

## *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