

I DO...

***SAY “I DO” TO YOUR LOVE ONE AT CONCORDE HOTEL SINGAPORE &
ENJOY FABULOUS PERKS***

Tantalizing buffet lunch or hi-tea prepared by our chefs
Free flow of soft drinks, mixers, coffee and tea throughout the event
Waiver of corkage charge for all duty paid hard liquor and wine brought into the hotel
Complimentary usage of function room for your solemnization
Individual centrepiece for all tables
Complimentary seats cover for all chairs
Choice of Wedding Favours for all guests
Complimentary usage of 2 cordless microphones during your ceremony
Complimentary usage of ring pillow & “ang pow box”
1 VIP carpark lot at the hotel entrance for your bridal car
Complimentary carpark coupons for up 20% of your guaranteed attendance
Complimentary 1 night stay in our deluxe room complete with Breakfast for 2 in Spices
Special rates for additional rooms

**SIGN UP FOR YOUR WEDDING BANQUET & ENJOY ADDITIONAL
PERKS FOR YOUR SOLEMNIZATION**

Bride and Groom dine for free
Complimentary Hi-tea voucher for the newly weds in Spices

**Chinese 8-Course at S\$958.00++
Per Table of 10 Persons
(Minimum attendance: 5 Tables of 10 Persons)**

All prices are subjected to 10% service charge and thereafter prevailing Goods & Services tax

CHINESE SOLEMINISATION MENU

(Please choose 1 item per course)

APPETISER

- ☞ Concorde Cold Cut Combination
(Soya Sauce Chicken, Jelly Fish, Pacific Clams, Prawn Salad with Fruit Cocktail & Nori Rolls)
- ☞ Deluxe Cold Cut Combination
(Roast Duck, Oyster Clams, Barbecued Golden Coin Meat, Deep Fried Chicken Rolls, Prawn Salad with Fruit Cocktail)
- ☞ Empress Cold Cut Combination
(Roasted Pork, Spring Roll, Baby Octopus, Seaweed Prawn Roll, Jellyfish)

SOUP

- ☞ Fish Maw Soup with Crab Meat and Dried Scallops
- ☞ Braised Shredded Abalone with Bamboo Pith
- ☞ Four Treasure Soup of Dried Scallops, Crabmeat, Prawns and Shredded Duck

SEAFOOD

- ☞ Steamed Prawns with Herbs in Chinese Wine
- ☞ Stir-Fried Prawns with Honey Peas and Pine Nuts
- ☞ Wok-Fried King Prawns with Spicy Sauce

FISH

- ☞ Steamed Sea Bass in Black Bean Sauce
- ☞ Snapper in ‘Traditional Cantonese Style’
- ☞ Deep-Fried Marble Goby with Light Soya Sauce
- ☞ Steamed Sea Bass ‘Hong Kong Style’

POULTRY

- ☞ Golden Roast Chicken
- ☞ Barbecue Chicken with Minced Garlic
- ☞ Deep-Fried Chicken with Almond
- ☞ Aromatic Duck

VEGETABLES

- ☞ Wok-Fried Broccoli with Flower Mushrooms
- ☞ Braised Chinese Mushrooms with Spinach
- ☞ Stir-Fried Abalone Mushroom with “Pak Choy Mew”

NOODLES OR RICE

- ☞ Ee-Fu Noodles with Yellow Chives and Golden Mushrooms
- ☞ Steamed Lotus Leaf Rice with Chinese Waxed Meats
- ☞ Fried Hong Kong Noodles

DESSERTS

- ☞ Chilled Pumpkin Purée with Almond Flakes
- ☞ Yam Paste with Ginkgo Nut
- ☞ Red Dates Soup with Ginkgo Nuts, Longan & Lily Bulbs
- ☞ Chilled Mango Pudding
