

Wedding Lunch Packages

Celebrate this special occasion with our following wedding privileges

DINING

- Scrumptious 8-course Chinese Wedding menu prepared by our culinary team.
- Complimentary tasting of the selected Chinese menu for up to ten guests

*Applicable on weekdays, excluding Eve & Public Holidays

DECORATIONS

- Elegantly decorated model wedding cake
- Creative floral decoration themes
- Unique wedding favours for all guests
- Exquisite guest book and red packet box
- Complimentary use of two LCD projectors and screens
- Choice of specially designed invitation cards for up to 70% of your confirmed attendance (excluding printing and accessories)
- Complimentary car park coupons based on 20% of the confirmed attendance
- One VIP parking lot at the hotel entrance for the bridal car

BEVERAGE

- Free-flowing soft drinks, mixers and Chinese tea during lunch for up to four hours
- Complimentary twelve bottles of house wine
- Additional bottles can be arranged at special price
- Corkage waived for sealed and duty paid spirits
- Corkage of \$18 nett per bottle will be charged on additional bottles of sealed and duty paid wines or champagne brought to the event
- One complimentary bottle of sparkling wine for toasting



PRIVATE ENJOYMENT

- One-night stay in our luxurious bridal suite with special welcome amenities
- Complimentary wedding cake for your intimate celebration
- Choice of breakfast set served in the bridal suite the following morning or a hearty International Breakfast Buffet at Azur Restaurant
- S\$50 nett in-room dining credits

Lunch Menu



APPETIZER (Select 5 items) 五福临门拼盘 Deluxe Combination Platter

Mala Maki with Chicken Floss 麻辣寿司
Marinated Jellyfish 爽脆海蜇
Korean Marinated Mini Octopus 韩式墨鱼仔
Tea Smoked Braised Duck Breast 茶熏卤水鸭
Vegetarian Spring Roll 素春卷
Deep-fried Prawn Dumpling 明虾饺
Prawn Salad 鲜虾沙律
Honey Glazed BBQ Pork 蜜汁叉烧

SOUP 汤品

Braised Fish Maw Soup with Crab Meat, Chicken and Bamboo Pith 竹笙蟹肉花胶鸡丝羹
Ocean Catch Seafood Soup with shredded Abalone and dried Scallop 鲍贝丝海鲜瑶柱羹

FISH 鱼类

Steamed Garoupa in Superior Soya Sauce 清蒸石斑鱼
Steamed Barramundi in Superior Soya Sauce 清蒸金目鲈
Cooking Style: Black Bean Sauce / Nonya Sauce / Ginger / Deep-fried
豉汁蒸 / 娘惹蒸 / 姜茸蒸 / 油浸

POULTRY 肉类

Crispy Chicken with Lobster Crackers 金牌椒盐鸡
Steamed Emperor Sakura Chicken stuffed with Chestnut and Chinese Herbs 板栗皇帝樱花鸡

SEAFOOD 海鲜类

Sautéed Sea Prawns with Lychee Mayo and Tobiko 荔茸鱼子炒虾球
Sea Prawns with Signature Chilli Crab Sauce and Mantou 星洲辣椒蟹肉酱虾球

VEGETABLES 菜类

Assorted Wild Mushrooms and Broccoli with Golden Pumpkin Stock 黄金瓜上汤扒野菌西兰花
Sous Vide Pacific Clams with Chinese Mushrooms and Spinach 红烧鲍贝北菇扒菠菜

NOODLES / RICE 饭面类

Lotus Leaf Fried Rice with Wax Meat and dried Shrimps 荷香腊肉饭
Braised Ee Fu Noodle with fresh Mushrooms and dried Scallop Sauce 金银菇上汤烩伊面

DESSERT

Chilled Peach Gum with Dried Longan and Winter Melon 桃胶龙眼冬瓜汤
Mango and Pomelo Sago 杨枝甘露

*Select one item per category