

WEDDING PACKAGES 2023-2024

8-Course Jade Set Menu
\$1,288.00+ per table of 10 persons
with a minimum of 20 tables



8-Course Phoenix Set Menu
\$1,388.00+ per table of 10 persons
with a minimum of 20 tables



4-Course Western Set Menu
\$118.00+ per person
with a minimum of 200 persons



International Buffet Menu
\$108.00+ per person
with a minimum of 200 persons



Bollywood Buffet Menu
\$108.00+ per person
with a minimum of 200 persons

Minimum Guaranteed of 200 persons / 20 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, 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*) & 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 02 x Beer Barrels with a minimum guaranteed of 200 persons & above
- 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*) 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 02 x Beer Barrels with a minimum guaranteed of 200 persons & above
- 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:

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- 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

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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

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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 Cacciatore | <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 | | |

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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

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