

PHOENIX GRAND BALLROOM & CINNAMON ROOM

Wedding Packages 2011

PHOENIX GRAND BALLROOM

Minimum 30 tables
Maximum 50 tables

Weekdays (Monday to Thursday, excluding eve of Public Holidays & Public Holidays)

S\$868.00 nett (Pleasure Package)

S\$898.00 nett (Destiny Package)

S\$929.00 nett (Eternity Package)

CINNAMON BALLROOM

Minimum 18 tables
Maximum 24 tables

Weekends (Friday, Saturday & Sunday excluding eve of Public Holidays & Public Holidays)

S\$928.00 nett (Pleasure Package)

S\$968.00 nett (Destiny Package)

S\$1028.00 nett (Eternity Package)

Auspicious Dates

S\$1168.00 nett (Destiny 8-Course Package)

S\$1228.00 nett (Eternity 9-Course Package)

Special Event Dates

S\$50.00 nett surcharge per table confirmed

(Christmas Eve, Christmas Day, New Years Eve, New Years Day)

- Selection of a la carte menu is attached

Menu

- Exquisite 8 or 9 course Chinese Dinner Menu prepared by the Master Chef from Dragon Phoenix Restaurant
- Complimentary food tasting for 10 persons on weekday only (Phoenix Grand Ballroom Package) and 50% charge for food tasting for 10 persons on weekday only (Cinnamon Package)

Beverage

- Free flow of soft drinks / mixers and chinese tea throughout the dinner
- Complimentary one barrel of beer (30 litre) for your wedding dinner
- Complimentary one bottle of house wine per table confirmed
- Pre-dinner cocktail for all guests
- Corkage charged at \$15.00 nett per bottle of wine (750ml)
Special rates for beverages purchased from the hotel
- Corkage waived for hard liquor

Wedding Decoration

- An intricately designed wedding cake (dummy) for cake cutting ceremony.
- Champagne fountain with a bottle of champagne for toasting
- Wedding decoration with choice of crystal aisles or fresh flower stands with stage decoration
- Romantic dry ice effect for the bridal march
- Choice of crystal or floral centerpieces for VIP tables and stands for the other tables
- Special setup for VIP tables and chairs
- White seat cover for all dining chairs to enhance the setup

Privileges

- Choice of unique wedding favors for all guests
- **Phoenix Grand Ballroom**
One night stay in Bridal Suite with special amenities & American breakfast for 2 persons
- **Cinnamon Room**
One night stay in Bridal Room (Deluxe Room) with special amenities & American breakfast for 2 persons
- Choice of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excluding printing)
- Guest signature book and pen for the reception desk
- One VIP parking lot at the Hotel's entrance for your bridal car
- 20% parking coupons of confirmed attendance

* Prices are subject to service charge and prevailing government taxes including GST, unless otherwise stated as NETT * Prices are subject to changes without prior notice. * Pictures may differ with the actual set-up



pride | passion | perfection

DREAM WEDDINGS @ NOVOTEL

Pleasure Wedding Package Menu

APPETIZER

龍鳳雙喜大拼盤 Phoenix Platter

An Appetizing Platter With A Combination Of Any Five Of The Followings Hot and Cold Starters:

- | | | |
|---|---|---|
| <input type="checkbox"/> Spring Roll (春卷) | <input type="checkbox"/> Drunken Chicken (醉雞) | <input type="checkbox"/> Gold Coin Meat (金錢肉) |
| <input type="checkbox"/> Mini Octopus (八爪魚) | <input type="checkbox"/> Prawn Salad (沙律蝦) | <input type="checkbox"/> Century Eggs (酸姜皮蛋) |
| <input type="checkbox"/> Chinese Ham (汾蹄) | <input type="checkbox"/> Bean Curd Roll (五香付皮卷) | <input type="checkbox"/> Jelly Fish (海蜇) |

SOUP

蟹肉竹筍金錢翅

Braised Premier Moon-Cut Shark's Fin with Crab Meat and Bamboo Pith

Premier Moon-Cut Shark's Fin in Chicken Bouillon with Shredded Crab Meat and Bamboo Pith

OR

八寶海鮮魚肚羹

Assorted Seafood with Fish Maw Soup

Braised Assorted Seafood and Fish Maw in Chicken Bouillon

POULTRY

金沙蒜香脆皮雞

Roast Crispy Chicken Flavoured with Deep-Fried Garlic

Roasted Golden Brown Chicken flavoured with Salt and Pepper, topped with deep-fried Garlic, Shallots and fine-chopped Chilli

FISH

經典古法蒸花斑或筍壳魚

Choice of Rock Garoupa or Soon Hock Steamed in "Traditional Classic Style"

Steamed Fresh Rock Garoupa or Soon Hock with Preserved Vegetables, Red Dates, Shredded Meat and Mushroom in Light Soya Sauce

(Other choices of Preparation:

Deep-Fried with Thai Sauce and Fresh Mango or Deep-Fried with Oyster Sauce)

SEAFOOD

籠仔花雕蒸活蝦

Poached Live Prawns

Poached Live Prawns drizzled with Chinese Wine, served in Bamboo Basket with Lotus Leaf

VEGETABLES

瑤柱白靈菇菠菜

Braised Abalone Mushrooms and Spinach with Conpoy

Stewed Abalone Mushrooms with Shredded Dried Scallops and Spinach in Oyster Sauce

NOODLES

韭王干燒伊面

Wok-fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

DESSERT

Choice of

- | | |
|---|---|
| <input type="checkbox"/> Cream of Red Bean Paste with Lotus Seeds (湘蓮紅豆沙) | <input type="checkbox"/> Yam Paste with Ginkgo Nuts (潮式芋泥) |
| <input type="checkbox"/> Cocktail Mango Pudding (香芒布丁) | <input type="checkbox"/> Sage with Honeydew (密瓜西米露) |
| <input type="checkbox"/> Traditional Sweet Tea (八寶甜茶) | <input type="checkbox"/> Sea Coconut with Lotus Seeds (蓮子海底椰) |

Food Presented by Dragon Phoenix Restaurant

pride | passion | perfection

DREAM WEDDINGS @ NOVOTEL

Destiny Wedding Package Menu

APPETIZER

乳豬四喜大拼盤

Phoenix Roast Platter

An Appetizing Roast Platter with a combination of Suckling Pig and any Four of the followings:

- | | | |
|---|---|--|
| <input type="checkbox"/> Roast "Char Siew" (叉燒) | <input type="checkbox"/> Soya Chicken (豉油雞) | <input type="checkbox"/> Chinese Ham (汾蹄) |
| <input type="checkbox"/> Jelly Fish (海蜇) | <input type="checkbox"/> Drunken Chicken (醉雞) | <input type="checkbox"/> Spring Roll (春卷) |
| <input type="checkbox"/> Bean Curd Roll (五香付皮卷) | <input type="checkbox"/> Gold Coin Meat (金錢肉) | <input type="checkbox"/> Century Eggs (酸姜皮蛋) |

SOUP

珊瑚蟹肉金勾翅

Braised Premier Moon-Cut Shark's Fin with Fresh Crab Meat and Roe

Premier Moon-Cut Shark's Fin in Chicken Bouillon with Shredded Crab Meat and Roe

OR

八寶海鮮魚肚羹

Assorted Seafood with Fish Maw Soup

Braised Assorted Seafood and Fish Maw in Chicken Bouillon

POULTRY

經典富貴雞

Braised Chicken with Stuffing in Oyster Sauce

Slow Braised Stuffed Chicken with Salted Egg Yolks, Barley, Fresh Lily, Ginkgo Nuts and Lotus Seeds

OR

金沙蒜香脆皮雞

Roast Crispy Chicken Flavoured with Deep-Fried Garlic

Roasted Golden Brown Chicken flavoured with Salt and Pepper, topped with deep-fried Garlic, Shallots and fine-chopped Chilli

FISH

港式或潮式蒸星斑或鯧魚

Choice of Steamed Red Garoupa or Pomfret in "Hong Kong or Teo-chew Style"

Hong Kong Style: Steamed Red Garoupa or Pomfret in Light Soya Sauce

Teo-Chew Style: Steamed Red Garoupa or Pomfret with Salted Vegetables, Mushrooms and Beancurd

SEAFOOD

籠仔花雕蒸活蝦

Poached Live Prawns

Poached Live Prawns drizzled with Chinese Wine, served in Bamboo Basket with Lotus Leaf

VEGETABLES

三菇燴西蘭花

Stewed Mixed Mushrooms with Broccoli

Stewed Assorted of Shitake, Button and Straw Mushroom, accompanied with Broccoli

RICE

金銀荷叶飯

Steamed Fragrance Rice in Lotus Leaf

Steamed Fragrance Rice with Chinese Sausage, wrapped in Lotus Leaf and served in Bamboo Basket

DESSERT

Choice of

- | | |
|---|---|
| <input type="checkbox"/> Cream of Red Bean Paste with Lotus Seeds (湘蓮紅豆沙) | <input type="checkbox"/> Yam Paste with Ginkgo Nuts (潮式芋泥) |
| <input type="checkbox"/> Cocktail Mango Pudding (香芒布丁) | <input type="checkbox"/> Sago with Honeydew (密瓜西米露) |
| <input type="checkbox"/> Traditional Sweet Tea (八寶甜茶) | <input type="checkbox"/> Sea Coconut with Lotus Seeds (蓮子海底椰) |

Food Presented by Dragon Phoenix Restaurant

pride | passion | perfection

DREAM WEDDINGS @ NOVOTEL

Eternity Wedding Package Menu

APPETIZER

龍蝦大拼盤

Lobster Platter

An Appetizing Platter with a Combination of Fresh Lobster and any Four of the Followings Hot and Cold Starters:

- | | | |
|---|---|--|
| <input type="checkbox"/> Spring Roll (春卷) | <input type="checkbox"/> Jelly Fish (海蜇) | <input type="checkbox"/> Mini Octopus (八爪魚) |
| <input type="checkbox"/> Chinese Ham (汾蹄) | <input type="checkbox"/> Drunken Chicken (醉雞) | <input type="checkbox"/> Egg Omelet (桂花炒蛋) |
| <input type="checkbox"/> Bean Curd Roll (五香付皮卷) | <input type="checkbox"/> Gold Coin Meat (金錢肉) | <input type="checkbox"/> Century Eggs (酸姜皮蛋) |

SOUP

珊瑚蟹肉金勾翅

Braised Premier Moon-Cut Shark's Fin with Fresh Crab Meat and Roe

Premier Moon-cut Shark's Fin in Chicken Bouillon with Shredded Crab Meat and Roe

OR

八寶海鮮魚肚羹

Assorted Seafood with Fish Maw Soup

Braised Assorted Seafood and Fish Maw in Chicken Bouillon

POULTRY

玉兰鸡

Poached Chicken

topped with Ham and Kai Lan in Oyster Sauce

FISH

港式蒸紅星斑

Steamed Red Garoupa "Hong Kong Style"

Steamed Red Garoupa in Light Soya Sauce

OR

潮式蒸斗鮓

Steamed Pomfret "Teo-Chew Style"

Steamed Pomfret with Salted Vegetables, Mushrooms and Beancurd

SIGNATURE SPECIALTY

佛鉢飄香

Deep-Fried Crispy Yam Ring

Deep-fried Crispy Yam Ring stuffed with Capsicum, Carrot and Bamboo Shoot

SEAFOOD

碧玉腰果蝦球

Wok-fried Prawns with Celery and Cashew Nuts

VEGETABLES

瑤柱玉鮑焗菠菜

Braised Pacific Abalone and Spinach with Conpoy

with Shredded Dried Scallops and Spinach in Oyster Sauce

NOODLES

韭王干燒伊面

Wok-fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

DESSERT

Choice of

- | | |
|---|---|
| <input type="checkbox"/> Cream of Red Bean Paste with Lotus Seeds (湘蓮紅豆沙) | <input type="checkbox"/> Yam Paste with Ginkgo Nuts (潮式芋泥) |
| <input type="checkbox"/> Cocktail Mango Pudding (香芒布丁) | <input type="checkbox"/> Sago with Honeydew (密瓜西米露) |
| <input type="checkbox"/> Traditional Sweet Tea (八寶甜茶) | <input type="checkbox"/> Sea Coconut with Lotus Seeds (蓮子海底椰) |

Food Presented by Dragon Phoenix Restaurant

pride | passion | perfection

DREAM WEDDINGS @ NOVOTEL

A La Carte Menu - 2011

APPETIZER

	PRICE
1. 龍鳳雙喜大拼盤 Phoenix Platter	\$160.00
2. 乳豬燒味大拼盤 Phoenix Roast Platter	\$180.00
3. 龍蝦大拼盤 Lobster Platter	\$200.00

SHARK'S FIN

1. 竹筴蟹肉金勾翅 Braised Shark's Fin with Fresh Crab Meat and Bamboo Pith	\$260.00
2. 珊瑚蟹肉金勾翅 Braised Shark's Fin with Fresh Crab Meat and Roe	\$280.00
3. 竹筴雞絲燴金勾翅 Braised Shark's Fin with Shredded Chicken	\$260.00
4. 海鮮燴金勾翅 Braised Shark's Fin with Assorted Seafood	\$280.00
5. 紅燒大鮑翅 Braised Superior Whole-comb Shark's Fin with Oyster Sauce	\$600.00

SOUPS

1. 八寶海鮮魚肚羹 Assorted Seafood with Fish Maw Soup	\$250.00
2. 瑤柱蟹肉玉米羹 Sweet Corn Soup with Dried Scallops and Crab Meat	\$180.00
2. 經典鳳吞燕 Stuffed Chicken with Bird Nests Soup	\$600.00

POULTRY - CHICKEN

1. 金沙蒜香脆皮雞 Roast Crispy Chicken with Deep-Fried Garlic	\$ 75.00
2. 經典富貴雞 Braised Stuffed Chicken with Oyster Sauce	\$ 90.00
3. 泰醬香辣雞 Deep-Fried Crispy Chicken with Thai Sauce	\$ 75.00
4. 玉蘭雞 Poached Chicken with Ham & Kai-lan in Oyster Sauce	\$ 80.00

Food Presented by Dragon Phoenix Restaurant

pride | passion | perfection

DREAM WEDDINGS @ NOVOTEL

A La Carte Menu - 2011

POULTRY - CHICKEN

	PRICE
5. 藥材貴妃雞 Braised Chicken with Chinese Herbs	\$ 90.00
6. 龍鳳童雞 Phoenix Spring Chicken	\$ 80.00
8. 蔥油淋雞 Roast Crispy Skin Chicken with Onion Ginger Sauce	\$ 75.00

POULTRY - DUCK

1. 罗汉扒鴨 Braised Duck with Vegetarian Stuffing	\$130.00
2. 栗子扒鴨 Braised Duck with Chestnut Stuffings	\$130.00
4. 海參扒鴨 Braised Duck with Sea Cucumber	\$180.00
5. 經典霸王鴨 Braised Duck with Stuffings in Oyster Sauce	\$180.00

SEAFOOD - FISH

1. 金目鱸: Sea Bass with the following cooking methods:	\$130.00
●港式蒸	- Steamed in Hong Kong Style
●潮式蒸	- Steamed in Teo-Chew Style
●泰式	- Deep-Fried in Thai Sauce
●糖醋	- Sweet and Sour
2. 石斑: Garoupa with the following cooking methods:	\$180.00
●港式蒸	- Steamed in Hong Kong Style
●潮式	- Steamed in Teo-Chew Style
●經典古法蒸	- Steamed in Traditional Classic Style
●泰式	- Deep-Fried in Thai Sauce
●糖醋	- Sweet and Sour
* change to Red Garoupa (紅星斑)	\$200.00
3. 筍殼魚: Soon Hock with the following cooking methods:	\$180.00
●港式蒸	- Steamed in Hong Kong Style
●潮式	- Steamed in Teo-Chew Style
●經典古法蒸	- Steamed in Traditional Classic Style
●泰式	- Deep-Fried in Thai Sauce
●糖醋	- Sweet and Sour



A La Carte Menu - 2011

SEAFOOD - FISH

1. 雪魚: Silver Cod with the following cooking methods: \$180.00
- 干煎雪魚 - Wok-baked Silver Cod with Soya Sauce
 - 香脆西湖雪魚 - Deep-fried Sweet & Sour Silver Cod

2. 斗鯧: Pomfret with the following cooking methods: \$180.00
- 潮式 - Steamed in Teo-Chew Style
 - 經典古法蒸 - Steamed in Traditional Classic Style
 - 糖醋 - Sweet and Sour

SEAFOOD

1. 籠仔花雕蒸活蝦
Poached Live Prawns \$100.00
2. 宮保炒蝦球
Wok-Fried Prawns with Dried Chilli and Cashew Nuts \$120.00
3. 碧玉腰果炒蝦球
Wok-Fried Prawns with Celery and Cashew Nuts \$120.00
4. 干煎鮮中蝦
Wok-Fried Prawns with Chinese BBQ Sauce \$120.00
5. 香脆奶油蝦
Deep-Fried Prawns with Butter Crumbs \$120.00
6. 甜豆百合炒蝦球
Wok-Fried Prawns with Fresh Lily Buds and Sweet Peas \$160.00
7. 蠔皇玉鮑燴菠菜
Stewed Australian Abalone with Seasonal Vegetables \$300.00
8. 蠔皇海參燴菠菜
Braised Sea Cucumber with Spinach \$200.00
9. 佛銹腰果蝦仁
Deep-Fried Yam Ring with Prawns Stuffings and Cashew Nuts \$ 90.00

VEGETABLES

1. 瑤柱白靈菇菠菜
Braised Abalone Mushrooms and Spinach with Conpoy \$ 75.00
2. 三菇扒西蘭花
Stewed Pacific Clam Abalone and Spinach \$ 68.00

Food Presented by Dragon Phoenix Restaurant

DREAM WEDDINGS @ NOVOTEL

pride | passion | perfection



A La Carte Menu - 2011

VEGETABLES

- | | PRICE |
|---|----------|
| 3. 百花北菇扒蘭花
Braised Shitake Mushrooms with Broccoli in Oyster Sauce | \$ 65.00 |
| 4. 鼎湖上素
Vegetarian Deluxe | \$ 80.00 |
| 5. 佛鑄飄香
Deep-Fried Yam Ring with Vegetable Stuffings | \$ 68.00 |

RICE & NOODLES

- | | |
|--|----------|
| 1. 韭皇干燒伊面
Stewed Ee-Fu Noodles with Yellow Chives | \$ 48.00 |
| 2. 荷葉香飯
Steamed Fragrance Rice in Lotus Leaf | \$ 58.00 |

DESSERTS

- | | |
|---|----------|
| 1. 蓮子紅豆沙
Cream of Red Bean Soup with Lotus Seeds | \$ 45.00 |
| 2. 八寶甜茶
Traditional Chinese Eight-Treasure Sweet Tea | \$ 45.00 |
| 3. 潮式芋泥
Yam Paste with Gingko Nuts | \$ 45.00 |
| 4. 密瓜西米露
Sago with Honeydew | \$ 45.00 |
| 5. 香芒布丁
Cocktail Mango Pudding | \$ 45.00 |
| 6. 蓮子海底椰
Sea Coconut with Lotus Seeds | \$ 45.00 |
| 7. 揚枝甘露
Cream of Mango with Pomelo | \$ 45.00 |

Food Presented by Dragon Phoenix Restaurant

pride | passion | perfection

DREAM WEDDINGS @ NOVOTEL

PHOENIX GRAND BALLROOM & CINNAMON ROOM

Wedding Lunch Packages 2011

PHOENIX GRAND BALLROOM

Minimum 28 tables
Maximum 50 tables

Weekdays

(Monday to Thursday, excluding eve of Public Holidays & Public Holidays)

8-Course Chinese Lunch Package

S\$698.00 nett per table

CINNAMON BALLROOM

Minimum 16 tables
Maximum 24 tables

Weekends

(Friday, Saturday & Sunday excluding eve of Public Holidays & Public Holidays)

8-Course Chinese Lunch Package

S\$728.00 nett per table

Auspicious Dates

S\$888.00 nett



Beverage

- Free flow of soft drinks / mixers and chinese tea throughout chinese lunch
- Free flow of soft drinks / mixers and coffee/tea throughout lunch buffet
- A barrel of beer and one bottle of wine per table confirmed
- Pre-lunch cocktail for all guests
- Corkage charged at \$15.00 nett per bottle of wine (750ml)
Special rates for beverages purchased from the hotel
- Corkage waived for hard liquor

Wedding Decoration

- An intricately designed wedding cake (dummy) for cake cutting ceremony.
- Champagne fountain with a bottle of sparkling champagne for toasting
- Wedding decoration with choice of crystal aisles or fresh flower stands with stage decoration
- Romantic dry ice effect for the bridal march
- Choice of crystal or floral centerpieces for VIP tables & stands for the other tables
- Special setup for VIP tables and chairs
- White seat cover for all dining chairs to enhance the setup

Privileges

- Choice of unique wedding favors for all guests
- **Phoenix Grand Ballroom**
One night stay in Bridal Suite with special amenities and American breakfast for 2 persons
- **Cinnamon Room**
One night stay in Bridal Room (Deluxe Room) with special amenities and American breakfast for 2 persons
- Choice of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excluding printing)
- Guest signature book and pen for the reception desk
- 1 VIP parking lot at the Hotel's entrance for your bridal car
- 20% parking coupons of confirmed attendance



Wedding Lunch Menu

APPETIZER

龍鳳雙喜大拼盤
Phoenix Platter

An Appetizing Platter With A Combination Of Any Five Of The Followings Hot and Cold Starters:

- | | | |
|---|---|---|
| <input type="checkbox"/> Spring Roll (春卷) | <input type="checkbox"/> Drunken Chicken (醉雞) | <input type="checkbox"/> Gold Coin Meat (金錢肉) |
| <input type="checkbox"/> Mini Octopus (八爪魚) | <input type="checkbox"/> Prawn Salad (沙律蝦) | <input type="checkbox"/> Century Eggs (酸姜皮蛋) |
| <input type="checkbox"/> Chinese Ham (汾蹄) | <input type="checkbox"/> Bean Curd Roll (五香付皮卷) | <input type="checkbox"/> Jelly Fish (海蜇) |

SOUP

蟹肉竹筍金錢翅

Braised Premier Moon-Cut Shark's Fin with Fresh Crab Meat and Bamboo Pith
Premier Moon-Cut Shark's Fin in Chicken Bouillon with Shredded Crab Meat and Bamboo Pith

OR

八寶海鮮魚肚羹

Assorted Seafood with Fish Maw Soup
Braised Assorted Seafood and Fish Maw in Chicken Bouillon

POULTRY

金沙蒜香脆皮雞

Roast Crispy Chicken Flavoured with Deep-Fried Garlic
Roasted Golden Brown Chicken flavoured with Salt and Pepper, topped with deep-fried Garlic, Shallots and fine-chopped Chilli

FISH

港式蒸金目鱈

Steamed Seabass "Hong Kong Style"
Steamed Sea Bass with Light Soya Sauce

SEAFOOD

籠仔花雕蒸活蝦

Poached Live Prawns
Poached Live Prawns drizzled with Chinese Wine, served in Bamboo Basket with Lotus Leaf

VEGETABLES

瑤柱白靈菇菠菜

Braised Abalone Mushrooms and Spinach with Conpoy
Stewed Abalone Mushrooms with Shredded Dried Scallops and Spinach in Oyster Sauce

NOODLES

韭王干燒伊面

Wok-fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

DESSERT

Choice of

- | | |
|---|--|
| <input type="checkbox"/> Cream of Red Bean Paste with Lotus Seeds (湘蓮紅豆沙) | <input type="checkbox"/> Yam Paste with Ginkgo Nuts (潮式芋泥) |
| <input type="checkbox"/> Cocktail Mango Pudding (香芒布丁) | <input type="checkbox"/> Sago with Honeydew (密瓜西米露) |