



Wedding Package Year 2018 / 2019

Wedding Lunch: Mondays - Sundays	\$798+ (Min 25 Tables)
Weekday Dinner: Mondays - Thursdays	\$898+ (Min 25 Tables)
Weekend Dinner: Fridays - Sundays Eve & Public Holidays	\$998+ (Min 30 Tables)
Premium Menu Mondays - Sundays	\$1098+ (Min 25 Tables)
Western Set	\$88+ per person
International Buffet Mondays - Sundays	\$68+ 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 6348 3675/ 627 or email to lvy@sswimclub.org.sg / 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 Chili

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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