



WEDDING *DINNER*

(SATURDAY & SUNDAY)



DINNER

VENUE	PRICE	MIN. ATTENDANCE
Crescent Ballroom	\$248.00++ per person \$238.00++ per person	Saturday: 120 persons Sunday: 100 persons
Four Seasons Ballroom	\$248.00++ per person \$238.00++ per person	Saturday: 240 persons Sunday: 200 persons

WEDDING WISHES

- ☐ Corkage waiver for one bottle of wine (must be duty paid and sealed) for every ten guaranteed guests
- ☐ One additional 20-litre barrel of draught house beer
- ☐ One additional bottle of house white or red wine for every ten guaranteed guests
- ☐ Upgrade butler-passed canapes to Welcome Peking Duck Live station during your cocktail reception (Four Seasons Ballroom: 8 ducks | Crescent Ballroom: 6 ducks)
- ☐ One-night anniversary stay in a Deluxe Room, including breakfast for two
- ☐ One handcrafted mocktail served free flow throughout your event
- ☐ Signature afternoon tea voucher for six persons at One-Ninety Bar, valid for six months from wedding date



INCLUSIONS

- A specially curated 7-course, individually plated menu crafted by award-winning Executive Chinese Chef Alan Chan from the renowned Cantonese restaurant Jiang-Nan Chun
- Food tasting session for up to 8 persons (Monday to Thursday only, excluding Eve of PH and PH)
- Butler-passed canapés (2 varieties) served during cocktail reception (Crescent Ballroom – 120 pieces | Four Seasons Ballroom – 180 pieces)
- A bottle of champagne for toasting ceremony
- Free flow Chinese tea, soft drinks and mixers throughout the event
- One bottle of house red or white wine for every 10 guaranteed guests
- 20-litre draught house beer (Crescent Ballroom – 1 barrel | Four Seasons Ballroom – 2 barrels)
- An elegant 5-tier model wedding cake for cake cutting ceremony
- Stylish stage décor and fresh floral stands along the aisle
- Fresh floral arrangements at the reception area, two VIP tables and individual guest tables for ten guests each
- Selection of premium wedding favours for all guests with up to two options for alternate seats
- A selection of personalized physical invitation cards (excluding printing) for up to 60% of guaranteed attendance, or 30% with matching e-invites
- A selection of beautifully designed wedding wishing cards for guests to share their heartfelt messages and blessings (Four Seasons Ballroom: a choice of wedding wishing cards or guestbook)
- Complimentary use of our traditional tea set for your tea ceremony and signature ang pao box
- Self-parking passes for up to 20% of guaranteed attendance
- Valet parking for your bridal car on the wedding day
- Two nights stay in Premier Suite, inclusive of breakfast for two
- Enjoy \$200.00Nett in dining credits at our restaurants and for in-room dining during your stay
- Crescent Ballroom: Complimentary use of the built-in screen and projector for your wedding montage
- Four Seasons Ballroom: Complimentary use of LED wall and Barrisol ceiling lighting to enhance the ambience of your wedding celebration
- Choice of three wedding wishes



CHINESE SET MENU

DINNER

FIRST COURSE: APPETIZER **(Choice of three)**

- | | |
|---|--|
| <input type="checkbox"/> Pan Fried Scallop with Salt & Pepper | <input type="checkbox"/> Roasted Duck |
| <input type="checkbox"/> Deep Fried Crab Meat Balls | <input type="checkbox"/> Seaweed Beancurd Roll |
| <input type="checkbox"/> Crispy Suckling Pig Fillet with Jellyfish | <input type="checkbox"/> Yuzu Prawn Salad |
| <input type="checkbox"/> Honey Glazed Kagoshima Pork | <input type="checkbox"/> Crispy Pork Belly |
| <input type="checkbox"/> Deep Fried Crab Claw stuffed with Shrimp Paste | <input type="checkbox"/> Golden Fried Prawn Rolls with Water Chestnuts |

SECOND COURSE: SOUP

- ☐ Double-Boiled Abalone Soup with Flower Mushroom, Cabbage and Wolfberry
- ☐ Superior Chicken Broth with Fish Maw, Conpoy and Fresh Scallop
- ☐ Golden Crab Meat Broth with Fish Maw, Conpoy and Assorted Dried Seafood

THIRD COURSE: MEAT

- ☐ Pan Seared Chicken Thigh with Honey Black Pepper and Seasonal Vegetable
- ☐ Smoked Sakura Chicken Thigh with Soya Sauce
- ☐ Braised Pork Ribs in Chef's Secret Sauce

FOURTH COURSE: SEAFOOD

- ☐ Braised "Six-Head" Abalone with Flower Mushroom and Broccoli
- ☐ Braised Sea Cucumber with Bailing Mushroom and Broccoli
- ☐ Sauteed Prawn with Asparagus with Floury Net



CHINESE SET MENU

DINNER

FIFTH COURSE: PREMIUM FISH

Cod Fillet, Hybrid Garoupa Fillet, Star Garoupa Fillet, Sea Perch Fillet

COOKING METHOD

- ☐ Deep Fried
- ☐ "Thai Style" Fried Fillet with Assorted Mango Salad
- ☐ Steamed with Superior Soya Sauce
- ☐ Steamed Fillet with Golden Fried Garlic Sauce
- ☐ Steamed Fillet with Crispy Soy Bean
- ☐ Steamed with Shredded Mushroom and Cordyceps Flower

SIXTH COURSE: RICE / NOODLE

- ☐ Braised Ee-fu Noodle with Crab Meat Sauce and Enoki Mushroom
- ☐ Golden Braised King Prawn with Inaniwa Noodle
- ☐ Wok Fried Trio Colored Rice with Conpoy and Sauteed Tiger Prawn
- ☐ Seared Hokkaido Scallop with Steamed Chinese Sausage Rice

SEVENTH COURSE: DESSERT

- ☐ Chilled Birds Nest with Matcha Pudding
- ☐ Double-Boiled Snow Fungus with Peach Resin and Karaya Gum (Hot / Cold)
- ☐ Double-Boiled Snow Pear with Peach Resin (Hot / Cold)
- ☐ Yam Puree with Pumpkin and Lotus Seed



FAQs

Q. What is the seating capacity per table?

A. Each table can accommodate up to 11 persons.

Q. Does the Hotel provide chair options other than banquet chairs?

A. Other types of chairs can be arranged through external vendors upon request, with additional charges applicable.

Q. Is it possible to accommodate guests with dietary restrictions at the same table?

A. Dietary restrictions can be accommodated, with applicable individual charges.

Q. Is the use of party poppers or confetti permitted during march-in?

A. Please be advised that a cleaning fee of \$500.00++ will be charged for the use of confetti-related items, such as remote bursting helium balloons.

Q. Does the Hotel provide Red Carpet / Dry Ice effect for march-in?

A. These items are not included in the standard package. Dry ice effects can be arranged at an additional cost. For red carpet setup, external vendors may be engaged.

Q. Are kids' meals available, and what is the advised age range?

A. Kids' meals are available as a 3-course set menu and are recommended for children aged 6 years and below .

Q. Is takeaway of banquet food permitted?

A. Due to food hygiene and quality considerations, all food must be consumed within the wedding venue during the celebration, and takeaway is not permitted. Accordingly, the couple's portion from the banquet will not be sent up to the bridal suite after the event.

Q. Is there a bridal changing room available near the wedding venue?

A. Makeup and outfit changes are recommended in the bridal suite, which offers convenient direct lift access to the venue, as there is no changing room nearby.



FAQs

Q. Is early check-in available for the bridal room?

A. Early check-in may be arranged upon hotel's confirmation at least 2 days prior to arrival, subject to occupancy and availability

Q. Who is responsible for managing the in-house lighting system at the wedding venue?

A. The Hotel will manage the lighting.

Q. Does the hotel provide a laptop for playing video or photo montages?

A. The couple must provide their own laptop for music or video presentations (e.g., Spotify Premium, YouTube Premium).

Q. Will a technician be available to operate the laptop provided by the couple?

A. The couple must appoint a coordinator to operate their laptop. The hotel's AV technician will assist with setup and troubleshooting.

Q. Is the hotel to be informed of any external vendors involved?

A. Yes, kindly provide the vendor's details as well as their setup/tear down times.

Q. Is it permitted to bring external food onto the premises?

A. External food is not permitted; however, exceptions can be made for wedding cakes from a licensed F&B establishment, subject to a plating fee. Please feel free to reach out if you require further details.



FAQs

Q. What is the payment schedule like?

A. Please find the payment schedules outlined below:

Four Seasons Ballroom / Crescent Ballroom

- Initial Deposit: 20% of the contracted total revenue
- 6 months prior: 30% of the contracted total revenue
- 1 month prior: Balance of the estimated total revenue
- Upon check out: Settlement of balance charges via credit card & cash only

Windows East / Windows West

- Initial Deposit: 50% of the contracted total revenue
- 1 month prior: Balance of the estimated total revenue
- Upon check out: Settlement of balance charges via credit card & cash only

Q. What is the cancellation policy like?

A. Please find the timeline outlined below:

Four Seasons Ballroom / Crescent Ballroom

- 9 Months or less: 40% of the contracted total revenue
- 6 months or less: 50% of the contracted total revenue
- 4 months or less: 80% of the contracted total revenue
- 3 months or less: 100% of the contracted total revenue

Windows East / Windows West

- Upon Confirmation: 50% of the contracted total revenue
- 3 months or less: 100% of the contracted total revenue

Q. Is it possible to make additional pre-payments?

A. Advance payments are accepted with a minimum charge of \$1,000.00 per card per transaction and may be made either at the hotel's front desk or by notifying your wedding coordinator via email.

Q. What are the accepted modes of payment?

A. Accepted modes of payment include bank transfer, credit cards (AMEX, Mastercard, Visa, UnionPay), and cash payments up to \$50,000.00.

Q. What is the Hotel's Merchant Category Code (MCC)?

A. The hotel's Merchant Category Code (MCC) is 3543