

2025 Wedding Lunch

Mondays to Sundays, including Eve of Public Holidays & Public Holidays

* A SUPPLEMENT OF \$50.00++ PER TABLE OF 10 PERSON IS APPLICABLE FOR PREMIUM DATES *

\$1,688.00++ per table of 10 persons

Minimum 25 tables with 10 persons per table

Package includes

- ♥ Sumptuous 8-course Chinese Lunch Menu prepared by our Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea & mixed nuts during cocktail reception & throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer to be consumed during the wedding lunch only; additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of House wine (either Red or White) for every 10 confirmed guests; to be consumed during lunch banquet; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" & "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and token box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Enjoy a night's stay in our Bridal Studio with complimentary breakfast for 2 persons at Ellenborough Market Cafe
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1000hrs to 1600hrs
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Complimentary usage of LCD projectors and projector screens during wedding lunch
- ♥ Complimentary car park passes based on 20% of confirmed attendees

Terms & Conditions

- Price & package are valid from **1 January 2025 till 30 September 2025**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that the menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and periods

Wedding Lunch Menu

(Mondays to Sundays, including Eve of Public Holidays & Public Holidays)

Five Treasures Cold Dish Combination 五福临门 (select five options 选5样)

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|---|--|
| ☐ Prawn salad with Tobiko mayo & Fruits 飞鱼子水果沙律虾 | ☐ Roasted Duck with Osmanthus fragrant orange sauce 烤鸭佐桂花橙酱 |
| ☐ California Makimono 寿司卷 | ☐ Cantonese Roasted Pork 广式烧肉 |
| ☐ Baby Octopus salad with Pomelo 泰式柚子八爪鱼 | ☐ Deep-fried Prawn Money bag with Thai yogurt mayo 泰式酸奶金钱袋 |
| ☐ Drunken free-range Chicken 陈年花雕醉鸡卷 | ☐ Crispy Fish skin with Pork floss 香味肉松鱼皮 |
| ☐ Kimlan soya tossed Topshell salad 金兰酱螺旋粉海螺片 | ☐ Japanese seaweed with Seafood Otah 日式海鲜乌达卷 |

Soup • 汤羹 (select one option 选一样)

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|--|---|
| ☐ Deluxe Seafood broth, Fishmaw & Crabmeat
皇朝高汤鱼肚蟹肉羹 | ☐ Double-boiled Black truffle scented Chicken broth with Bamboo pith
黑松露瑶柱竹笙炖鸡汤 |
| ☐ Braised Hashima five treasures soup
五宝雪蛤海味羹 | ☐ Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken
洋参雪耳螺肉鸡汤 |

Prawn • 虾 (select one option 选一样)

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|---|--|
| ☐ Poached Live Prawn with Chinese herbs & Hua tiao wine
陈年花雕药材蒸虾 | ☐ Golden Fragrant prawns in Salted egg
黄金大虾球 |
| ☐ Stir-fried Prawn with Walnut & Capsicum in black pepper sauce
黑椒酱琥珀彩椒虾球 | ☐ Kataifi Prawn roll with Passionfruit mayo
百香果金丝龙须卷 |

Fish • 鱼 (select Fish Type and Cooking Method)

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|---|---|
| ① Select Fish Type: | ② Select Cooking method: |
| ☐ Red Snapper 红鲷 | ☐ Steamed in Cantonese style topped with Cilantro spring 港蒸式 |
| ☐ Black Grouper 石斑 | ☐ Steamed with Tangerine peel in Black bean paste 陈皮豆豉蒸式 |
| ☐ Seabass 金目鲈 | ☐ Steamed in Nyonya Assam Laksa cooking style 亚参叻沙蒸法 |

(Additional of \$50.00++ per table of 10 persons for upgrade to **SOON HOCK 笋壳** or **RED GROUPER 红斑**)**Poultry • 家禽** (select one option 选一样)

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|--|--|
| ☐ Crispy Chicken with mixed crispy crust
黄金野米避风塘鸡 | ☐ Braised Duck with sesame Sichuan Mala spicy sauce
川味麻辣咸水鸭 |
| ☐ Roasted Chicken with red fermented bean curd
南乳脆皮吊烧鸡 | ☐ Slow-braised Chicken with Cordyceps flower & Chestnuts in Lotus leaf
荷香栗子虫草菇焖鸡 |

Vegetables • 菜 (select one option 选一样)

Create your own combination by selecting any two following item(s) / Served with Seasonal Vegetables 扒翠园菜

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|--|---|
| ☐ Baby Abalone 10 头鲍鱼 | ☐ Bailing Mushroom 百灵菇 |
| ☐ Flower Mushroom 花菇 | ☐ Bean-curd Skin 豆根 |

Noodle / Rice • 饭面类 (select one option 选一样)

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|---|---|
| ☐ Spicy Crabmeat sauce with Crispy Mantou
辣椒蟹肉拼香脆馒头 | ☐ Steamed Glutinous rice wrapped in Bean-curd skin with Egg white sauce
金衣糯米卷 |
| ☐ Stewed Ee-fu noodles with Duck Meat & Pickled Mustard green
韭皇雪菜鸭丝烧伊面 | ☐ Pearl Rice with Conpoy, Chinese sausage, Chicken & Mushroom
珍珠腊味五宝饭 |

Dessert • 甜品 (select one option 选一样)

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|---|---|
| ☐ Double-boiled Snow Fungus with Red date & Lotus nut 百年好合 | ☐ Hazelnut Crunchy Feuilletine cake 榛子蛋糕 |
| ☐ Chilled Mango sago with Pomelo 天长地久 | ☐ Passionfruit Raspberry cake 百香果覆盆子蛋糕 |

2025 Weekday Wedding Dinner

Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays

\$1,588.00++ per table of 10 persons
Minimum 20 tables with 10 persons per table

Package includes

- ♥ Sumptuous 7-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea & mixed nuts during cocktail reception & throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during the wedding dinner only. An additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of House wine (either Red or White) for every 10 confirmed guests; to be consumed during dinner banquet; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" & "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and token box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary breakfast or lunch for 2 persons at Ellenborough Market Café
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 1500hrs to 2300hrs
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Complimentary usage of LCD projectors & projector screens during wedding dinner
- ♥ Complimentary car park passes based on 20% of confirmed attendees

Terms & Conditions

- Price & package are valid from **1 January 2025 till 30 September 2025**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that the menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and periods

Weekday Dinner Menu

(Mondays to Thursday, excluding Eve of Public Holidays & Public Holidays)

Five Treasures Cold Dish Combination 五福临门 (select five options 选5样)

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| ☐ Prawn salad with Tobiko mayo & Fruits 飞鱼子水果沙律虾 | ☐ Roasted Duck with Osmanthus fragrant orange sauce 烤鸭佐桂花橙酱 |
| ☐ California Makimono 寿司卷 | ☐ Cantonese Roasted Pork 广式烧肉 |
| ☐ Baby Octopus salad with Pomelo 泰式柚子八爪鱼 | ☐ Deep-fried Prawn Money bag with Thai yogurt mayo 泰式酸奶金钱袋 |
| ☐ Drunken free-range Chicken 陈年花雕醉鸡卷 | ☐ Crispy Fish skin with Pork floss 香味肉松鱼皮 |
| ☐ Kimlan soya tossed Topshell salad 金兰酱螺旋粉海螺片 | ☐ Japanese seaweed with Seafood Otah 日式海鲜乌达卷 |

Soup • 汤羹 (select one option 选一样)

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|--|---|
| ☐ Deluxe Seafood broth, Fishmaw & Crabmeat
皇朝高汤鱼肚蟹肉羹 | ☐ Double-boiled Black truffle scented Chicken broth with Bamboo pith
黑松露瑶柱竹笙炖鸡汤 |
| ☐ Braised Hashima five treasures soup
五宝雪蛤海味羹 | ☐ Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken
洋参雪耳螺肉鸡汤 |

Fish • 鱼 (select Fish Type and Cooking Method)**1** Select Fish Type:

- ☐ Red Snapper 红鲷
☐ Black Grouper 石斑
☐ Seabass 金目鲈

2 Select Cooking method:

- ☐ Steamed in Cantonese style topped with Cilantro spring 港蒸式
☐ Steamed with Tangerine peel in Black bean paste 陈皮豆豉蒸式
☐ Steamed in Nyonya Assam Laksa cooking style 亚参叻沙蒸法

(Additional of \$50.00++ per table of 10 persons for upgrade to **SOON HOCK** 笋壳 or **RED GROUPER** 红斑)**Poultry • 家禽** (select one option 选一样)

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|--|--|
| ☐ Crispy Chicken with mixed crispy crust
黄金野米避风塘鸡 | ☐ Braised Duck with sesame Sichuan Mala spicy sauce
川味麻辣咸水鸭 |
| ☐ Roasted Chicken with red fermented bean curd
南乳脆皮吊烧鸡 | ☐ Slow-braised Chicken with Cordyceps flower & Chestnuts in Lotus leaf
荷香栗子虫草菇焖鸡 |

Vegetables • 菜 (select one option 选一样)

Create your own combination by selecting any two following item(s) / Served with Seasonal Vegetables 扒翠园菜

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|--|---|
| ☐ Baby Abalone 10 头鲍鱼 | ☐ Bailing Mushroom 百灵菇 |
| ☐ Flower Mushroom 花菇 | ☐ Bean-curd Skin 豆根 |

Noodle / Rice • 饭面类 (select one option 选一样)

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|--|---|
| ☐ Spicy Crabmeat sauce with Crispy Mantou
辣椒蟹肉拼香脆馒头 | ☐ Steamed Glutinous rice wrapped in Bean-curd skin with Egg white sauce
金衣糯米卷 |
| ☐ Stewed Ee-fu noodles with shredded Duck & Pickled Mustard green 韭皇雪菜鸭丝烧伊面 | ☐ Pearl Rice with Conpoy, Chinese sausage, Chicken, Mushroom & Pine nut
珍珠腊味五宝饭 |

Dessert • 甜品 (select one option 选一样)

- | | |
|---|---|
| ☐ Double-boiled Snow Fungus with Red date & Lotus nut 百年好合 | ☐ Hazelnut Crunchy Feuilletine cake 榛子蛋糕 |
| ☐ Chilled Mango sago with Pomelo 天长地久 | ☐ Passionfruit Raspberry cake 百香果覆盆子蛋糕 |

2025 Weekend Wedding Dinner

Minimum 25 tables with 10 persons per table

* A SUPPLEMENT OF \$50.00++ PER TABLE OF 10 PERSON IS APPLICABLE FOR PREMIUM DATES *

\$1,918.00++ per table of 10 persons

Saturdays, including Eve of Public Holidays & Public Holidays

\$1,818.00++ per table of 10 persons

Sundays, excluding Eve of Public Holidays & Public Holidays

Package includes

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Free flow of soft drinks, Chinese tea & mixed nuts during cocktail reception & throughout the celebration for up to 4 hours
- ♥ Complimentary one (1) barrel of 30-litre beer (approximately 90 glasses) to be consumed during wedding banquet; Additional barrel of 30-litre beer can be arranged at a special price
- ♥ Complimentary one (1) bottle of House wine (either Red or White) for every 10 confirmed guests; to be consumed during dinner banquet; Special rates are available for wine purchased from the hotel
- ♥ Waiver of corkage charge for all "Duty Paid" & "Sealed" hard liquors and wines brought in (duty-free hard liquor and wine are not allowed to be served in the hotel by law)
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ One (1) complimentary 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for toasting ceremony
- ♥ Choice of exclusive wedding themes with distinctive stage and aisle decoration to enhance the ballroom
- ♥ A magical bridal march-in with romantic mist effect
- ♥ Complimentary food tasting session for up to 10 persons in a private function room
- ♥ Choice of wedding favours for your invited guests
- ♥ Specially designed wedding guest book and ang bao box with our compliments
- ♥ Choice of elegantly designed hotel wedding invitation cards for up to 70% of confirmed attendees (excludes printing of inserts)
- ♥ Enjoy a night's stay in our Bridal Suite with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ One (1) day use room in our Luxe Room for your wedding coordinators from 3.00pm to 11.00pm
- ♥ S\$100nett in-room dining credit throughout your stay
- ♥ Complimentary usage of LCD projectors and projector screens during wedding dinner
- ♥ Complimentary car park passes based on 20% of confirmed attendees

Terms & Conditions

- Price & package are valid from **1 January 2025** till **30 September 2025**
- Prices are subject to 10% service charge and prevailing government taxes
- Prices are subject to change without prior notice
- Wedding themes and wedding favours are subject to change without prior notice
- Please note that menu is not halal-certified
- Please note that there may be additional surcharges for certain dates and period

Weekend Dinner Menu

(Saturdays & Sundays, including Eve of Public Holidays & Public Holidays)

Deluxe Combination of Lobster & Prawn with Melon Salad 鸳鸯龙虾大拼盘 (select of 3 options / 任选 3 样)

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|---|--|
| ☐ California Makimono 寿司卷 | ☐ Roasted Duck with Osmanthus fragrant orange sauce 烤鸭佐桂花橙酱 |
| ☐ Baby Octopus salad with Pomelo 泰式柚子八爪鱼 | ☐ Cantonese Roasted Pork 广式烧肉 |
| ☐ Drunken free-range Chicken 陈年花雕醉鸡卷 | ☐ Deep-fried Prawn Money bag with Thai yogurt mayo 泰式酸奶金钱袋 |
| ☐ Kimlan soya tossed Topshell salad 金兰酱螺旋粉海螺片 | ☐ Crispy Fish skin with Pork floss 香味肉松鱼皮 |
| ☐ Jelly fish with Crabstick & shredded Yuba 蟹柳腐竹海蜇 | ☐ Japanese seaweed with Seafood Otah 日式海鲜乌达卷 |
| ☐ Silver bait with Japanese BBQ sauce 辛口酱拌白饭鱼 | ☐ Marinated Pacific Clam with Ginger sauce 沙姜拌鲍贝 |

Soup • 汤羹 (select one option 选一样)

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|---|--|
| ☐ Braised Lobster broth with Crabmeat & Conpoy 龙虾蟹肉干贝羹 | ☐ Double-boiled Black truffle scented Chicken broth with Bamboo Pith 黑松露瑶柱竹笙炖鸡汤 |
| ☐ Deluxe Seafood broth, Fishmaw & Crabmeat 皇朝高汤鱼肚蟹肉羹 | ☐ Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken 洋参雪耳螺肉鸡汤 |
| ☐ Braised Hashima Five treasures soup 五宝雪蛤海味羹 | |

Seafood • 海鲜 (select one option 选一样)

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|--|--|
| ☐ Stir-fried Scallop with Pine-nuts in Chef's Special XO sauce XO 极品酱松子带子 | ☐ Golden Fragrant Prawns in Salted egg 黄金大虾球 |
| ☐ Poached Live Prawn with Chinese Herbs & Hua tiao wine 陈年花雕药材蒸虾 | ☐ Kataifi Prawn roll with Passionfruit mayo 百香果金丝龙须卷 |
| | ☐ Stir-fried Prawn with Walnut & Capsicum in Black Pepper sauce 黑椒酱琥珀彩椒虾球 |

Fish • 鱼 (select Fish Type and Cooking Method)

- | | |
|---|---|
| ① Select Fish Type: | ② Select Cooking method: |
| ☐ Red Snapper 红鲷 | ☐ Steamed in Cantonese style topped with Cilantro spring 港蒸式 |
| ☐ Black Grouper 石斑 | ☐ Steamed with Tangerine peel in Black bean paste 陈皮豆豉蒸式 |
| ☐ Seabass 金目鲈 | ☐ Steamed in Nyonya Assam Laksa cooking style 亚参叻沙蒸法 |

(Additional of \$50.00++ per table of 10 persons for upgrade to SOON HOCK 笋壳 or RED GROUPER 红斑)

Poultry • 家禽 (select one option 选一样)

- | | |
|---|---|
| ☐ Braised Duck with Angelica Roots 炭烧挂炉当归鸭 | ☐ Braised Duck with sesame Sichuan Mala spicy sauce 川味麻辣咸水鸭 |
| ☐ Crispy Chicken with mixed crispy crust 黄金野米避风塘鸡 | ☐ Slow-braised Chicken with Cordyceps flower & Chestnuts in Lotus leaf 荷香栗子虫草菇焖鸡 |
| ☐ Roasted Chicken with red fermented bean curd 南乳脆皮吊烧鸡 | |

Vegetables • 菜 (select one option 选一样)

Create your own combination by selecting any two following item(s) / Served with Seasonal Vegetables 扒翠园菜

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|--|---|--|
| ☐ Sea cucumber 海参 | ☐ Flower Mushroom 花菇 | ☐ Bean-curd Skin 豆根 |
| ☐ Baby Abalone 10 头鲍鱼 | ☐ Bailing Mushroom 百灵菇 | |

Noodle / Rice • 饭面类 (select one option 选一样)

- | | |
|--|--|
| ☐ Spicy Crabmeat sauce with Crispy Mantou 辣椒蟹肉拼香脆馒头 | ☐ Steamed Glutinous rice wrapped in Bean-curd skin with Egg-white sauce 金衣糯米卷 |
| ☐ Stewed Ee-fu noodles with Duck Meat & Pickled Mustard Green 韭皇雪菜鸭丝烧伊面 | ☐ Pearl Rice with Conpoy, Chinese sausage, Chicken & Mushroom 珍珠腊味五宝饭 |

Dessert • 甜品 (select one option 选一样)

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|---|---|
| ☐ Yam Paste with Gingko nut & Pumpkin sauce 花月佳期 | ☐ Hazelnut Crunchy Feuilletine cake 榛子蛋糕 |
| ☐ Double-boiled Snow Fungus with Red date & Lotus nut 百年好合 | ☐ Passionfruit Raspberry cake 百香果覆盆子蛋糕 |
| ☐ Chilled Mango sago with Pomelo 天长地久 | |