

## Solemnization Lunch Package 2021-2022

(Minimum 3 tables)

A delectable 8-course Cantonese cuisine specially prepared by our banquet culinary team

Unlimited servings of soft drinks, Chinese tea and mixers

Complimentary one bottle of house wine (750ml) per confirmed table of 10 persons

\* Special prices for beer and house wine purchased from hotel

Corkage waiver for duty-paid, sealed hard liquors

Complimentary usage of Pool Deck as solemnization area

Solemnization setting with Wedding Arch, theater-style sitting arrangement and sash for aisle chairs.

Complimentary usage of ring pillow and feather pen

Fresh floral arrangements for the solemnization table and couple chair

Fresh floral arrangements for reception table and centerpieces for all dining tables

Elegant table setting with table cloth and covers for all banquet chairs

Complimentary usage of one built-in LCD projector and screen and sound system with 02 Mics

A VIP parking lot reserved at the entrance of the hotel for the Bridal car  $\,$ 

Car park passes for immediate family members and friends \*Based on 30% of guaranteed attendance, up to a maximum of 25 pieces

Complimentary one-night stay in our Executive Suite with breakfast for two persons



百乐大拼盆

(沙拉虾,小章魚,麻辣海蜇,海鲜球,金钱肉) Park Combination Platter

(Mayonnaise Prawn Cocktail, Baby Octopus, Seasoned Jellyfish, Deep-fried Money Bag & Chicken Gold Coin)

鱼鳔金针菇海参鱼唇 Braised Fish Maw Soup with Enoki Mushroom, Sea Cucumber & Fish Lips

> 港式蒸金目露 Hong Kong-Style Steamed Sea Bass in Soy Sauce

> > 甘香咸蛋炒虎虾 Stir-fried Tiger Prawn in Salted Egg

豆酥大肥鸡 Poached Chicken with Yellow Bean Crumbs

香菇扒菠菜
Braised Black Mushroom with Chinese Spinach

双菇韭黄干烧伊面 Braised Ee-fu Noodles with Assorted Mushroom & Chives

> 榴莲布丁 Chilled Durian Pudding in Cream Sauce

S\$918.00++ per table of 10 persons (Monday to Thursday, excluding Eves of & Public Holidays)

S\$948.00++ per table of 10 persons (Friday, Saturday, Sunday, Eves of & Public Holidays)

Prices are quoted in Singapore Dollars and subject to 10% service charge & prevailing goods and services tax



百乐大拼盆

(沙拉虾,小章魚,麻辣海蜇,海鲜球,金钱肉)

Park Combination Platter

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清甜海鲜蔬菜羹

(鱼,带子,干贝,吊片,淡菜,萝卜,西芹)

Seafood & Vegetables in Thick Broth (Fish, Scallop, Conpoy, Squid, Mussel, Carrot & Celery)

港式蒸海红斑 Hong Kong-Style Steamed Red Garoupa in Soy Sauce

芥末炸虾球 Deep-fried Tiger Prawn with Wasabi Mayo

> 梅子酱烤鸭 Roast Duck with Plum Sauce

灵芝菇西兰花配松子 Braised Ling Zhi Mushroom with Broccoli & Pine Nuts

雪菜虾仁焖生面 Cantonese Fried Wonton Noodles with Shrimp and Preserved Vegetables

> 香桃布丁 Chilled Peach Pudding in Cream Sauce

S\$948.00++ per table of 10 persons

(Monday to Thursday, excluding Eves of & Public Holidays)

S\$988.00++ per table of 10 persons

(Friday, Saturday, Sunday, Eves of & Public Holidays)

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