



## **Wedding Package for 2010**

### **Weekdays**

(Monday to Thursday, excluding eve of & Public Holidays)

8 course Chinese Menu: S\$638.00++ per table

9 course Chinese Menu: S\$678.00++ per table

Minimum 25 tables of 10 persons per table

### **Weekends**

(Friday to Sunday, including eve of & Public Holidays)

9 course Chinese Menu: S\$758.00++ per table

Minimum 35 tables of 10 persons per table



## **Wedding Package for 2011**

### **Weekdays**

(Monday to Thursday, excluding eve of & Public Holidays)

8 course Chinese Menu: S\$668.00++ per table

9 course Chinese Menu: S\$728.00++ per table

Minimum 25 tables of 10 persons per table

### **Weekends**

(Friday to Sunday, including eve of & Public Holidays)

9 course Chinese Menu: S\$788.00++ per table

Minimum 35 tables of 10 persons per table

Rates are subjected to 10% service charge & prevailing Government taxes



## Wedding Package

Create your very own menu, exquisitely prepared by our chefs

One night accommodation in our Bridal Suite with welcome fruit basket, assorted pralines & breakfast for two

Oriental or Western themed invitation cards for up to 70% of your confirmed attendance  
(Printing not included)

Waiver of corkage charge for duty paid and sealed hard liquor

Corkage charge for wine @ \$21.00 Nett per bottle

Exclusive prices for your wine purchased from Concorde Hotel Singapore

Free flow of soft drinks, mixers and Chinese tea

Free flow of beer (applicable for weekday packages)

Complimentary 30 litre-barrel of beer (applicable for weekend packages)

Complimentary food tasting for 10 persons

Light meal (room service) prior to dinner reception for wedding couple

Two VIP car parking lots at Hotel's driveway entrance

Complimentary car parking passes for 20% of confirmed guests

Welcome cocktails in elegantly decorated foyer

Exclusively designed Wedding Guest Book

Exquisite wedding decorations with beautifully bedecked stage with floral decorations, floral centre piece for VIP tables and fresh flowers on all other tables

Wedding march in on red carpet with romantic misty effect

Five-tier decorative wedding cake with genuine top-tier

Five-tier champagne fountain with a bottle of champagne

Choice of wedding giveaways for all guests

Special room rates for additional rooms (subject to availability)

## **Chinese Wedding Dinner**

**8 or 9 Course**

(A choice of 1 item per course)

### **APPETISER**

**Concorde Cold Cut Combination**

*(Soya Sauce Chicken, Jelly Fish, Pacific Clams, Prawn Salad with Fruit Cocktail & Nori Rolls)*

or

**Deluxe Cold Cut Combination**

*(Roast Duck, Oyster Clams, Barbecued Golden Coin Meat, Deep Fried Chicken Rolls, Prawn Salad with Fruit Cocktail)*

or

**Empress Cold Cut Combination**

*(Roasted Pork, Spring Roll, Baby Octopus, Seaweed Prawn Roll, Jellyfish)*

\*\*\*\*\*

### **SOUP**

**Shark's Fin Soup with Shredded 'Conpoy' & Bamboo Fungus**

or

**Double Boiled Fish Lip Soup with Pork Tendon & Shredded Conpoy**

or

**Shark's Fin Soup with Fish Maw & Crabmeat**

\*\*\*\*\*

**SEAFOOD**

Steamed Live Prawns with Herbs in Chinese Wine

or

Stir Fried Prawns with Honey Peas & Pine Nuts

or

Wok Fried King Prawns with Spicy Tomato Sauce

\*\*\*\*\*

**FISH**

Steamed Garoupa 'Hong Kong Style'

or

Steamed Red Snapper in 'Traditional Cantonese Style'

or

Deep Fried Soon Hock with Light Soya Sauce

\*\*\*\*\*

**POULTRY**

Golden Roast Chicken

or

Barbecue Chicken with Minced Garlic

or

Boneless Duck in 'Cantonese Style'

\*\*\*\*\*

**VEGETABLES**

Wok Fried Broccoli with Flower Mushrooms

or

Sea Cucumber with Black Mushrooms & Seasonal Vegetables

or

Pork Tendon & Abalone Mushrooms with Baby Cabbage

\*\*\*\*\*

**SPECIALITIES**

(Applicable for 9 course menu only)

Diced Chicken & Prawns with Cashew nuts in Taro Nest

or

Braised Whole Baby Abalone with Chinese Spinach  
(Applicable for weekend 9 course menu only)

or

Stir Fried Scallops & Squid with Asparagus

\*\*\*\*\*

**NOODLES OR RICE**

Ee Fu Noodles with Yellow Chives & Golden Mushrooms

or

Steamed Lotus Leaf Rice

or

Fried Hong Kong Noodles

\*\*\*\*\*

**DESSERTS**

Chilled Pumpkin Puree with Almond Flake

or

Yam Paste with Gingko Nut

or

Red Dates Soup with Gingko Nut, Longan & Lily Bulbs

\*\*\*\*\*