



Chinese Wedding Lunch 2015

(MINIMUM 200 PERSONS)

ETERNAL LOVE: \$1098.00nett per table
ROMANCE GLOW: \$1198.00nett per table

**"*Pricing is only applicable for weddings from 1 January 2016 – 30 April 2016.
The above information is subjected to change without prior notice"**

❧ Memories That Last A Lifetime ❧

Dining

- ♦ An exquisite 8-course Chinese Lunch menu
- ♦ Free flow of soft drinks, mixers & Chinese tea throughout the event
- ♦ Wedding favor for all your invited guests
- ♦ Complimentary Trial Dinner (Mon – Thu only excluding eve of & Public Holiday) for a table of 10 persons

Decorations

- ♦ Romantic settings by renowned florist using fresh flowers along the aisle with bubble effect for bridal march
- ♦ Champagne fountain display with a bottle of Champagne for toasting
- ♦ A 5-tier wedding cake display with a complimentary cake given to the newly-wed
- ♦ Centerpieces for all tables including two special arrangements for the VIP tables

Complimentary

- ♦ Pre-lunch cocktail with nuts (only soft drinks & mixers will be served)
- ♦ A choice of specially designed invitation cards up to 70% of the guaranteed attendance (Printing not included)
- ♦ One night stay in the Bridal Suite with breakfast for two persons on the following day in the privacy of your suite
- ♦ Carpark coupons based on 20% of the guaranteed attendance
- ♦ 2 VIP front car park lots for your bridal & family cars
- ♦ A specially designed wedding guest book & an exclusive 'Ang Pow' box for your usage
- ♦ Usage of LCD Projector with screen

Beverage

- ♦ Complimentary one 30-litre barrel of beer
- ♦ Subsequent barrel of beer can be arranged at \$550 ++ per 20-litre & \$750 ++ per 30-litre
- ♦ Waiver of corkage for duty-paid hard liquor brought in

*Prices quoted are subjected to 10% service charge & prevailing taxes, unless otherwise stated as nett.
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CHINESE WEDDING LUNCH

CUSTOMISE YOUR VERY OWN WEDDING MENU
BY SELECTING ONE COURSE FROM EACH CATEGORY

MARINA COLD DISH COMBINATION

APPETIZER (Please select five items)

- ☐ Prawn Salad 大虾沙律
- ☐ Jellyfish with Sesame Seed 芝麻海蜇
- ☐ Jellyfish "Thai" Style 泰式海蜇
- ☐ Crabmeat with Water Chestnut & Almond 杏香马蹄蟹肉
- ☐ Japanese Baby Octopus 日式八爪鱼
- ☐ Japanese Seaweed Roll with Seafood & Otak 海鮮乌達紫菜卷
- ☐ Drunken Chicken 醉鸡
- ☐ Ika Nori Balls (*Deep-Fried Japanese Squid with Seaweed Balls*) 墨鱼紫菜酥球
- ☐ Maki Roll 壽司卷
- ☐ Pan-Fried Abalone Clam with Garlic 蒜香鲍贝

SOUP

ETERNAL LOVE \$1098.00 nett package

- ☐ Braised Superior Soup with Sliced Abalone, Fish Maw, Scallop & Crabmeat 海鮮羹
- ☐ Superior Marine Lobster Herbal Treasure Soup 药材海皇龙虾羹
- ☐ Double Boiled Soup with Chinese Jinhua Ham & Raddish 金华火腿萝卜炖汤

ROMANCE GLOW \$1198.00 nett package

- ☐ Shark's Fin Soup with Fish Maw & Crabmeat 蟹肉花胶烩生翅
- ☐ Braised Shark's Fin Soup with Bamboo Pith & Shredded Chicken 竹笙鸡丝烩生翅
- ☐ Shark's Fin Soup "Phoenix" Style 龙凤翅
(Fish Maw, Crabmeat & Shredded Chicken)
- ☐ Imperial Seafood Soup 海皇羹
(Fresh Scallop, Dried Scallop, Fish Maw, Crabmeat & Sea Cucumber)

POULTRY

- ☐ Boneless Chicken with Plum Sauce 酸梅酱炸鸡
- ☐ Chef's Special Crispy Roast Chicken 脆皮烧鸡
- ☐ Steamed Chicken with Chinese Wine & Herbs 药材花雕鸡
- ☐ Poached Chicken with Ham & Kai Lan 金华玉树鸡

FISH

- ☐ Deep Fried Seabass in Thai Sweet Sauce 油浸泰式金目鲈
- ☐ Steamed 'Live' Seabass with Soya Sauce 清蒸金目鲈
- ☐ Steamed 'Live' Seabass "Teochew Style" 潮式蒸金目鲈
- ☐ Steamed 'Live' Sea Bass "Home Style" 家乡蒸金目鲈
(Shredded Mushroom, Black Fungus & Red Dates)

SEAFOOD

- ☐ Pan-Fried Prawns with Peppercorn 黑椒明虾
- ☐ Pan-Fried Prawns in Oriental Sauce 东汁明虾
- ☐ Pan-Fried Prawns with Quaker Oats 麦片虾
- ☐ Pan-Fried Prawns in Butter & Garlic Sauce 牛油明虾
- ☐ Poached Live Prawns with Chinese Wine & Herbs 药材花雕灼生虾

VEGETABLES

ETERNAL LOVE \$1098.00 nett package

- ☐ Braised Black Mushroom with Seasonal Vegetable 北菇扒时蔬
- ☐ Braised Spinach with Two Kinds of Mushrooms 双菇扒菠菜

ROMANCE GLOW \$1198.00 nett package

- ☐ Braised Sea Cucumber with Black Mushroom 海参焖东菇
- ☐ Dried Scallops with Asparagus in Oyster Sauce 蚝皇瑶柱扒芦笋

NOODLES/ RICE

- ☐ Fried Hokkien Mee Sua with Assorted Meat 福建面线
- ☐ Double Happiness Noodles with Assorted Meat 双喜面
- ☐ Steamed Lotus Leaf Rice with Assorted Meat 荷叶饭
- ☐ Braised Ee Fu Noodles with Crabmeat & Mushroom 干烧伊面

DESSERT

- ☐ Mango Sago with Ice Cream 西米露淇淋
- ☐ Yam Paste with Gingko Nuts 白果芋泥
- ☐ Glutinous Rice Balls in Red Bean Paste 百年好和
- ☐ Double Boiled Snow Fungus with Quail Egg 雪耳炖鹌鹑蛋