

WEDDING LUNCH PACKAGES

2014/2015

(MINIMUM OF 8 TABLES)

Enchanting Wedding Lunch at **\$688⁺⁺** per table (Monday-Sunday)

DINING

A special invitation to a food-tasting experience for ten guests (excluding Friday, Saturday, Sunday, eve of Public Holidays and Public Holidays)

A sumptuous 8-course Chinese lunch specially prepared by our chef

BEVERAGE

One bottle of housepour wine per confirmed table

One barrel of beer (30-litre)

Complimentary bottle of champagne for toasting

Free flow of Chinese tea, soft drinks and mixers

Waiver of corkage for all duty-paid sealed hard liquor

Corkage charge of \$20⁺⁺ per bottle of duty-paid wine brought in

WEDDING DECORATIONS

Elegant seat covers for all chairs

Floral decorations for the reception table, stage and along the aisle

Centrepieces for all tables

Special floral arrangements for 2 VIP tables

Specially designed five-tier model wedding cake

Five-tier champagne pyramid

Bubble effect for wedding march-in

WITH COMPLIMENTS

One-night stay in our Suite with fruit basket

Breakfast for two at Katong Kitchen

Choice of invitation cards based on 70% of the guaranteed attendance (printing cost for insets excluded)

Choice of wedding favours for your guest

Signature guestbook and money box

Usage of sound system, LCD projector and screen

A light snack on your wedding day (up to a value of \$60)

Parking passes for 20% of confirmed attendance (subject to availability)

WEDDING LUNCH MENU A

2014/2015

- Four Treasure Chinese Combination Platter
(Kumquat Prawn, Jelly Fish Thai Style, Vietnamese Spring Roll, Seafood Beancurd Roll)
- Sichuan Hot and Sour Soup
- Steamed Seabass in Hong Kong Style with Superior Soya Gravy
- Crispy Boneless Chicken with Mango in Thai Chilli Sauce
- Wok-fried Prawn with Bell Pepper & Cashew Nuts
- Sauteed Spinach with Chinese Black Mushroom
- Seafood Fried Rice
- Chilled Lemon Grass Jelly with Lychee
- Chinese Tea

WEDDING LUNCH MENU B

2014/2015

- Katong Kitchen Deluxe Cold Cut Combination
(Kumquat Prawn, Jelly Fish Thai Style, Chichalok Sambal Octopus, Seafood Beancurd Roll, Fuyong Egg Bar)
- Braised Fish Maw Soup with Crabmeat & Mushroom
- Steamed Seabass with Tangy Nonya Sauce
- Bamboo Steamed Chicken in Herbal Broth with Ginseng
- Wokfried Prawn with Wasabi Mayonnaise
- Braised Ying Yang Mushroom on Farmer Green
- Golden Fried Rice with Crispy White Bait
- Hot Red & Green Bean Paste with Glutinous Rice Dumpling