

Wedding Package 2011

Minimum Requirement

Stamford Ballroom - 25 tables (Dinner) / 15 tables (Lunch)
Plaza Ballroom - 30 tables (Dinner) / 25 tables (Lunch)



Weekday Package

*Monday to Thursday
(Excludes Eve and Public Holiday)*

9 Course Dinner - \$758.00nett per table



Weekend Package

*Friday, Saturday & Sunday
(Includes Eve and Public Holiday)*

9 Course Dinner - \$888.00nett per table



Lunch Package

Daily

8-Course - \$628nett per table

* Package subject to changes without prior notice

** All prices quoted are subject to 10% service charge and prevailing government taxes unless otherwise stated

Our Dinner Package

Plan your choice of 9-course Cantonese Dinner Menu
Pre-dinner cocktail at the Foyer with Cocktail Nuts
Free flow of soft drinks and Chinese tea throughout the event
Two night's stay in our Deluxe Room with sumptuous breakfast for two
Pre-dinner for the wedding couple on night of the event
Waiver of corkage fee for duty paid hard liquor
Waiver of corkage for 24 bottles of wine
Customized wedding themes with fresh floral arrangements
Dry Ice effect for your wedding march in
A specially designed model wedding cake for your cake cutting ceremony
Elegant champagne fountain display with a bottle of champagne
Seat covers for all the chairs
Specially designed guest signature book
Complimentary Usage of 1 LCD projector
2 VIP carpark lots for your bridal cars
Complimentary self-parking for 25% of the guaranteed attendance



For Weekday Package: Choice of 4 wishes
For Weekend Package: Choice of 5 wishes

Free flow of Beer throughout your wedding
Choice of Wedding gift for each guest
Specially designed invitation cards for 75% of confirmed guests (*Excluding printing*)
In laws get-together dinner for a table of 10 person
12 bottles of House pour wine
Buffet Dinner Voucher for 8 at Plaza Brasserie
Day use room for your coordinator
A personalized Photo Montage

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ON BEACH ROAD
SINGAPORE

Our Lunch Package

Plan your choice of 8-course Cantonese Dinner Menu

Pre-lunch cocktail at the Foyer with Cocktail Nuts

Free flow of soft drinks and Chinese tea throughout the event

1 x 20-litre barrel beer

A night's stay in our Deluxe Room with sumptuous breakfast for two

Waiver of corkage fee for duty paid hard liquor

Waiver of corkage for 24 bottles of wine

Customized wedding themes with fresh floral arrangements

Dry Ice and Bubbles effect for your wedding march in

Choice of Wedding gift for each guest

50% discount for Food tasting of 10 persons

A specially designed model wedding cake for your cake cutting ceremony

Elegant champagne fountain display with a bottle of champagne

Seat covers for all the chairs

Specially designed guest signature book

Complimentary Usage of 1 LCD projector

2 VIP car park lots for your bridal cars

Complimentary self-parking for 25% of the guaranteed attendance

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PLAN YOUR OWN MENU

(Please make your selection from each category)

Hot & Cold Dish Combination

(Please make 5 selections)

Chicken Money Bag
Mini Octopus
Spicy Top Shell
Barbeque Pork Coin
Roasted Duck
Pink Dory in Ginger Sauce
Fried Shark's Fin Omelette
Prawn Salad

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Soup

(Please make 1 selection)

∞ Braised Shark's Fin Soup with Crabmeat
∞ Braised Shark's Fin Soup with Fish Maw
∞ Braised Shark's Fin Soup with Dried Scallops
∞ Eight Treasures Seafood Soup

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Poultry

(Please make 1 selection)

∞ Roasted Crispy Chicken
∞ Barbecue Chicken in "Thai Style"
∞ Steamed Chicken wrapped in Lotus Leaf
∞ Braised Duck with Chestnut in Brown Sauce

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Fish

(Please make 1 selection)

∞ Steamed Seabass in Superior Soya Sauce
∞ Steamed Coral Garoupa in Superior Soya Sauce
∞ Silver Cod Fillet in Teriyaki Sauce

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Seafood

(Please make 1 selection)

∞ Crispy Prawns in Special Green Curry Sauce
∞ Steamed Live Prawns served with "Thai" Chilli
∞ Fried Live Prawns in Pepper Sauce
∞ Crispy Prawns in Vinaigrette Sauce

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Others

(Applicable for 9 course menu, please make 1 selection)

- Stir-fried Seafood with Yam Ring in "XO" Sauce
- Braised Spare Ribs in "Wu Xi" Style
- Sesame Duck Cutlet in Lemon Sauce
- Braised Sea Cucumber with Assorted vegetables

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Vegetables

(Please make 1 selection)

- ☞ Braised Black Mushroom with Seasonal Greens
- ☞ Braised Assorted Mushrooms with Chinese Spinach
- Braised Bai Ling Mushroom with Seasonal Green
- ☞ Braised Long Cabbage with Dried Scallop

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Noodles & Rice

(Please make 1 selection)

- ☞ Braised Ee-fu Noodles with Seafood
- ☞ Baked Pineapple Rice in "Thai Style"
- ☞ Fried Seafood Udon in Black Pepper Sauce
- ☞ Eight Treasures Rice wrapped with Lotus Leaf

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Dessert

(Please make 1 selection)

- ☞ Red Bean Paste with Lotus Seed
- ☞ Walnut Paste with Glutinous Rice Ball
- ☞ Yam Paste with Pumpkin
- ☞ Cold Snow Jelly with Honey Sea Coconut