



Outdoor Catering - Outdoor Wedding Packages

## ELEGANCE, GLAMOUR AND PRESTIGE PACKAGES (CHINESE SIT DOWN)

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

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\* 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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## GLAMOUR PACKAGE (CHINESE SIT DOWN)

### GLAMOUR MENU

Superior Cold Cut Platter Combination

鲜虾沙律拼盘

(Prawn Salad, Deep-fried Spring Roll, Marinated Jellyfish,  
Chicken Ginger Roll, Japanese Octopus)  
(沙律虾, 炸春卷, 海蜇, 生姜鸡肉卷, 日式八爪鱼)

Braised Shark's Fin Broth with Crab Meat and Fish Maw

蟹肉鱼鳔翅

Herbal Prawns

滋补药材虾

Thai-style Deep-fried Marble Goby

泰式炸顺壳

Braised Sea Cucumber with Chinese Mushrooms and Vegetables

海参北菇伴时蔬

Roast Duck

明炉烧鸭

Stewed 'Ee-Fu' Noodles with Golden Mushrooms, Conpoy and Yellow Chives

金菇瑶柱韭黄焖伊面

Chilled Lemongrass Jelly with Aloe Vera and Lime

青柠香茅芦荟冻