

Wedding Dinner Packages 2010 & 2011



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 a special price

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

Elegantly designed model wedding cake for cake cutting ceremony with one complimentary wedding cake for your private celebration

Creative themed wedding floral decorations

Unique wedding gifts for all guests

An exquisite guest signature book to record all well wishes from your guests

Complimentary usage of one (1) LCD projector & screen

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

**For 2011 Wedding Packages, complimentary car park coupons based on 20% of the confirmed attendance will be provided*

PRIVATE ENJOYMENTS

Enjoy one (1) overnight stay in our luxurious bridal suite with 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

Additional two (2) 30litre barrel of beer with our compliments

Unlimited serving of house wine during the dinner for up to four (4) hours

All packages require a minimum of 20 tables of 10 guests each / 200 guests
Prices quoted are inclusive of 10% service charge & prevailing government taxes
Prices are subject to changes without prior notice

Weekday Wedding Dinner Chinese Menu

APPETIZER (Please select any five (5) items)

御宝五福临门

Imperial Treasure Combination Platter

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

SOUP

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

SEAFOOD

- Sautéed Prawn with Trio Bell Pepper & Cashew Nut 锦绣炒鲜虾球
- Sautéed Prawn with Broccoli or Celery 碧绿炒鲜虾球
- Deep Fried Prawn with Mayonnaise 沙律汁虾球

FISH

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

VEGETABLES

- Braised Vegetable with Abalone Mushroom 鲍鱼菇扒时蔬
(Choice of Vegetable: Broccoli / Spinach / Tientsin Cabbage / Pak Choy) (西兰花 / 菠菜 / 津白 / 小白菜)
- Braised Stuffed Cabbage Roll with Oyster Sauce 蚝皇津菜包

POULTRY

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

NOODLES / RICE

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

DESSERT

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

Weekend Wedding Dinner Chinese Menu

APPETIZER (Please select any five (5) items)

御宝五福临门

Imperial Treasure Combination Platter

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

SOUP

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

SEAFOOD

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

FISH

- Steamed Pomfret "Teochew" Style 潮式蒸鲳鱼
- Deep Fried Yellow Croaker Fish with Pine Nuts in Sweet & Sour Sauce 松子黄花鱼
- Steamed "Soon Hock" with Light Soya Sauce 清蒸笋壳鱼
(Alternative sauce: Diced Chilli & Bean Sauce / Black Bean Sauce / Minced Garlic / Minced Ginger) (剁椒豆酱 / 豉汁 / 蒜茸 / 姜茸)

VEGETABLES

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

POULTRY

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

NOODLES / RICE

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

DESSERT

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



Premium Wedding Dinner Chinese Menu

APPETIZER (Please select any five (5) items)

御宝五福临门

Imperial Treasure Combination Platter

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

SOUP

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

SEAFOOD

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

FISH

- Steamed Pomfret "Teochew" Style 潮式蒸鲳鱼
- Pan Fried Yellow Croaker Fish with Minced Garlic & Chilli 椒盐小黄鱼
- Steamed "Soon Hock" with Light Soya Sauce 清蒸笋壳鱼
(Alternative sauce: Diced Chilli & Bean Sauce / Black Bean Sauce / Minced Garlic / Minced Ginger) (剁椒豆酱/豉汁/蒜茸/姜茸)

VEGETABLES

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

POULTRY

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

NOODLES / RICE

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

DESSERT

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