



WEDDING PACKAGE

FOOD

- ♥ Sumptuous 8 course Chinese Set Menu prepared by our committed team of chefs
- ♥ Food sampling for 10 persons based on the selected menu

BEVERAGE

- ♥ Free flow of Chinese tea, soft drinks and mixers throughout the event including mixed nuts
- ♥ One thirty-litre barrel of beer
- ♥ One bottle of house wine per confirmed table
- ♥ Corkage waiver for sealed and duty-paid hard liquor
- ♥ Corkage charge of S\$15.00++ per opened bottle for sealed and duty-paid wine

WEDDING DÉCOR

- ♥ An intricately designed wedding cake
- ♥ Pyramid fountain with a bottle of sparkling wine for toasting
- ♥ Floral wedding decorations in the Ballroom
- ♥ Romantic smoke effect for the bridal march
- ♥ Ivory seat covers for all chairs with specially dressed up chairs for two VIP tables

PRIVILEGES

- ♥ Selection of wedding favours as giveaway to all guests
- ♥ One night stay in our romantic Bridal Suite
- ♥ During your stay, we will compliment the following amenities:
- ♥ Fresh fruits basket, dinner for the couple in Bridal Suite (choice of one main course with one non-alcoholic beverage per person from the In-Room Dining Menu) and set breakfast-in-bed or buffet breakfast at Café Brio's the next morning
- ♥ One night stay in our Superior Room for Helpers
- ♥ Complimentary use of two sets of LCD projectors with screens
- ♥ Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- ♥ Guest book and Red Packet Gift Box for the reception desk
- ♥ VIP parking lot at the hotel's entrance for the bridal car
- ♥ Receive 20% of parking coupons based on confirmed attendance
- ♥ J's Salon provides complimentary Hair Treatment for the Bride, and Hair Cut for the groom worth S\$228**
- ♥ J's Salon provides vouchers worth S\$250**
- ♥ Express HA Moisture Clarity Treatment (45 minutes) worth \$99**
- ♥ The Rejuvenating Kit, worth \$80**

TERMS & CONDITIONS

Not valid for weddings held on 01 January, 24, 25 & 31 December 2016 / 2017

Prices are subject to 10% service charge and prevailing government taxes

Prices are based on per table of 10 guests

Prices, rates & conditions are subject to changes without prior notice

Not valid with any other offers or promotion, and is not transferable or exchangeable for cash or any other items

Promotion valid with minimum 15 tables confirmed

** Terms & Conditions apply



ETERNAL UNION

MENU I

河畔賓紛彩盆

Waterfront Cold & Hot Combination Platter

雲南野生菌炖雞湯

Double-boiled Chicken Soup with Black Truffle

富貴蜜味蘇梅醬煙鴨

Smoked Duck in Honey Plum Sauce served with Chinese Bun

酥炸百花蚧鉗配青木瓜沙律

Deep-fried Crab Claw coated with Minced Prawn with Thai Papaya

蚝皇鴛鴦菇扒翠園蔬

Braised Duet Mushroom with Seasonal Vegetables

韓味噌醬蒸金目鱸

Steamed Fresh Seabass in "Korea" Miso Sauce

沙茶醬雞柳炆伊面

Stewed Ee-Fu Noodles with Yellow Chives in Taiwan Barbecue Sauce

金粟銀杏甜芋泥

Sweetened Yam Paste in Gingko in Sweet Corn & Coconut Cream

S\$1,018 PER TABLE OF 10 GUESTS

(Valid for Monday to Sunday Lunch, excluding Eve of Public Holidays and Public Holidays)



ETERNAL UNION

MENU II

國敦沙律蝦五彩盆
Cophthorne Salad Prawn

京燒濃湯魚肚四寶羹
Braised Fish Maw Soup with Four Treasures

成都麻辣醬酥雞
Braised Chicken flavoured
served with Sesame & Garlic Spicy Sauce

崧子蜜蘆彩蝦仁
Stir-fried Prawn with Asparagus & Honey Pea in Black Pepper Corn

鴛鴦菇白玉螺翠園蔬
Braised Duet Mushrooms & Giant Top shell
with Garden Vegetables

金銀蒜香茜蒸鮮紅鱸
Steamed Fresh Snapper topped with Minced Garlic & Coriander Spring
in Superior Soya Sauce

家厨金衣糯米飯
Glutinous Rice with Dried Shrimp, Mushroom & Chicken
wrapped in Bean Curd Skin

草莓乳酪蛋糕
Strawberry Cheese Cake

S\$1,108 PER TABLE OF 10 GUESTS

(Valid for Monday to Sunday Lunch)



ETERNAL UNION

MENU III

APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below

SOUP

- 宮廷紅燒海皇魚肚羹
Braised Fish Maw
with Assorted Seafood
- 碧湖竹笙海味羹
Braised Bamboo Piths with Four
Treasures in Green Broth

POULTRY

- 富貴蜜味烟鴨配須梅醬
Smoked Duck Slices
in Perilla Plum Sauce served with
Deep-fried Chinese Bun
- 玉葉脆蒜香妃雞
Roasted Crispy Chicken
flavored with Deep-fried Garlic
& Curry Leaves

SEAFOOD

- 桂林酥炸蝦丸配百里果醬
Deep-fried Breaded Shrimp Balls
with Water Chestnuts
served with Fruit Cream Sauce
- 蜜豆夏果黑椒彩蝦仁
Stir-fried Fresh Prawn
with Macadamia Nuts & Honey
Pea in Black Pepper Corn

VEGETABLES

- 竹笙鴛鴦菇扒園蔬
Braised Duet Mushrooms &
Bamboo Piths with Seasonal
Vegetables
- 蠔皇白肉螺冬菇翠園蔬
Braised Giant Top Shell &
Mushrooms with Young Garden
Vegetables

FISH

- 芥茉奶油醬煎鮭魚件
Salmon Fillet
with Horseradish Cream Sauce
- 古早味蒸鮮紅鱸
Steamed Fresh Snapper
"Traditional Way"

RICE / NOODLES

- 鸡絲沙茶醬燒伊面
Stewed Ee-Fu Noodles with
Shredded Chicken & Yellow
Chives in Taiwan Barbecue Sauce
- 蝦湯韭黃燴烏東面
Stewed Udon Noodles with Yellow
Chives in Prawn Stock

DESSERT

- 金薯蓮子芝麻露
Sweetened Black Sesame Cream
with Lotus Seeds & Sweet Potato
- 草莓乳酪蛋糕
Strawberry Cheese Cake

S\$1,198 PER TABLE OF 10 GUESTS

(Valid for Monday to Sunday Lunch)



GRAND SPLENDOR

MENU

APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below

SOUP

- 野生竹筍雪蛤磨菇湯
Cream of Wild Mushroom Soup with Harsma & Bamboo Piths
- 龍珠鮑黑崧露炖雪耳湯
Double-boiled Abalone Soup with Black Truffle & White Fungus

POULTRY

- 成都麻香辣汁醬酥雞
Braised Chicken served with Sesame & Spicy Garlic Soya Sauce
- 富貴蜜味烟鴨配須梅醬
Smoked Duck Slices in Perilla Plum Sauce served with Deep-Fried Chinese Bun

SEAFOOD

- 黑椒醬崧子彩蝦仁
Stir-fried Prawn with Pine Nuts in Pepper Sauce topped with Salmon Roe
- 味噌鮮湯灼海中蝦
Poached Live Prawns in Shiro Miso Soup

VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬
Braised Giant Top Shell & Mushrooms with Young Garden Vegetables
- 竹筍鴛鴦菇扒園蔬
Braised Duet Mushrooms & Bamboo Piths with Seasonal Vegetables

FISH

- 翠芹味噌醬蒸金目鱸
Steamed Fresh Seabass in Japanese Shiro Miso & Celery Sauce
- 川味乾燒醬蒸鮮紅鰱
Steamed Fresh Malabar Snapper in "Sichuan" & Sweet Wine Sauce

RICE / NOODLES

- 韓味泡菜醬蝦仁煙鴨炒飯
Fried Rice with Smoked Duck & Shrimps in Kimchi Base
- 福建一品燴香苗
Fried Rice "Hokkien" Style in Conpoy Sauce

DESSERT

- 彩虹乾果桂花芋泥
Sweetened Yam Paste with Rainbow Dried Fruits in Osmanthus Syrup
- 火焰冰峰
Baked Alaska

S\$1,228 PER TABLE OF 10 GUESTS

(Valid for Monday to Friday Dinner, excluding Eve of Public Holidays and Public Holidays)



DOUBLE BRILLIANCE

MENU I

APPETIZER

Choose five (5) items from the below selections

- Salad Prawn
- Squid
- Jellyfish
- Water Chestnut Shrimp Roll
- Almond Seafood Ball
- Maki
- Roast Duck
- Pan-fried Vegetarian Bean Curd Roll
- Sushi
- Salmon Toast
- Top Shell
- Eel Sushi

Choose one (1) item from each course stated below

SOUP

- 甘露海味雪蛤羹
Braised Harsma Soup with Assorted Sea Food in Golden Broth
- 黑崧露雪耳炖湯鲍
Double-boiled Abalone Soup with Black Truffle & White Fungus

POULTRY

- 蒜香栗子炆大鴨
Stewed Duck with Whole Garlic & Chestnuts in Superior Brawn Sauce
- 葡萄紅酒扣富貴子排
Slow cooked Pork Bone Rib in Red Burgundy Sauce

SEAFOOD

- 黑椒醬崧子彩蝦仁
Stir-fried Prawn with Pinenuts in Pepper Sauce topped with Salomon Roe
- 味噌鮮湯灼海中蝦
Poached Live Prawn in Shiro Miso Soup

VEGETABLES

- 蠔皇白肉螺冬菇翠園蔬
Braised Giant Top Shell & Mushrooms with Young Garden Vegetables
- 金瑤鴛鴦菇扒園蔬
Braised Duet Mushrooms & Conpoy with Seasonal Vegetables

FISH

- 翠芹味噌醬蒸金目鱸
Steamed Fresh Seabass in "Japan" Shiro Miso & Celery Sauce
- 川味乾燒醬蒸鮮紅鰱
Steamed Fresh Malabar Snapper in "Sichuan" Hot Bean & Sweet Wine Sauce

RICE / NOODLES

- 韓味泡菜醬蚧柳煙鴨炒飯
Fried Rice with Smoked Duck & Crab Meat in Kimchi Base
- 鷄絲沙茶醬燒伊面
Stewed Ee-Fu Noodles with Shredded Chicken & Yellow Chives in Taiwan Barbecue Sauce

DESSERT

- 金瓜福果甜芋泥
Sweetened Yam Paste with Pumpkin & Gingko Nuts
- 香芒布甸水晶桂花凍
Mango Pudding & Osmantha Jelly

\$1,388 PER TABLE OF 10 GUESTS

(Valid for Monday - Sunday Dinner, excluding Eve of Public Holidays and Public Holidays)



DOUBLE BRILLIANCE

MENU II

APPETIZER

- 花籃蚧肉沙律拼乳豬件
Prawn & Crab Stick Salad in Honeydew Melon Cup with Roasted Suckling Pig

Choose one (1) item from each course stated below

SOUP

- 海味金菇龍蝦羹
Braised Lobster Soup with Assorted Seafood & Golden Mushrooms
- 鴛鴦貝金菇海味羹
Braised Fresh Scallop Soup with Conpoy, Golden Mushrooms & Assorted Sea Food

POULTRY

- 鮮人參紅棗香妃雞
Braised Chicken with Ginseng & Red Dates in Supreme Brown Sauce
- 蒜子野菌扣牡丹元蹄
Stewed Pork Knuckle with Whole Garlic & Wild Mushrooms in Brown Sauce

SEAFOOD

- 原味烏豆豉夏果鮮帶子
Stir-fried Fresh Scallops with Macadamia in Black Taiwan Soy Beans
- 泰醬煙肉蝦卷配風味醬鹿柳
Baked Prawn wrapped in Bacon with Thai Sauce & Stir-fried Sliced Venison with Assorted Pepper in Home-made Chilli Sauce

VEGETABLES

- 蠔皇鮑片瑤柱花菇燴園蔬
Braised Sliced Abalone & Flower Mushrooms & Conpoy in Superior Oyster Sauce
- 碧綠龍珠鮑拌花菇
Braised Whole Abalone & Mushrooms with Garden Green

FISH

- 金銀蒜茸蒸鮮石斑
Steamed Fresh Grouper topped with Minced Garlic & Coriander Spring
- 煎烤雪魚配菠蘿百里香果奶醬
Pan-Seared Cod Fillet with Pineapple Relish & Passion Fruit Cream Sauce

RICE / NOODLES

- 鮑汁香炒水晶麵
Stewed Glass Vermicelli with Assorted Vegetables in Abalone Sauce
- 家廚金衣糯米卷
Fried Glutinous Rice with Dried Shrimp, Mushrooms & Chicken wrapped in Bean Curd Skin

DESSERT

- 蹄香福果生磨核桃露
Sweetened Walnut Cream with Gingko Nuts & Water Chestnuts
- 紫須梅龍牙杏炖雪耳
Chilled White Fungus with Perilla Plum & Almond Seed

\$1,488 PER TABLE OF 10 GUESTS

(Valid for Monday - Sunday Dinner)