



## PETITE WEDDING PACKAGE 2020

Whimsical Romance

**S\$ 1,278.00++ for 10 persons**  
(applicable for lunch and dinner)

Joyous Union

**S\$ 1,478.00++ for 10 persons**  
(applicable for lunch and dinner)

Minimum 50 persons



## WEDDING PACKAGE

### DINING

- ♥ Sumptuous Chinese Cuisine specially prepared by our Master Chef from the award-winning Wah Lok Cantonese Restaurant.
- ♥ Food tasting for one table of ten (10) persons in Wah Lok Cantonese Restaurant can be arranged at a special rate based on 25% off the package price. This is only available on Weekday evenings from Monday to Thursday excluding Eve of Public Holidays & Public Holidays.

### BEVERAGES

- ♥ Free flow of Chinese tea and soft drinks throughout event (excluding juices) with cocktail nuts.
- ♥ One (1) complimentary bottle of Prosecco.
- ♥ House Pour wine can be arranged at a special price of **S\$48.00++** per bottle.
- ♥ Beer can be arranged at a special price of **S\$720.00++** per 30-litre barrel or at **S\$18.00++** per glass.
- ♥ Waiver of corkage charge for all duty paid & sealed hard liquor brought in for your celebration.
- ♥ Corkage fee for Duty Paid & Sealed wine can be arranged at **S\$18.00++** per opened bottle.

### DECORATIONS

- ♥ Elegant floral decorations for the stage, 4 aisle stands and floral center pieces for all dining tables.
- ♥ Intricately designed dummy wedding cake for cake cutting ceremony.

### COMPLIMENTARY

- ♥ Complimentary one (1) night stay in Deluxe Room with breakfast for two persons on wedding day.
- ♥ Unique wedding gifts for all your guests.
- ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance.
- ♥ Specially designed Ang Bao Box to contain well wishes from your guests.
- ♥ Complimentary utilization of existing LCD Projector and screen for your wedding video montage.



## WHIMSICAL ROMANCE

### **COLD DISH COMBINATION 大拼盆**

**Choose five (5) items from the below selections**

锦绣七彩凉伴火鸭丝  
Shredded Duck

烧鸭片  
Roasted Duck

沙律虾  
Prawn Salad

话梅番茄  
Mini Tomato with Plum

香炸鱼皮  
Deep Fried Fish Skin

日式迷你八爪鱼  
Japanese Baby  
Octopus

迷你春卷  
Mini Spring Roll

炒桂花粉丝  
Scrambled Eggs with Vermicelli

**Choose one (1) item from each course stated below**

### **SOUP 汤类**

金汤龙虾羹  
Lobster in Superior Carrot Broth

海螺丝海参鱼肚羹  
Thick Soup with Shredded Topshell, Sea Cucumber and  
Fish Maw

### **FISH 鱼**

港式蒸海斑  
Steamed Garoupa in Superior Soya Sauce

蒜茸蒸海斑  
Steamed Garoupa with Minced Garlic in Soya Sauce

### **SEAFOOD 海鲜**

芥茉虾球  
Sautéed Wasabi Prawns

沙汁明虾球  
Sautéed Prawns Tossed with Salad Cream

### **VEGETABLE 菜**

海螺北菇扒菠菜  
Giant Topshell with Spinach and Shiitake  
Mushroom

北菇扒西兰花蟹肉汁  
Braised Shiitake Mushroom with Broccoli in Crabmeat  
Sauce

### **POULTRY 家禽**

脆皮烧鸡  
Crispy Roasted Chicken

北菇富贵鸭  
Boneless Duck with Shiitake Mushroom

### **NOODLES & RICE 面.饭**

豉油皇海鲜粒炒米粉  
Fried Vermicelli with Diced Seafood

腊味荷叶饭  
Fried Rice with Dried Sausage in Lotus Leaf

### **DESSERT 甜品**

冻芒果布丁  
Mango Pudding

红豆沙汤圆  
Cream of Red Bean Paste with Glutinous Rice Ball



## JOYOUS UNION

### **COLD DISH COMBINATION 大拼盆**

**Choose five (5) items from the below selections**

- |  |   |  |  |
|--|---|--|--|
| <input type="checkbox"/> 龙虾沙律<br>Lobster Salad | <input type="checkbox"/> 辣汁海蜇<br>Marinated Jellyfish    | <input type="checkbox"/> 烟鸭胸<br>Smoked Duck Breast | <input type="checkbox"/> 日式迷你八爪鱼<br>Japanese Baby Octopus        |
| <input type="checkbox"/> XO 海螺<br>XO Topshell  | <input type="checkbox"/> 香炸白饭鱼<br>Deep Fried Silverfish | <input type="checkbox"/> 迷你春卷<br>Mini Spring Roll  | <input type="checkbox"/> 炒桂花粉丝<br>Scrambled Eggs with Vermicelli |

**Choose one (1) item from each course stated below**

### **SOUP 汤类**

- |   |   |
|---|---|
| <input type="checkbox"/> 紅燒海味羹 (海螺絲, 蝦粒, 蟹肉, 墨魚)<br>Braised Superior Broth with Shredded Topshell and Diced Seafood | <input type="checkbox"/> 海螺絲海參魚肚羹<br>Thick Soup with Shredded Topshell, Sea Cucumber and Fish Maw |
|---|---|

### **FISH 魚**

- |  |  |
|--|--|
| <input type="checkbox"/> 港式蒸海斑<br>Steamed Garoupa in Superior Soya Sauce | <input type="checkbox"/> 蒜茸蒸海斑<br>Steamed Garoupa with Minced Garlic in Soya Sauce |
|--|--|

### **SEAFOOD 海鮮**

- |  |   |
|--|---|
| <input type="checkbox"/> 白灼蝦<br>Poached Prawns | <input type="checkbox"/> 雀巢翡翠玉帶翠花枝<br>Sautéed Scallops & Squid in Noodle Basket |
|--|---|

### **VEGETABLE 菜**

- |   |  |
|---|--|
| <input type="checkbox"/> 原只蚶拑扒菠菜<br>Crab Claw with Spinach in Egg white Sauce | <input type="checkbox"/> 鮑魚北菇扒菠菜<br>Braised Baby Abalone with Shitake Mushroom and Spinach |
|---|--|

### **POULTRY 家禽**

- |   |  |
|---|--|
| <input type="checkbox"/> 蔥油招牌脆皮炸子雞<br>Signature Crispy Roast Chicken with Onion | <input type="checkbox"/> 批靚燒鴨<br>Roasted Pipa Duck |
|---|--|

### **NOODLES & RICE 面.飯**

- |   |   |
|---|---|
| <input type="checkbox"/> 銀芽九王干燒伊府面<br>Braised Ee Fu Noodles with Straw Mushrooms, Silver Sprouts and Chives | <input type="checkbox"/> 蒜香腊味炒飯<br>Fried Garlic Rice with Dried Sausage |
|---|---|

### **DESSERT 甜品**

- |  |  |
|--|--|
| <input type="checkbox"/> 楊枝甘露<br>Cream of Mango & Pomelo with Sago | <input type="checkbox"/> 百年好合紅豆沙<br>Red Bean Paste with Lily Bud and Lotus Seeds |
|--|--|