

## SOLEMNIZATION/WEDDING PACKAGE



#### Package inclusive of the following:

- ♥ Use of function space for 4 hours
- ♥ Free flow of soft drinks and Chinese tea
- ♥ Fresh floral arrangement for reception table, solemnization table and all guests' tables
- ▼ Artificial wedding arch for solemnization backdrop
- ♥ 2 ang bao boxes and signature book provided by the hotel
- ♥ Wedding favors for all guests
- ♥ Complimentary champagne tower set-up with 1 bottle champagne
- ▼ Complimentary 1 bottle of house wine for every 10 persons
- ♥ Corkage waiver for duty-paid, sealed hard liquor brought-in
- ♥ \$100nett credit for your 1-night stay
- Complimentary food tasting for up to 4 guests based on your selected menu (Applicable from Mondays to Thursdays, excluding eves of and Public Holidays)
- ▼ 1 parking lot reserved at our hotel entrance for the bridal car
- ▼ Complimentary parking (single exit) (Based on 30% of guaranteed attendance)
- ▼ Complimentary 1-night stay in our Park Suite (Inclusive of breakfast for 2 persons)





### **Optional Beverage:**

- 4 hours free-flow beverage package at S\$80.00++ per person inclusive of house wines, house beer, soft drinks & juices
- House Pour Beer (Asahi Beer) at S\$600.00++/barrel (19L)

House Red Wine - S\$65.00++/bottle

House White Wine - S\$65.00++/bottle

#### **Corkage Charges:**

Corkage fee of S\$60.00++ per bottle will be levied for wines and champagne brought-in

#### **Solemnization Package Pricing:**

Solemnization Chinese Set Lunch

Weekday: S\$108.00++ per pax (Monday to Thursday, excluding eves of & Public Holidays)

Weekend: S\$118.00++ per pax (Friday to Sunday, eves of & Public Holidays)

Solemnization Chinese Set Dinner

Weekday: S\$118.00++ per pax (Monday to Thursday, excluding eves of & Public Holidays)

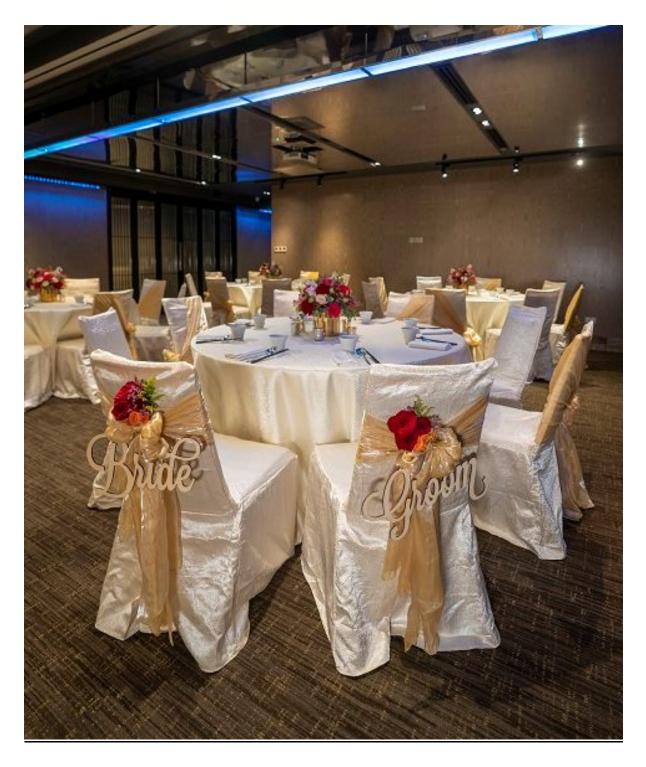
Weekend: S\$128.00++ per pax (Friday to Sunday, eves of & Public Holidays)

Solemnization package works for a min of 30 persons

Prices are subject to 10% service charge and prevailing government taxes, unless otherwise stated.







270 Orchard Road Singapore 238857 Tel: (65) 6603 8888 Fax: (65) 6603 8899 Registration No. 53154437X





## Solemnization/Wedding Lunch Menu

| Appetiser                     |                               |                                 |  |
|-------------------------------|-------------------------------|---------------------------------|--|
|                               | Choose any 4 items            |                                 |  |
| 蒜辣海蜇花                         | 辣桂花燻柳利鱼                       | 香茅焗鸡                            |  |
| Marinated Jelly Fish          | Shanghainese Spicy Osmanthus  | Lemongrass Baked Chicken        |  |
|                               | Shishamo Fish                 | _                               |  |
| 青芥茉海鲜豆腐枣                      | 紫菜鸭春卷                         | 松露辣汁捞肉片                         |  |
| Seafood Bean Curd with Wasabi | Crispy Duck Roll with Seaweed | Poached Pork with Spicy Truffle |  |
| Mayonnaise                    |                               | Sauce                           |  |

| Soup   |   |  |
|--|---|--|
| Choose any 1 item                              |   |  |
| 珊瑚竹笙海鲜羹  | 鱼膠 珍菌炖鸡汤                                      |  |
| Braised Seafood Soup with Bamboo Pith and Crab | Double Boiled Fish Maw with Wild Mushroom and |  |
| Roe  | Chicken                                       |  |

| Course 3                                      |                                       |  |
|---|---------------------------------------|--|
| Choose any 1 item                             |                                       |  |
| 上汤焗大蝦   | XO 酱蝦球爆西芹                             |  |
| King Prawn with "Shao Xing" Wine and Superior | Stir-fried XO Sauce Prawn with Celery |  |
| Broth   |                                       |  |

| Course 4                              |  |  |
|---------------------------------------|--|--|
| Choose any 1 item                     |  |  |
| 清蒸龙虎斑                                 | 菜脯蝦干蒸龙虎斑                               |  |
| Steamed Grouper in Superior Soy Sauce | Steamed Grouper with Dried Shrimp and  |  |
|                                       | Preserved Radish in Superior Soy Sauce |  |

| Course 5 Choose any 1 item |                      |
|----------------------------|----------------------|
| 镇江骨                        | 当红吊烧鸡                |
| Chiang Jiang Pork Ribs     | Crispy Roast Chicken |

| Course 6 Choose any 1 item                   |   |  |
|--|---|--|
| 红烧玉鲍花菇烩时蔬                                    | 红烧瑶柱百灵菇时蔬   |  |
| Braised Top Shell with Mushroom and Seasonal | Braised Dried Scallop with "Bai Ling" Mushroom in |  |
| Green in Oyster Sauce                        | Seasonal Green in Oyster Sauce                    |  |





# Course 7 Choose any 1 item

炸酱茄子鸡粒扒乌冬

Fried Udon with Chicken and Eggplant Yellow Bean Sauce 八宝荷叶饭

Traditional Fried Rice in Lotus Leaf

## Course 8

Choose any 1 item

夏日风情椰香白玉冰 拼 精选美点 Pandan Tea with Royal Coconut Jelly Served with Petit Four (Chilled) 桃膠红莲炖雪蛤 拼 精选美点 Double Boiled Snow Hasma Tea Served with Petit Four (Warm)







## Solemnization/Wedding Dinner Menu

|                               | Annoticer                                     |                          |
|-------------------------------|---|--------------------------|
| Appetiser                     |   |                          |
|                               | Choose any 5 items                            |                          |
| <u>蒜辣八爪鱼</u> 新疆海鲜豆腐枣 桂花燻柳利鱼   |   |                          |
| Spicy Garlic Octopus          | Spicy Cumin Seafood Bean Curd                 | Shanghainese Osmanthus   |
|                               |   | Shishamo Fish            |
| 紫菜鸭春卷                         | 青芥末蝦  | 脆皮叉烧                     |
| Crispy Duck Roll with Seaweed | Crispy Prawn Coated with<br>Wasabi Mayonnaise | Mitzo Special Roast Pork |

| Soup                                    |   |  |
|---|---|--|
| Choose any 1 item                       |   |  |
| 黄焖蟹肉鱼鳔羹                                 | 鱼膠虫草花野菇炖鸡汤                                |  |
| Fish Maw with Crab Meat in Carrot Broth | Double Boiled Fish Maw Soup with Mushroom |  |
|   | Cordyceps Flower and Chicken              |  |

| Course 3 Choose any 1 item                                    |  |  |
|---|--|--|
| 红糟蒜茸蒸大蝦   | 胡椒带子蝦球爆时蔬  |  |
| Steamed King Prawn Stuffed with Red Yeast Garlic in Soy Sauce | Stir-fried Scallop and Prawn with Seasonal Green in White Pepper Sauce |  |

| Course 4   |                               |  |
|--|-------------------------------|--|
| Choose a   | ny 1 item                     |  |
| 揽菜蒜茸蒸龙虎斑   | 潮式蒸龙虎斑                        |  |
| Steamed Grouper with Olive Leaf and Garlic in Superior Soy Sauce | Teochew-style Steamed Grouper |  |

| Course 5 Choose any 1 item |                          |  |
|----------------------------|--------------------------|--|
| 当归脆皮鸭                      | 红柿一支骨                    |  |
| Roast Angelica Duck        | Braised Tomato Pork Ribs |  |

| Course 6                                       |  |  |
|--|--|--|
| Choose any 1 item                              |  |  |
| 红烧鲍鱼仔杏菇扒时蔬                                     | 红烧海参花菇 烩时蔬                             |  |
| Braised Baby Abalone with King Oyster Mushroom | Braised Sea Cucumber with Mushroom and |  |
| and Seasonal Green in Oyster Sauce             | Seasonal Green in Oyster Sauce         |  |





Course 7

Choose any 1 item

赛蟹 松露焖伊面

浓汤瑶柱鸡粒烩泡饭

Braised Ee Fu Noodles with Crab Meat and Egg White

Poached Rice with Chicken and Dried Scallop in Superior Broth

Course 8

Choose any 1 item

金波萝香芒西柚露 拼 精选美点 Jackfruit, Pomelo Mango Sago Cream Served with Petit Four (Chilled) 人参雪梨清心茶 拼 精选美点 Double Boiled Pear, White Fungus with Ginseng Served with Petit Four (Warm)

