



YOUR WEDDING STORY

love to last an eternity

Hotel Jen Tanglin Singapore
1A Cuscaden Road, Singapore 249716
T +65 6738 2222 F +65 6831 4314
hjs@hoteljen.com hoteljen.com
Business Regn No: 46200400K





Wedding Dinner

Gallery | Min. 22, Max 30 tables
Temasek | Min. 15, Max 19 tables



January - August 2015

Weekday | \$1068 nett per table
Weekend | \$1238 nett per table
Premium | \$1318 nett per table

September - December 2015

Weekday | \$1139 nett per table
Weekend | \$1299 nett per table
Premium | \$1399 nett per table



Wedding Dinner Package includes the following:

Dining experience

- ★ Exquisite eight (8) course Chinese cuisine specially prepared by our Jen culinary team
- ★ Enjoy in-law-get together food tasting for a table of 10 guests
(applicable from Mondays to Thursdays, excluding Eve of and Public Holidays)

Beverages

- ★ Welcome mocktail, crackers with homemade dips served during the pre-event reception
- ★ Assorted soft drinks and chinese tea throughout the event for up to four hours
- ★ A bottle of champagne to toast the joyous occasion
- ★ Complimentary two (2) 20-litre barrel of beer (with minimum 15 tables)
- ★ Complimentary two (2) 30-litre barrel of beer (with minimum 22 tables)
- ★ Complimentary two (2) bottles of French wine Pierre Jean per confirmed table
- ★ Special rate for beer and house wine purchase from hotel
- ★ Corkage fee for duty-paid and sealed wine at \$20++ per bottle

Decorations

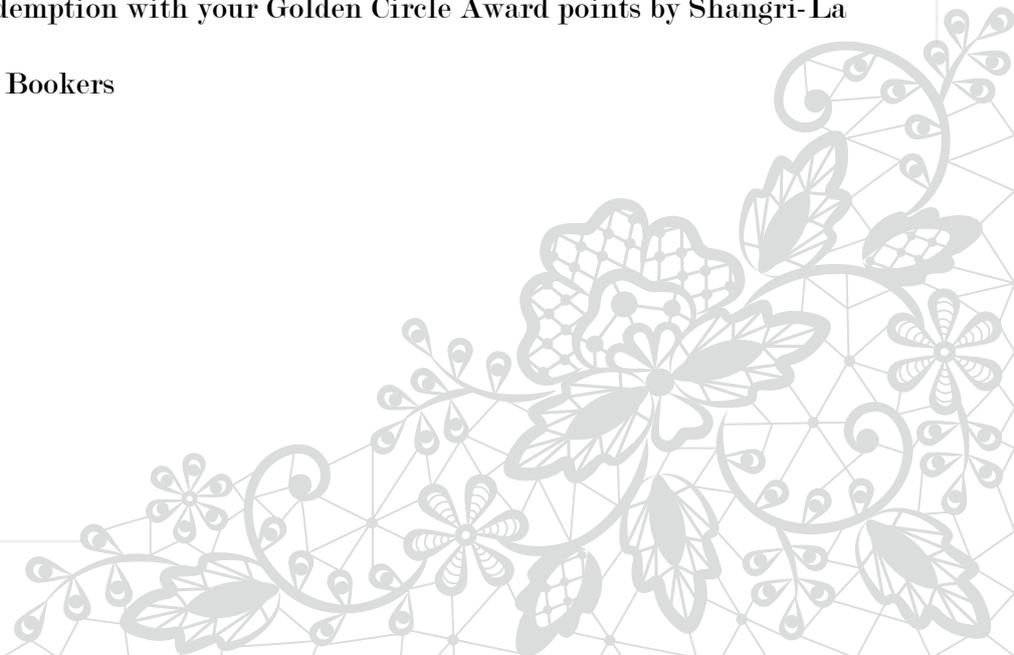
- ★ Elegant wedding theme with floral table centerpieces and aisle stands
- ★ Exclusively designed wedding invitation cards based on 70% of your guaranteed guest attendance
- ★ Unique selections of wedding favours for your guests
- ★ A specially designed model wedding cake
- ★ Personalised guest signature book to record well wishes
- ★ Wedding token box
- ★ Choice of bubbles or smoke effect for the march in

Compliments on us

- ★ One-night stay in our luxurious Bridal Room with welcome amenities
- ★ Breakfast for two at CaféBiz
- ★ Enjoy pre-event refreshments or a post-event meal worth \$100nett in your room
- ★ Usage of our LCD projector and screen for your wedding video montage
- ★ Car park passes for 20% of your guaranteed guest attendance
- ★ Complimentary one (1) front parking for your bridal car

Jen-erous Rewards

- ★ Shangri-La instant dining redemption with your Golden Circle Award points by Shangri-La Hotels & Resorts
- ★ Earn double points for Smart Bookers



Weekday Dinner Menu

MENU I

Deluxe combination
(Smoked duck breast, vegetable net roll,
California maki, chicken in bean skin, jelly
fish salad in sesame chilli sauce)



Six treasure soup
(Fish maw, conpoy, crabmeat, bamboo pith,
Chinese mushroom, golden mushroom)



Sautéed fresh prawns with honey pea
flavored in Chinese wine



Steamed herbal chicken in lotus leaf



Braised jade abalone and Chinese
mushroom with seasonal green



Steamed live garoupa with Japanese shoyu broth



Braised ee-fu noodles with
golden mushroom and silver sprout



Sweetened red bean paste
with lotus seed and lily bulb



MENU II

Classic combination
(Roasted duck, prawn salad with melon,
chicken yakitori, California maki, jelly
fish salad in sesame chilli sauce)



Double boiled chicken consommé
with ginseng, matsutake mushroom and wolfberries



Fried prawns "Hong Kong" fisherman's style



Crispy roasted chicken
with crunchy garlic, fragrant leaves and spiced salt



Braised conpoy and Chinese mushroom
with seasonal green



Crispy live garoupa in special Thai sauce



Steamed fragrant rice with chicken meat
and shitake mushroom in lotus leaf



Chilled snow fungus with Chinese
almonds and lotus seed



Weekend Dinner Menu

MENU I

Deluxe combination
(Scramble egg with crabmeat, breaded prawn,
California maki, marinated Jade abalone in
spicy sauce, mini octopus in sesame chilli sauce)



Eight treasure soup
(Fish maw, abalone, conpoy, crabmeat,
bamboo pith, Chinese mushroom,
golden mushroom and black fungus)



**Poached live prawns in
Chinese herbal wine sauce**



Thai style pipa chicken



**Braised baby abalone and shiitake
mushroom with seasonal greens**



**Steamed live garoupa in Japanese
shoyu broth and golden pickle radish**



**Braised ee-fu noodles
with golden mushroom and silver sprout**



Sweetened yam paste with ginkgo nut



MENU II

Classic combination
(Scramble egg with crabmeat, fried shisamo,
California maki, marinated clam in spicy sauce,
mini octopus in sesame chilli sauce)



Braised fish maw and crab meat soup



Wasabi prawns topped with tobikko



**Crispy roasted chicken with
spicy golden garlic and almond**



**Braised baby abalone and Chinese
mushroom with seasonal greens**



**Steamed live garoupa in Japanese
shoyu broth and golden garlic**



**Fried rice with egg white,
char siew, raisin and celery**



Mango coulis with pomelo, aloe vera and sago



Weekend Dinner Menu - Premium

MENU I

Premier combination

(Smoked duck breast, scramble egg with crabmeat, breaded prawn, crispy almond chicken, jelly fish salad in sesame chilli sauce)



Eight treasure soup

(Fish maw, abalone, conpoy, crabmeat, bamboo pith, Chinese mushroom, golden mushroom and black fungus)



Fried prawn with spicy garlic and almond flake



Pipa duck



Braised baby abalone and shiitake mushroom with seasonal green



Steamed soon hock with superior garlic soya sauce



Fried udon noodles with char siew and silver sprout in black pepper sauce



Double boiled Chinese pear with snow fungus, lotus seed and Chinese almond



MENU II

Premier combination

(Roasted duck, scramble egg with crabmeat, prawn katafi, crispy almond chicken, jelly fish salad in sesame chilli sauce)



Double boiled chicken essence with ginseng, conch and Chinese mushroom



Sautéed prawns with shimeiji mushrooms, ginkgo nuts and asparagus



Pork ribs with champagne lemon sauce



Braised baby abalone and Chinese mushroom with seasonal green



Steamed sea perch with crispy bean crumb



Steamed fragrant rice with Chinese sausage and shitake mushroom in lotus leaf



Chilled strawberry pudding with berry coulis

