



2010 Weekday Wedding Package

*Mondays to Thursdays
(Excluding Eve of and Public Holidays)*

With Compliments

A sumptuous eight-course Cantonese Cuisine Dinner Banquet
Complimentary eight-course trial dinner of your selected menu for 10 persons

One (1) 20-litre barrel of beer
Free flow of Chinese tea, soft drinks and mocktails
A bottle of Champagne for champagne pouring ceremony
Waiver of corkage charge for duty paid and sealed hard liquor
Special discounts for house wine and barrels of beer purchased from the hotel

One (1) night stay in a Studio Apartment with buffet breakfast
for two at Cafebiz or in-room set breakfast
Special welcome amenities for bridal couple
Car park coupons for up to 20% of your guaranteed attendance
VIP car park lot at the Hotel's entrance for your bridal car

Specially Designed Wedding Theme Decoration

Fresh floral arrangements for stage, aisle stands and table centrepieces
Themed invitation cards based on 70% of your guaranteed attendance
Themed model cake for cake cutting ceremony
Designer chocolate pralines for favours
A wedding guest book as memento



Options

Dessert Buffet at S\$18.00nett / S\$25.00nett per person
Free-flow beer at S\$15.00nett per table
Upgrade of wedding theme at S\$10.00nett per table
Upgrade of favours at S\$25.00nett per table



The Temasek Room

Minimum of 15 tables and Maximum of 19 tables

The Gallery Ballroom

Minimum of 22 tables and Maximum of 30 tables

Priced at **S\$838.00nett** per table of 10 persons
Price includes 10% Service Charge and prevailing tax



TRADERS HOTEL
SINGAPORE
By Shangri-La

1A Cuscaden Road, Singapore 249716 Tel (65) 6738 2222 Fax (65) 6831 4314
Events Management Tel (65) 6831 4316 E-mail: catering.TH@shangri-la.com Website: www.tradershotels.com
Business Regn no: 46200400K



2010 Weekday Wedding Package

Chinese Set

Weekday Package Menu A

Traders' classic combination

(Chicken in beancurd skin, mini octopus with jellyfish in sesame chilli sauce, california maki, prawn gyoza, smoked duck breast)

Braised shark's fin with crabmeat and golden mushroom

Sautéed fresh prawns with rainbow capsicum in preserved olive sauce and yam ring

Steamed herbal chicken in lotus leaf

Braised sea cucumber and Chinese mushroom with spinach

Steamed live seabass with Japanese shoyu broth

Stewed rice vermicelli with BBQ pork, shrimp and silver sprout in black pepper sauce

Sweetened red bean paste with lotus seed and lily bulb

Chinese tea

Weekday Package Menu B

Traders' classic combination

(Chicken yakitori, mini octopus with jellyfish in sesame chilli sauce, california maki, vegetables net roll, roasted duck)

Eight treasure soup

(Fish maw, fish belly, conpoy, crabmeat, bamboo pith, dried mushroom, golden mushroom and black fungus)

Fried prawns "Hong Kong" fisherman's style

Crispy roasted tender chicken with crunchy garlic, fragrant leaves and spiced salt

Braised giant topshell, conpoy and flower mushroom with seasonal greens

Crispy live seabass with spicy black bean sauce

X.O. fried rice with asparagus and chicken meat

Mango coulis with pearl sago and strawberry

Chinese tea





2010 Weekend Wedding Package

Fridays to Sundays
(Including Eve of and Public Holidays)

With Compliments

A sumptuous eight-course Cantonese Cuisine Dinner Banquet
Complimentary eight-course trial dinner of your selected menu for 10 persons

Two (2) 20-litre barrels of beer
One (1) bottle of house red wine per guaranteed table
Free-flow of Chinese tea, soft drinks and mocktails
A bottle of Champagne for champagne pouring ceremony
Waiver of corkage charge for duty paid and sealed hard liquor
Special discounts for house wine and barrels of beer purchased from the hotel

One (1) night stay in a One-bedroom Suite with
buffet breakfast for two at Cafebiz or in-room set breakfast
Special welcome amenities for bridal couple
Car park coupons for up to 20% of your guaranteed attendance
VIP car park lot at the Hotel's entrance for your bridal car

Specially Designed Wedding Theme Decoration

Fresh floral arrangements for stage, aisle stands and table centrepieces
Themed invitation cards based on 70% of your guaranteed attendance
Themed model cake for cake cutting ceremony
Designer macaroon sandwiches for favours
A wedding guest book as memento



Options

Dessert Buffet at S\$18.00nett / S\$25.00nett per person
Free-flow beer at S\$15.00nett per table
Upgrade of wedding theme at S\$10.00nett per table
Upgrade of favours at S\$25.00nett per table



The Temasek Room

Minimum of 15 tables and Maximum of 19 tables

The Gallery Ballroom

Minimum of 22 tables and Maximum of 30 tables

Priced at **S\$938.00nett** per table of 10 persons
Price includes 10% Service Charge and prevailing tax



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2010 Weekend Wedding Package

Chinese Set

Weekend Package Menu A

Traders' deluxe combination

(Smoked duck breast, marinated golden topshell and crystal noodle in peanut sauce, prawns net rolls, california maki, mini octopus with jelly fish salad in sesame chilli sauce)

Braised shark's fin with crabmeat and golden mushroom

Sautéed fresh prawns with asparagus topped with pine nuts

Crispy roast chicken with preserved bean sauce and walnut

Braised sea cucumber and lingzhi mushroom with spinach in conpoy sauce

Steamed garoupa with Japanese shoyu broth and golden garlic

Braised ee-fu noodles with shimeiji mushroom, silver sprout and minced pork sauce

Sweetened yam paste with ginkgo nut

Chinese tea

Weekend Package Menu B

Traders' classic combination

(Roasted duck, marinated golden topshell and crystal noodle in peanut sauce, chicken bulgogi, breaded prawns, california maki)

Eight treasure soup

(Fish maw, fish belly, conpoy, crabmeat, bamboo pith, dried mushroom, golden mushroom and black fungus)

Poached live prawns in Chinese herbs and Chinese wine sauce

Baked pork ribs with Champagne sauce

Braised baby abalone and shiitake mushroom with seasonal greens

Steamed garoupa "Teochew" style

Steamed fragrant rice with chicken meat and shiitake mushroom in lotus leaf

Chilled double-boiled snow fungus with Chinese almonds and lotus seed

Chinese tea



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2010 Premium Wedding Package

Mondays to Sundays
(Including Eve of and Public Holidays)

With Compliments

A sumptuous eight-course Cantonese Cuisine Dinner Banquet
Complimentary eight-course trial dinner of your selected menu for 10 persons

Three (3) 20-litre barrels of beer
One (1) bottle of house wine per guaranteed table with additional 8 bottles
Free-flow Chinese tea, soft drinks and mocktails
A bottle of Champagne for champagne pouring ceremony
Waiver of corkage charge for duty paid and sealed hard liquor
Special discounts for house wine and barrels of beer purchased from the hotel

One (1) night stay in a One-bedroom Suite with
buffet breakfast for two at Cafebiz or in-room set breakfast
Special welcome amenities for bridal couple
Anniversary night stay in Deluxe Poolview room with buffet breakfast at Cafebiz
Car park coupons for up to 20% of your guaranteed attendance
VIP car park lot at the Hotel's entrance for your bridal car

Specially Designed Wedding Theme Decoration

Fresh floral arrangements for stage, aisle stands and table centerpieces
Themed invitation cards based on 70% of your guaranteed attendance
Themed model cake for cake cutting ceremony
Designer cookies for favours
A wedding guest book as memento



Options

Dessert Buffet at S\$18.00nett / S\$25.00nett per person
Free-flow beer at S\$15.00nett per table



The Temasek Room

Minimum of 15 tables and Maximum of 19 tables

The Gallery Ballroom

Minimum of 22 tables and Maximum of 30 tables

Priced at **S\$1,088.00nett** per table of 10 persons
Price includes 10% Service Charge and prevailing tax



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2010 Premium Wedding Package

Chinese Set

Premier Package Menu A

Traders' premier combination

(BBQ suckling pig, marinated pacific clam and crystal noodle in peanut sauce, seafood beancurd, california maki, and breaded prawn)

Braised shark's fin with crabmeat and golden mushroom

Sautéed Australian scallops with asparagus and shimeiji mushroom in crispy yam basket

Steamed chicken with dang gui and wolfberries in lotus leaf

Braised abalone with lingzhi mushroom and seasonal greens

Steamed live soon hock with superior garlic soya sauce

Fried udon noodles with BBQ pork, shrimp and silver sprout in black pepper sauce

Crispy Chinese pancake with red bean paste

Chinese tea

Premier Package Menu B

Traders' premier combination

(Roasted duck, Boston lobster salad with melon, california maki, mini octopus with jelly fish salad in sesame chilli sauce, chicken yakitori)

Eight treasure soup

(Fish maw, fish belly, conpoy, crabmeat, bamboo pith, dried mushroom, golden mushroom and black fungus)

Wok-fried king prawn with special chilli sauce and fried man tou

Pork ribs in ribena sauce

Braised sea cucumber and fish maw with Chinese mushroom and broccoli in conpoy sauce

Steamed cod fish with crispy bean crumbs

X.O. fried rice with egg white, BBQ pork and duck meat

Chilled strawberry pudding with berry coulis

Chinese tea



2010 Wedding Menus

A La Carte Selections

Menu

Price per table

Appetizer

Roasted Chinese BBQ platter	S\$140.00nett
Lobster platter with melon and marinated pacific clam with jellyfish salad	S\$180.00nett
BBQ suckling pig platter	S\$200.00nett

Soup

Braised conpoy with crabmeat and sweet corn soup	S\$100.00nett
Hot and sour shark's fin soup	S\$180.00nett
Braised shark's fin soup with shredded chicken	S\$180.00nett
Braised shark's fin with four treasure	S\$200.00nett
Double-boiled chicken soup with ginseng and mushroom	S\$250.00nett

Meat

Pork ribs in 'kapitan' sauce	S\$60.00nett
Pork ribs in black pepper sauce	S\$70.00nett
Braised duck with Chinese herbs	S\$100.00nett
Braised duck with sea cucumber	S\$140.00nett

Seafood

Poached live prawn in Chinese herbs and Chinese wine sauce	S\$70.00nett
Steamed seabass "Hong Kong" style	S\$80.00nett
Wok-fried scallops with fresh lily bulbs and green asparagus in X.O. sauce	S\$90.00nett
Steamed garoupa "Hong Kong" style	S\$100.00nett
Steamed soon hock "Hong Kong" style	S\$150.00nett
Steamed red garoupa "Hong Kong" style	S\$180.00nett

Vegetables

Braised lingzhi mushroom with broccoli in conpoy sauce	S\$50.00nett
Vegetable deluxe in yam ring	S\$50.00nett

Rice and Noodles

Steamed fragrant rice with chicken meat and shiitake mushroom in lotus leaf	S\$45.00nett
Braised ee-fu noodles with shimeiji mushroom, silver sprout and minced pork sauce	S\$45.00nett

Dessert

Mango pudding with berry and logan	S\$30.00nett
Double-boiled "tong shui" with lily bulbs and dried longan	S\$40.00nett
Sweetened yam paste with ginkgo nut	S\$40.00nett
Italian tiramisu	S\$50.00nett

Price includes 10% Service Charge and prevailing tax