

# *Wedding Lunch & Weekday Dinner*

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

Minimum 20 tables (Lunch) | Minimum 18 tables (Weekday Dinner)

- ♥ Sumptuous 8-course Chinese Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons  
*(Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)*
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in

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- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony

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- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*

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- ♥ Complimentary usage of in-built LED walls and audio systems inclusive of two microphones
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ A dedicated bridal changing room within the ballroom foyer
- ♥ Exclusive use of a private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day, prior to start of event

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- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1000hrs to 1600hrs / 1500hrs to 2300hrs

#### Terms & Conditions

Applicable for Lunch on Mondays to Sundays and Dinner on Mondays to Fridays, excluding Eve of Public Holidays & Public Holidays  
Surcharge of \$50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays

For new weddings bookings held by **30 June 2027**

Prices are subject to 10% service charge and prevailing government taxes

Prices, packages and menus are subject to change without prior notice

## Wedding Lunch & Weekday Dinner Menu

### 五福临门

#### FIVE TREASURES

#### COLD DISH

#### COMBINATION

(Choose Five)

广式烧肉

Cantonese Roasted Pork

蜜汁叉烧

BBQ Honey Pork

酒酿鸡球

Fried Chicken Ball infused with Sweet Glutinous Rice Wine

陈年花雕醉鸡卷

Drunken Free-range Chicken

金兰酱螺旋粉墨鱼仔

Fermented Soya tossed Cuttlefish Salad

XO 极品鲍汁海螺片

XO Abalone Sauce tossed Top Shell Salad

泰式酸奶金钱袋

Deep-fried Prawn Money Bag with Thai Yogurt Mayo

香味肉松鱼皮

Crispy Fish Skin with Pork Floss

芝麻三文鱼多士

Sesame Crispy Salmon Toast

飞鱼子水果沙律虾

Prawn Salad with Tobiko Mayo & Fruits

### 汤, 美

#### SOUP

(Choose One)

皇朝高汤鱼肚蟹肉羹

Deluxe Seafood Broth, Fish Maw & Crabmeat

五宝雪蛤海味羹

Braised Hashima Five Treasures Soup

黑松露竹笙炖鸡汤

Double-boiled Black Truffle Scented Chicken Broth with Bamboo Pith

洋参雪耳螺肉鸡汤

Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken

### 家禽

#### POULTRY

(Choose One)

黄金野米避风塘鸡

Crispy Chicken with Mixed Crispy Crust

南乳脆皮吊烧鸡

Roasted Chicken with Red Fermented Bean-curd

皇帝药材鸡

Herbal Emperor Chicken

炭烧挂炉当归鸭

Roasted Duck with Angelica Roots

### 鱼

#### FISH

(Choose One)

#### Select Fish:

红鮸

Red Snapper

石斑

Black Grouper

金目鲈

Seabass

#### Select Cooking Method:

港蒸式

Steamed in Cantonese Style

陈皮豆豉蒸式

Steamed with Tangerine peel in Black Bean Paste

\*\* Additional of \$50.00++ per table of 10 persons for upgrade to 翡翠 Soon Hock or 红斑 Red Grouper

橄榄菜蒸式

Steamed with Black Olive Vegetables

亚参叻沙蒸法

Steamed in Nyonya Assam Laksa cooking style

### 海鲜

#### SEAFOOD

(Choose One)

黄金大虾球

Golden Fragrant Prawns in Salted Egg

百香果金丝龙须卷

Kataifi Prawn Roll with Passionfruit Mayo

陈年花雕药材蒸活虾

Poached Live Prawn with Chinese Herbs & Hua Tiao Wine

培根裹虾拼蒜香青龙菜虾球

Prawn cooked 2-way Style: Bacon wrapped & Stir-fried with Dragon Sprout

### 菜

#### VEGETABLES

(Choose Two)

#### Create your own combination with any two following items:

10 头鲍鱼

Baby Abalone

扒翠园菜

Served with Seasonal Vegetables

花菇

Flower Mushroom

百灵菇

Bailing Mushroom

鱼子福袋

Fish Roe Treasure Bag

### 饭面类

#### NOODLE / RICE

(Choose One)

特色葡汁焗饭

Burnt Coconut Chicken Fried Rice

金衣糯米卷

Steamed Glutinous Rice wrapped in Bean-curd skin with Egg White Sauce

珍珠腊味五宝饭

Pearl Rice with Conpoy, Chinese Sausage, Chicken, Mushroom & Pine Nut

韭皇雪菜鸭丝烧伊面

Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

### 甜品

#### DESSERT

(Choose One)

紫属于你

Purple Sweet Potato with Yam Paste & Gingko Nut

天长地久

Chilled Mango Sago with Pomelo

榛子蛋糕

Hazelnut Crunchy Feuilletine Cake

百香果覆盆子蛋糕

Passionfruit Raspberry Cake

# Weekend Wedding Dinner

**S\$1,988.00++ per table of 10 persons (\*)**

**S\$1,888.00++ per table of 10 persons (\*\*)**

Minimum 20 tables

- ♥ Sumptuous 8-course Chinese Dinner Menu prepared by our Banquet Culinary Team
- ♥ Menu tasting session for up to 10 persons  
*(Applicable on Mondays to Thursdays, excluding eve of and Public Holidays)*
- ♥ Free flow of soft drinks, mixers and Chinese tea
- ♥ One 30-litre barrel of house pour beer
- ♥ One bottle of house wine for every 10 confirmed guests
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor and wine brought in



- ♥ Choice of wedding themes with distinctive aisle and table decorations to enhance the ballroom
- ♥ An intricately designed wedding cake model for your cake-cutting ceremony
- ♥ A 1kg wedding cake for takeaway after the wedding
- ♥ Champagne pyramid with a bottle of champagne for the toasting ceremony



- ♥ Exquisite wedding favours for all invited guests
- ♥ Specially designed guest book and token box (on loan)
- ♥ Wedding invitation cards for up to 70% of confirmed attendees *(excluding insert printing)*



- ♥ Complimentary usage of in-built LED walls and audio systems inclusive of two microphones
- ♥ Provision of carpark passes based on 20% of confirmed attendees
- ♥ A dedicated bridal changing room within the ballroom foyer
- ♥ Exclusive use of a private function room for solemnization and/or tea ceremony for up to 50 persons on actual wedding day, prior to start of event



- ♥ One-night stay in our Bridal Room with complimentary breakfast for 2 persons at Ellenborough Market Café
- ♥ SGD \$100.00nett food & beverage credit during your stay
- ♥ Special in-room welcome amenities
- ♥ One day-use room for your wedding coordinators from 1500hrs to 2300hrs

## Terms & Conditions

(\*) Applicable for Dinner on Saturdays, excluding Eve of Public Holidays & Public Holidays

(\*\*) Applicable for Dinner on Sundays, excluding Eve of Public Holidays & Public Holidays

Surcharge of \$50.00++ per table of 10 persons applies for Peak Dates, Eve of Public Holidays & Public Holidays

For new weddings bookings held by **30 June 2027**

Prices are subject to 10% service charge and prevailing government taxes

Prices, packages and menus are subject to change without prior notice

## Weekend Dinner Menu

### 鸳鸯龙虾大拼盘

**DELUXE COMBINATION  
OF LOBSTER & PRAWN  
WITH MELON SALAD**  
(Choose Three)

酒酿鸡球	广式烧肉
Fried Chicken Ball infused with Sweet Glutinous Rice Wine	Cantonese Roasted Pork
陈年花雕醉鸡卷	密汁叉烧
Drunken Free-range Chicken	BBQ Honey Pork
品鲍汁海螺片	烤鸭佐桂花橙酱
XO Abalone Sauce tossed Top Shell Salad	Roasted Duck with Osmanthus Fragrant Orange Sauce
麻酱烟鸭拌海蜇	泰式酸奶金钱袋
Smoked Duck & Jellyfish with Sesame Sauce	Deep-fried Prawn Money Bag with Thai Yogurt Mayo
金兰酱螺旋粉墨鱼仔	芝麻三文鱼多士
Fermented Soya tossed Cuttlefish Salad	Sesame Crispy Salmon Toast
	芋头苹果
	Crispy Yam Apple Chicken Ragout Filling

### 汤, 美

#### SOUP

(Choose One)

五宝雪蛤海味羹	乌鸡有机黑金蒜炖鸡汤
Braised Hashima Five Treasures Soup	Organic Black Garlic with Black Chicken Soup
野菌金虫草淮山鱼肚养身汤	洋参雪耳螺肉鸡汤
Double-boiled Fish with Wild Mushroom Herbal Soup	Double-boiled American Wild Ginseng with Sea Conch & Sakura Chicken
皇朝高汤鱼肚蟹肉羹	
Deluxe Seafood Broth, Fish Maw & Crabmeat	

### 家禽

#### POULTRY

(Choose One)

黄金野米避风塘鸡	炭烧挂炉当归鸭
Crispy Chicken with Mixed Crispy Crust	Roasted Duck with Angelica Roots
南乳脆皮吊烧鸡	葡萄红酒富贵元蹄
Roasted Chicken with Red Fermented Bean-curd	Stewed Pork Knuckle with Chestnut in Red Burgandy sauce
皇帝药材鸡	
Herbal Emperor Chicken	

### 鱼

#### FISH

(Choose One)

Select Fish:	Select Cooking Method:	
紅鮠	港蒸式	橄榄菜蒸式
Red Snapper	Steamed in Cantonese Style	Steamed with Black Olive Vegetables
石斑	陈皮豆豉蒸式	亞参叻沙蒸法
Black Grouper	Steamed with Tangerine peel in Black Bean Paste	Steamed in Nyonya Assam Laksa cooking style
金目鲈	** Additional of \$50.00++ per table of 10 persons for upgrade to 美壳 Soon Hock or 红斑 Red Grouper	
Sesabass		

### 海鲜

#### SEAFOOD

(Choose One)

黑松露翠园疏并芝士极品烤虾	黄金大虾球
Black Truffle Oil Garden Vegetables with Oven-baked	Golden Fragrant Prawns in Salted Egg
Cheese Prawn	XO 极品酱松子翠笋带子
培根裹虾拼蒜香青龙菜虾球	Stir-fried Scallop with Pine Nut in Chef's Special XO Sauce
Prawn cooked 2-way Style: Bacon wrapped &	陈年花雕药材蒸活虾
Stir-fried with Dragon Sprout	Poached Live Prawn with Chinese Herbs & Hua Tiao Wine

### 菜

#### VEGETABLES

(Choose Two)

Create your own combination with any two following items:				
海参	10 头鲍鱼	花菇	百灵菇	鱼子福袋
Sea Cucumber	Baby Abalone	Flower Mushroom	Bailing Mushroom	Fish Roe Treasure Bag
扒翠园菜				

Served with Seasonal Vegetables

### 饭面类

#### NOODLE / RICE

(Choose One)

特色葡汁焗饭	珍珠腊味五宝饭
Burnt Coconut Chicken Fried Rice	Pearl Rice with Conpoy, Chinese Sausage, Chicken, Mushroom & Pine Nut
蟹粉上海年糕	韭皇雪菜鸭丝烧伊面
Crab Roe Shanghai Rice Cake	Stewed Ee-fu Noodles with Duck Meat & Pickled Mustard Greens

### 甜品

#### DESSERT

(Choose One)

紫属于你	榛子蛋糕
Purple Sweet Potato with Yam Paste & Gingko Nut	Hazelnut Crunchy Feuilletine Cake
天长地久	百香果覆盆子蛋糕
Chilled Mango Sago with Pomelo	Passionfruit Raspberry Cake
雪燕蜜缘	
Chilled Honey Sea Coconut with Snow Bird Nest	