

Wedding Lunch Packages 2010 & 2011



Celebrate this special occasion with our following wedding privileges:

DINING

A sumptuous wedding banquet specially prepared by our Master Chefs from Imperial Treasure Restaurant for Chinese cuisine or by our Executive Chef and his culinary team for Buffet

BEVERAGE

Unlimited soft drinks, mixers & chinese tea during the lunch for up to four (4) hours
Complimentary twelve (12) bottles of house wine. 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

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

All packages require a minimum of 16 tables of 10 guests each / 160 guests
Prices quoted are inclusive of 10% service charge & prevailing government taxes
Prices are subject to changes without prior notice



Wedding Lunch 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

- Double Boiled Chicken Soup with Fresh Ginseng 鲜人参炖鸡汤
- Double Boiled Cabbage Soup with Mushroom & Bamboo Pith 竹笙菜胆北菇炖汤
- Braised Bamboo Pith with Seafood in Superior Stock 竹笙海鲜羹

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

VEGETABLES

- Braised Vegetable with Abalone Mushroom (Choice of Vegetable: Broccoli / Spinach / Tientsin Cabbage / Pak Choy)
鲍鱼菇扒时蔬 (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

- Stewed Rice Vermicelli with Assorted Mushroom 什菌焖米粉
- 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 Almond Beancurd with Assorted Fruits 鲜果龙眼豆腐
- Sweetened Honeydew Sago 蜜瓜西米露

Wedding Lunch Buffet Menu

Appetizers

classic smoked salmon with condiments
selection of butcher's meat
thai style marinated seafood

Fresh Salad Bar

mixed green salad, tomato, cucumber, carrot, pine nut, pecan nut, walnut,
sundried tomato, black olive & sliver onion
choice of dressing: french, italian & thousand island

Soup

chicken consommé with honjimeishi mushrooms served with freshly baked bread rolls

Hot Selections

hainanese chicken rice & condiments
deep fried seabass fillet in black bean sauce
roast lamb stew with ratatouille vegetables
grilled garden vegetables with cajun spices
sautéed potato with black pepper sauce
shrimp omelet served with special chilli dip

Desserts

crème brulee
assorted french pastries
mango pudding in glasses
chocolate manjari cake
fresh fruits platter

freshly brewed coffee & tea

