
[WEDDING PACKAGES 2011]

.WEDDING CHINESE DINNER PACKAGES.

DIVINE

Weekdays – Monday to Thursday

\$1028.00++ per table of 12 persons

LAVISH

Weekends – Fridays to Sundays, Eve of Public Holidays and Public Holidays

\$1288.00++ per table of 12 persons

.WEDDING CHINESE LUNCH PACKAGES.

SPLENDOUR

\$888.00++ per table of 12 persons [7 Course Menu]

\$928.00++ per table of 12 persons [8 Course Menu]

[WEDDING PACKAGES 2012]

* Prices are valid for Weddings held from January to August only. A surcharge of \$50.00++ per table applies for wedding dinner and \$30.00++ per table for wedding lunch for weddings held from September to December 2012.

.WEDDING CHINESE DINNER PACKAGES.

DIVINE

Weekdays – Monday to Thursday

\$1068.00++ per table of 12 persons

LAVISH

Weekends – Fridays to Sundays, Eve of Public Holidays and Public Holidays

\$1338.00++ per table of 12 persons

.WEDDING CHINESE LUNCH PACKAGES.

SPLENDOUR

\$928.00++ per table of 12 persons [7 Course Menu]

\$968.00++ per table of 12 persons [8 Course Menu]

WEDDING CHINESE DINNER PACKAGES.
DIVINE

Valid for Weekdays – Monday to Thursday
Min 20 tables, max 45 tables for Ballroom
Min 10 tables, max 12 tables for Topaz room
**Min 25 tables apply for auspicious dates*

- ☞ *Design your own **8 course Chinese Set Dinner** from our ala-carte menu created by our Master Chefs from award winning Li Bai Cantonese Restaurant*
- ☞ *Free flow of soft drinks, mixers & premium Chinese Tea during cocktail reception and throughout dinner*
- ☞ *Complimentary welcome mocktail ‘Sheraton Delight’ served butler style for cocktail reception*
- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Complimentary 1 Barrel of 22.7Litres Carlsberg Draught Beer for a Topaz Wedding and 1 additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary 1 bottle of House Wine per confirmed table. Additional wines can be arranged at \$35.00++ per bottle*
- ☞ *Waiver of corkage charge for wines purchased from any one of our listed wine suppliers and no corkage charge for duty paid hard liquors*
- ☞ *Complimentary pre-dinner Cocktail Canapés served butler style during cocktail reception (3 platters of 12 pcs each for Topaz Wedding and 6 platters of 12 pcs each for a Ballroom Wedding)*
- ☞ *Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for 8 ala-carte dishes*
- ☞ *Choice of 5 exclusive themes that comes complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that creates a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed Wedding cake for the cake cutting ceremony. A complimentary 1 Kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite Wedding favors for your guests & an elegant guest signature book with our compliments*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent’s car.*
- ☞ *Complimentary Day Use Room for your Wedding Entourage from 2pm to 8pm*
- ☞ *Complimentary 1 night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery & waterfall at the Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

**.WEDDING CHINESE DINNER PACKAGES.
LAVISH**

*Valid for weekends - Fridays to Sundays, Eve of Public Holidays and Public Holidays
Min 30 tables, max 45 tables for Grand Ballroom
Min 10 tables, max 12 tables for Topaz room
Min of 35 tables apply for auspicious dates

- ☞ *Design your own **9 course Chinese Set Dinner** from our ala-carte menu created by our Master Chefs from award winning Li Bai Cantonese Restaurant*
- ☞ *Free flow of soft drinks, mixers & premium Chinese Tea during cocktail reception and throughout dinner*
- ☞ *Complimentary welcome mocktail "Sheraton Delight" served butler style for cocktail reception*
- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Complimentary 1 Barrel of 22.7Litres Carlsberg Draught Beer for a Topaz Wedding and 1 additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary 1 bottle of House Wine per confirmed table. Additional wines can be arranged at \$35.00++ per bottle*
- ☞ *Waiver of corkage charge for wines purchased from any one of our listed wine suppliers and no corkage charge for duty paid hard liquors*
- ☞ *Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for 9 ala-carte dishes*
- ☞ *Choice of 5 exclusive themes that comes complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that creates a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed Wedding cake for the cake cutting ceremony. A complimentary 1 Kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite Wedding favors for your guests*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *An elegant guest signature book with our compliments*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.*
- ☞ *Complimentary Day Use Room for your Wedding Entourage from 2pm to 8pm*
- ☞ *Complimentary 1 night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery & waterfall at the Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

.WEDDING CHINESE LUNCH PACKAGES.

SPLENDOUR

Valid from Mondays to Sundays

Min 20 tables, max 45 tables for Ballroom

Min 10 tables, max 12 tables for Topaz room

**Min of 25 tables apply for auspicious dates*

- ☞ *Design your own *7/8 course Chinese Set Lunch from our ala-carte menu created by our Master Chefs from award winning Li Bai Cantonese Restaurant*
- ☞ *Free flow of soft drinks and mixers during cocktail reception and throughout lunch*
- ☞ *Complimentary welcome mocktail 'Sheraton Delight' served butler style for cocktail reception*
- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Complimentary 1 Barrel of 22.7Litres Carlsberg Draught beer. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary 12 bottles of House Wine for a Ballroom Lunch & 06 Bottles of House Wines for a Topaz Lunch*
- ☞ *Waiver of corkage charge for wines purchased from any one of our listed wine suppliers and no corkage charge for all duty paid hard liquor*
- ☞ *Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for *7/8 ala-carte dishes*
- ☞ *Choice of 5 exclusive themes that comes complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that creates a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed Wedding cake for the cake cutting ceremony. A complimentary 1 Kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite Wedding favors for your guests*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *An elegant guest signature book with our compliments*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.*
- ☞ *Complimentary 1 night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery & waterfall at the Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

CHINESE WEDDING MENU

Please choose 1 item from each category

APPETIZER

大虾沙律

- ☞ King Prawn Salad

李白锦绣大拼盘

- ☞ Li Bai Deluxe Traditional Hors d'Oeuvre:

Create your own combination by choosing 5 of the following items:

乳猪/烟鸭/醉鸡片/芝麻鸡/芋丝春卷/素鹅//紫菜卷/虾沙律/迷你八爪鱼/辣汁螺花/海蜇/炸蟹枣
Suckling Pig/ Smoked Duck/ Drunken Chicken/ Sesame Chicken/ Vegetarian Goose/ Prawn Salad, Mini Octopus/
Seaweed Rolls/ Spicy Conch/ Seasoned Jellyfish/ Deep Fried Crabmeat Ball/
Deep fried Spring Roll with Minced Chicken, Prawns and Yam

SOUP

蟹肉鸡丝翅

- ☞ Shark's Fin Soup with Shredded Chicken and Crabmeat

干贝竹笙翅

- ☞ Shark's Fin Soup with Conpoy and Bamboo Piths

蟹肉竹笙翅

- ☞ Shark's Fin Soup with Crabmeat and Bamboo Piths

京烧大生翅

- ☞ Shark's Fin Soup "Capital" Style
(Dried Scallops, Shredded Chicken, Fish Maw and Mushrooms)

瑶柱四宝羹

- ☞ Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallops

ABALONE

Only applicable for Lavish Wedding Package

翡翠海参鲍片

- ☞ Braised Sliced Abalone with Sea Cucumber and Hong Kong Seasonal Vegetables

鲍片花菇扒香港时蔬

- ☞ Braised Sliced Abalone with Shitake Mushrooms and Seasonal Vegetables

鲍片灵芝菇扒时蔬

- ☞ Braised Sliced Abalone with Abalone Mushrooms and Hong Kong Seasonal Vegetables

鲍片鲜腐竹扒时蔬

- ☞ Braised Sliced Abalone with Fresh Beancurd and Hong Kong Seasonal Vegetables

SEAFOOD

Not applicable for Splendour 7 course menu

- X. O. 酱彩椒露笋炒虾仁
- 🌀 Sautéed Prawns with Walnut, Asparagus and Capsicum in X.O. Sauce
荷塘辣酱炒带子
 - 🌀 Sautéed Fresh Scallops with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce
活醉虾
 - 🌀 'Live' Drunken Prawns
杏香芥末炸虾球
 - 🌀 Deep Fried Prawn Ball with Wasabi & Almond Flakes
荔茸带子
 - 🌀 Deep-fried Scallops coated with Taro
桂林炸虾丸
 - 🌀 Deep-fried Breaded Shrimp Balls with Water Chestnut
百花炸酿蟹钳
 - 🌀 Deep-fried Crab Claws stuffed with Prawn Paste

FISH

- 港式蒸大星斑
- 🌀 Steamed Star Garoupa "Hong Kong" Style
豉汁蒸西曹
 - 🌀 Steamed "Live" Sea Bass with Black Bean Sauce
清蒸西曹
 - 🌀 Steamed Sea Bass with Light Soya Sauce
葱蒜蒸或煎加拿大鲈鱼
 - 🌀 Steamed or Pan-fried Canadian Cod with Garlic and Spring Onion Sauce

MEAT

- 李白大补鸡
- 🌀 Li Bai's Herbal Emperor Chicken
蒜香吊烧鸡
 - 🌀 Roast Crispy Chicken with Garlic Sauce
金蒜凤沙鸡
 - 🌀 Roasted Chicken with Crispy Garlic
一品太爷鸡
 - 🌀 Marinated Chicken smoked with Jasmine Tea Leaves
日式手烤鸡
 - 🌀 Roast Crispy Chicken with Preserved Beancurd
酱烧琵琶鸭
 - 🌀 Roast Pi Pa Duck

VEGETABLES

蟹肉扒香菇时蔬

- 🍴 Braised Seasonal Vegetables with Chinese Mushrooms, topped with Crabmeat Sauce
干贝鲜腐竹扒时蔬
- 🍴 Hong Kong Seasonal Vegetables with Fresh Beancurd Skin topped with Conpoy
干贝灵芝菇扒时蔬
- 🍴 Stewed Hong Kong Seasonal Vegetables with Abalone Mushrooms topped with Conpoy

The below is only applicable for Splendour 7 course set lunch:

带子海螺肉扒时蔬

- 🍴 Sauteed Scallops with Sea Whelk and Hong Kong Seasonal Vegetables
菘菇西兰花炒虾仁
- 🍴 Sauteed Prawns with Broccoli and Shimeiji Mushrooms

NOODLES/ RICE

虾焖伊面

- 🍴 Stewed Ee-Fu Noodles with Prawns
韭黄双喜伊面
- 🍴 Stewed Ee-Fu Noodles with Chives and Mushrooms
日式虾鱼茸面
- 🍴 Fish Noodles with Prawns “Japanese Style”
黑椒海鲜焖乌冬
- 🍴 Stewed Japanese Udon Noodles with Seafood and Black Pepper
生炒糯米饭
- 🍴 Fried Glutinous Rice with Preserved Meat and Sausages
飘香荷叶饭
- 🍴 Steamed Fragrant Fried Rice with Dice Chicken, Shrimps, Chinese mushrooms and Conpoy wrapped in Lotus Leaf

DESSERT

杨枝甘露

- 🍴 Sweetened Chilled Cream of Mango with Pomelo Sago
艳阳芦荟
- 🍴 Chilled Aloe Vera and Grass Jelly topped with Mango Puree
凤凰马蹄露
- 🍴 Sweetened Water Chestnut Cream with Egg, served hot or cold
香芒布丁
- 🍴 Chilled Mango Pudding, garnished with Fresh Strawberries
白果芋泥
- 🍴 Yam Paste with Gingko Nuts
百年好合
- 🍴 Hundred Years Together (Lily Bud, Dried Longan, Red Dates, Gingko Nuts and Lotus Seed in Syrup, served hot)
红豆沙汤圆
- 🍴 Red Bean Paste with Glutinous Rice Balls with Black Sesame Filling