

## WEDDING PACKAGES 2023-2024

**8-Course Jade Set Menu**  
**\$1,388.00+** per table of 10 persons  
*with a minimum of 10 tables*



**8-Course Phoenix Set Menu**  
**\$1,488.00+** per table of 10 persons  
*with a minimum of 10 tables*



**4-Course Western Set Menu**  
**\$128.00+** per person  
*with a minimum of 100 persons*



**International Buffet Menu**  
**\$118.00+** per person  
*with a minimum of 100 persons*



**Bollywood Buffet Menu**  
**\$118.00+** per person  
*with a minimum of 100 persons*

*Minimum Guaranteed of 100 persons / 10 tables*  
*Surcharge is applicable for event which falls on Eve & Public Holidays*  
*Prices are subject to 10% service charge (Non-Members Only) & prevailing government taxes unless specified otherwise*  
*Prices & Menu are subject to changes without prior notice*

## Jade / Phoenix / Western Set Package

### Package Includes:

- A sumptuous choice of cuisine specially curated by our culinary award winning chefs
- Complimentary food tasting for a table of 10 persons (*Applicable from Tuesdays to Thursdays only, excluding Eve & Public Holidays*)
- Pre-event cocktail reception with mixed nuts
- Exclusive usage of venue up to 4-hours
- Standard Stage decorations, Pedestal stands along the aisle, seat covers and mist-effect during grand entrance
- Dedicated set-up for VIP tables and chairs
- Elegant dining table setting with crockery, cutleries, table centrepieces & cloth napkin
- Elegant set-up of Champagne Fountain
- A multi-tier dummy wedding cake for cake cutting ceremony
- Wedding invitation cards up to 60% of the guaranteed attendance (*Excludes printing & accessories*)
- An Ang Bao Box & Guest Signature Book
- Complimentary usage of Bridal Room for Wedding Couple
- Complimentary usage of LCD projector with screen and basic P.A system
- 1 x VIP lot for Bridal Car
- Complimentary car park coupons up to 20% of your guaranteed attendance

### Beverage:

- Free-flow of Soft Drinks (*Coke, Sprite, F&N Orange*) & Chinese Tea (*Applicable for Chinese Set Menu*)
- Free-flow of Soft Drinks (*Coke, Sprite, F&N Orange*) + Coffee & Tea (*Applicable for Western Set Menu*)
- Complimentary 01 x bottle of Sparkling Wine for Champagne Pouring & Toasting
- Complimentary 01 x Beer Barrel with a minimum guaranteed of 100 persons
- Complimentary 01 x bottle of House Wine with every guaranteed of 20 persons
- Waiver of Corkage for first 10 bottles of Hard Liquors/Wines brought-in (*Duty Paid & Sealed*). Subsequent Corkage fee of \$30.00+ per bottle of Hard Liquor / \$15.00+ per bottle of wine brought-in (*Duty Paid & Sealed - 75cl, Mixers not included for Hard Liquor*)
- Waiver of Bar Setup Fee of \$500.00+ for all external hard liquors / wines brought-in
- Beverage List attached for minimum orders of Alcohol Beverages

### Others:

- Surcharge of \$10.00+ per person / \$100.00+ per table is applicable for events which falls on Hot Dates, Eve & Public Holiday
- Extension of hours is applicable from \$700.00+ onwards (*Subject to venue usage*) before or after stipulated timing
- Usage of wireless microphone is applicable at \$30.00+ per unit
- Usage of additional LCD Projector and Screen at \$150.00+ per set

## International / Bollywood Buffet Package

### Package Includes:

- A sumptuous choice of cuisine specially curated by our culinary award winning chefs
- Complimentary food tasting for the wedding couple and a choice of up to 4 main items from the selected menu (*Applicable from Tuesdays to Thursdays only, excluding Eve & Public Holidays*)
- Pre-event cocktail reception with mixed nuts
- Exclusive usage of venue up to 4-hours
- Standard Stage decorations, Pedestal stands along the aisle, seat covers and mist-effect during grand entrance
- Dedicated set-up for VIP tables and chairs
- Elegant dining table setting with crockery, cutlery, table centrepieces & cloth napkin
- Elegant set-up of Champagne Fountain
- A multi-tier dummy wedding cake for cake cutting ceremony
- Wedding invitation cards up to 60% of the guaranteed attendance (*Excludes printing & accessories*)
- An Ang Bao Box & Guest Signature Book
- Complimentary usage of Bridal Room for Wedding Couple
- Complimentary usage of LCD projector with screen and basic P.A system
- 1 x VIP lot for Bridal Car
- Complimentary car park coupons up to 20% of your guaranteed attendance

### Beverage:

- Free-flow of Soft Drinks (*Coke, Sprite, F&N Orange*)
- Complimentary 01 x bottle of Sparkling Wine for Champagne Pouring & Toasting
- Complimentary 01 x Beer Barrel with a minimum guaranteed of 100 persons
- Complimentary 01 x bottle of House Wine with every guaranteed of 20 persons
- Waiver of Corkage for first 10 bottles of Hard Liquors/Wines brought-in (*Duty Paid & Sealed*). Subsequent Corkage fee of \$30.00+ per bottle of Hard Liquor / \$15.00+ per bottle of wine brought-in (*Duty Paid & Sealed - 75cl, Mixers not included for Hard Liquor*)
- Waiver of Bar Setup Fee of \$500.00+ is applicable for all external hard liquors / wines brought-in
- Beverage List attached for minimum orders of Alcohol Beverages

### Others:

- Surcharge of \$10.00+ per person / \$100.00+ per table is applicable for events which falls on Hot Dates, Eve & Public Holiday
- Extension of hours is applicable from \$700.00+ onwards (*Subject to venue usage*) before or after stipulated timing
- Usage of wireless microphone is applicable at \$30.00+ per unit
- Usage of additional LCD Projector and Screen at \$150.00+ per set

## 8-Course Jade Set Menu

### COLD DISH COMBINATION

- 五彩拼盆 - 生捞海蜇丝, 虾枣, 日式八爪鱼, 石榴球, 蜜汁叉烧

Jade Combination Platter

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

- 五彩拼盆 - 八爪鱼, 海蜇, 烧鸭, 椒盐白饭鱼, 腐皮卷

Jade Phoenix Combination Platter

Japanese Octopus, Jelly Fish, Roasted Duck, Crispy Silver Fish, Crispy Beancurd Skin filled with Shrimps

### SOUP

- 红烧山珍海味翅 Braised Shark's Fin Broth with Assorted Seafood
- 蟹肉花胶鱼鳔羹 Braised Crabmeat Broth with Conpoy & Dried Fish Maw

### SEAFOOD

- 鸳鸯虾球 Prawns served in Duet style: (Wasabi-mayo Sauce & Cereal with Chilli)
- 玉凤黄金虾球 Deep Fried Prawns with Salted Egg Yolk

### VEGETABLES

- 蚝皇螺片北菇西兰花 Braised Sliced Sea Whelk with Chinese Mushroom and Broccoli
- 百灵菇西兰花 Braised Bai Ling Mushrooms with Seasonal Vegetables in Oyster Sauce

### FISH

- 姜茸蒸巴丁鱼 Steamed Pa Ding Fish with Minced Ginger and Spring Onions
- 清蒸豆酥金目鲈 Steamed Sea Bass with Minced Preserved Beans with Minced Shrimps

### POULTRY

- 脆皮吊烧鸡伴虾饼 Roasted whole Chicken with Prawn Crackers
- 脆皮四川烧鸡 Roasted Crispy Chicken with Spicy Szechuan Sauce

### NOODLES/ RICE

- 海皇荷叶饭 Fried Rice with Assorted Seafood served in Lotus Leaf
- 干烧伊府面 Braised Ee Fu Noodles with Chives & Bean Sprouts

### DESSERT

- 百年好合 Hot Red Bean Cream with Lotus Seeds and Fresh Lily Bulbs
- 杨枝甘露 Chilled Mango Sago with Pomelo Sacs

*Prices & Menu are subject to changes without prior notice*

## 8-Course Phoenix Set Menu

### COLD DISH COMBINATION

- ☐ 乳猪拼盘 - 乳猪件, 沙律鲜虾, 泰式鲍贝, 椒盐白饭鱼, 日式鸡卷

Phoenix Suckling Pig Combination Platter

Suckling Pig Fillet , Salad Prawns, Abalone Clam Tossed with Thai Spicy Sauce , Crispy Silver Fish ,Chicken Roll

- ☐ 乳猪拼盘-乳猪件, 沙律虾, 醉鸡, 海蜇, 金钱袋

Phoenix Suckling Pig Combination Platter

Suckling Pig Fillet , Salad Prawns, Drunken Chicken, Jelly Fish, Crispy Seafood Money Bag

### SOUP

- ☐ 蟹肉瑶柱竹笙烩生翅 Braised Shark's Fin Broth with Crabmeat, Conpoy & Bamboo Pith

- ☐ 翅骨汤瑶柱炖靚花胶 Double Boiled Shark's Cartilage Soup with Fish Maw & Conpoy

### SEAFOOD

- ☐ XO 酱白松菇炒带子 Wok-fried Scallops with Hoshimeji Mushrooms and Seasonal Greens in Spicy XO Sauce

- ☐ 三文鱼子芥末虾球 Deep Fried Prawns with Wasabi Mayonnaise Sauce & Caviar

### VEGETABLES

- ☐ 10 头鲍北菇扒时蔬 Braised 10 Headed Abalone with Chinese Mushrooms & Seasonal Greens

- ☐ 海参花菇扒时蔬 Braised Premier Sea Cucumber with Japanese Shitake Mushroom & Seasonal Greens

### FISH

- ☐ 清蒸海斑鱼 Steamed Sea Grouper in Hong Kong Style

- ☐ 古法蒸笋壳鱼 Steamed Soon Hock with Wood Fungus, Golden Mushrooms & Red Dates

### POULTRY

- ☐ 明炉烧鸭 Roasted Duck served with Plum Sauce

- ☐ 玉凤咖啡排骨 Stir Fried Spare Ribs with Coffee Sauce & White Sesame

### NOODLES/ RICE

- ☐ 金菇瑶柱九皇焖伊面 Braised Ee Fu Noodles with Dried Scallops, Enoki Mushrooms & Chives

- ☐ 腊味糯米饭 Fried Glutinous Rice with Chinese Sausage

### DESSERT

- ☐ 雪耳炖桃树胶 Double Boiled Nourishing Peach Reisin with Lotus Seeds & Red Dates

- ☐ 香芒冻布丁 Chilled Mango Pudding

*Prices & Menu are subject to changes without prior notice*

## 4-Course Western Set Menu

### APPETIZER

Caesar Salad with Prawns Provençal



### SOUP

Cappuccino of Mushroom With Truffle Infuse



### ENTRÉE

Baked Barramundi with Tomato Confit Bouillon Potatoes and Grilled Asparagus

Or

Pan-Fried Breast of Capon Butter Fettucine and Mustard Gravy



### DESSERT

Chocolate Lava with Vanilla Ice Cream

Coffee or Tea

*Prices & Menu are subject to changes without prior notice*

## International Buffet Menu

### STARTERS (SELECT 2)

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> Mini Potato Curry Puff      | <input type="checkbox"/> Mini Margarita Pizza               | <input type="checkbox"/> Mini Chicken Sausage Roll |
| <input type="checkbox"/> Mini Indian Samosa          | <input type="checkbox"/> Vegetarian Samosa                  | <input type="checkbox"/> Vegetarian Spring Roll    |
| <input type="checkbox"/> Fried Crispy Chicken Wanton | <input type="checkbox"/> Chicken Tenders with Honey Mustard |  |
| <input type="checkbox"/> Potato Wedges               | <input type="checkbox"/> Curly Fries                        | <input type="checkbox"/> Nacho Chips               |
|  |   | <input type="checkbox"/> Papadums                  |

### SALADS (SELECT 1)

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> Spicy Vegetarian Tang Hoon Salad | <input type="checkbox"/> Penne Primavera Salad | <input type="checkbox"/> Coleslaw with Raisin |
| <input type="checkbox"/> Garden Greens with Condiments    | <input type="checkbox"/> Mixed Bean Salad      | <input type="checkbox"/> Potato & Egg Salad   |

### SOUP (SELECT 1)

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> Cream of Mushroom      | <input type="checkbox"/> Cream of Tomato & Basil | <input type="checkbox"/> Minestrone Soup |
| <input type="checkbox"/> Puree of Potato & Leek |  |  |

### MAINS (SELECT 3)

- |  |  |
|--|--|
| <input type="checkbox"/> Stir-Fry Chicken with Ginger & Onion      | <input type="checkbox"/> Chicken Teriyaki with Bean Sprouts          |
| <input type="checkbox"/> Wok-Fried Pepper Chicken                  | <input type="checkbox"/> Kung-Po Chicken with Cashew Nuts            |
| <input type="checkbox"/> Chicken Cacciatora                        | <input type="checkbox"/> Sweet & Sour Pork                           |
| <input type="checkbox"/> BBQ Pork Ribs with Tangy Sauce            | <input type="checkbox"/> Coffee Pork Ribs                            |
| <input type="checkbox"/> Wok-Fried Fish Fillet with Ginger & Onion | <input type="checkbox"/> Sweet & Sour Fish                           |
| <input type="checkbox"/> Pan-Fried Salmon with Champagne Sauce     | <input type="checkbox"/> Pan-Fried Dory Fish with Butter Lemon Sauce |
|  | <input type="checkbox"/> Breaded Fish Fillet with Remoulade Sauce    |

### VEGETABLES (SELECT 2)

- |   |  |
|---|--|
| <input type="checkbox"/> Broccoli with Braised Mushrooms    | <input type="checkbox"/> Assorted Vegetables with Butter Sauce |
| <input type="checkbox"/> Braised Tofu with Mixed Vegetables | <input type="checkbox"/> Nonya Chop Chye                       |
| <input type="checkbox"/> Lohan Vegetables                   | <input type="checkbox"/> Sayur Lodeh                           |
| <input type="checkbox"/> Vegetable Korma                    | <input type="checkbox"/> Roasted Potatoes                      |
|   | <input type="checkbox"/> Mashed Potatoes                       |

### STAPLE (SELECT 1 RICE & 1 NOODLE)

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> Steamed Rice        | <input type="checkbox"/> Kunyit Rice         | <input type="checkbox"/> Chicken Jambalaya          |
| <input type="checkbox"/> Yangzhou Fried Rice | <input type="checkbox"/> Seafood Paella Rice | <input type="checkbox"/> Macaroni with Cheese Sauce |
| <input type="checkbox"/> Mee Siam            | <input type="checkbox"/> Laksa               | <input type="checkbox"/> Spaghetti Marinara Sauce   |
| <input type="checkbox"/> Sin Chew Bee Hoon   | <input type="checkbox"/> Seafood Mee Goreng  | <input type="checkbox"/> Fried Hong Kong Noodles    |

### DESSERTS (SELECT 2)

- |   |   |  |  |
|---|---|--|--|
| <input type="checkbox"/> Bobo Cha Cha       | <input type="checkbox"/> Cold Cheng Tng         | <input type="checkbox"/> Red Bean Soup       | <input type="checkbox"/> Fresh Fruit Platter |
| <input type="checkbox"/> Honeydew with Sago | <input type="checkbox"/> Mango Pudding          | <input type="checkbox"/> Mini Fruit Tartlets | <input type="checkbox"/> Mini Assorted Cakes |
| <input type="checkbox"/> Crème Brulee       | <input type="checkbox"/> Bread & Butter Pudding |  |  |

*Prices & Menu are subject to changes without prior notice*

## Bollywood Buffet Menu

### STARTER (SELECT 2) + MINT CHUTNEY

- Cumin Chicken Kebab
- Mini Indian Samosa
- Aloo Bonda
- Veg Spring Roll
- Chicken Tikka
- Hara Bahra Kebab
- Veg Pakora
- Mushroom Quiche

### SALAD (SELECT 1)

- Kachumber Salad
- Veg Pasta Salad
- Potato & Egg Salad
- Mix Green
- Mixed Raita
- Coleslaw

### MAIN + COMPANIED WITH ASSORTED NAAN & PAPAD

### CHICKEN (SELECT 1)

- Butter Chicken
- Kadai Chicken
- Chicken Masala
- Chicken in Thai Sauce
- Saag Murg
- Chicken Do Pyaza
- Teriyaki Chicken
- Black Pepper Chicken

### FISH (SELECT 1)

- Indian Fish Curry
- Sweet & Sour Fish
- Sambal Fish Fillet
- Crispy Oatmeal Fish
- Fish Fillet in Thai Sauce
- Fish Masala
- Fish Methi
- Kadai Fish

### MUTTON (SELECT 1)

- Mutton Rogan Josh
- Thai Green Curry Mutton
- Kadhai Gosht
- Mutton Do Pyaza
- Mutton Rendang

### MOCK ITEMS (SELECT 2 TO REPLACE FOR CHICKEN & FISH ITEM)\*

- Mock Mutton Rendang
- Sambal Fish Fillet
- Thai Green Curry Mock Mutton
- Mock Mutton Curry
- Fish Fillet in Teriyaki Sauce
- Kong Poh Mock Chicken
- Mock Chicken Curry

### VEGETABLES (SELECT 3)

- Vegetable Jalfrezi
- Yellow Dal Tadka
- Makai Palak
- Chana Masala
- Gobi Matter
- Broccoli with Mushroom
- Aloo Gobi Masala
- Channa Masala
- Aloo Matter
- Dal Makni
- Sambal Eggplant
- Vegetarian Lasagne
- Bhindi Do Pyaza
- Palak Paneer
- Khumb Corn Masala
- Mixed Vegetable Curry
- Lyonnaise Potato
- Aloo Palak
- Brinjal Masal
- Kadai Vegetables
- Sayor Lodeh
- Vegetable Curry

### RICE (SELECT 1)

- Bryani Rice
- Peas Pulao
- Steamed Rice
- Garlic Rice
- Jeera Rice
- Basmati Rice
- Butter Olive Rice
- Veg Fried Rice

### DESSERT (SELECT 2)

- Moong Dal Halwa
- Assorted French Pastries
- Ice Jelly with Sea Coconut
- Sago Gula Melaka
- Rasmalai
- Gulab Jamun
- Mango Pudding
- Fruit Platter

### NOODLE (SELECT 1)

- Mee Siam Gravy
- Mee Goreng
- Vegetarian Fried Bee Hoon

*Prices & Menu are subject to changes without prior notice*