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## WEDDING PACKAGE 2016/2017 CHINESE BANQUET

### DIVINE

#### Weekday Wedding Dinner

(January 2016 – March 2017) \$1238.00++ per table of 12 persons

(April 2017 – December 2017) \$1298.00++ per table of 12 persons

*Valid for Mondays to Thursdays*

Ballroom – Minimum of 20 tables, maximum of 45 tables

Topaz Room – Minimum of 10 tables, maximum of 12 tables

\*Minimum of 30 tables for Grand Ballroom and 12 tables for Topaz Room to apply for auspicious dates

### LAVISH

#### Weekend Wedding Dinner

(January 2016 – March 2016) \$1508.00++ per table of 12 persons

(April 2016 – March 2017) \$1568.00++ per table of 12 persons

(April 2017 – December 2017) \$1628.00++ per table of 12 persons

*Valid for Fridays to Sundays, Public Holidays and eve of Public Holidays*

Grand Ballroom – Minimum of 30 tables, maximum of 45 tables

Topaz Room – Minimum of 10 tables, maximum of 12 tables

\*Minimum of 35 tables for Grand Ballroom and 12 tables for Topaz Room to apply for auspicious dates

### SPLENDOUR

#### Wedding Lunch

(January 2016 – December 2016) \$1178.00++ per table of 12 persons

(January 2017 – August 2017) \$1238.00++ per table of 12 persons

(September 2017 – December 2017) S\$1298++ per table of 12 persons

*Valid from Mondays to Sundays, on Public Holidays and eve of Public Holidays*

Ballroom – Minimum of 20 tables, maximum of 45 tables

Topaz Room – Minimum of 10 tables, maximum of 12 tables

\*Minimum of 30 tables for Grand Ballroom and 12 tables for Topaz Room to apply for auspicious dates

#### NOTE:

- ❖ Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.
- ❖ Packages are subject to change without prior notice.
- ❖ An additional of \$60.00++ per table is required for auspicious dates.
- ❖ Please enquire with us for auspicious dates and public holidays.

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## DIVINE Weekday Wedding Dinner

- ✎ *Design your own **8-course Chinese Set Dinner** from our ala-carte menu created by our Master Chef 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 during cocktail reception*
- ✎ *One (1) Complimentary bottle of Champagne for champagne pouring ceremony*
- ✎ *Complimentary One (1) barrel of 22.7litres Carlsberg Draught Beer for a Topaz Wedding and One (1) additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ✎ *Complimentary One (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 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 8 ala-carte dishes (Applicable from Monday to Thursday only and date of tasting subject to availability)*
- ✎ *Exclusive themes that come complete with exclusive stage decoration and fresh floral arrangements*
- ✎ *Be dazzled by our intelligent lightings that create 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 1kg wedding cake with choice of flavors will be delivered to your suite*
- ✎ *A choice of exquisite wedding favors for your guests and 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 One (1) night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery and 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)*

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## LAVISH Weekend Wedding Dinner

- ✧ *Design your own **9-course Chinese Set Dinner** from our ala-carte menu created by our Master Chef 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*
- ✧ *One (1) Complimentary bottle of Champagne for champagne pouring ceremony*
- ✧ *Complimentary One (1) barrel of 22.7 litres Carlsberg Draught Beer for a Topaz Wedding and One (1) additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ✧ *Complimentary One (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 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 (Applicable from Monday to Thursday only and date of tasting subject to availability)*
- ✧ *Choice of exclusive themes that come complete with exclusive stage decoration and fresh floral arrangements*
- ✧ *Be dazzled by our intelligent lightings that create 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 1kg 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 use 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 One (1) night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery and 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)*

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## SPLENDOUR Wedding Lunch

- ✧ Design your own **8-course Chinese Set Lunch** from our ala-carte menu created by our Master Chef from award winning Li Bai Cantonese Restaurant
- ✧ Free flow of soft drinks, mixers & premium Chinese Tea during cocktail reception and throughout lunch
- ✧ Complimentary welcome mocktail 'Sheraton Delight' served butler style for cocktail reception
- ✧ One (1) Complimentary bottle of Champagne for champagne pouring ceremony
- ✧ Complimentary One (1) barrel of 22.7 litres 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. Additional wines can be arranged at \$35.00++ per bottle
- ✧ Waiver of corkage charge for wines purchased from any 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 8 ala-carte dishes (Applicable from Monday to Thursday only and date of tasting subject to availability)
- ✧ Choice of exclusive themes that come complete with exclusive stage decoration and fresh floral arrangements
- ✧ Be dazzled by our intelligent lightings that create 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 1kg 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 One (1) night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery and 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)

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## 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/ 素鹅/ 虾沙律/ 迷你八爪鱼/ 紫菜卷/

辣汁螺花/ 海蜇/ 炸蟹枣/ 芋丝春卷

Suckling Pig/ Smoked Duck/ Drunken Chicken/ Sesame Chicken/ Vegetarian Goose/ Prawn Salad/

Mini Octopus/ Seaweed Rolls/ Top Shell/ Seasoned Jellyfish/ Deep-fried Crabmeat Ball/

Deep-fried Spring Roll with Minced Chicken, Prawns and Yam

### SOUP

花胶瑶柱蟹肉羹

- ☞ Deluxe Seafood Broth

(A Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

虫草花海螺炖鸡汤

- ☞ Double Boiled Cordyceps & Sea Welk with Chicken

瑶柱四宝羹

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

*The below is only applicable for Lavish Weekend Dinner Package:*

雪耳鸡茸燕窝羹

- ☞ Thick soup of Bird Nest with Minced Chicken & White Fungus

### ABALONE

*Only applicable for Lavish Weekend Wedding Dinner Package*

翡翠海参鲍鱼

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

鲍鱼花菇扒香港时蔬

- ☞ Braised Baby Abalone with Shitake Mushrooms and Seasonal Vegetables

鲍鱼灵芝菇扒时蔬

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

鲍鱼鲜腐竹扒时蔬

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

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## SEAFOOD

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

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## 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

南乳脆皮鸡

☞ 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

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## 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 Diced 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