

A realistic image of a brown, spiral seashell is positioned to the left of the main title.

WEDDING PACKAGES

2012

Prices are subject to service charge and prevailing government taxes

Packages are subject to change without prior notice

1 Netheravon Road Singapore 508502 Tel: **6379 7111** Fax: **6546 8884** Web: **www.stayvillage.com**



WEDDING LUNCH PACKAGES

2012

(MINIMUM OF 120 PEOPLE)

Enchanting Wedding Lunch at **\$638** per table
(Monday – Sunday)



Dining

A special invitation to a food-tasting experience for ten guests
A sumptuous 8-course Chinese lunch specially prepared by our chef

Beverage

One bottle of housepour wine per confirmed table
One barrel of beer (30l)
Complimentary bottle of champagne for toasting
Free flow of Chinese tea, soft drinks and mixers
Waiver of corkage for all duty-paid sealed hard liquor
Corkage charge of \$20 per bottle of duty-paid wine brought in
Specially-priced wine list

Wedding Decorations

Elegant seat covers for all chairs
Floral decorations for the reception table, stage and along the aisle
Floral centrepieces for all tables
Special floral arrangements for 2 VIP tables
Specially designed five-tier model wedding cake
Five-tier champagne pyramid
Bubble effect for wedding march-in

With Compliments

One-night stay in our Executive Suite Room with fruit basket
Breakfast for two at Saltwater Café
Choice of invitation cards based on 70% of the guaranteed attendance (printing cost for inserts excluded)
Choice of wedding favours for your guests
Personalised signature guestbook and money box
Usage of sound system, LCD projector and screen
A light snack on your wedding day (up to a value of \$60)
VIP parking lot at the Hotel entrance
Parking passes for 20% of confirmed attendance (subject to availability)





WEDDING LUNCH PACKAGES

2012

DESIGN YOUR OWN 8-COURSE WEDDING LUNCH MENU

Treasure Combination Platter (Please select 1 combination)

- Yakitori Chicken, Prawn Salad, Seafood Omelette, Vegetable Roll, Marinated Jellyfish
- Prawn Salad, Roast Duck, Topshell, Pomegranate Chicken, Crabmeat Roll

Soup (Please select 1 item)

- Double Boiled Shark's Fin Soup with Chicken
- Braised Shark's Fin Soup with Crabmeat

Seafood (Please select 1 item)

- Sautéed Scallops with Celery & Honey Beans
- Sautéed King Prawns with Salad Dressing and Fresh Fruits

Fish (Please select 1 item)

- Steamed Sea Bass in Nonya Style
- Steamed Red Snapper with Superior Sauce and Garlic Flakes

Vegetables (Please select 1 item)

- Stir-fried Pacific Clams & Shitake, Broccoli with Oyster Sauce
- Braised Sea Cucumber, Mushrooms & Spinach with Superior Sauce

Poultry (Please select 1 item)

- Deep-fried Crispy Chicken
- Barbecued Guangdong Duck

Noodles / Rice (Please select 1 item)

- Stewed Ee-Fu Noodles with Golden Chives
- Fragrant Rice in Lotus Leaf with Roast Duck and Chinese Sausage

Dessert (Please select 1 item)

- Mango Pudding with Fruit Cocktail
- Cream of Red Beans with Lily Buds

Free flow of Chinese Tea, Soft Drinks and Mixers



WEDDING DINNER PACKAGES

2012

(MINIMUM OF 160 PEOPLE)

Eternity Wedding Dinner at **\$738** per table
(Monday – Thursday, excluding Public Holidays & eves)

Infinity Wedding Dinner at **\$838** per table
(Friday – Sunday, Public Holidays & eves, excluding Christmas Eve, Christmas Day & New Year's Day)



Dining

A special invitation to a food-tasting experience for ten guests
A sumptuous 8-course Chinese dinner specially prepared by our chef

Beverage

One bottle of housepour wine per confirmed table
One barrel of beer (30l)
Complimentary bottle of champagne for toasting
Free flow of Chinese tea, soft drinks and mixers
Waiver of corkage for all duty-paid sealed hard liquor
Corkage charge of \$20 per bottle of duty-paid wine brought in
Specially-priced wine list

Wedding Decorations

Elegant seat covers for all chairs
Floral decorations for the reception table, stage and along the aisle
Floral centrepieces for all tables
Special floral arrangements for 2 VIP tables
Specially designed five-tier model wedding cake
Five-tier champagne pyramid
Bubble effect for wedding march-in

With Compliments

One night stay in our Executive Suite Room with fruit basket
Breakfast for two at Saltwater Café
Choice of invitation cards based on 70% of the guaranteed attendance
(printing cost for inserts excluded)
Choice of wedding favours for your guests
Personalised signature guestbook and money box
Usage of sound system, LCD projector and screen
Usage of day room from 2pm to 6pm
A light snack on your wedding day (up to a value of \$60)
VIP parking lot at the Hotel entrance
Parking passes for 20% of your confirmed attendance (subject to availability)





WEDDING DINNER PACKAGES

2012

DESIGN YOUR OWN 8-COURSE WEDDING DINNER MENU

Treasure Combination Platter (Please select 1 combination)

- Yakitori Chicken, Prawn Salad, Seafood Omelette, Vegetable Roll, Marinated Jellyfish
- Prawn Salad, Roast Duck, Topshell, Pomegranate Chicken, Crabmeat Roll
- Treasure Bag, Prawn Salad, Golden Chicken Coins, Octopus, Marinated Jellyfish

Soup (Please select 1 item)

- Seafood Soup
with diced seafood, egg white and chives
- Double Boiled Shark's Fin Soup
with sea cucumber, bamboo pith and shredded crabmeat
- Double Boiled Fish Maw Soup
with shredded chicken, bamboo pith and shark's fin

Seafood (Please select 1 item)

- Pan-roasted Scallops with Capsicum in Kong Po Sauce
- Crispy Tiger Prawns tossed with Garlic Mayo
- Pan-seared Crayfish with Asparagus, Snow Peas and Szechuan Sauce

Fish (Please select 1 item)

- Steamed Garoupa with Supreme Soya Sauce
- Steamed Pomfret Teochew Style
- Fried Red Snapper with Mango Lychee Sauce

Vegetables (Please select 1 item)

- Baby Spinach topped with Sea Cucumber and Mushrooms in Oyster Sauce
- Broccoli in Crabmeat Sauce with Wolfberries
- Baby Kailan and Shiitake Mushrooms in Superior Sauce

Poultry (Please select 1 item)

- Emperor Chicken with Ginseng
- Crispy Boneless Chicken with Plum Sauce and Honey
- Roasted Chicken with Sesame Sauce

Noodles/ Rice (Please select 1 item)

- Ee-Fu Noodles
with crabmeat, scallion and chives
- Hong Kong Style Noodles
with Seafood
- Seafood Fried Rice
- Fragrant Rice in Lotus Leaf
with Preserved Wax Meats and Chinese Sausage

Dessert (Please select 1 item)

- Cream of Mango with Sago and Pomelo
- White Fungus with Gingko Nuts
- Almond Bean Curd with Longan
- Sweet Red Bean Paste with Lotus Seed

Free Flow of Chinese Tea, Soft Drinks and Mixers