

WEDDING PACKAGES

WEDDING PACKAGE	MINIMUM OF 25 TABLES	ABOVE 35 TABLES
2009 / 2010 valid for wedding banquet held from 1st April 2009 to 31st March 2010 only		
Weekday: Monday to Friday	\$638.00 ⁺⁺ /table of 10 persons	\$618.00 ⁺⁺ /table of 10 persons
Weekend: Saturday, Sunday, Eve of PH & PH	\$818.00 ⁺⁺ /table of 10 persons	\$748.00 ⁺⁺ /table of 10 persons
Premium Package	\$938.00 ⁺⁺ /table of 10 persons	\$938.00 ⁺⁺ /table of 10 persons
2010 / 2011 valid for wedding banquet held from 1st April 2010 to 31st March 2011 only		
Weekday: Monday to Friday	\$688.00 ⁺⁺ /table of 10 persons	\$668.00 ⁺⁺ /table of 10 persons
Weekend: Saturday, Sunday, Eve of PH & PH	\$838.00 ⁺⁺ /table of 10 persons	\$788.00 ⁺⁺ /table of 10 persons
Premium Package	\$988.00 ⁺⁺ /table of 10 persons	\$968.00 ⁺⁺ /table of 10 persons

Terms & Conditions

1. This packages are valid for new booking and only for Chinese Set Dinner
2. This package is valid with the fulfilment of the minimum tables required
3. 2009/2010 package is valid for wedding dinner held from 1st April 2009 to 31st March 2010
4. 2010/2011 package is valid for wedding dinner held from 1st April 2010 to 31st March 2011
5. **Weekday package is applicable from Monday to Friday (exclude Eve of PH & PH)**
6. **Weekend package is applicable from Saturday, Sunday, Eve of PH & PH.**
7. Wedding themes, favours, invitation cards, guest signature book, ang pao box designs are subject to change without prior notice
8. Booking is subject to availability of date and venue upon confirmation
9. **Should the hotel at The Legends Fort Canning Park be completed at the time of your wedding, the complimentary night's stay will be at the aforementioned hotel at The Legends Fort Canning Park

For more information, please contact Catering Sales Department at 6559 6786 or email fnb@legendsfortcanning.com

Wedding Dinner Package Chinese Set Dinner

Our Package...in a Tranquil Indoor & Outdoor Venue (with free marquee*)

- ♥ Choice of sumptuous 8-course Cantonese cuisine
- ♥ Free flow of soft drinks and mixers from 7.00pm to 11.00pm
- ♥ Complimentary 1 barrel of 23 litre of draught beer
- ♥ Champagne pyramid with a bottle of Champagne for toasting.
- ♥ Waiver of corkage charge for guests' own hard liquor (sealed and duty-paid). Corkage is chargeable for wine/champagne (750ml) brought-in at \$20.00++ per bottle.
- ♥ Display of a model wedding cake specially designed by our Pastry Chef for cake cutting ceremony.
- ♥ Elegant wedding decorations on stage, along the aisle, reception and VIP tables.
- ♥ Complimentary white seat covers for all chairs.
- ♥ Choice of Memorable wedding favours for all guests and 01 guest signature book
- ♥ Complimentary two-nights stay at The Legends Golf & Country Resort.
- ♥ Use of a Bridal Changing Suite located on Park level.
- ♥ An exclusive pre-dinner snack for couple upon arrival to The Club
- ♥ Food tasting accompanied with fine wines during lunch or dinner for 10 persons on weekdays only
- ♥ Choice of attractively designed wedding invitation cards based on 70% of guaranteed attendance (excludes inserts and printing).
- ♥ One VIP parking lot for Bridal car.
- ♥ Car park passes based on 20% of guaranteed attendance.

For Premium Package

- ♥ Confetti Effect during Champagne Toasting
- ♥ Individually plated service for selected dishes

WEEKDAY MENU

DELUXE COMBINATION

富贵大拼盘

- Roast Duck, Jellyfish, Spring Roll, Octopus, Gold Coin Barbecued Pork
烧鸭, 芝麻海蜇, 春卷, 八爪鱼仔, 肉干
- Gold Coin Barbecued Pork, Mock Scallop, Drunken Chicken, Jellyfish, Top Shell
金钱肉干, 炸带子, 醉鸡, 海蜇, 螺肉
- Shredded Chicken with Spicy Sauce, Deep Fried Prawn Roll, Spring Roll, Top Shell, Jellyfish with Seaweed
麻辣鸡丝, 炸虾枣, 春卷, 螺肉, 彩虹海蜇

SOUP

- | | |
|---|-----------|
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat & Shredded Chicken | 红烧蟹肉鸡丝翅 |
| <input type="checkbox"/> Braised Shark's Fin with Fish Maw & Enoki Mushroom | 红烧鱼鳔金菇翅 |
| <input type="checkbox"/> Double boiled Ginseng Chicken & Dried Scallop Soup | 人参竹笙干贝炖鸡汤 |

SEAFOOD

- | | |
|--|------------|
| <input type="checkbox"/> Combination of Butterfly Prawns, Cuttlefish with Spicy Sauce & Vegetables | 蝴蝶伴碧绿辣汁墨鱼花 |
| <input type="checkbox"/> Deep Fried Prawn with Oat | 香脆麦片虾 |
| <input type="checkbox"/> Sautéed Scallop with Seasonal Vegetable | 翠绿炒带子 |

VEGETABLES

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|--|----------|
| <input type="checkbox"/> Braised Spinach, Abalone Mushroom with Dried Scallop | 干贝鲍鱼菇扒菠菜 |
| <input type="checkbox"/> Braised Jade Abalone, Shitake Mushroom & Vegetable with Superior Oyster Sauce | 玉鲍片花菇烩时蔬 |
| <input type="checkbox"/> Braised Sea Cucumber, Black Mushroom & Vegetables with Superior Oyster Sauce | 海参北菇扒时蔬 |

FISH

- | | |
|--|--------|
| <input type="checkbox"/> Steamed Seabass with Black Bean Sauce | 鼓汁蒸金目卢 |
| <input type="checkbox"/> Deep Fried Pating Fish with Superior Soya Sauce | 油浸水果鱼 |
| <input type="checkbox"/> Deep Fried Soon Hock Fish with Fish Sauce | 鱼露炸笋壳鱼 |

POULTRY

- | | |
|--|--------|
| <input type="checkbox"/> Roasted Crispy Chicken | 脆皮烧鸡 |
| <input type="checkbox"/> Deep Fried Spare Ribs with Sweet and Sour Sauce | 京都排骨王 |
| <input type="checkbox"/> Braised Chicken with Chestnut | 柱候栗子烩鸡 |

RICE/NOODLE

- | | |
|--|---------|
| <input type="checkbox"/> Braised Ee-Fu Noodle with Chives and Abalone Sauce | 鲍汁韭王焗伊面 |
| <input type="checkbox"/> Wok-Fried Egg Noodle, Chives and Bean Sprout with Superior Soya Sauce | 鼓油皇炒生面 |
| <input type="checkbox"/> Wok-Fried Rice with Diced Chicken and Silver Fish | 银鱼仔鸡粒炒饭 |

DESSERTS

- | | |
|---|---------|
| <input type="checkbox"/> Cream of Red Bean with Lotus Seed and Lily Bud | 百年好合红豆沙 |
| <input type="checkbox"/> Chilled Mango Pudding with Fruit Cocktail | 什果香芒布丁 |
| <input type="checkbox"/> Chilled Cream of Sago with Honeydew | 密瓜西米露 |

WEEKEND MENU

FIVE TREASURE COMBINATION

五福临门

- Suckling Pig Slices, Jellyfish, Spring Roll, Deep Fried Prawn Roll, Octopus
乳猪件, 芝麻海蜇, 春卷, 炸虾枣, 八爪鱼
- Roasted Duck, Topshell with Thai Sauce, Deep Fried Prawn Roll, Jellyfish with Seafood, Gold Coin Barbecued Pork
烧鸭, 泰式螺肉, 炸虾枣, 彩虹海蜇, 金钱肉干
- Drunken Chicken, Deep Fried Prawn Roll, Mock Scallop, Jellyfish, Top Shell with Thai Sauce
醉鸡, 炸虾枣, 炸带子, 泰式海螺肉, 芝麻海蜇

SOUP

- Braised Shark's Fin with Crab Meat & Dried Scallop 红烧干贝蟹肉翅
- Braised Shark's Fin with Crab & Bamboo Pith 红烧竹笙蟹肉翅
- Double Boiled Chicken, Sea Whelk, Hashima with Chinese Herbs Soup 雪蛤淮杞响螺炖鸡汤

SEAFOOD

- Poached Live Prawn with Herbs 药膳灼生虾
- Sautéed Scallop, Celery and Honey Peas with XO Chilli Sauce XO酱双翠炒带子
- Deep Fried Prawn Coated with Wasabi Mayonnaise 日式沙律虾球

VEGETABLES

- Braised Baby Abalone, Lingzhi Mushrooms & Vegetable with Superior Oyster Sauce 鲍鱼仔灵芝菇烩时蔬
- Braised Sliced Abalone, Black Mushrooms & Vegetable with Superior Oyster Sauce 蚝皇鲍片扒北菇扒时蔬
- Braised Sea Cucumber, Black Mushrooms & Vegetable with Dried Scallop 碧绿干贝海参烩花菇

FISH

- Steamed Garoupa with Superior Soya Sauce 清蒸海斑
- Steamed Promfret "Teochew" Style 潮式蒸鲳鱼
- Deep Fried Soon Hock Fish in Superior Soya Sauce 油浸笋壳鱼

MEAT

- Deep Fried Crispy Chicken 一品吊烧鸡
- Steamed Chicken 聚宝富贵鸡
- Deep Fried Spare Ribs with Grape Sauce 葡萄排骨王

RICE/NOODLES

- Braised Ee-Fu Noodle with Shredded Mushroom and Button Mushroom 双菇焖伊面
- Wok-Fried Noodle with Barbecued Pork and Shrimps 香港炒面
- Wok-Fried Rice with Assorted Meat wrapped in Lotus Leaf 腊味荷叶饭

DESSERT

- Chilled Cream of Sago with Mango and Pomelo 杨枝甘露
- Cream of Water Chestnut and Sweet Corn with Egg 蛋花马蹄玉粟露
- Chilled Almond Beancurd with Fruit Cocktail 什果冻豆腐

PREMIUM PACKAGE

* COMBINATION

- Roasted Suckling Pig and Jelly Fish
脆皮乳猪伴海蜇
- Lobster Salad and Suckling Pig Combination
(Suckling Pig Slice, lobster Salad, California Maki, Seafood Deli Parcel, Jelly Fish)
龙虾乳猪大拼盘 (乳猪件,加州饭卷,石榴鸡,芝麻海蜇拼龙虾沙律)
- Legends Special King Prawn and Lobster Salad
鸳鸯龙虾嬉水

*SOUP

- Braised Superior Shark's Fin with Bean Sprout
红烧龙芽鲍翅
- Braised Shark's Fin Soup with Crab Meat, Crab Roe and Seafood
红烧海皇鱼翅
- Double Boiled Venison Tendons and Wild Mushroom with Quail
鹿筋茶树菇炖春鸡

SEAFOOD

- Sautéed Prawn Ball, Clam with Celery in XO Chilli Sauce
XO酱芹香虾球白玉蚌
- Poached Drunken Prawn with Chinese Wine
花雕酒醉生虾
- Crispy Butterfly Prawn and Sautéed Scallops with Vegetables
脆炸蝴蝶虾拌翠绿带子

VEGETABLES

- Braised Baby Abalone, Black Mushroom with Seasonal Vegetables in Superior Oyster Sauce
鲍鱼仔北菇扒时蔬
- Braised Sliced Abalone, Black Mushroom with Seasonal Vegetables in Superior Oyster Sauce
鲍片北菇扒时蔬
- Braised Sea Cucumber and Fish Maw with Seasonal Vegetables
蚝皇鱼鳔烩海参时蔬

FISH

- Steamed Red Garoupa in Hong Kong Style
港式清蒸红斑鱼
- Steamed "Soon Hock" Fish in Hong Kong Style
清蒸顺壳鱼
- Steamed Pomfret with Black Bean Sauce
豉汁蒸斗鲷

POULTRY

- Deep Fried Chicken with Supreme Soya Sauce
豉油皇烧鸡
- Braised Duck with Mixed Vegetables
罗汉斋扒鸭
- Deep Fried Spare Ribs with Lemon Sauce
香柠排骨王

RICE/NOODLE

- Stewed Ee-Fu Noodle
幸福伊府面
- Fried Noodle in Homemade Style
家乡炒生面
- Fried Rice with Abalone Sauce and Conpoy Wrapped with Lotus Leaf
鲍鱼汁虾干荷叶饭

*DESSERTS

- Chilled Cream of Mango Sago with Pomelo
杨枝甘露
- Cream of Yam Paste with Ginkgo Nut
白果芋泥
- Chilled Lemon Grass Jelly with Snow Pearl
鲜果山珍珠香茅冻

* Individual Plated

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CANAPÉS LIST

Deluxe Canapés list:

For Wedding Show on 31 May 2009, please select 4 Items from the Deluxe Canapés List

Western Canapés

\$22.00++ per dozen

- Tomato and Egg on Crostini with Tapenade
- Quail Egg with Tobiuko on Toast
- Rolled Smoked Salmon with Cream Cheese on Toast
- Smoked Salmon with Caper and Crème Fraiche
- Mussels Gratin with Parmesan Cheese
- Grilled Shrimps with Sweet Chilli
- Tuna Carpaccio with Onion Marmalade
- Tuna Tartare on Brown Bread
- Creamy Herb Tuna in Quiche Tart
- Tangy Fish Cake Skewer with Fresh Cucumber
- Grilled Cheese Sausage with Mustard Topping
- Chicken Roulade with Asparagus and Mushroom
- Curries Shredded Chicken Stuffed in Pastry Shell
- Marinated Chicken Tartlets

Vegetarian Canapés

\$22.00++ per dozen

- Red Onion and Goats Cheese Tartlets
- Guacamole Tortilla Wraps
- Mixed Olive and Feta Cheese in a Tartlet
- Smoked Salmon with Caper and Crème Fraiche
- Brie Cheese with Walnut Bread
- Grilled Shrimps with Sweet Chilli
- Cherry Tomatoes and Mozzarella Bruschetta
- Poached Zucchini with Tomato Ratatouille
- Red Peppers and Parmesan Tartlets
- Peppers and Onion Frittata
- Spinach and Feta Quiche
- Baked Mini Margherita Pizza
- Vegetarian Spring Rolls
- Vegetarian Samosa

Chinese Canapés

\$22.00++ per dozen

- 脆皮百花面包卷
Crispy Prawn Paste Bread Roll
- 红梅石榴鸡
Crispy Diced Chicken in Golden Bag
- 脆皮玉豆腐
Deep Fried Crispy Bean Curd
- 蜜汁烧鸡
Roasted Chicken Glazed with Honey
- 泰式鱼饼
Crispy Fish Cracker in Royal "Thai" Style

Premium Canapés List

\$28.00++ per dozen

- | | |
|---|--|
| <ul style="list-style-type: none"> <input type="checkbox"/> Baked Lobster Vol-au-Vents <input type="checkbox"/> Shrimp with Avocado Puree in Quesadilla <input type="checkbox"/> Smoked Salmon Mousse in Pastry Shell <input type="checkbox"/> Poached Cod Fillet with Dill Pancakes <input type="checkbox"/> Crab Meat and Spinach with Sour Cream on Foccacia <input type="checkbox"/> Top Shell and Mustard Aioli on Toast | <ul style="list-style-type: none"> <input type="checkbox"/> Roasted Beef with Gherkins and Horseradish <input type="checkbox"/> Smoked Mussels with Chilli Mayonnaise <input type="checkbox"/> Marinated Lamb Mousse with Melon Ball <input type="checkbox"/> Goose Liver Pâté with Fruit Compote on Bread Toast <input type="checkbox"/> Confit of Duck with Avocado Puree <input type="checkbox"/> Peking Duck and Potatoes Croquettes |
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DESSERT BUFFET

\$15.00++ per person

(Minimum must be based on the guaranteed attendance)

Please Select 8 Items from the list below

Home Made French Pastries

- Carrot Cake
- Oreo Cheesecake
- American Cheesecake
- English Marble Cake
- Mixed Fruits Cake
- Chocolate Brownies
- Hazelnut Nuts Cake
- Strawberry Cake
- Mango Cake
- Chocolate Cake

Puff Pastries

- Almond Cream Puff
- Vanilla Cream Puff
- Chocolate Cream Puff

Tartlettes & Éclair

- Assorted Fruit Tartlettes
- Vanilla Tartlettes
- Hazelnut Tartlettes
- Chocolate Tartlettes

Selection of Mousse

- Blueberry Mousse
- Green Tea Mousse
- Mango Mousse
- Tiramisu Mousse
- Raspberry Mousse
- Strawberry Mousse
- Chocolate Mousse

Local Desserts

- Assorted Nonya Kueh
- Pandan Cake
- Kueh Lapis
- Coconut Cake
- Sago with Honeydew
- Almond Jelly with Mixed Fruits Cocktail
- Assorted Tropical Fruits Platter