

WEDDING LUNCH PACKAGE 2018

- œ Menu exquisitely prepared by our chefs
- œ One night accommodation in Bridal Suite, welcome fruit basket, assorted pralines & breakfast for two
- œ Oriental or Western invitation cards for up to 70% of the confirmed guest (*excludes printing*)
 - œ No corkage charge for duty paid and sealed hard liquor and wines
 - œ Exclusive prices for your wine purchased from Concorde Hotel Singapore
 - œ Free flow of soft drinks, mixers and Chinese tea
 - œ Complimentary Two 22.7-litre barrel of beer (Carlsberg)
 - œ Complimentary food tasting for 10 persons
 - œ A light meal (room service) prior to lunch reception for wedding couple
 - œ Two VIP parking lots in front of the Hotel
 - œ Complimentary car passes for 20% of confirmed guests
 - œ Welcome cocktails in elegant foyer
 - œ Wedding Guest Book for guest signatures
- œ Exquisite wedding decorations with beautifully bedecked flower stage decorations, floral centerpiece for VIP tables and fresh flowers on all other tables
 - œ Wedding march on red carpet with romantic misty effect
- œ Five-tier dummy wedding cake and a real cake to be sent to your room
 - œ Five-tier champagne fountain with bottle of champagne
 - œ Choice of wedding giveaways
- œ Special room rates for additional rooms (subject to availability)

\$908.00++ PER TABLE OF 10 PERSON
(Minimum 20 tables of 10 persons)

CHINESE SET LUNCH MENU

(Please choose 1 item per course)

APPETISER

- ☞ Concorde Cold Cut Combination
(Soya Sauce Chicken, Jelly Fish, Pacific Clams, Prawn Salad with Fruit Cocktail, Spring Roll)
- ☞ 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
(Roast 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

POULTRY

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

VEGETABLES

- ☞ Wok-Fried Broccoli with Bai Ling 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
