



**GRAND PARK**  
— CITY HALL —

**LUNCH**  
**WEDDING PACKAGE 2012**

**WEEKENDS**

S\$688++ per table of 10 persons  
(Minimum 22 tables Maximum 30 tables)  
**(Application for Saturday, Sunday & Public Holiday)**

**Food & Beverage...**

Create your own sumptuous 8 Course dinner from our a-la-carte menu prepared by our Master Chef  
Free flow of Beer, Soft Drinks, Chinese Tea & Mixers throughout the reception  
Waiver of corkage charge for duty paid and sealed hard liquor brought into the Hotel  
Complimentary one bottle of Piper Hiedsieck for Champagne pouring ceremony  
Complimentary food tasting for a table of 10 persons

**Ambiance...**

Specially designed Wedding Theme of your choice to enhance the ambiance of your Wedding  
Fresh flower centre-piece for reception table and cocktail tables  
Fresh flower centre-piece and selection of overlay for two VIP tables  
Fresh flower pedestals & a romantic mist heralding your Grand entrance to our Grand Ballroom  
Complimentary seat covers to enhance the elegant Grand Ballroom  
Specially designed multi-tier model wedding cake for Cake cutting ceremony

**Accommodation...**

Complimentary one night stay in our Luxurious Bridal Suite with breakfast  
Additional night stay can be arranged at discounted rates, subject to availability & changes

**Perks...**

Room service credit worth \$60.00nett valid on date of event only  
Memorable Choice of Wedding favours for guests in attendance  
Two VIP carpark lots for your Bridal Car in-front of our Hotel Entrance  
Complimentary parking for 20% of your final attendance  
Elegant guest book on your Wedding Reception  
A revitalizing day Spa Treatment at our Spa Park Asia  
Complimentary usage of 2 LCD Projectors with screen  
Ang pow box for your wedding celebration  
Specially designed Choice of Wedding Invitation cards for 70% of your final attendance  
(excluding printing & accessories)



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**WEEKDAY  
WEDDING PACKAGE 2012**

**JADE PACKAGE**

S\$808.00++ per table

(Minimum 25 tables Maximum 32 tables)

**(Mondays to Thursdays, excluding Eve of Public Holidays & Public Holidays)**

**Food & Beverage ...**

Create your own sumptuous 8 Course dinner from our a-la-carte menu prepared by our Master Chef  
Free flow of Soft Drinks, Beers, Chinese Tea & Mixers for four hours  
Complimentary one bottle of house pour wine per table to be consumed during dinner  
Waiver of corkage charge for duty paid and sealed hard liquors brought into the Hotel  
Complimentary one bottle of Piper Hiedsieck for Champagne pouring ceremony  
'In-laws get together' dinner for 10 persons for 8 ala carte dishes (Monday –Thursday)

**Ambiance...**

Specially designed Wedding Theme of your choice to enhance the ambiance of your Wedding  
Fresh flower centre-piece for reception table and cocktail tables  
Fresh flower centre-piece and selection of overlay for two VIP tables  
Fresh flower pedestals & a romantic mist heralding your entrance to our Grand Ballroom  
Complimentary seat covers to enhance the elegant Grand Ballroom  
Decorative Wedding cake model for Cake cutting ceremony

**Perks...**

Room service credit worth \$60.00nett valid on date of event only  
Memorable Choice of Wedding favors for guests in attendance  
Two VIP lots at the Hotel's Entrance for bridal procession  
Complimentary parking for 20% of your final attendance  
Guest Signature book to record well wishes from your guests  
A revitalizing day Spa Treatment at our Spa Park Asia  
Complimentary usage of 2 LCD Projectors with screens  
Ang pow box for your wedding celebration  
Specially designed Choice of Wedding Invitation cards for 70% of your final attendance  
(Inclusive of standard printing service)

**Accommodation...**

Enjoy one night stay in our Luxurious Bridal Suite with breakfast  
Day use stay in our Superior Room for your wedding helpers  
Additional night stay can be arranged at discounted rates, subject to availability & changes



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## A-La- Carte Selection

### APPETISER | CHOICE OF FIVE ITEMS

Maki Sushi	<input type="checkbox"/>	Shark's Fin Omelette	<input type="checkbox"/>	Salad Prawn	<input type="checkbox"/>
Chicken Gold Coin	<input type="checkbox"/>	Vietnamese Spring Roll	<input type="checkbox"/>	Soya Chicken	<input type="checkbox"/>
Marinated Jelly Fish	<input type="checkbox"/>	Japanese Mini Octopus	<input type="checkbox"/>	Honey BBQ Pork	<input type="checkbox"/>
Deep-Fried Silver Fish	<input type="checkbox"/>	Drunken Chicken	<input type="checkbox"/>	Seafood Money Bag	<input type="checkbox"/>

### SOUP

Braised Shark's Fin Soup with Crabmeat and Conpoy  
Braised Shark's Fin Soup with Shredded Chicken and Bamboo Pith  
Braised Crabmeat and Asparagus with Dried Scallop Soup  
Braised Four Treasures Soup

### VEGETABLE

Braised Two Kinds of Mushroom with Spinach in Abalone Sauce  
Stir-Fried Scallops, Fresh Mushroom & Asparagus with XO Sauce  
Braised Black Mushrooms with Seasonal Vegetables  
Braised Bai Ling Mushroom with Chinese Spinach

### FISH

Steamed /Deep Fried Seabass in Superior Soya Sauce  
Steamed Ba Ding Fish in Hong Kong Style  
Steamed Red Snapper in Special Bean Paste

### POULTRY

Honey Baked Chicken  
Roast Crispy Whole Chicken with Fragrant Minced Garlic  
Steamed Whole Chicken with Ginseng and Chinese Herbs in Lotus Leaf  
Chicken in Twin Style

### SEAFOOD

Wasabi Prawns with Raisin & Strawberry  
Stir Fried Prawns with Broccoli  
Poached Prawns with Chinese Herbs

### RICE & NOODLES

Fried Egg Noodles with Honey Pork and Prawns  
Lotus Leaf Rice with Wax Sausage  
Braised Ee Fu Noodles with Seafood and Mushroom  
Fried Udon Noodles with Deluxe Seafood

### DESSERT

Yam Paste with Gingko Nuts and Pumpkins  
Sweetened Red Bean Paste with Lotus Seeds and Lily Buds  
Sweetened Walnut Cream with Glutinous Rice Balls  
Glutinous Rice Balls with Red Dates and Lotus Seeds



**GRAND PARK**  
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**WEEKEND  
WEDDING PACKAGE 2012**

**RUBY PACKAGE**

S\$968.00++ per table

(Minimum 25 tables Maximum 32 tables)

**(Fridays, Saturdays, Sundays, Eve of Public Holidays & Public Holidays)**

**Food & Beverage ...**

Create your own sumptuous 9 Course dinner from our a-la-carte menu prepared by our Master Chef  
Free flow of Soft Drinks, Chinese Tea & Mixers for four hours  
Two Complimentary 30-litre barrels of Beer for minimum 25 tables confirmed  
Complimentary one bottle of house pour wine per table to be consumed during dinner  
Waiver of corkage charge for duty paid and sealed hard liquors brought into the Hotel  
Complimentary one bottle of Champagne for Champagne pouring ceremony  
'In-laws get together' dinner for 10 persons for 9 ala carte dishes (Monday-Thursday)

**Ambiance...**

Specially designed Wedding Theme of your choice to enhance the ambiance of your Wedding  
Fresh flower centre-piece for reception table and cocktail tables  
Fresh flower centre-piece and selection of overlay for two VIP tables  
Fresh flower pedestals & a romantic mist heralding your entrance to our Grand Ballroom  
Complimentary seat covers to enhance the elegant Grand Ballroom  
Decorative Wedding cake model for Cake cutting ceremony

**Perks...**

Room service credit worth \$60.00nett valid on date of event only  
Memorable Choice of Wedding favors for guests in attendance  
Two VIP lots at the Hotel's Entrance for bridal procession  
Complimentary parking for 20% of your final attendance  
Guest Signature book to record well wishes from your guests  
A revitalizing day Spa Treatment at our Spa Park Asia  
Complimentary usage of 2 LCD Projectors with screens  
Ang pow box for your wedding celebration  
Specially designed Choice of Wedding Invitation cards for 70% of your final attendance  
(inclusive of standard printing service)

**Accommodation...**

Enjoy one night stay in our Luxurious Bridal Suite with breakfast  
One night stay in our Superior Room for your wedding helpers, Room only  
Additional night stay can be arranged at discounted rates, subject to availability & changes



**GRAND PARK**  
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**AUSPICIOUS DATE  
WEDDING PACKAGE 2012**

**EMERALD PACKAGE**

S\$1018.00++ per table

(Minimum 25 tables Maximum 32 tables)

(14 FEB 2012, 30 OCT 2012, 12 DEC 2012, 20 DEC 2012, 31 DEC 2012)

**Food & Beverage ...**

Create your own sumptuous 9 Course dinner from our a-la-carte menu prepared by our Master Chef  
Free flow of Soft Drinks, Chinese Tea & Mixers for four hours  
Two Complimentary 30-litre barrels of Beer for minimum 25 tables confirmed  
Complimentary one bottle of house pour wine per table to be consumed during dinner  
Waiver of corkage charge for duty paid and sealed hard liquors brought into the Hotel  
Complimentary one bottle of Champagne for Champagne pouring ceremony  
'In-laws get together' dinner for 10 persons for 9 ala carte dishes (Monday-Thursday)

**Ambiance...**

Specially designed Wedding Theme of your choice to enhance the ambiance of your Wedding  
Fresh flower centre-piece for reception table and cocktail tables  
Fresh flower centre-piece and selection of overlay for two VIP tables  
Fresh flower pedestals & a romantic mist heralding your entrance to our Grand Ballroom  
Complimentary seat covers to enhance the elegant Grand Ballroom  
Decorative Wedding cake model for Cake cutting ceremony

**Perks...**

Room service credit worth \$60.00nett valid on date of event only  
Memorable Choice of Wedding favors for guests in attendance  
Two VIP lots at the Hotel's Entrance for bridal procession  
Complimentary parking for 20% of your final attendance  
Guest Signature book to record well wishes from your guests  
A revitalizing day Spa Treatment at our Spa Park Asia  
Complimentary usage of 2 LCD Projectors with screens  
Ang pow box for your wedding celebration  
Specially designed Choice of Wedding Invitation cards for 70% of your final attendance  
(inclusive of standard printing service)

**Accommodation...**

Enjoy one night stay in our Luxurious Bridal Suite with breakfast  
One night stay in our Superior Room for your wedding helpers, Room only  
Additional night stay can be arranged at discounted rates, subject to availability & changes



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## A-La- Carte Selection

### APPETISER | CHOICE OF FIVE ITEMS

Maki Sushi	<input type="checkbox"/>	Shark's Fin Omelette	<input type="checkbox"/>	Salad Prawn	<input type="checkbox"/>
Chicken Gold Coin	<input type="checkbox"/>	Vietnamese Spring Roll	<input type="checkbox"/>	Roast Duck	<input type="checkbox"/>
Marinated Jelly Fish	<input type="checkbox"/>	Japanese Mini Octopus	<input type="checkbox"/>	Honey BBQ Pork	<input type="checkbox"/>
Deep-Fried Silver Fish	<input type="checkbox"/>	Drunken Chicken	<input type="checkbox"/>	Seafood Money Bag	<input type="checkbox"/>
Suckling Pig	<input type="checkbox"/>	Abalone Clam	<input type="checkbox"/>	Lobster Salad	<input type="checkbox"/>

### SOUP

Braised Shark's Fin Soup with Crabmeat and Conpoy  
Braised Shark's Fin Pumpkin Soup with Crabmeat & Fish Maw  
Braised Shark's Fin Soup with Crabmeat, Sea Cucumber & Conpoy  
Braised Shark's Fin Soup with Crabmeat, Conpoy & Bamboo Fungus  
Braised Crabmeat and Asparagus with Dried Scallop Soup  
Braised Fish Maw with Shredded Chicken  
Superior Spinach Room with Seafood  
Braised Four Treasures Soup

### VEGETABLE

Braised Two Kinds of Mushroom with Spinach in Abalone Sauce  
Stir-Fried Scallops, Fresh Mushroom & Asparagus with XO Sauce  
Braised Black Mushrooms with Seasonal Vegetables  
Braised Bai Ling Mushroom with Chinese Spinach  
Braised Baby Abalone with Fish Maw in Superior Oyster Sauce  
Braised Abalone, Conpoy & Black Mushroom with Spinach  
Braised Baby Abalone with Sea Cucumber and Seasonal Greens

### FISH

Steamed Seabass in Superior Soya Sauce  
Deep Fried Seabass with Minced Garlic Sauce  
Steamed Ba Ding Fish in Hong Kong Style  
Steamed Red Snapper in Special Bean Paste  
Steamed Soon Hock in Hong Kong Style  
Steamed Red Garoupa in Superior Soya Sauce  
Steamed Cod Fish with Shredded Pork, Fungus & Golden Mushroom



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## A-La- Carte Selection

### POULTRY

Honey Baked Chicken  
Roast Crispy Whole Chicken with Fragrant Minced Garlic  
Steamed Whole Chicken with Ginseng and Chinese Herbs in Lotus Leaf  
Chicken in Twin Style  
Braised Duck and Sea Cucumber with Chest Nuts  
Roast Duck in Canton Style

### SEAFOOD

Wasabi Prawns with Raisin & Strawberry  
Stir Fried Prawns with Broccoli  
Poached Prawns with Chinese Herbs  
Deep-Fried Crispy Rice Prawn with Tomato-Mayo & Kiwi Fruits  
Drunken "Live" Prawns with Ginseng

### ADDITIONAL MAIN

Braised Abalone, Conpoy & Black Mushroom with Spinach  
Stir-Fried Scallops, Fresh Mushroom & Asparagus with XO Sauce  
Braised Baby Abalone with Mushrooms and Seasonal Greens  
Stir-Fried Scallops & Sliced Cuttlefish with XO Sauce

### RICE & NOODLES

Fried Egg Noodles with Honey Pork and Prawns  
Lotus Leaf Rice with Wax Sausage  
Braised Ee Fu Noodles with Seafood and Mushroom  
Fried Udon Noodles with Deluxe Seafood

### DESSERT

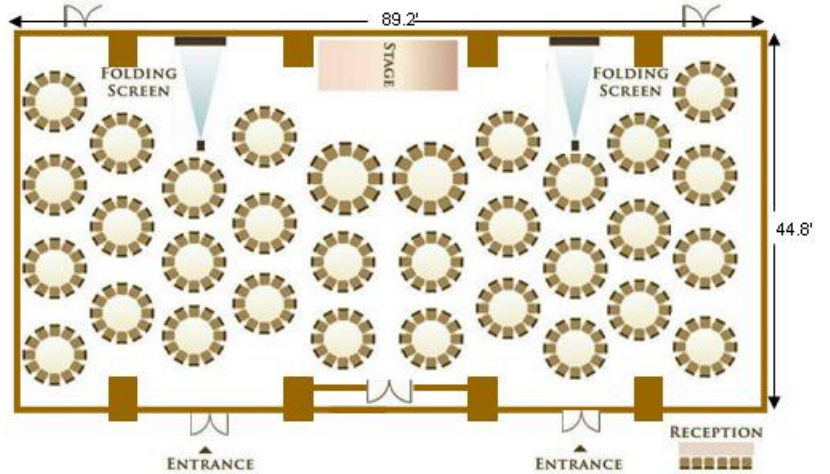
Yam Paste with Gingko Nuts and Pumpkins  
Sweetened Red Bean Paste with Lotus Seeds and Lily Buds  
Sweetened Walnut Cream with Glutinous Rice Balls  
Glutinous Rice Balls with Red Dates and Lotus Seeds  
Cream of Mango Sago with Pomelo  
Double Boiled Snow Fungus with Papaya  
Double Boiled Hasma with Gingko Nuts and Red Dates  
Double Boiled Sea Coconut with Ginkgo Nut, Red Dates & Snow Fungus



# GRAND PARK CITY HALL

## FLOOR PLAN

**GRAND BALLROOM, L2**  
MINIMUM 25 TABLES  
MAXIMUM 32 TABLES



**COLEMAN ROOM, L1**  
MINIMUM 5 TABLES  
MAXIMUM 8 TABLES

