



**CHINESE WEDDING PACKAGES
(MINIMUM 100 PERSONS)**

BACKDROP DÉCOR FOR STAGE (LED FAIRY LIGHTS)

8 – COURSE SUMPTUOUS DINNER PREPARED BY OUR EXECUTIVE CHEF

SELECTION OF WEDDING FAVOURS TO CHOOSE FROM FOR ALL YOUR GUESTS

FREE FLOW OF CHINESE TEA AND SOFT DRINKS THROUGHOUT THE EVENT

COMPLIMENTARY 20L BARREL OF BEER

ENJOY A COMPLIMENTARY FOOD TASTING OF THE WEDDING CHINESE LUNCH/DINNER MENU FOR 10 GUESTS

CHAMPAGNE PYRAMID WITH A COMPLIMENTARY BOTTLE OF SPARKLING WINE

4 FLORAL STANDS ALONG THE AISLE

FRESH FLORAL CENTREPIECES ON VIP AND GUEST TABLES' AND RECEPTION TABLE

COMPLIMENTARY SEAT COVERS FOR ALL CHAIRS (SASH TIE-BACKS FOR VIP)

ONE NIGHT STAY IN OUR LUXURIOUS BRIDAL SUITE WITH COMPLIMENTARY BREAKFAST

VIP PARKING LOT FOR BRIDAL CAR AT THE ENTRANCE OF THE CLUB

COMPLIMENTARY PARKING PASSES FOR 20% OF YOUR TOTAL CONFIRMED GUESTS

A CHOICE OF ELEGANTLY DESIGNED WEDDING INVITATION CARDS CAPPED AT 70% OF YOUR CONFIRMED GUESTS (PRINTING OF INSERTS NOT INCLUDED)

COMPLIMENTARY USAGE OF STAGE & SOUND SYSTEM

COMPLIMENTARY GUESTS' SIGNATORY BOOK TO MARK YOUR JOYOUS OCCASION



CHINESE 8-COURSE SET MENU A

(Minimum 10 tables)

(\$888.00++ per table)

五福喜临门

Deluxe Cold Dish Combination

海鲜炖汤

BRAISED SEAFOOD SOUP

极酱炒明虾

WOK FRIED PRAWN WITH XO SAUCE AND CELERY

火腿凤凰鸡

POACHED CHICKEN WITH HAM

传统蒸目卢

STEAM SEABASS TRADITIONAL STYLE

发菜扒白菜

BRAISED FATT CHOY WITH TIANJING CABBAGE

双喜伊府面

Braised E-Fu Noodle with Yellow Chive

百莲好合

YAM PASTE WITH GINKO NUTS

CHINESE TEA



8-Course Chinese Set Menu B

(Minimum 10 tables)
(\$988.00++ per table)

五福喜临门
Deluxe Cold Dish Combination
* * *

海味干贝羹
Seafood Soup with Dried Scallop
* * *

港式金目卢
Steamed Seabass Hong Kong Style
* * *

香蒜辣酱炒明虾
Stir Fried King Prawn with Garlic and Chilli
* * *

香菇扒螺片
Braised Chinese Mushroom with Top shell Abalone
and Seasonal Vegetables
* * *

脆皮金香鸡
Roasted Crispy Chicken
* * *

双喜伊府面
Braised E-Fu Noodle with Yellow Chive
* * *

百莲好合
Sweet Combination (Longan, Red Dates, Lotus Seed)
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CHINESE TEA



8-Course Chinese Set Menu C

(Minimum 10 tables)

(\$1,388.00++ per table)

龙虾鲜果沙律

Lobster Salad with Mixed Fruit

* * *

蟹肉扒生翅

Braised Shark's Fin with Crabmeat

* * *

香芹爆炒虾球

Stir Fried King Prawn with Celery and Cashew Nut

* * *

潮式蒸红斑

Steamed Red Garoupa Teochew Style

* * *

醉香菜园鸡

Braised Drunken Chicken with Special Dip

* * *

百玲菇扒时菜

Braised Bai Ling Mushroom with Broccoli in Conpoy Sauce

* * *

蟹肉水晶面

Crystal Noodle with Crabmeat

* * *

百莲好合

Sweet Combination (Longan, Red Dates,
White Fungus and Lotus Seed)

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CHINESE TEA



8-Course Chinese Set Menu D

(Minimum 10 tables)

(\$1,588.00++ per table)

鸿运乳猪拼盘

BBQ Suckling Pig Combination

红烧螺鲍翅

Braised Superior Shark's Fin with Shell Abalone

* * *

椰丝爆明虾

Wok Fried King Prawn with Shredded Coconut

* * *

潮式蒸斗鲳

Steamed Promfret Teochew Style

* * *

古法盐焗鸡

Salted Baked Chicken RSYC Style

* * *

香菇扒海参

Braised Sea Cucumber with Mushroom and Vegetable

* * *

生炒腊味饭

Fried Rice with Cured Meat Wrapped in Lotus Leaf

* * *

冰糖炖鳧梨

Double Boil Pear with Tropical Fruit

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CHINESE TEA