



# Lunch package

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7-course Chinese menu

\$1,488++ per table of 10 persons | **Valid for weddings held before 31 December 2024**

\$1,588++ per table of 10 persons | **Valid for weddings held before 31 December 2025**

**Grand Ballroom** (Level 3)


Minimum of 250 persons  
Maximum of 420 persons

**Vista Ballroom** (Level 3)

Minimum of 100 persons  
Maximum of 200 persons

**Panorama** (Level 24)

Minimum of 150 persons  
Maximum of 220 persons



# Package highlights

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## FOOD AND DRINKS

- Your choice of a personalised 7-course Chinese menu
- Pre-wedding Chinese menu tasting for up to 10 persons
- Free flow of soft drinks and mixers throughout wedding event
- A complimentary barrel of beer
  - Grand Ballroom (30 litre barrel) | Vista Ballroom and Panorama (20 litre barrel)
- A complimentary bottle of house wine per 10 guaranteed persons
- A complimentary bottle of champagne with a five-tier champagne fountain on stage for toasting.
- Waiver of corkage charges for sealed and duty-paid hard liquor
- Additional beer barrels and wines available at special prices
- Five-tier wedding cake model for cake-cutting ceremony
- A complimentary 1kg wedding cake to take home

## ACCOMMODATION

One-night stay in our Executive Suite with newlywed privileges, including a bottle of champagne, strawberries and light dinner served in your suite, breakfast for two at Opus Bar & Grill and access to our Club Lounge

The hotel reserves the rights to amend the prices without prior notice.  
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.



## FLOWERS AND DECORATIONS

- Your choice of thematic wedding decor
- Standing floral arrangements along the aisle with dry ice effect for the bridal march-in
- VIP set up for two bridal tables
- Elegant wedding invitations cards for 70% of your total guest invites (excludes insert printing)
- Your choice of stylish wedding favours for all guests
- Your choice of pre-designed guest signature book
- Complimentary red packet box

## OTHERS

- Complimentary use of LCD projectors and screens
- Complimentary carpark passes for 15% of your guests
- VIP parking lot for your bridal car in front of the hotel

The hotel reserves the rights to amend the prices without prior notice.  
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.

# Lunch menu

7-course  
Chinese menu

## Perfect Beginnings 天作之合 (Appetiser Platter 五福大拼盘) Choice of 5 items 自选5款

- Chilli crab claws 鲜辣蟹肉
- Crispy whitebait fish 烧汁白饭鱼
- Golden salmon toast 黄金三文土司
- Five-spice chicken in bean curd roll 五香马蹄卷
- Nanjing poached duck 南京盐水鸭
- Smoked duck roll 茶王熏鸭卷
- Japanese top shell with Szechuan sauce 川汁螺片
- Szechuan garlic pork 四川蒜泥白肉
- Marinated jellyfish sprinkled with sesame seeds 芝麻海蜇
- Marinated Japanese baby octopus with Shimeji mushrooms 日式八爪鱼伴野菌
- Marinated king mushrooms with BBQ sauce 浓味鲍鱼菇
- Organic prawns with lime mayonnaise 青柠虾沙律
- Wasabi mango prawn rolls 芥末龙王香芒卷
- Breaded bacon prawn rolls 烟肉虾卷

## Bountiful Offspring 早生贵子 (Seafood 海鲜)

- Stir-fried scallops and asparagus in hot bean sauce 酱爆芦笋桃红带
- Stir-fried scallops with asparagus and pine nuts in black pepper sauce 经典黑椒松子炒鲜带
- Stir-fried scallops with minced garlic and sugar beans 油泡翡翠玉带
- Fried scallops with spicy sauce and sugar beans 辣味碧绿彩椒带
- Poached herbal live prawns 药膳灼活虾
- Poached live prawns with garlic and superior stock 上汤金银蒜灼活虾
- Deep-fried wasabi mayonnaise prawns served with mango salsa 芥末虾球香芒酱沙沙
- Crispy Mongolian prawns in 'Pik Fong Tong' style 避风塘虾球





## Romance 永浴爱河 (Broth 羹)

- Harmonious union braised Four Treasures broth 红烧四宝羹
- Braised seafood with fried fish maw soup 红烧海鲜鱼鳔羹
- Braised lobster soup 山珍海味龙虾羹
- Abalone soup 聚宝羹
- Mini Buddha Jumps Over The Wall soup 迷你佛跳墙 \*

## Abundance 白首偕老 (Fish 鱼)

- Pearl garoupa 龙虎斑
- Marble goby 笋壳
- White patin fish 白鲩鱼
- Red snapper 红鲷
- White cod fish 白鳕鱼 \*
- Coral trout 星玫 \*

## Togetherness 凤凰于飞 (Meat 肉)

- Signature herbal empress chicken 特制药材皇帝鸡
- Crispy roasted chicken in chef's signature sauce 秘汁脆皮烧鸡
- Zhenjiang pork ribs 镇江排骨王
- Orange honey pork ribs 宫廷橙香排骨王
- Steamed tender duck with sea cucumber and chestnuts 王味栗子海参鸭

## Preparation Style 烹饪煮法

- Hong Kong 港式
- Green ginger sauce 碧波姜蓉
- Minced garlic 金银蒜
- Teochew 潮州式
- Nyonya-style spicy coriander sauce 娘惹风味

\* Additional charges apply. 附加费



## Longevity 爱之永恒 (Noodles/Rice 面/饭)

- Ee-fu noodles with yellow chives and Shimeji mushrooms 韭王松菇焖伊面
- Glutinous rice wrapped in bean curd skin 金衣糯米卷
- Steamed rice with assorted preserved meat in lotus leaf 腊味荷叶饭
- Treasures steamed rice with fragrant chicken and seafood in lotus leaf 南洋海鲜鸡味荷叶饭
- Chilli crab meat sauce served with fried golden mantou 火红辣蟹伴金砖

## Sweetness 甜甜蜜蜜 (Dessert 甜品)

- Chilled cream of mango with pomelo and sago 杨枝甘露
- Chilled red dates, lotus seeds and peach resin 银湖水晶
- Chilled mango pudding with raspberry sauce 覆盆子酱芒果布丁
- Warm yam purée and ginkgo nuts with pumpkin in coconut jus 潮式金银椰芋泥
- Chilled pumpkin and lotus seeds in coconut jus 赤道风情

## Live station (Optional)

Suckling pig 脆皮乳猪

Peking duck crepe 北京鸭卷

\$650++ per pig | Approximately 50 pieces

\$688++ per hour | Maximum of eight ducks



# Dinner package

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Monday to Thursday: \$1,288++ per table of 10 persons

Friday and Sunday: \$1,588++ per table of 10 persons

Saturday, Eve of Public Holiday and Public Holiday: \$1,688++ per table of 10 persons

**Valid for weddings held before 31 December 2024**

Monday to Thursday: \$1,488++ per table of 10 persons

Friday and Sunday: \$1,688++ per table of 10 persons

Saturday, Eve of Public Holiday and Public Holiday: \$1,788++ per table of 10 persons

**Valid for weddings held before 31 December 2025**



## Grand Ballroom (Level 3)

Minimum of 250 persons  
Maximum of 420 persons

## Vista Ballroom (Level 3)

Minimum of 150 persons  
Maximum of 200 persons

## Panorama (Level 24)

Minimum of 150 persons  
Maximum of 220 persons

# Package highlights

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## FOOD AND DRINKS

- Your choice of a personalised 8-course Chinese menu
- Pre-wedding Chinese menu tasting for up to 10 persons
- Free flow of soft drinks and mixers throughout wedding event
- A complimentary barrel of beer
  - Grand Ballroom (30 litre barrel) | Vista Ballroom and Panorama (20 litre barrel)
- A complimentary bottle of house wine per 10 guaranteed persons
- A complimentary bottle of champagne with a five-tier champagne fountain on stage for toasting.
- Waiver of corkage charges for sealed and duty-paid hard liquor
- Additional beer barrels and wines available at special prices
- Five-tier wedding cake model for cake-cutting ceremony
- A complimentary 1kg wedding cake to take home

## ACCOMMODATION

One-night stay in our Executive Suite with newlywed privileges, including a bottle of champagne, strawberries and light dinner served in your suite, breakfast for two at Opus Bar & Grill and access to our Club Lounge

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All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.





## FLOWERS AND DECORATIONS

- Your choice of thematic wedding decor
- Standing floral arrangements along the aisle with dry ice effect for the bridal march-in
- VIP set up for two bridal tables
- Elegant wedding invitations cards for 70% of your total guest invites (excludes insert printing)
- Your choice of stylish wedding favours for all guests
- Your choice of pre-designed guest signature book
- Complimentary red packet box

## OTHERS

- Complimentary use of LCD projectors and screens
- Complimentary carpark passes for 15% of your guests
- VIP parking lot for your bridal car in front of the hotel

The hotel reserves the rights to amend the prices without prior notice.  
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.

# Dinner menu

8-course  
Chinese menu

## Perfect Beginnings 天作之合 (Appetiser Platter 五福大拼盘) Choice of 5 items 自选5款

- Chilli crab claws 鲜辣蟹肉
- Crispy whitebait fish 烧汁白饭鱼
- Golden salmon toast 黄金三文土司
- Five-spice chicken in bean curd roll 五香马蹄卷
- Nanjing poached duck 南京盐水鸭
- Smoked duck roll 茶王熏鸭卷
- Japanese top shell with Szechuan sauce 川汁螺片
- Szechuan garlic pork 四川蒜泥白肉
- Marinated jellyfish sprinkled with sesame seeds 芝麻海蜇
- Marinated Japanese baby octopus with Shimeji mushrooms 日式八爪鱼伴野菌
- Marinated king mushrooms with BBQ sauce 浓味鲍鱼菇
- Organic prawns with lime mayonnaise 青柠虾沙律
- Wasabi mango prawn rolls 芥末龙王香芒卷
- Breaded bacon prawn rolls 烟肉虾卷

## Bountiful Offspring 早生贵子 (Seafood 海鲜)

- Stir-fried scallops and asparagus in hot bean sauce 酱爆芦笋桃红带
- Stir-fried scallops with asparagus and pine nuts in black pepper sauce 经典黑椒松子炒鲜带
- Stir-fried scallops with minced garlic and sugar beans 油泡翡翠玉带
- Fried scallops with spicy sauce and sugar beans 辣味碧绿彩椒带
- Poached herbal live prawns 药膳灼活虾
- Poached live prawns with garlic and superior stock 上汤金银蒜灼活虾
- Deep-fried wasabi mayonnaise prawns served with mango salsa 芥末虾球香芒酱沙沙
- Crispy Mongolian prawns in 'Pik Fong Tong' style 避风塘虾球





## Romance 永浴爱河 (Broth 羹)

- Harmonious union braised Four Treasures broth 红烧四宝羹
- Braised seafood with fried fish maw soup 红烧海鲜鱼鳔羹
- Braised lobster soup 山珍海味龙虾羹
- Abalone soup 聚宝羹
- Mini Buddha Jumps Over The Wall soup 迷你佛跳墙 \*

## Abundance 白首偕老 (Fish 鱼)

- Pearl garoupa 龙虎斑
- Marble goby 笋壳
- White patin fish 白鲩鱼
- Red snapper 红鲷
- White cod fish 白鳕鱼 \*
- Coral trout 星玫 \*

## Togetherness 凤凰于飞 (Meat 肉)

- Signature herbal empress chicken 特制药材皇帝鸡
- Crispy roasted chicken in chef's signature sauce 秘汁脆皮烧鸡
- Zhenjiang pork ribs 镇江排骨王
- Orange honey pork ribs 宫廷橙香排骨王
- Steamed tender duck with sea cucumber and chestnuts 王味栗子海参鸭

## Preparation Style 烹饪煮法

- Hong Kong 港式
- Green ginger sauce 碧波姜蓉
- Minced garlic 金银蒜
- Teochew 潮州式
- Nyonya-style spicy coriander sauce 娘惹风味

\* Additional charges apply. 附加费



## Longevity 爱之永恒 (Noodles/Rice 面/饭)

- Ee-fu noodles with yellow chives and Shimeji mushrooms 韭王松菇焖伊面
- Glutinous rice wrapped in bean curd skin 金衣糯米卷
- Steamed rice with assorted preserved meat in lotus leaf 腊味荷叶饭
- Treasures steamed rice with fragrant chicken and seafood in lotus leaf 南洋海鲜鸡味荷叶饭
- Chilli crab meat sauce served with fried golden mantou 火红辣蟹伴金砖

## Eternal Love 美满良缘 (Delicacies 山珍海味)

- Baby abalone 鲍鱼仔
- Sliced abalone 鲍鱼片
- Sea cucumber 海参
- Premium dried scallops 瑶柱
- Australian four-head abalone and seasonal vegetables 澳洲四头鲍时蔬 \*

## Sweetness 甜甜蜜蜜 (Dessert 甜品)

- Chilled cream of mango with pomelo and sago 杨枝甘露
- Chilled red dates, lotus seeds and peach resin 银湖水晶
- Chilled mango pudding with raspberry sauce 覆盆子酱芒果布丁
- Warm yam purée and ginkgo nuts with pumpkin in coconut jus 潮式金银椰芋泥
- Chilled pumpkin and lotus seeds in coconut jus 赤道风情

## Live station (Optional)

Suckling pig 脆皮乳猪

Peking duck crepe 北京鸭卷

## With a choice of 清选1样

- Dried mushrooms 花菇
- Bai ling mushrooms 白灵菇
- Nameko mushrooms 滑菇
- Japanese top shell 日本螺片
- Monkey head mushrooms 猴头菇

\$650++ per pig | Approximately 50 pieces

\$688++ per hour | Maximum of eight ducks

\* Additional charges apply. 附加费



# Solemnisation package

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Lunch: 7-course Chinese menu | \$1,200++ per table of 10 persons  
Dinner: 8-course Chinese menu | \$1,300++ per table of 10 persons  
**Valid for weddings held before 31 December 2025**

Minimum of 50 persons, Maximum of 80 persons



# Package highlights

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## FOOD AND DRINKS

- Your choice of personalised Chinese menu
- Free flow of soft drinks and mixers throughout your event

## FLOWERS AND DECORATIONS

- A complimentary reception table with floral centerpiece
- VIP table set-up with chairs decorations for one bridal table
- One floral centerpiece and five chairs decorated with organza
- Floral centerpieces for all guest tables
- One wedding arch
- White seat covers for all chairs

## OTHERS

- Complimentary use of LCD projectors and screens
- Complimentary carpark passes for 15% of your guests
- VIP parking lot for your bridal car in front of the hotel

The hotel reserves the rights to amend the prices without prior notice.  
All prices are in Singapore dollars and subject to 10% service charge and prevailing GST.

# Solemnisation menu

Your choice of  
personalised  
Chinese Lunch  
menu

## 7-COURSE CHINESE LUNCH MENU A

### Appetiser platter 五福大拼盘

Marinated jellyfish sprinkled with sesame seeds / Szechuan garlic pork / Sesame prawn toast /  
Organic prawns with lime mayonnaise / Five-spice chicken in bean curd roll  
芝麻海蜇 / 四川蒜泥白肉 / 虾土司 / 青柠虾沙律 / 五香马蹄卷  
Braised Four Treasures broth 红烧四宝羹  
Crispy roasted chicken in chef's signature sauce 秘汁脆皮烧鸡  
Hong Kong style steamed garoupa in superior soya sauce 港式蒸活石斑  
Braised bai ling & nameko mushrooms with seasonal vegetables 白灵菇滑菇扒园蔬  
Ee-fu noodles with yellow chives and Shimeji mushrooms 韭王松菇焖伊面  
Cream of red bean paste with glutinous rice balls 红豆沙汤圆

## 7-COURSE CHINESE LUNCH MENU B

### Appetiser platter 五福大拼盘

Crispy whitebait fish / Breaded bacon prawn rolls / Marinated jellyfish sprinkled with sesame seeds /  
Marinated Japanese baby octopus with Shimeji mushrooms / Poached fragrant chicken rolls  
烧汁白饭鱼 / 烟肉虾卷 / 芝麻海蜇 / 日式八爪鱼伴野菌 / 香酒醉鸡卷  
Braised lobster soup 山珍海味龙虾羹  
Coffee pork ribs 咖啡香排骨  
Braised chinese mushrooms with superior stock and seasonal vegetables 北菇扒园蔬  
Steamed snapper with minced garlic in superior soya sauce 金银蒜燕红鲷鱼  
Steamed rice with assorted meat in lotus leaf 腊味荷叶饭  
Chilled mango pudding with raspberry sauce 覆盆子酱芒果布丁



# Solemnisation menu

Your choice of  
personalised  
Chinese Lunch  
menu

## 8-COURSE CHINESE DINNER MENU A

**Appetiser platter** 五福大拼盘

Crispy whitebait fish / Breaded bacon prawn rolls / Marinated jellyfish sprinkled with sesame seeds /  
Marinated Japanese baby Octopus with Shimeji mushrooms/ Poached fragrant chicken rolls  
烧汁白饭鱼/烟肉虾卷/芝麻海蜆/日式八爪鱼伴野菌/香酒醉鸡卷  
Braised lobster soup 山珍海味龙虾羹  
Poached prawns in Inaka miso soup 味噌灼活虾  
Zhenjiang pork ribs 镇江排骨王  
Home-made steamed garoupa 家乡式燕活石斑  
Braised broccoli with bai ling mushrooms 西兰花焖白灵菇  
Steamed rice with assorted preserved meat in lotus leaf 腊味荷叶饭  
Warm yam purée and ginkgo nuts with pumpkin in coconut jus 潮式金银椰芋泥

## 8-COURSE CHINESE DINNER MENU B

**Appetiser platter** 五福大拼盘

Crispy whitebait fish / Organic prawns with lime mayonnaise / Nanjing poached duck / Marinated jellyfish  
sprinkled with sesame seeds / Five-spice chicken in bean curd roll  
烧汁白饭鱼/青柠虾沙律/南京盐水鸭/芝麻海蜆/五香马蹄卷  
Braised seafood with fried fish maw soup 红烧海鲜鱼鳔羹  
Signature herbal empress chicken 特制药材皇帝鸡  
Crispy Mongolian prawns in 'Pik Fong Tong' style 避风塘虾球  
Hong Kong style steamed garoupa in superior soya sauce 港式蒸活石斑  
Braised asparagus with dried mushrooms in oyster sauce 红烧露筍花菇  
Fried udon with dried shrimps, black pepper sauce and golden mushrooms 黑椒金菇虾干乌东面  
Chilled cream of mango with pomelo and sago 杨枝甘露

