



## Wedding Package Year 2018 / 2019

<b>Wedding Lunch:</b> Mondays - Sundays	<b>\$798+</b> (Min 25 Tables)
<b>Weekday Dinner:</b> Mondays - Thursdays	<b>\$898+</b> (Min 25 Tables)
<b>Weekend Dinner:</b> Fridays - Sundays Eve & Public Holidays	<b>\$998+</b> (Min 30 Tables)
<b>Premium Menu</b> Mondays - Sundays	<b>\$1098+</b> (Min 25 Tables)
<b>Western Set</b>	<b>\$68+</b> per person
<b>International Buffet</b> Mondays - Sundays	<b>\$88+</b> per person (Min 180 pax)

### DINING

(Menu can be customized to suit your interest)

- ♥ An Exquisite **8**-Course Chinese Set Menu  
**OR**
- ♥ A Lavished **4**-Course Western Menu  
**OR**
- ♥ A Sumptuous Buffet Spread Menu

### BEVERAGES

- ♥ Complimentary (1) Barrel of 20-litre Tiger Beer
- ♥ Complimentary (12) Bottles of House Wine (Red or White)
- ♥ Free Flow of Soft Drinks & Chinese Tea for Chinese Menu  
**OR**
- ♥ Free Flow of Soft Drinks, Coffee and Tea for Western Menu/ Buffet Menu
- ♥ Pre-Cocktail Reception with Nuts and Soft Drinks.
- ♥ Waiver 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) - Chinese Sit Down Menu **ONLY**
  - ♥ 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 20% 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.
- ❖ Packages are subject to change without prior notice
  - ❖ Prices are subject to prevailing government taxes
  - ❖ Bookings are subject to availability
  - ❖ All prices for Chinese menu are for table of 10 persons

Kindly contact us at 6342 3675/ 627 or email to [lvy@sswimclub.org.sg](mailto:lvy@sswimclub.org.sg) / [SanggariS@sswimclub.org.sg](mailto:SanggariS@sswimclub.org.sg)

Menus are subjected to revision



**Lunch \$798.00+ per table**  
**Weekday Dinner \$898.00+ per table**  
**(Min 25 tables)**

**玉凤楼五彩拼盆**

生捞海蜇丝/虾枣/日式八爪鱼/石榴球/蜜汁叉烧

**Jade Phoenix Combination Platter**

Jelly Fish / Prawn Balls/ Japanese Octopus/ Crispy Seafood  
Money Bag/ Barbecued Honey Glazed Pork

**红烧山珍海味翅**

Braised Shark's Fin Broth with Assorted Seafood

**鸳鸯虾球**

Deep-fried Prawns served in Duet style:  
Wasabi-mayo Sauce and Cereal with Chilli

**蚝皇螺片冬菇西兰花**

Braised Sliced Sea Whelk with Chinese Mushrooms  
and Broccoli

**姜茸蒸巴丁鱼**

Steamed Pa Ding Fish with Minced Ginger and  
Spring Onions

**脆皮吊烧鸡伴虾饼**

Roasted whole Chicken with Prawn Crackers

**海皇荷叶饭**

Fried Rice with Assorted Seafood served in Lotus Leaf

**百年好合**

Hot Red Bean Cream with Lotus Seeds and  
Fresh Lily Bulbs

**Weekend Dinner**  
**\$998.00+ per table**  
**(Min 30 tables)**

**玉凤楼乳猪拼盘**

乳猪件/沙律鲜虾/泰式鲍贝/椒盐白饭鱼/日式鸡卷

**Jade Phoenix Suckling Pig Fillet**

**Combination Platter**

Suckling Pig Fillet / Salad Prawns/ Abalone Clam  
Tossed with Thai Spicy Sauce / Crispy Silver Fish /  
Chicken Roll served in Japanese style

**蟹肉竹笙烩生翅**

Braised Shark's Fin Broth with Crabmeat and Bamboo Pith

**XO 酱白松菇炒带子**

Wok-fried Scallops with Hoshimeji Mushrooms  
and Seasonal Greens in Spicy XO Sauce

**碧绿扒螺片鲍贝**

Braised Abalone Clam with Sliced Sea Whelk  
and Spinach in Oyster Sauce

**清蒸海斑鱼**

Steamed Sea Grouper in Hong Kong Style

**明炉烧鸭**

Roasted Duck served with Plum Sauce

**腊味糯米饭**

Fried Glutinous Rice with Chinese Sausage

**杨枝甘露**

Chilled Mango Cream with Sago and Pomelo

**Premium Menu**  
**\$1,098.00+ per table**  
**(Min 25 tables)**

**玉凤楼龙虾拼盘**

龙虾沙律/ 生捞海蜇丝/ 蜜汁叉烧/ 泰式鲍贝/ 醉鸡卷

**Jade Phoenix Local Lobster Combination Platter**

Lobster Salad/ Jelly Fish/ Barbecued Honey Glazed Pork /  
Abalone Clam Tossed with Style Thai Sauce/  
Drunken Chicken

**红烧龙芽金钱中鲍翅**

Braised Superior Shark's Fin Broth with Bean Sprouts

**豉油皇大虎虾**

Deep-Fried King Prawns with Black Soya Sauce

**红烧十头鲍鱼伴冬菇**

Braised Ten-headed Abalone with Chinese Mushrooms and  
Seasonal Greens

**潮州蒸笋壳鱼**

Steamed Marble Goby Fish with Salted Vegetables,  
Tomatoes, Beancurd and Plum in Teochew style

**当归烧鸭**

Roasted Duck with Dang Gui

**肉酱蒜菇虾粒焖伊面**

Stewed Ee-Fu Noodles with Diced Shrimps,  
Hoshimeji Mushrooms and Minced Pork Sauce

**清汤海底燕窝**

Chilled Coralline Seaweed with Fungus, Lotus Seeds  
and Red Dates

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