

WEDDING
CELEBRATION
Package



GRAND PARK
— ORCHARD —

SOLEMNISATION PACKAGE

01

02

Use of Function
Space for Four Hours

Free Flow of Soft
Drinks & Chinese Tea

Fresh Floral Arrangement
for Reception, Solemnisation
& Guests Tables

Two Ang Bao Boxes &
Signing Book

Wedding Favors

One Parking Lot Reserved
at our Hotel Entrance for
the Bridal Car

Complimentary Parking
(20% of Guaranteed
Attendance)

One Complimentary Night
Stay in our Crystal Club
Premium Room
(Inclusive of Breakfast
for 2 Persons)

Optional Beverages

4 hours Free Flow
Beverage Package
(inclusive of House
Wines, House Beer,
Soft Drinks & Juices)

\$80.00++
per person

House Pour Beer
(Asahi Beer)

\$480.00++
per barrel

House Pour
Red/White Wine

\$65.00++
per bottle

Corkage Fees

Wines &
Champagne

\$60.00++
per bottle

Duty-Paid
Hard Liquor

\$120.00++
per bottle

SOLEMNISATION PACKAGE

Solemnisation
Chinese Set Lunch

\$1180++
per table
of 10 pax

Solemnisation
Chinese Set Dinner

\$1380++
per table
of 10 pax

**Solemnisation Package requisites a minimum
of 30 persons and a maximum of 160 persons.**

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

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Complimentary room stay is only
applicable with minimum guaranteed
attendance of 50 persons.

SOLEMNISATION LUNCH MENU

FIRST COURSE

(Choose any four items)

Marinated Jellyfish
Seafood Bean Curd with Wasabi Mayonnaise
Crispy Duck Roll with Seaweed
Shanghai-Style Spicy Osmanthus Shishamo Fish
Poached Pork with Spicy Truffle Sauce
Lemongrass Baked Chicken

蒜辣海蜇花
青芥菜海鲜豆腐枣
紫菜鸭春卷
辣桂花熏柳利鱼
松露辣汁捞肉片
香茅焗鸡

SECOND COURSE

(Choose one item)

Braised Seafood Soup with Bamboo Pith and Crab Roe
Double-boiled Fish Maw with Wild Mushroom and Chicken

珊瑚竹笙海鲜羹
鱼胶珍菌炖鸡汤

THIRD COURSE

(Choose one item)

King Prawn with "Shao Xing" Wine and Superior Broth
Stir-fried XO Sauce Prawn with Celery

上汤焗大蝦
XO酱蝦球爆西芹

SOLEMNISATION LUNCH MENU

FOURTH COURSE

(Choose one item)

Steamed Grouper in Superior Soya

清蒸龙虎斑

Steamed Grouper with Dried Shrimp and
Preserved Radish in Superior Soya

菜脯蝦干蒸龙虎斑

FIFTH- COURSE

(Choose one item)

Zhe Jiang Pork Ribs

镇江一支骨

Crispy Roasted Chicken

当红吊烧鸡

SIXTH COURSE

(Choose one item)

Braised Top Shell with Mushrooms
and Seasonal Greens in Oyster Sauce

红烧玉鲍花菇烩时蔬

Braised Dried Scallop with “Bai Ling” Mushrooms
in Seasonal Greens in Oyster Sauce

红烧瑶柱百灵菇时蔬

SOLEMNISATION LUNCH MENU

SEVENTH COURSE

(Choose one item)

Fried Udon with Chicken and Eggplant Yellow Bean Sauce
Traditional Fried Rice in Lotus Leaf

炸酱茄子鸡粒扒乌冬
八宝荷叶饭

EIGHTH COURSE

(Choose one item)

Pandan Tea with Royal Coconut Jelly
served with Petit Four (Chilled)
Double-boiled Snow Hasma Tea
served with Petit Four (Warm)

夏日风情椰香
白玉冰拼精选美点
桃胶红莲炖雪蛤
拼精选美点

SOLEMNISATION DINNER MENU

FIRST COURSE

(Choose any five items)

Spicy Garlic Octopus
Crispy Duck Roll with Seaweed
Crispy Prawn Coated with Wasabi Mayonnaise
Spicy Cumin Seafood with Bean Curd
Shanghai-style Spicy Osmanthus Shishamo Fish
Mitzo Special Barbecued Pork

蒜辣八爪鱼
紫菜鸭春卷
青芥末蝦
新疆海鲜豆腐卷
辣桂花燻柳利鱼
蜜汁叉烧王

SECOND COURSE

(Choose one item)

Fish Maw with Crab Meat in Carrot Broth
Double-boiled Fish Maw Soup with Mushroom,
Cordyceps Flower and Chicken

黄焖蟹肉鱼鳔羹
鱼胶虫草花野菇炖鸡汤

THIRD COURSE

(Choose one item)

Steamed King Prawn Stuffed with Red Yeast Garlic in Soya
Stir-fried Scallops and Prawns with Seasonal Greens in
White Pepper Sauce

红糟蒜茸蒸大蝦
胡椒帶子蝦球爆时蔬

SOLEMNISATION DINNER MENU

FOURTH COURSE

(Choose one item)

Steamed Grouper with Olive Leaf and Garlic in Superior Soya
Steamed Grouper “Teo Chew” Style

攪菜蒜茸蒸龙虎斑
潮式蒸龙虎斑

FIFTH COURSE

(Choose one item)

Roasted Angelica Duck
Braised Tomato Pork Ribs

当归脆皮鸭
红柿一支骨

SIXTH COURSE

(Choose one item)

Braised Baby Abalone with King Oyster Mushrooms
and Seasonal Greens in Oyster Sauce

Braised Sea Cucumber with Mushrooms
and Seasonal Greens in Oyster Sauce

红烧鲍鱼仔杏菇扒时蔬

红烧海参花菇烩时蔬

SOLEMNISATION DINNER MENU

SEVENTH COURSE

(Choose one item)

Braised Ee Fu Noodles with Crab Meat and Egg White

赛蟹松露焖伊面

Poached Rice with Chicken and Dried Scallop in Superior Broth

浓汤瑶柱鸡粒烩泡饭

EIGHTH COURSE

(Choose one item)

Jackfruit, Pomelo and Mango Sago Cream
served with Petit Four (Chilled)

夏日风情椰香白玉
冰拼精选美点

Double-boiled Pear, White Fungus with
Ginseng served with Petit Four (Warm)

红烧海参花菇烩时蔬