



## *Endless Love Wedding Package 2010*

*S\$918.00 nett per table of 10 persons*

*(Applicable for lunch or dinner on Fridays, Saturdays, Sundays,  
Eve of Public Holidays & Public Holidays)*

**Seletar Ballroom, Level 3 (Min. 15 tables, Max. 18 tables)**

**Changi Ballroom, Level 4 (Min. 20 tables, Max. 24 tables)**

**Atrium Ballroom, Level 4 (Min. 30 tables, Max. 46 tables)**

### **Dining:**

- ♥ A sumptuous 8-Course Cantonese feast prepared by our team of Hong Kong Chefs from Xin Cuisine Chinese Restaurant
- ♥ Complimentary food tasting for one (1) table of 10 persons based on confirmed menu (applicable on weekdays, excluding Eve & Public Holidays)

### **Beverage:**

- ♥ Free flow of soft drinks, mixers & chinese tea during lunch or dinner
- ♥ Pre-reception cocktail with cocktail bites for all guests (soft drinks & mixers only)
- ♥ Complimentary one (1) 30-litre barrel of beer
- ♥ Wine purchase from hotel can be arranged at special prices.
- ♥ Exquisite 5-tier champagne fountain with a complimentary bottle of champagne
- ♥ Waiver of corkage charge for all duty-paid & sealed hard liquor

### **Wedding Themes:**

- ♥ Choice of exclusive designed wedding themes
- ♥ Romantic dry ice effect for bridal first march-in
- ♥ Distinctive fresh flower centrepieces for VIP & Bridal tables
- ♥ Special adorned VIP & Bridal tables & chairs
- ♥ Complimentary white seat covers for all chairs
- ♥ An intricately designed wedding cake (dummy) for cake cutting ceremony

### **Privileges:**

- ♥ Complimentary one (1) night stay in our Bridal Suite inclusive of in-room welcome amenities and buffet breakfast for two (2) persons at Melting Pot Café
- ♥ Pre-dinner snacks for bridal couple
- ♥ Exclusively-designed wedding invitation cards based on 70% of your guaranteed attendance (excluding printing cost & accessories)
- ♥ Choice of memorable wedding favours for all invited guests
- ♥ A specially designed guest signature book for your guests to record well wishes
- ♥ Complimentary usage of one (1) LCD projector, screen & stereo sound system
- ♥ One (1) VIP car park lot at the Hotel's entrance for the bridal car
- ♥ Complimentary car park coupons for up to 30% of your guaranteed attendance
- ♥ Special room rate for your invited guests who wish to stay with us (room(s) subject to availability)

*Prices quoted are inclusive of service charge & prevailing government taxes (GST) unless otherwise stated  
(Prices are subject to changes without prior notice)*



## Endless Love Wedding Package Chinese Menu

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

五福大拼盘

*Deluxe Combination Platter*

|  |                          |   |                          |                                      |                          |
|--|--------------------------|---|--------------------------|--------------------------------------|--------------------------|
| 桂花蟹肉<br>Crabmeat Omelette                        | <input type="checkbox"/> | 卤鸭<br>Marinated Duck                        | <input type="checkbox"/> | 脆皮烧肉<br>Roast Pork                   | <input type="checkbox"/> |
| 蜜汁叉烧<br>Barbecued Char Siew                      | <input type="checkbox"/> | 玫瑰油鸡<br>Soya Chicken                        | <input type="checkbox"/> | 纯真海螺<br>Sea Whelk                    | <input type="checkbox"/> |
| 加州寿司<br>California Rolls                         | <input type="checkbox"/> | 香酥凤凰虾<br>Deep-fried Prawns stuffed with Yam | <input type="checkbox"/> | 炸石榴鸡<br>Deep-fried Chicken Money Bag | <input type="checkbox"/> |
| 炸虾丸<br>Deep-fried Golden Balls                   | <input type="checkbox"/> | 椒盐豆根<br>Deep-Fried Dried Beancurd           | <input type="checkbox"/> | 花雕醉鸡<br>Drunken Chicken              | <input type="checkbox"/> |
| 官保猴头菇<br>Monkey Mushrooms with Dried Chilli      | <input type="checkbox"/> | 烧鸭<br>Roast Duck                            | <input type="checkbox"/> | 沙律生虾<br>Prawn Salad                  | <input type="checkbox"/> |
| 五香蟹枣<br>Five Spices Beancurd Rolls with Crabmeat | <input type="checkbox"/> | 炸春卷<br>Deep-Fried Spring Roll               | <input type="checkbox"/> | 凉拌海蜇<br>Jellyfish                    | <input type="checkbox"/> |

### **SOUP**

|  |                          |  |                          |
|--|--------------------------|--|--------------------------|
| 蟹肉翅<br>Braised Shark's Fin with Crabmeat                       | <input type="checkbox"/> | 燕窝鸡丝翅<br>Braised Bird's Nest with Shark's Fin & Shredded Chicken | <input type="checkbox"/> |
| 鸡丝翅<br>Braised Shark's Fin with Bamboo Pith & Shredded Chicken | <input type="checkbox"/> | 燕窝蟹肉翅<br>Braised Bird's Nest with Shark's Fin & Crabmeat         | <input type="checkbox"/> |
| 蟹黄翅<br>Braised Shark's Fin with Crab Roe                       | <input type="checkbox"/> | 冬茸燕窝羹<br>Braised Bird's Nest with Winter Melon                   | <input type="checkbox"/> |
| 竹笙蟹肉翅<br>Braised Shark's Fin with Bamboo Pith & Crabmeat       | <input type="checkbox"/> | 金瓜燕窝羹<br>Braised Bird's Nest with Pumpkin                        | <input type="checkbox"/> |
| 乾贝蟹肉翅<br>Braised Shark's Fin with Dried Scallop & Crabmeat     | <input type="checkbox"/> |  |                          |



## *Endless Love Wedding Package Chinese Menu*

### **PRAWN**

|  |                          |   |                          |
|--|--------------------------|---|--------------------------|
| <p>镇江虾球<br/>Deep-fried Prawns with "Zhengjiang" Vinegar</p>                  | <input type="checkbox"/> | <p>辣汁虾球花枝<br/>Sautéed Prawns with Cuttlefish in Spicy Sauce</p>     | <input type="checkbox"/> |
| <p>腰果西芹花枝虾球<br/>Sautéed Prawns, Cuttlefish with Celery &amp; Cashew Nuts</p> | <input type="checkbox"/> | <p>XO 酱花枝虾球<br/>Sautéed Prawns with Cuttlefish in XO Sauce</p>      | <input type="checkbox"/> |
| <p>青芥酱虾球<br/>Deep-fried Prawns with Wasabi Sauce</p>                         | <input type="checkbox"/> | <p>咕嚕虾球<br/>Deep-fried Prawns with Sweet &amp; Sour Sauce</p>       | <input type="checkbox"/> |
| <p>黑椒炒虾球花枝<br/>Sautéed Prawns with Cuttlefish &amp; Black Pepper</p>         | <input type="checkbox"/> | <p>官保虾球花枝<br/>Sautéed Prawns with Cuttlefish &amp; Dried Chilli</p> | <input type="checkbox"/> |

### **FISH**

|   |   |                          |   |                          |  |                          |
|---|---|--------------------------|---|--------------------------|--|--------------------------|
| <p>Choice of Fish<br/><b>(Please select any one (1) item)</b></p> | <p>金目鲈<br/>Sea Bass</p>                           | <input type="checkbox"/> | <p>顺壳<br/>Soon Hock</p>                   | <input type="checkbox"/> | <p>鲳鱼<br/>Pomfret</p>                  | <input type="checkbox"/> |
|   | <p>石斑<br/>Garoupa</p>                             | <input type="checkbox"/> | <p>西星斑<br/>Star Garoupa</p>               | <input type="checkbox"/> |  |                          |
| <p>Cooking Style<br/><b>(Please select any one (1) item)</b></p>  | <p>港蒸<br/>Hong Kong Style (Steamed)</p>           | <input type="checkbox"/> | <p>潮式蒸<br/>Teochew Style (Steamed)</p>    | <input type="checkbox"/> | <p>豉汁蒸<br/>with Beancurd (Steamed)</p> | <input type="checkbox"/> |
|   | <p>梅菜蒸<br/>with Preserved Vegetable (Steamed)</p> | <input type="checkbox"/> | <p>家乡蒸<br/>Home Style (Steamed)</p>       | <input type="checkbox"/> | <p>蒜茸蒸<br/>with Garlic (Steamed)</p>   | <input type="checkbox"/> |
|   | <p>豆酥蒸<br/>with Minced Beancurd (Steamed)</p>     | <input type="checkbox"/> | <p>豆酱蒸<br/>with Yellow Bean (Steamed)</p> | <input type="checkbox"/> | <p>油浸<br/>Deep-fried</p>               | <input type="checkbox"/> |



## *Endless Love Wedding Package Chinese Menu*

### **CHICKEN**

|                |                          |                              |                          |              |                          |
|----------------|--------------------------|------------------------------|--------------------------|--------------|--------------------------|
| 吊烧             |                          | 黑椒                           |                          | 风沙           |                          |
| Roasted Crispy | <input type="checkbox"/> | Black Pepper                 | <input type="checkbox"/> | Garlic       | <input type="checkbox"/> |
| 芝麻             |                          | 姜葱霸王                         |                          | 虾酱           |                          |
| Sesame         | <input type="checkbox"/> | Soya Sauce with Spring Onion | <input type="checkbox"/> | Fine Shrimps | <input type="checkbox"/> |
| 泰式酱            |                          | 南乳                           |                          |              |                          |
| Thai Sauce     | <input type="checkbox"/> | Preserved Beancurd           | <input type="checkbox"/> |              |                          |

### **VEGETABLE**

|  |                          |
|--|--------------------------|
| 鲍片海参扒时蔬  | <input type="checkbox"/> |
| Braised Sliced Abalone with Sea Cucumber & Seasonal Vegetables               | <input type="checkbox"/> |
| 鲍片百灵菇扒时蔬   | <input type="checkbox"/> |
| Braised Sliced Abalone with "Bai Ling" Mushrooms & Seasonal Vegetables       | <input type="checkbox"/> |
| 鲍片豆根扒时蔬  | <input type="checkbox"/> |
| Braised Sliced Abalone with Dried Beancurd & Seasonal Vegetables             | <input type="checkbox"/> |
| 鲍片冬菇扒时蔬  | <input type="checkbox"/> |
| Braised Sliced Abalone with Mushrooms & Seasonal Vegetables                  | <input type="checkbox"/> |
| 乾贝竹笙冬菇扒时蔬  | <input type="checkbox"/> |
| Braised Bamboo Pith, Dried Scallops with Mushroom & Seasonal Vegetables      | <input type="checkbox"/> |
| 瑶柱冬菇扒时蔬  | <input type="checkbox"/> |
| Braised Dried Scallops with Mushrooms & Seasonal Vegetables                  | <input type="checkbox"/> |
| 百灵菇柱甫扒时蔬   | <input type="checkbox"/> |
| Braised "Bai Ling" Mushrooms with Dried Scallops & Seasonal Vegetables       | <input type="checkbox"/> |
| 鲍丝乾贝花膠扒时蔬  | <input type="checkbox"/> |
| Braised Shredded Abalone, Fish Maw with Dried Scallops & Seasonal Vegetables | <input type="checkbox"/> |



## *Endless Love Wedding Package Chinese Menu*

### **RICE / NOODLE**

|   |                          |  |                          |  |                          |
|---|--------------------------|--|--------------------------|--|--------------------------|
| 豉油皇海鲜炒面   | <input type="checkbox"/> | 腊味荷叶饭  | <input type="checkbox"/> | 炸酱焖伊面  | <input type="checkbox"/> |
| Wok-Fried Noodles with Seafood in Superior Soya Sauce         |                          | Steamed Rice with Diced Wax Meat Wrapped in Lotus Leaf |                          | Braised Ee-Fu Noodles with Spicy Minced Pork Sauce |                          |
| 黑椒鱼松焖水晶粉  | <input type="checkbox"/> | 海鲜手拉面  | <input type="checkbox"/> | 肉酱手拉面  | <input type="checkbox"/> |
| Braised Crystal Noodles with Minced Fish & Black Pepper Sauce |                          | Braised Handmade Noodles with Seafood                  |                          | Braised Homemade Noodles with Minced Pork Sauce    |                          |
| 九王乾烧伊面  | <input type="checkbox"/> | 黑椒海鲜炒面   | <input type="checkbox"/> |  |                          |
| Braised Ee-Fu Noodles with Yellow Chive                       |                          | Wok-fried Noodles with Seafood in Black Pepper Sauce   |                          |  |                          |

### **DESSERT**

|   |                          |  |                          |
|---|--------------------------|--|--------------------------|
| 龙珠果杨芝甘露   | <input type="checkbox"/> | 红豆沙汤圆  | <input type="checkbox"/> |
| Chilled Pomelo Mango Sago with Dragon Fruits                  |                          | Sweetened Red Bean Paste with Sesame Dumpling                  |                          |
| 莲子百合红豆沙   | <input type="checkbox"/> | 海底椰香蜜西米露   | <input type="checkbox"/> |
| Sweetened Cream of Red Bean with Lotus Seed & Dried Lily Bulb |                          | Chilled Sea Coconut with Honeydew Sago                         |                          |
| 潮州白果芋泥  | <input type="checkbox"/> | 什果龙眼冻豆腐  | <input type="checkbox"/> |
| Teochew Yam Paste with Ginkgo Nut & Coconut Cream             |                          | Sweetened Beancurd with Mixed Fruits & Longan                  |                          |
| 鲜果香芒布甸  | <input type="checkbox"/> | 红莲百合清汤汤圆   | <input type="checkbox"/> |
| Chilled Mango Pudding with Mixed Fruits                       |                          | Double-Boiled Red Dates with Sesame Dumpling & Dried Lily Bulb |                          |