



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.



Outdoor Catering - Outdoor Wedding Packages

PRESTIGE PACKAGE (CHINESE SIT DOWN)

PRESTIGE MENU

Deluxe Cold Cut Platter Combination

龙虾沙律拼盘

(Lobster Salad, Marinated Jellyfish, Roast Duck,
Five-spiced Meat Roll, Fried Egg with Conpoy)
(沙律龙虾, 海蜇, 烧鸭, 五香, 桂花炒瑶柱)

Braised Shark's Fin Broth with Crab Meat and Bamboo Pith

竹笙蟹肉翅

Deep-fried Prawns with Spicy Sauce

香脆甘香虾

Deep-fried Marble Goby with Superior Soya Sauce

油浸顺壳

Braised Sliced Abalone with Chinese Mushrooms and Vegetables

鲍片北菇伴时蔬

Kampong Chicken marinated with Fine Salt

盐水甘榜鸡

Fried Rice with Dried Shrimp and Seafood wrapped in Lotus Leaf

虾干海味荷叶饭

Chilled Bird's Nest with Honeydew and Sago

燕窝密瓜西米露