



Outdoor Catering - Outdoor Wedding Packages

ELEGANCE, GLAMOUR AND PRESTIGE PACKAGES (CHINESE SIT DOWN)

Elegance	Weekday	Weekend
Glamour	\$628.00	\$728.00
Prestige	\$688.00	\$788.00
	\$728.00	\$828.00
Chinese Sit-Down	Minimum	Maximum
	15 tables	49 tables

* subject to service charge and applicable GST

Privileges

- 1) Choice of Chinese sit-down, specially prepared by our master chef.
- 2) Round table for (10 persons per table) with white table linen and two exclusive VIP table set ups. Banquet chairs with covers. Complete table setting with chinaware and glassware.
- 3) Provision of Manager, Chefs, Bartender, Waiters and Steward. Package includes transportation and equipment charges.
- 4) Free flow of soft drinks, mixers and Chinese Tea.
- 5) Food tasting for 6 person (on weekdays only) – Applicable only for 8-course chinese menu.
- 6) Pre-dinner reception with a welcome drink.
- 7) Waiver of corkage for duty paid and sealed hard liquor, wine corkage at \$25 per bottle.
- 8) Fresh floral arrangement on VIP tables and Reception table. Display artifacts on individual tables.
- 9) Guest book for signature.
- 10) Choice of exclusive invitation cards based on the guaranteed attendance. (printing of inserts not included)
- 11) Complimentary dining vouchers.
- 12) Purchase of house wine at a preferred price of \$35 per bottle.
- 13) Complimentary one barrel of 20 litres beer valued at \$550. Subsequent purchase of beer will be priced at \$550 (20 litres – Estimated 60 glasses).
- 14) Packages exclude rental of venue, tentage, sound system and other miscellaneous charges.



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ELEGANCE PACKAGE (CHINESE SIT DOWN)

ELEGANCE MENU

Cold Platter Combination

五福拼盘

(Smoked Duck, Marinated Jellyfish, Fried Egg with Conpoy,
Mini Octopus, Vietnamese Spring Roll)
(熏鸭, 海蜇, 桂花炒瑶柱, 迷你八爪鱼, 越南春卷)

Braised Shark's Fin Broth with Shredded Chicken and Fish Maw

红烧鸡丝鱼鳔翅

Deep-fried Prawns with Crispy Oats

香脆麦片虾

Deep-fried Sea Bass with Fried Garlic and Preserved Raddish
in Superior Soy Sauce

蒜香菜脯油浸金目鲈

Braised 'Bai Ling' Mushrooms with Seasonal Vegetables

白灵菌北菇伴时蔬

Braised Soya Sakura Chicken

鼓油皇樱花鸡

Steamed Fragrant Rice wrapped in Lotus Leaf

飘香荷叶饭

Red Bean Cream with Lotus and Lily Bulbs

莲子百合红豆沙