



INTIMATE
WEDDINGS
2019 ♥

FOOD

- Sumptuous 7 or 8-course Chinese Set Menu prepared by our award-winning culinary team
- 50% off package price on selected menu for food tasting for 10 persons

BEVERAGE

- Free flow of soft drinks, mixers, and Chinese tea throughout the event
- One bottle of house wine per confirmed table to be consumed during event

WEDDING DÉCOR

- An intricately designed wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Floral wedding decorations in the Ballroom (includes stage decorations, two VIP table centrepieces and one reception centrepiece)
- Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

PRIVILEGES

- Selection of wedding favours as giveaway to all guests
- One night's stay in Deluxe Room
- During your stay, the following amenities will be complimentary: Fresh fruits basket and buffet breakfast at Food Capital the next morning
- Complimentary use of one set of LCD projector with screen
- VIP parking lot at the hotel's entrance for the bridal car
- Receive 20% complimentary parking coupons based on confirmed attendance

ENHANCEMENT BY J'S SALON

- Complimentary Hair Treatment for the Bride and Hair Cut for the Groom worth S\$228**
- S\$250 worth of vouchers**
- Express HA Moisture Clarity Treatment (45 minutes) worth \$99**
- The Rejuvenating Kit worth \$80**

TERMS AND CONDITIONS

- Not valid for weddings held on 01 January, 24, 25, 31 December 2019.
- Additional charges apply for 01, 24, 25, 31 December 2019 and popular auspicious dates.
- Prices are subject to 10% service charge and prevailing government taxes.
- Prices, rates and conditions are subject to changes without prior notice.
- A deposit of S\$3,000 is required to secure the booking of date and venue.
- Not valid with any other offers or promotion. Not transferable or exchangeable for cash or any other items.
- Package is valid with minimum 7 tables up to maximum of 14 tables confirmed.

* Terms and conditions apply.



INTIMATE
MENU I ♥
7-course set menu

APPETISER

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below:

SOUP

- 京燒濃湯魚肚四寶羹
Braised Fish Maw Soup with Four Treasures
- 雲南野生菌炖雞湯
Double-boiled Chicken Soup with Black Truffle

MEAT

- 成都麻辣醬酥雞
Braised Chicken served with Sesame and Garlic Spicy Sauce
- 玉葉脆蒜香妃雞
Roasted Crispy Chicken with Deep-fried Garlic and Curry Leaves

VEGETABLES

- 蚝皇鴛鴦菇扒翠園蔬
Braised Duet Mushrooms with Seasonal Vegetables
- 瑤柱碧綠鴛鴦菇
Duet Mushrooms and Conpoy with Seasonal Vegetables

FISH

- 芥菜奶油醬煎鮭魚件
Salmon Fillet with Horseradish Cream Sauce
- 翠芹味噌醬蒸金目鱸
Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce

NOODLES

- 鸡絲沙茶醬燒伊面
Stewed Ee-Fu Noodles with Shredded Chicken and Yellow Chives in Taiwan Barbecue Sauce
- 蝦湯韭黃燴烏東面
Stewed Udon Noodles with Yellow Chives in Prawn Stock

DESSERT


- 金薯蓮子芝麻露
Sweetened Black Sesame Cream with Lotus Seeds and Sweet Potato
- 金瓜福果甜芋泥
Sweetened Yam Paste with Pumpkin and Ginkgo Nuts

\$S1,038++ PER TABLE OF 10 GUESTS

Valid for Lunch and Dinner

*Terms and conditions apply



INTIMATE
MENU II 
8-course set menu

APPETISER

Choose five (5) items from the below selections:

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below:

SOUP

- 野生竹筴雪蛤磨菇湯
Cream of Wild Mushroom Soup with Hasma and Bamboo Piths
- 宮廷紅燒海皇魚肚羹
Braised Fish Maw Soup with Assorted Seafood

MEAT

- 葡萄酒烩香妃鸡
Stewed Chicken with Button Mushrooms and Gingko Nuts in Red Burgundy Sauce
- 富贵蜜味烟鸭配蘇梅醬
Smoked Duck Slices in Perilla Plum Sauce served with Deep-Fried Chinese Bun

SEAFOOD

- 酥炸百花蚧鉗配青木瓜沙律
Deep-fried Crab Claw coated with Minced Prawn served with Thai Papaya Salad
- 桂林酥炸蝦丸配百里果醬
Deep-fried Breaded Shrimp Balls with Water Chestnuts served with Fruit Cream Sauce

VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬
Braised Giant Top Shell and Mushrooms with Garden Vegetables
- 竹筴鴛鴦菇扒園蔬
Braised Duet Mushrooms and Bamboo Piths with Seasonal Vegetables

FISH

- 翠芹味噌醬蒸金目鱸
Steamed Fresh Seabass in Japanese Shiro Miso and Celery Sauce
- 川味乾燒醬蒸鮮紅鱸
Steamed Fresh Malabar Snapper in Sichuan and Sweet Wine Sauce

RICE

- 韓味泡菜醬蝦仁煙鴨炒飯
Fried Rice with Smoked Duck and Shrimps in Kimchi Base
- 福建一品燴香苗
Hokkien-style Fried Rice in Conpoy Sauce

DESSERT

- 香芒布甸水晶桂花凍
Mango Pudding and Osmanthus Jelly
- 蹄香福果生磨核桃露
Sweetened Walnut Cream with Gingko Nuts and Water Chestnuts

\$1,128++ PER TABLE OF 10 GUESTS

Valid for Lunch and Dinner

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