Scallops with X.O Sauce and Broccoli at additional $\$ 30.00++$ per table of 10 persons

## RICE \& NOODLES (Please select one item)

$\square$ Braised "Ee Fu" Noodles with Mushrooms and Chives
$\square$ Fried Udon Noodles with Seafood in Black Pepper Sauce
$\square$ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

## DESSERT (Please select one item)

$\square$ Teochew Yam Paste with Ginko Nut \& Coconut Milk
$\square$ Cream of Mango with Pomelo \& Sago
$\square$ Cream of Red Bean Paste with Lotus Seeds
*Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons

## Special Meal Requirements:-

Muslim (No Pork No Lard) \& Chinese Vegetarian set menu can be arranged at \$138.80++ per person in addition to the Chinese Lunch table price or $\$ \mathbf{1 , 3 8 8 . 0 0 + +}$ for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of $\$ 80.00++$ will be imposed. (Minimum require 6 person for this service)

## Weekday Wedding Dinner <br> From Monday to Thursday, excluding Eve of Public Holidays and Public Holidays <br> $\$ 1,388.00++$ per table of 10 persons

## Making of a Dream Wedding

* Design your own sumptuous 8-course Chinese Dinner from the à la carte menu of our award-winning Min Jiang Restaurant
* Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
* Complimentary $1 \times 30$-litre barrel of beer
* Complimentary $1 \times$ bottle of house wine for each confirmed table
* Waiver of corkage charge for sealed and duty-paid hard liquor
* Champagne pyramid with a complimentary bottle of champagne
* Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
* Elegant wedding invitation cards for up to $70 \%$ of your guaranteed attendance (excluding printing)
* A specially designed guest signature book
* A specially designed red packet box
* Selection of wedding favours for all your guests
* Intricately designed 5-tier model wedding cake for cake-cutting ceremony
* Elegant fresh floral decorations and centrepieces to accentuate every table (Roses, Gerberas or Eustomas)
* Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
* Romantic misty dry ice effect to accompany your grand entrance
* Complimentary parking coupons for up to $20 \%$ of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
* $01 \times$ VIP parking lot for Bridal Car
* Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a $\$ 80$.oonett credit for orders from our 24-hour in-room dining menu during your first night's stay with us


## Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional $1 \times$ bottle of house wine (choice of red or white wine) for each confirmed table
- Additional $1 \times 30$-litre barrel of beer (Subsequent barrel can be purchased at $\$ 550.00++$ per 20 litre barrel with approximate serving of 60 glasses or $\$ 750.00++$ per 30 litre barrel with approximate serving of 90 glasses)
- $3 \times$ Peking Duck to be served during the cocktail reception (butler passed)
- $1 \times$ Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- $1 \times$ Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- Additional 10\% carpark passes


## Terms \& Conditions:

- Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and nonexchangeable)
- Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.
- Selections of the 3 wishes are applicable for Wedding Weekday Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.


## 8-Course Weekday Wedding Dinner Menu

## APPETISER PLATTER (Please select one item)

Suckling Pig Slices
$\square$ Prawn Salad
$\square \quad$ Lobster Salad (Upgrade at additional $\$ 60.00++$ per table of 10 persons)

## Please select additional 4 items:

$\square$ Roasted Duck
$\square$ Honey Baked Chicken
$\square$ Jellyfish
$\square$ Prawn Rolls
$\square$ Baby Octopus
$\square$ Crispy Sesame Seafood Roll
$\square$ BBO Chicken Coin Meat
$\square$ Vegetable Spring Rolls
*Upgrade to Whole Suckling Pig at additional \$180.00++ per table of 10 persons

## SOUP (Please select one item)

$\square \quad$ Braised Shark's Fin Soup with Crabmeat
$\square$ Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops \& Crabmeat)
$\square$ Braised Fried Fish Maw Seafood Treasure Soup (Sea Cucumbers, Crabmeat \& Fried Fish Maw)
*Upgrade to Braised Bird's Nest Soup with Crabmeat at additional $\$ 280.00++$ per table of 10 persons

## POULTRY (Please select one item)

$\square \quad$ Camphor Tea Smoked Duck
$\square \quad$ Roasted Crispy Chicken with Prawn Crackers
$\square \quad$ Steamed Chicken with Chinese Herbs and Wine

## FISH (Please select one item)

$\square$ Steamed Hybrid Garoupa with Superior Soya Sauce
$\square$ Steamed Hybrid Garoupa in Teochew Style
$\square$ Steamed Sea Bass with Superior Soya Sauce
$\square$ Steamed Sea Bass in Teochew Style
$\square$ Deep Fried Halibut Fish Fillet in Thai Chilli Sauce
*Upgrade to Steamed Sea Perch Fillet with Superior Soya Sauce at additional \$20.00++ per table of 10 persons

## VEGETABLES (Please select one item)

$\square$ Braised Chinese Spinach with Two Kinds of Mushrooms
$\square$ Braised Sea Cucumber with Chinese Mushroom \& Spinach
$\square$ Braised Mushroom Fish Roll with Chinese Cabbage and Dried Scallops
$\square$ Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce

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## PRAWNS (Please select one item)

Wok-Fried Prawns with Dried Red Chilli
$\square$ Poached "Live" Prawns with Chinese Herbs and Wine
$\square$ Deep Fried Sesame Prawns tossed with Salad Sauce
*Upgrade to Stir Fried Scallops and Prawns with Vegetables at additional \$20.00++ per table of 10 persons
*Upgrade to Wok Fried Scallops with X.O Sauce and Broccoli at additional $\$ 30.00++$ per table of 10 persons

## RICE \& NOODLES (Please select one item)

$\square$ Braised "Ee Fu" Noodles with Mushrooms and Chives
$\square \quad$ Fried Udon Noodles with Seafood in Black Pepper Sauce
$\square$ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

## DESSERT (Please select one item)

Teochew Yam Paste with Ginko Nut \& Coconut Milk
$\square$ Cream of Mango with Pomelo \& Sago
$\square$ Cream of Red Bean Paste with Lotus Seeds
*Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons

## Special Meal Requirements:-

Muslim (No Pork No Lard) \& Chinese Vegetarian set menu can be arranged at $\$ 138.80++$ per person in addition to the Chinese Dinner table price or $\$ 1,388.00++$ for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of $\$ 80.00++$ will be imposed. (Minimum require 6 person for this service)

## Weekend Wedding Dinner <br> For Friday \& Sunday, excluding Eve of Public Holidays \& Public Holidays <br> $\$ 1,568.00++$ per table of 10 persons

## Making of a Dream Wedding

* Design your own sumptuous 8-course Chinese Dinner from the à la carte menu of our award-winning Min Jiang Restaurant
* Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
* Complimentary $1 \times 30$-litre barrel of beer
* Free flow of house wine to be served during banquet
* Waiver of corkage charge for sealed and duty-paid hard liquor
* Champagne pyramid with a complimentary bottle of champagne
* Complimentary pre-event tasting of selected menu (Chinese menu only) for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at Min Jiang Restaurant main dining hall
* Elegant wedding invitation cards for up to $70 \%$ of your guaranteed attendance (excluding printing)
* A specially designed guest signature book
* A specially designed red packet box
* Selection of wedding favours for all your guests
* Intricately designed 5-tier model wedding cake for cake-cutting ceremony
* Elegant fresh floral decorations and centrepieces to accentuate every table (Roses, Gerberas or Eustomas)
* Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
* Romantic misty dry ice effect to accompany your grand entrance
* Complimentary parking coupons for up to $20 \%$ of your guaranteed attendance (availability of the parking lots are based on first-come-first-served basis)
* $01 \times$ VIP parking lot for Bridal Car
* Enjoy 1 night's stay in our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge as well as a $\$ 80$.oonett credit for orders from our 24-hour in-room dining menu during your first night's stay with us


## Customise Your Dream Wedding (Please select 2 wishes from the following):

- Additional $1 \times 30$-litre barrel of beer (Subsequent barrel can be purchased at $\$ 550.00++$ per 20 litre barrel with approximate serving of 60 glasses or $\$ 750.00++$ per 30 litre barrel with approximate serving of 90 glasses)
- $3 \times$ Peking Duck to be served during the cocktail reception (butler passed)
- Additional $1 \times$ Night Stay at our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge
- $1 \times$ Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- $1 \times$ Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- Additional in-room dining credit of $\$ 100.00 n e t t$
- Additional 10\% carpark passes


## Terms \& Conditions:

- Each dream can only be chosen once and is subject to availability upon confirmation (non-transferable and nonexchangeable)
- $\quad$ Selections of the 2 wishes must be confirmed at least 1 month prior to wedding date.
- Selections of the 2 wishes are applicable for Wedding Weekend Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance


## 8-Course Weekend Wedding Dinner Menu

## APPETISER PLATTER (Please select one item)

Suckling Pig Slices
$\square$ Prawn Salad
$\square \quad$ Lobster Salad (Upgrade at additional $\$ 60.00++$ per table of 10 persons)

## Please select additional 4 items:

BBO Chicken Coin Meat
$\square$ Honey Baked Chicken
$\square$ Roasted Chicken Yakitori
$\square$ U.S. Pork in Chinese Style
$\square$ Sliced Smoked Duck
$\square$ Jellyfish
$\square$ Prawn Rolls
$\square$ Baby Octopus
$\square$ Crispy Sesame Seafood Roll
$\square$ Top Shell in Oyster Sauce
$\square$ Sugar Cane Shrimps
$\square \quad$ Steamed Mushroom Fish Roll
$\square$ Vegetarian Spring Rolls
*Upgrade to Whole Suckling Pig at additional \$150.00++ per table of 10 persons

## SOUP (Please select one item)

$\square \quad$ Braised Shark's Fin Soup with Dried Scallops and Crabmeat
$\square$ Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops \& Crabmeat)
$\square \quad$ Braised Fried Fish Maw Seafood Treasure Soup (Sea Cucumbers, Crabmeat \& Fried Fish Maw)
$\square$ Double Boiled Chicken Consommé with Sea Whelk and Conpoy
$\square$ Double Boiled Chicken Consommé with Baby Abalone and Fried Fish Maw
*Upgrade to Braised Bird's Nest soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons

## POULTRY (Please select one item)

$\square \quad$ Camphor Tea Smoked Duck
$\square$ Roasted Crispy Chicken with Prawn Crackers
$\square$ Wok Fried Diced Chicken and Cashew Nuts in Yam Ring
$\square$ Steamed Herbal Chicken with Ginseng

## FISH (Please select one item)

$\square$ Steamed Sea Perch Fillet with Superior Soya Sauce
$\square$ Deep Fried Sea Perch Fillet in Thai Chilli Sauce
$\square$ Steamed Hybrid Garoupa with Superior Soya Sauce
$\square$ Steamed Hybrid Garoupa in Teochew Style
$\square$ Steamed Hybrid Garoupa with Soya Bean Crumbs
$\square$ Steamed Pomfret with Superior Soya Sauce
$\square$ Steamed Pomfret in Teochew Style

## VEGETABLES (Please select one item)

$\square$ Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
$\square$ Braised Mushroom Fish Roll with Crabmeat and Spinach
$\square$ Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach
$\square \quad$ Braised Baby Abalone with Sea Cucumber and Spinach
$\square$ Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce

## PRAWNS \& SCALLOPS (Please select one item)

$\square \quad$ Poached "Live" Prawns with Chinese Herbs and Wine
$\square \quad$ Deep Fried Prawns tossed with Mango Mayonnaise Dressing
$\square$ Wok Fried Scallops and Prawns in X.O. Sauce
$\square$ Wok Fried Scallops with Asparagus and Cashew Nuts

## RICE \& NOODLES (Please select one item)

$\square$ Braised "Ee Fu" Noodles with Mushrooms and Chives
$\square$ Fried Udon Noodles with Seafood in Black Pepper Sauce
$\square$ Fried Rice with Smoked Duck, Pineapple and Pine Nuts
$\square$ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
$\square \quad$ Fried Rice with Mini Abalone and Crabmeat

## DESSERT (Please select one item)

$\square$ Cream of Mango with Pomelo \& Sago
$\square$ Teochew Yam Paste with Ginko Nut and Coconut Milk
$\square$ Cream of Red Bean Paste with Lotus Seeds
$\square$ Glutinous Rice Dumpling in Sweet Wine Soup
*Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons

## Special Meal Requirements:-

Muslim (No Pork No Lard) \& Chinese Vegetarian set menu can be arranged at $\$ 156.80++$ per person in addition to the Chinese Dinner table price or $\$ 1,568.00++$ for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of $\$ 80.00++$ will be imposed. (Minimum require 6 person for this service)

## Weekend Wedding Dinner

## For Saturday, Eve of Public Holidays \& Public Holidays

$\$ 1,618.00++$ per table of 10 persons

## Making of a Dream Wedding

* Design your own sumptuous 8-course Chinese Dinner from the à la carte menu of our award-winning Min Jiang Restaurant
* Free flow of Chinese tea, soft drinks and mixers (excluding juices) during cocktail reception and banquet
* Complimentary $1 \times 30$-litre barrel of beer
* Free flow of house wine to be served during banquet
* Waiver of corkage charge for sealed and duty-paid hard liquor
* Champagne pyramid with a complimentary bottle of champagne
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* Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
* Romantic misty dry ice effect to accompany your grand entrance
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* $01 \times$ VIP parking lot for Bridal Car
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## Customise Your Dream Wedding (Please select 3 wishes from the following):

- Additional $1 \times 30$-litre barrel of beer (Subsequent barrel can be purchased at $\$ 550.00++$ per 20 litre barrel with approximate serving of 60 glasses or $\$ 750.00++$ per 30 litre barrel with approximate serving of 90 glasses)
- $3 \times$ Peking Duck to be served during the cocktail reception (butler passed)
- Additional $1 \times$ Night Stay at our Bridal Suite with Buffet breakfast for two the next morning at Coffee Lounge
- $1 \times$ Night Stay at our Deluxe Room for Wedding Helpers with Buffet breakfast for two the next morning at Coffee Lounge
- 1 x Anniversary Stay voucher at our Bridal Suite with Buffet Breakfast for two the next morning at Coffee Lounge
- Additional in-room dining credit of $\$ 100.00 n e t t$
- Additional 10\% carpark passes


## Terms \& Conditions:

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- Selections of the 3 wishes must be confirmed at least 1 month prior to wedding date.
- Selections of the 3 wishes are applicable for Wedding Weekend Dinner Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance.


## 8-Course Weekend Wedding Dinner Menu

## APPETISER PLATTER (Please select one item)

Suckling Pig Slices
$\square$ Prawn Salad
$\square \quad$ Lobster Salad (Upgrade at additional $\$ 60.00++$ per table of 10 persons)

## Please select additional 4 items:

BBO Chicken Coin Meat
$\square$ Honey Baked Chicken
$\square$ Roasted Chicken Yakitori
$\square$ U.S. Pork in Chinese Style
$\square$ Sliced Smoked Duck
$\square$ Jellyfish
$\square$ Prawn Rolls
$\square$ Baby Octopus
$\square$ Crispy Sesame Seafood Roll
$\square$ Top Shell in Oyster Sauce
$\square$ Sugar Cane Shrimps
$\square \quad$ Steamed Mushroom Fish Roll
$\square$ Vegetarian Spring Rolls
*Upgrade to Whole Suckling Pig at additional \$150.00++ per table of 10 persons

## SOUP (Please select one item)

$\square \quad$ Braised Shark's Fin Soup with Dried Scallops and Crabmeat
$\square \quad$ Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops \& Crabmeat)
$\square$ Braised Fried Fish Maw Seafood Treasure Soup (Sea Cucumbers, Crabmeat \& Fried Fish Maw)
$\square$ Double Boiled Chicken Consommé with Sea Whelk and Conpoy
$\square$ Double Boiled Chicken Consommé with Baby Abalone and Fried Fish Maw
*Upgrade to Braised Bird's Nest Soup with Crabmeat and Fish Maw at additional \$280.00++ per table of 10 persons

## POULTRY (Please select one item)

$\square \quad$ Camphor Tea Smoked Duck
$\square \quad$ Roasted Crispy Chicken with Prawn Crackers
$\square$ Wok Fried Diced Chicken and Cashew Nuts in Yam Ring
$\square$ Steamed Herbal Chicken with Ginseng

## FISH (Please select one item)

$\square$ Steamed Sea Perch Fillet with Superior Soya Sauce
$\square$ Deep Fried Sea Perch Fillet in Thai Chilli Sauce
$\square$ Steamed Hybrid Garoupa with Superior Soya Sauce
$\square$ Steamed Hybrid Garoupa in Teochew Style
$\square$ Steamed Hybrid Garoupa with Soya Bean Crumbs
$\square$ Steamed Pomfret with Superior Soya Sauce
$\square$ Steamed Pomfret in Teochew Style

## VEGETABLES (Please select one item)

$\square$ Stir Fried Broccoli with "Ling Zhi" Mushrooms and Shitake Mushrooms
$\square$ Braised Mushroom Fish Roll with Crabmeat and Spinach
$\square$ Braised Sea Cucumber with "Ling Zhi" Mushrooms and Chinese Spinach
$\square \quad$ Braised Baby Abalone with Sea Cucumber and Spinach
$\square$ Braised Stuffed Fish Maw and Bamboo Pith with Broccoli in Crabmeat Sauce

## PRAWNS \& SCALLOPS (Please select one item)

$\square \quad$ Poached "Live" Prawns with Chinese Herbs and Wine
$\square \quad$ Deep Fried Prawns tossed with Mango Mayonnaise Dressing
$\square$ Wok Fried Scallops and Prawns in X.O. Sauce
$\square$ Wok Fried Scallops with Asparagus and Cashew Nuts

## RICE \& NOODLES (Please select one item)

$\square$ Braised "Ee Fu" Noodles with Mushrooms and Chives
$\square \quad$ Fried Udon Noodles with Seafood in Black Pepper Sauce
$\square$ Fried Rice with Smoked Duck, Pineapple and Pine Nuts
$\square$ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
$\square \quad$ Fried Rice with Mini Abalone and Crabmeat

## DESSERT (Please select one item)

$\square$ Cream of Mango with Pomelo \& Sago
$\square$ Teochew Yam Paste with Ginko Nut and Coconut Milk
$\square$ Cream of Red Bean Paste with Lotus Seeds
$\square$ Glutinous Rice Dumpling in Sweet Wine Soup
*Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons

## Special Meal Requirements:-

Muslim (No Pork No Lard) \& Chinese Vegetarian set menu can be arranged at $\$ 161.80++$ per person in addition to the Chinese Dinner table price or $\$ \mathbf{1 , 6 1 8 . 0 0 + +}$ for table of 10 persons. Should Halal Certified Muslim Food required, additional food charges and transportation fee of $\$ 80.00++$ will be imposed. (Minimum require 6 person for this service)


[^0]:    *Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional $\$ 120.00++$ per table of 10 persons

