

Wedding Package Year 2016 - 2017

Wedding Lunch:	\$798+ per table (Min Booking of 20 Tables)
Weekday Dinner: (Valid Mondays - Thursdays, excluding eve of Public Holidays & Public Holidays and All Auspicious dates)	\$898+ per table (Min Booking of 20 Tables)
Weekend Dinner: (Valid Fridays, Saturdays, Sundays, Eve of Public Holidays & Public Holidays)	\$998+ per table (Min Booking of 25 Tables)
Premium Menu	\$1098+ per table (Min Booking of 20 Tables)

DINING *(Menu can be customized to suit your interest)*

- ♥ A lavished 8-course Chinese Menu Specially Created by our Banquet Chefs

BEVERAGE

- ♥ Free Flow Beer for 4 Hours
- ♥ One (1) Bottle of House Wine per Confirmed Table.
- ♥ Free Flow of Soft Drinks & Chinese Tea.
- ♥ Pre-Cocktail Reception with Nuts and Soft Drinks.
- ♥ Wavier of Corkage Charge for Duty Paid Wine, Hard Liquor and Champagne brought in.

DECORATIONS

- ♥ Champagne Fountain on Display with One Complimentary Bottle of Champagne.
- ♥ An Elegant Model Wedding Cake.
- ♥ Floral Decoration on Stage.
- ♥ Floral Aisle Stands.
- ♥ Floral Reception & VIP Tables Centerpieces.
- ♥ Seat Cover for All Chairs.
- ♥ Smoke Effects for Your Grand Entrance.

COMPLIMENTARY

- ♥ Complimentary Eight-Course Food Tasting for 10 persons at Jade Phoenix Restaurant from Tuesday - Thursday. (Upon Confirmation)
- ♥ Wedding Guest Book & Red Packet Box.
- ♥ A Choice of Wedding Favours for your Invites.
- ♥ Wedding Invitation Cards for 70% Guaranteed Attendance. (Cost of printing is excluded)
- ♥ VIP Parking Lot for Bridal Car.
- ♥ Complimentary Parking Passes for 25% of your Confirmed Guests. (Parking Availability Based on a First-Come-First-Served Basis)
- ♥ Complimentary Usage of Bridal Changing Room.
- ♥ Complimentary Usage of LCD Projectors & Motorized Screen.



CHINESE 8 COURSE MENU

Lunch @ **\$S798.00+GST** per Table /

Weekday Dinner @ **\$S898.00+GST** per Table (Min 20 tables)

五彩拼盆 / Combination Platter

(Please select 5 items)

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|-----------------------------------------------|----------------------------------------------------------|--------------------------------------------------------------|----------------------------------------------------|
| <input type="checkbox"/> 生捞海蜇丝
Jelly Fish | <input type="checkbox"/> 醉鸡卷
Drunken Chicken Roll | <input type="checkbox"/> 椒盐白饭鱼
Crispy Silver Fish | <input type="checkbox"/> 虾枣
Prawn Balls |
| <input type="checkbox"/> 沙律鲜虾
Salad Prawns | <input type="checkbox"/> 三文多士
Deep-fried Salmon Toast | <input type="checkbox"/> 脆皮春卷
Crispy Spring Roll | <input type="checkbox"/> 日式八爪鱼
Japanese Octopus |
| <input type="checkbox"/> 明炉烧鸭
Roasted Duck | <input type="checkbox"/> 石榴球
Crispy Seafood Money Bag | <input type="checkbox"/> 蜜汁叉烧
Barbecued Honey Glazed Pork | |

SOUP (Please Select 1)

- 瑶柱蟹肉鱼肚羹- Braised Crabmeat Broth with Conpoy and Dried Fish Maw
- 红烧山珍海味翅- Braised Shark's Fin Broth with Assorted Seafood
- 菜胆北菇柱脯炖鸡汤- Double-Boiled Chicken Soup with whole Conpoy and Chinese Cabbage

SEAFOOD (Please Select 1)

- 鸳鸯虾球- Deep-fried Prawns served in Duet style: Wasabi-mayo Sauce and Cereal with Chilli
- 碧绿云耳炒虾球 - Wok-fried Prawns with Wood Fungus and Seasonal Greens
- 佛钵夏果海皇盏- Stir-Fried Assorted Seafood with Macadamia Nuts and Mixed Capsicums served in a Crispy Yam Ring

VEGETABLE (Please Select 1)

- 鲍贝扒百灵菇时蔬- Braised Abalone Clam with Bai Ling Mushrooms and Seasonal Greens
- 瑶柱豆筋扒白菜苗- Braised Chinese Cabbage with Conpoy and Beancurd Sheet
- 蚝皇螺片冬菇西兰花- Braised Sliced Sea Whelk with Chinese Mushrooms and Broccoli

PA DING FISH/ 巴丁鱼 (Please Select one cooking preparation)

- 姜茸蒸- Steamed with Minced Ginger and Spring Onions
- 菜脯云耳- Steamed with Preserved Vegetables and Wood Fungus
- 金银蒜蒸- Steamed with Minced Garlic

POULTRY & MEAT (Please Select 1)

- 一品太爷鸡- Smoked whole Chicken Marinated with Jasmine Tea
- 脆皮吊烧鸡伴虾饼- Roasted whole Chicken with Prawn Crackers
- 古法药材鸡- Steamed whole Chicken with Chinese Herbs

RICE / NOODLES (Please Select 1)

- 海皇荷叶饭 - Fried Rice with Assorted Seafood served in Lotus Leaf
- 鱼露海鲜炒面线- Stir-Fried Mee Sua with Assorted Seafood and Fish Sauce
- 干烧伊面- Stewed Ee-Fu Noodles with Chives and Straw Mushrooms

DESSERT (Please Select 1)

- 百年好合- Hot Red Bean Cream with Lotus Seeds and Fresh Lily Bulbs
- 清汤白玉丹龙眼- Chilled Longan with Nata, Fungus, Lotus Seeds and Red Dates
- 冰花荔枝冻 - Chilled Lychee Jelly Topped with Strawberry and Blueberry

*ALL PRICES ARE SUBJECT TO PREVAILING GST
AND PRICES ARE SUBJECT TO CHANGES WITHOUT PRIOR NOTICE*

CHINESE 8 COURSE MENU

Weekend Dinner @ **S\$998.00+GST** per Table (Min 25 tables)

玉凤楼乳猪拼盘/ Jade Phoenix Suckling Pig Fillet Combination Platter

乳猪件 Suckling Pig Fillet + (Please select 4 items)

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|---------------------------------------------------------------------------------|-------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|---------------------------------------------------------------------------|
| <input type="checkbox"/> XO海蜇丝
Jelly Fish with Spicy XO Sauce | <input type="checkbox"/> 日式八爪鱼
Japanese Octopus | <input type="checkbox"/> 明炉烧鸭
Roasted Duck | <input type="checkbox"/> 虾枣
Prawn Rolls |
| <input type="checkbox"/> 沙律鲜虾
Salad Prawns | <input type="checkbox"/> 泰式鲍贝
Abalone Clam Tossed
with Thai Spicy Sauce | <input type="checkbox"/> 椒盐白饭鱼
Crispy Silver Fish | <input type="checkbox"/> 日式鸡卷
Chicken Roll served in
Japanese style |
| <input type="checkbox"/> 甘蔗虾条
Deep-fried Sugarcane rolled with Shrimps Paste | | <input type="checkbox"/> 紫菜乌打虾卷
Deep-fried Shrimps Roll filled with Otah and Seaweed | |

SOUP (Please Select 1)

- 虫草花螺片花菇炖鸡汤- Double-Boiled Chicken Soup with sliced Sea Whelk, Cordyceps and Chinese Mushrooms
- 红烧鲍丝海味羹- Braised Shredded Abalone Broth with Assorted Seafood
- 蟹肉竹笙烩生翅- Braised Shark's Fin Broth with Crabmeat and Bamboo Pith

SEAFOOD (Please Select 1)

- 玉凤双味虾球- Deep-fried Prawns served in duet style: Salted Egg Yolk and Cereal with Chilli
- XO酱白松菇炒带子- Wok-fried Scallops with Honshimeji Mushrooms and Seasonal Greens in Spicy XO Sauce
- 带子炒鸳鸯菇- Sautéed Scallops with Duo Mushrooms with Seasonal Vegetables

VEGETABLE (Please Select 1)

- 红烧金鲍仔冬菇扒时蔬- Braised Baby Abalone with Chinese Mushrooms and Seasonal Greens in Oyster Sauce
- 碧绿扒螺片鲍贝- Braised Abalone Clam with Sliced Sea Whelk and Spinach in Oyster Sauce
- 海参花菇扒时蔬- Braised Sea Cucumber with Chinese Mushrooms and Seasonal Vegetables in Oyster Sauce

SEA GROUPER/ 海斑鱼 (Please Select one cooking preparation)

- 清蒸- Steamed in Hong Kong Style
- 姜丝油浸 - Deep-fried with Light Soya Sauce and Shredded Ginger
- 菜脯云耳蒸- Steamed with Preserved Vegetables and Wood Fungus

POULTRY & MEAT (Please Select 1)

- 明炉烧鸭- Roasted Duck served with Plum Sauce
- 栗子宝贝鸡- Braised whole Chicken with Roasted Pork, Mushrooms & Chestnuts served in Lotus Leaf
- 杏香脆皮鸡- Roasted Chicken Marinated with Minced Garlic, Curry Leaf and Almond Seeds

RICE / NOODLES (Please Select 1)

- 腊味糯米饭- Fried Glutinous Rice with Chinese Sausage
- 金菇虾子焖伊面- Stewed Ee-Fu Noodles with Enoki Mushrooms and Dried Shrimps Roe
- 干炒海鲜鱼茸面- Wok-Fried Fish-Flavoured Noodles with Assorted Seafood

DESSERT (Please Select 1)

- 杨枝甘露- Chilled Mango Cream with Sago and Pomelo
- 青柠芦荟冻- Chilled Lemongrass Jelly with Aloe Vera and Lime Juice
- 红豆沙汤丸- Hot Red Bean Cream with Glutinous Rice Ball Dumplings

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CHINESE 8 COURSE PREMIUM MENU
@ S\$1,098+GST per Table

龙虾拼盘/ Jade Phoenix Local Lobster Combination Platter

龙虾沙律

Lobster Salad+ (Please select 4 items)

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|--------------------------------------------------------------------------------------------|--------------------------------------------------------------|-------------------------------------------------------------------------------|--------------------------------------------|
| <input type="checkbox"/> 脆皮春卷
Crispy Spring Roll | <input type="checkbox"/> 生捞海蜇丝
Jelly Fish | <input type="checkbox"/> 沙律鲜虾
Salad Prawns | <input type="checkbox"/> 虾枣
Prawn Rolls |
| <input type="checkbox"/> 紫菜乌打虾卷
Deep-fried Shrimps Roll filled
with Otah and Seaweed | <input type="checkbox"/> 椒盐白饭鱼
Crispy Silver Fish | <input type="checkbox"/> 泰式鲍贝
Abalone Clam Tossed with Spicy
Thai Sauce | |
| <input type="checkbox"/> 石榴球
Crispy Seafood Money Bag | <input type="checkbox"/> 蜜汁叉烧
Barbecued Honey Glazed Pork | <input type="checkbox"/> 醉鸡卷
Drunken Chicken | |

SOUP (Please Select 1)

- 红烧龙芽金钱中鲍翅- Braised Superior Shark's Fin Broth with Bean Sprouts
- 云腿丝鸡炖鲍翅- Double-Boiled Superior Shark's Fin with Chicken and Shredded Ham
- 瑶柱竹笙燕窝羹- Braised Bird's Nest Broth with Conpoy and Bamboo Pith

SEAFOOD (Please Select 1)

- 雀巢川汁龙凤配- Wok-fried Chicken Fillet and Prawns with Spicy Szechuan Sauce
- 碧绿黑椒双菇带子- Stir-fried Scallops with Duo Mushrooms, Seasonal Greens and Black Peppercorns
- 豉油皇大虎虾- Deep-Fried King Prawns with Black Soya Sauce

VEGETABLE (Please Select 1)

- 红烧十头鲍鱼伴冬菇- Braised Ten-headed Abalone with Chinese Mushrooms and Seasonal Greens
- 翡翠海参扒螺片- Braised Sea Cucumber with Sliced Sea Whelk and Broccoli in Oyster Sauce
- 鲜蟹肉双菇扒白菜苗- Braised Fish Maw with Bai Ling Mushrooms and Chinese Cabbage in Oyster Sauce

MARBLE GOBY FISH/ 笋壳鱼 (Please Select one cooking preparation)

- 清蒸- Steamed with Light Soya Sauce
- 姜丝油浸 - Deep-Fried with Light Soya Sauce and Shredded Ginger
- 潮州蒸- Steamed with Salted Vegetables, Tomatoes, Beancurd and Plum in Teochew style

POULTRY & MEAT (Please Select 1)

- 当归烧鸭- Roasted Duck with Dang Gui
- 人参药材鸡- Braised whole Chicken with Ginseng and Chinese Herbs
- 咖啡排骨- Wok-fried Spare Ribs with Coffee Sauce

RICE / NOODLES (Please Select 1)

- 鲍汁福建烩饭- Fried Rice with Crabmeat, Conpoy, Diced Shrimps, Diced Chicken and Abalone Sauce
- 肉酱松菇虾粒烩伊面- Stewed Ee-Fu Noodles with Diced Shrimps, Honshimeji Mushrooms and Minced Pork Sauce
- 日式炒鱼茸面- Stir-Fried Fish-Flavoured Noodles with Assorted Seafood, Capsicums and Shredded Seaweed

DESSERT (Please Select 1)

- 红豆沙汤丸- Hot Red Bean Cream with Glutinous Rice Ball Dumplings
- 杨枝甘露- Chilled Mango Cream with Sago and Pomelo
- 清汤海底燕窝- Chilled Coralline Seaweed with Fungus, Lotus Seeds and Red Dates