

## Wedding Dinner Packages 2010

*(Prices applicable for new weddings held between 1 January 2010 till 31 December 2010)*

*Celebrate this special occasion with our following wedding privileges:*

### DINING

- ✔ A sumptuous 8-course wedding banquet specially prepared by our master chef from Imperial Treasure Restaurant
- ✔ A pre-event tasting of selected set menu for up to ten (10) guests for Chinese Cuisine with our compliments
- \* Applicable on weekdays, excluding Eve & Public Holidays

### BEVERAGE

- ✔ Unlimited soft drinks, mixers & chinese tea during the dinner for up to four (4) hours
- ✔ Complimentary one (1) 30 litre barrel of beer
- ✔ Complimentary one (1) bottle of house wine for every confirmed table. Additional bottles can be arranged at special prices
- ✔ Corkage of \$18 nett per bottle will be charged on additional bottles of sealed & duty paid wine or champagne brought into the event
- ✔ Corkage waived for sealed & duty paid spirits
- ✔ Sparkling champagne fountain with a complimentary bottle of champagne for toasting

### DECORATIONS

- ✔ Decoratively designed wedding cake for your cake cutting ceremony with one complimentary wedding cake for your private celebration
- ✔ Creatively themed wedding floral decorations
- ✔ Unique wedding gifts for all guests
- ✔ An elegant designed guest signature book to record all well wishes from your guests
- ✔ Complimentary usage of one (1) LCD projector & screen during dinner
- ✔ Choice of specially designed invitation cards for up to 70% of your confirmed attendance (excluding printing & accessories)
- ✔ Complimentary car park coupons based on 10% of your confirmed attendance

### PRIVATE ENJOYMENT

- ✔ Enjoy one (1) overnight stay in our luxurious bridal suite with a welcome amenities
- ✔ American Set Breakfast is served the following morning in your suite **OR** you may enjoy a hearty International Buffet Breakfast at Azur Restaurant
- ✔ S\$50.00 nett credit on all in-room dining during your stay

### Exclusive for Premium Package:

- ✔ Complimentary three (3) 30-litre barrel of beer
- ✔ Unlimited serving of house wine during the dinner for up to four (4) hours

☞ All packages require a minimum of 200 guests ☞

☞ Prices quoted are inclusive of 10% service charge & prevailing government taxes ☞

☞ Prices with effective from 1 December 2009 ☞

☞ Prices are subject to changes without prior notice ☞

## Weekday Package Chinese Menu

S\$848.00 nett per table

(Mondays – Thursdays, excluding Eve & Public Holidays)

### **APPETIZER** (Please select any five (5) items)

御宝五福临门

#### Imperial Treasure Combination Platter

<input type="checkbox"/> 金砖豆腐 <i>Crispy Spiced Beancurd</i>	<input type="checkbox"/> 素春卷 <i>Vegetarian Spring Roll</i>	<input type="checkbox"/> 煎素粉果 <i>Pan Fried Vegetarian Dumpling</i>
<input type="checkbox"/> 爽脆海蜇 <i>Marinated Jellyfish</i>	<input type="checkbox"/> 牛展 <i>Marinated Beef Shank</i>	<input type="checkbox"/> 叉烧 <i>BBQ Pork</i>
<input type="checkbox"/> 百花油条 <i>Dough Fritter with Shrimp</i>	<input type="checkbox"/> 烧肉 <i>Roasted Pork</i>	<input type="checkbox"/> 豉油鸡 <i>Soya Sauce Chicken</i>

### **SOUP**

龙皇带子羹

- Scallop Thick Soup with Diced Seafood*
- 鲜人参炖黑鸡
- Double Boiled Black Chicken Soup with Fresh Ginseng*
- 鲨鱼骨炖花胶竹笙汤
- Double Boiled Fish Maw Soup with Bamboo Pith & Shark's Cartilage Broth*

### **SEAFOOD**

锦绣炒鲜虾球

- Sautéed Prawn with Trio Bell Pepper & Cashewnut*
- 碧绿炒鲜虾球
- Sautéed Prawn with Broccoli or Celery*
- 沙律汁虾球
- Deep Fried Prawn with Mayonnaise*

### **FISH**

潮式清蒸马友鱼(或 豉汁 或 梅子酱)

- Steamed Threadfin "Teochew" Style*  
(Alternative sauce: Black Bean Sauce or Plum Sauce)
- 松子黄花鱼
- Deep Fried Yellow Croaker Fish with Pine Nuts in Sweet & Sour Sauce*
- 剁椒豆酱生果鱼(或 豉汁 或 蒜茸 或 姜茸)
- Steamed "King" Fish with Diced Chilli & Bean Sauce*  
(Alternative sauce: Black Bean Sauce / Minced Garlic / Minced Ginger)

## **VEGETABLES**

鲍鱼菇扒时蔬 (西兰花 / 菠菜 / 白菜 / 津白 / 小白菜)

- Braised Vegetable with Abalone Mushroom*  
(Choice of Vegetable: Broccoli / Spinach / White Cabbage / Tientsin Cabbage / Pak Choy)  
蚝皇津菜包
- Braised Stuffed Cabbage Roll with Oyster Sauce*

## **POULTRY**

金牌烧鸡

- Roasted Crispy Chicken*  
南乳吊烧鸡
- Roasted Chicken with Taro Sauce*  
脆皮烧鸭
- Roasted Crispy Duck*

## **NOODLES / RICE**

海鲜荷叶饭

- Fried Rice with Diced Seafood wrapped in Lotus Leaf*  
生炒糯米饭
- Fried Glutinous Rice with Preserved Meat*  
白菘露菌油灵芝菇焖面卜
- Stewed "Mee Pok" Noodle with Ling Zhi Mushroom & Truffle Oil*

## **DESSERT**

莲子百合红豆沙汤圆

- Sweetened Cream of Red Bean with Glutinous Rice Dumpling*  
荔茸西米露
- Sweetened Taro Cream with Sago*  
蜜瓜西米露
- Sweetened Honeydew with Sago*

## Weekend Package Chinese Menu

**S\$968.00 nett per table** (Fridays & Sundays)

**S\$988.00 nett per table** (Saturdays, Eve of Public Holidays & Public Holidays)

### **APPETIZER** (Please select any five (5) items)

御宝五福临门

*Imperial Treasure Combination Platter*

<input type="checkbox"/> 金砖豆腐 <i>Crispy Spiced Beancurd</i>	<input type="checkbox"/> 素春卷 <i>Vegetarian Spring Roll</i>	<input type="checkbox"/> 煎素粉果 <i>Pan Fried Vegetarian Dumpling</i>
<input type="checkbox"/> 爽脆海蜇 <i>Marinated Jellyfish</i>	<input type="checkbox"/> 牛展 <i>Marinated Beef Shank</i>	<input type="checkbox"/> 叉烧 <i>BBQ Pork</i>
<input type="checkbox"/> 百花油条 <i>Dough Fritter with Shrimp</i>	<input type="checkbox"/> 烧肉 <i>Roasted Pork</i>	<input type="checkbox"/> 豉油鸡 <i>Soya Sauce Chicken</i>

### **SOUP**

- 龙皇带子羹  
*Scallop Thick Soup with Diced Seafood*
- 原盅淮炖响螺汤  
*Double Boiled Sea Whelk Soup with Chinese Herbs*
- 鲨鱼骨炖花胶竹笙汤  
*Double Boiled Fish Maw Soup with Bamboo Pith & Shark's Cartilage Broth*

### **SEAFOOD**

- 锦绣海鲜盏  
*Sautéed Seafood with Trio Bell Pepper & Cashewnut*
- 碧绿炒带子  
*Sautéed Scallop with Broccoli or Celery*
- 沙律汁虾球  
*Deep Fried Prawn with Mayonnaise*

### **FISH**

- 潮式清蒸马友鱼 (或 豉汁 或 梅子酱)  
*Steamed Threadfin "Teochew" Style*  
(Alternative sauce: Black Bean Sauce or Plum Sauce)
- 松子黄花鱼  
*Deep Fried Yellow Croaker Fish with Pine Nuts in Sweet & Sour Sauce*
- 清蒸笋壳鱼 (或 剁椒豆酱 或 豉汁 或 蒜茸 或 姜茸)  
*Steamed "Soon Hock" with Light Soya Sauce*  
(Alternative sauce: Diced Chilli & Bean Sauce / Black Bean Sauce / Minced Garlic / Minced Ginger)

## **VEGETABLES / MEAT**

- 花菇海参扒时蔬 (西兰花 / 菠菜 / 白菜 / 津白 / 小白菜)
- Braised Sea Cucumber with Vegetable & Mushroom*  
(Choice of Vegetable: Broccoli / Spinach / White Cabbage / Tientsin Cabbage / Pak Choy)
- 蚝皇鲍鱼菇鹅掌 (西兰花 / 菠菜 / 白菜 / 津白 / 小白菜)
- Braised Goose Web with Vegetable & Abalone Mushroom*
- 烧汁局排骨
- Baked Pork Ribs in BBQ Sauce*

## **POULTRY**

- 金牌烧鸡
- Roasted Crispy Chicken*
- 南乳吊烧鸡
- Roasted Chicken with Taro Sauce*
- 脆皮烧鸭
- Roasted Crispy Duck*

## **NOODLES / RICE**

- 海鲜荷叶饭
- Fried Rice with Diced Seafood wrapped in Lotus Leaf*
- 生炒糯米饭
- Fried Glutinous Rice with Preserved Meat*
- 鲜菇干烧伊面
- Braised "Ee Fu" Noodle with Mushroom & Chives*

## **DESSERT**

- 莲子百合红豆沙汤圆
- Sweetened Cream of Red Bean with Glutinous Rice Dumpling*
- 荔茸西米露
- Sweetened Taro Cream with Sago*
- 蜜瓜西米露
- Sweetened Honeydew with Sago*

## Premium Package Chinese Menu

(Applicable on both Weekdays & Weekends)

**S\$1128.00 nett per table of 10 persons**

### **APPETIZER** (Please select any five (5) items)

御宝五福临门

Imperial Treasure Combination Platter

<input type="checkbox"/> 金砖豆腐 <i>Crispy Spiced Beancurd</i>	<input type="checkbox"/> 素春卷 <i>Vegetarian Spring Roll</i>	<input type="checkbox"/> 煎素粉果 <i>Pan Fried Vegetarian Dumpling</i>
<input type="checkbox"/> 爽脆海蜇 <i>Marinated Jellyfish</i>	<input type="checkbox"/> 牛展 <i>Marinated Beef Shank</i>	<input type="checkbox"/> 叉烧 <i>BBQ Pork</i>
<input type="checkbox"/> 百花油条 <i>Dough Fritter with Shrimp</i>	<input type="checkbox"/> 烧肉 <i>Roasted Pork</i>	<input type="checkbox"/> 豉油鸡 <i>Soya Sauce Chicken</i>
<input type="checkbox"/> 烧鸡润 <i>BBQ Chicken Liver</i>	<input type="checkbox"/> 局鸡批 <i>Baked Chicken Pie</i>	<input type="checkbox"/> 醃蹄 <i>Spiced Pork Shank</i>

### **SOUP**

- 红烧竹笙海鲜翅  
*Braised Shark's Fin Soup with Bamboo Pith & Seafood*
- 红烧竹笙海皇翅  
*Braised Shark's Fin Soup with Bamboo Pith, Seafood & Crab Roe*
- 红烧竹笙蟹肉翅  
*Braised Shark's Fin Soup with Bamboo Pith & Crabmeat*

### **SEAFOOD**

- 百花黄金酿吊片  
*Sautéed Stuffed Squid with Shrimp Paste and Salted Egg Yolk*
- 锦绣炒带子  
*Sauteed Scallop with Trio Bell Pepper & Cashewnut*
- 白灼生中虾  
*Poached Live Prawns*

### **FISH**

- 潮式清蒸马友鱼(或 豉汁 或 梅子酱 )  
*Steamed Threadfin "Teochew" Style*  
(Alternative sauce: Black Bean Sauce or Plum Sauce)
- 椒盐小黄鱼  
*Pan Fried Yellow Croaker Fish with Minced Garlic & Chilli*
- 清蒸笋壳鱼(或 剁椒豆酱 或 豉汁 或 蒜茸 或 姜茸)  
*Steamed "Soon Hock" with Light Soya Sauce*  
(Alternative sauce: Black Bean Sauce / Minced Garlic / Minced Ginger )

## **VEGETABLES / MEAT**

- 鲍鱼菇扒时蔬 (西兰花 / 菠菜 / 白菜 / 津白 / 小白菜)
- Braised Vegetable with Abalone Mushroom*  
(Choice of Vegetable: Broccoli / Spinach / White Cabbage / Tientsin Cabbage / Pak Choy)
  - 杂菌津菜包
  - Braised Stuffed Cabbage Roll with Assorted Fungus*  
西花珊瑚
  - Braised Broccoli with Crabmeat & Crab Roe*

## **POULTRY**

- 金牌烧鸡
- Roasted Crispy Chicken*  
南乳吊烧鸡
  - Roasted Chicken with Taro Sauce*  
脆皮烧鸭
  - Roasted Crispy Duck*

## **NOODLES / RICE**

- 海鲜荷叶饭
- Fried Rice with Diced Seafood wrapped in Lotus Leaf*  
生炒糯米饭
  - Fried Glutinous Rice with Preserved Meat*  
鲜菇干烧伊面
  - Braised "Ee Fu" Noodle with Mushroom & Chives*

## **DESSERT**

- 莲子百合红豆沙汤圆
- Sweetened Cream of Red Bean with Glutinous Rice Dumpling*  
杨枝甘露豆花
  - Chilled Mango Puree with Pomelo, Sago & Beancurd*  
荔茸西米露
  - Sweetened Taro Cream with Sago*