WEDDING PACKAGES 2021 - 2022



SILVER

Lunch \$888++ per 10 persons Weekdays Dinner \$888++ per 10 persons

GOLD

Lunch \$968++ per 10 persons Weekdays Dinner \$968++ per 10 persons Weekends Dinner \$998++ per 10 persons

PLATINUM

Lunch \$1,028++ per 10 persons Weekdays Dinner \$1,028++ per 10 persons Weekends Dinner \$1,068++ per 10 persons

DIAMOND

Lunch \$1,168++ per 10 persons Weekdays Dinner \$1,168++ per 10 persons Weekends Dinner \$1,188++ per 10 persons

- * Weekdays defined as Mondays to Thursdays excluding Eve of and Public Holidays
- * Weekends defined as Saturdays to Sundays including Eve of and Public Holidays

PROMOTION (LIMITED TIME ONLY)

5% off per table price (100-150 persons) 10% off per table price (151-250 persons) & additional alcohol! *T&C applies.

MENU

• A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

- Free flow of soft drinks, mixers and Chinese tea throughout the event
- Waiver of corkage charge for sealed & duty paid hard liquor and champagne brought to the wedding banquet
- All subsequent house beer will be charged at \$48++ per jug
- All subsequent house wine will be charged at \$58++ per bottle

ALCOHOL PROMOTION

- **50-100 persons:** 1 barrel of 20-litres house beer and 1 bottle of house wine per 10 persons
- **101-200 persons:** 2 barrel of 20-litres house beer and 2 bottles of house wine per 10 persons
- 201 persons onwards: free flow of house beer and house wine

WEDDING DECOR

- An intricately designed multi-tier model wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting ceremony
- Specially adorned and decorated VIP tables and chairs
- Bubble Machine effect and shower of flower petals during your first march-in (Confetti is not allowed)
- With a minimum of 100 guests, complimentary floral themed decorations

PRIVILEGES

- Traditional "wife cake" (Lao Po Bing 老婆饼) or selection of wedding favor for all guests
- Complimentary use of LCD projector with screen
- Guest Book and Wedding Token Box for the reception desk
- Car park coupons based on 20% of your confirmed attendance, additional coupons at \$5++ each (Require 1 week advance order, coupons are non-exchangeable and non-refundable)
- With a minimum of 100 guests, complimentary invitation cards based on 70% of the guaranteed attendance (Printing and accessories not included)
- With a minimum of 100 guests, complimentary food tasting for 8 persons (Applicable for Monday to Thursdays excluding 15 days of Chinese New Year, blackout dates, eve of and public holidays)
- With a minimum of 150 guests and Gold tier onwards, complimentary 1 night stay at selected hotels

TERM AND CONDITIONS: • All confirmed booking must be made with \$5,000 non-refundable and non-transferable deposit. • Valid for Weddings held by 31 December 2022. • An additional surcharge of \$80.00++ per table for wedding to be held after 1 January 2023. • Valid strictly for new bookings only. • All bookings are subject to function space availability. • Prices and menus are subject to change without prior notice. • Package price not applicable on the following blackout dates: Eve of and on 15 days of Chinese New Year, eve of and on special occasions like Mother's Day, Father's Day. • Prices are subject to 10% service charges & prevailing government taxes.

WEDDING PACKAGES 2021 - 2022



SILVER WEDDING LUNCH & DINNER PACKAGE

8-course Lunch & Weekday Dinner at \$888++ per 10 persons

桃苑献五福 PEACH GARDEN COMBINATION (Choice of 1 Item)

- 泰式海蜇,龙虾球,五香卷,四川口水鸡,香芒海鲜条
 Chilled Jellyfish in Thai Style, Lobster Ball, Fried "Ngoh Hiang", Chilled Sichuan Chicken, Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉,班兰鸡, 南乳 鲜冬菇
 Sea Whelk in Thai Style, Crispy Otah Roll, Crab Meat Omelette, Pandan Chicken, Fried Mushroom with Preserved Bean Paste
- 黄金鱼皮、四川口水鸡、石榴鸡球、桂花蟹肉、泰式海蜇 Crispy Fish Skin with Golden Salted Egg Yolk, Chilled Sichuan Chicken, Deep-fried Chicken Pomegranate, Crab Meat Omelette, Chilled Jellyfish in Thai Style

汤 SOUP (Choice Of 1 Item)

- 〇 杞子鸡炖翅 Double-boiled Shark's Fin Soup with Chicken and Wolfberries
- 蟹肉干贝鱼翅
 Braised Shark's Fin Soup with Crab Meat and Conpoy
- 响螺鲍鱼炖花菇汤
 Double-boiled Sea Whelk, Baby Abalone and Shiitake Mushroom Soup

海鲜 SEAFOOD (Choice of 1 Item)

- 芥末虾球 Crisp-fried Prawn with Wasabi Salad Cream
- 黄金虾球 Crisp-fried Prawn with Salted Egg Yolk
- 花雕酒醉生虾 Poached Live Prawn with Chinese Wine

鱼 FISH (Choice of 1 Item)

- 姜茸白合蒸八丁鱼 Steamed Pa Ting Fish with Minced Ginger and Lily Bulb
- 豆酥虾米蒸红亦槽 Steamed Red Snapper with Crispy Soya Bean Crumb
- 姜丝陈皮蒸龙虎斑 Steamed Hybrid Dragon-Tiger Grouper with Shredded Ginger and Orange Peel

肉类 POULTRY / MEAT (Choice Of 1 Item)

- 药材富贵鸡 Emperor Chicken with Chinese Herb
- 香茅烧鸡 Roasted Crispy Chicken with Lemongrass
- 金牌吊烧鸡 Traditional Roasted Crispy Chicken

菜 VEGETABLES (Choice of 1 Item)

- 鲍汁百灵菇扒时蔬 Braised "Bai Ling" Mushroom with Seasonal Vegetables in Abalone Sauce
- 双菇干贝丝扒菠菜
 Braised Twin Mushroom with Conpoy and Spinach
- 蟹肉芙蓉豆腐苋菜 Braised Homemade Beancurd with Crab Meat and Local Spinach

饭/面 RICE / NOODLES (Choice of 1 Item)

- 內酱金菇焖伊面Braised Ee-Fu Noodles with Enoki Mushroom and Minced Meat Sauce
- 海鲜粒干炒面线 Fried "Mian Xian" with Diced Seafood
- X.O. 酱炒海鲜饭 Fried Rice with Seafood and X.O. Sauce

甜品 DESSERT (Choice of 1 Item)

- 杨枝甘露 Chilled Fresh Mango with Sago and Pomelo
- 雪耳芦荟海底椰 Chilled Snow Fungus with Aloe Vera and Sea Coconut
- 芋香红豆沙(热)
 Warm Cream of Red Bean Bisque with Yam

WEDDING PACKAGES 2021 - 2022



GOLD WEDDING LUNCH & DINNER PACKAGE

Lunch & Weekdays Dinner \$968++ per 10 persons / Weekends Dinner \$998++ per 10 persons With a minimum of 150 quests, complimentary 1 night stay at selected hotels

龙虾大拼盘 LOBSTER COMBINATION (Choice Of 1 Item)

- 放虾沙律, 泰式螺片, 牛角虾春卷, 桂花蟹肉, 石榴鸡球
 Lobster Salad, Sea Whelk in Thai Style, Crispy Prawn Roll, Crab Meat Omelette, Deep-fried Chicken Pomegranate
- 龙虾沙律, X.O. 酱海蜇, 春卷, 脆皮烧肉, 蟹枣 Lobster Salad, Chilled Jellyfish in X.O. Sauce, Crispy Spring Roll, Roasted Crispy Pork Cube, Deep-fried Crab Meat Ball
- 龙虾沙律, 蟹枣, 石榴鸡球, 泰式香芒烟鸭, 南乳鲜冬菇 Lobster Salad, Deep-fried Crab Meat Ball, Deep-fried Chicken Pomegranate, Smoked Duck with Mango in Thai Style, Fried Mushroom with Preserved Bean Paste

汤 SOUP (Choice of 1 Item)

- 蟹肉蟹皇中鲍翅 Braised Baby Superior Shark's Fin Soup with Crab Meat and Crab Roe
- 虫草花响螺炖中鲍翅 Double-boiled Baby Superior Shark's Fin Soup with Sea Whelk and Cordyceps Flower
- 酿鱼鳔干贝炖鲍鱼汤
 Double-boiled Baby Abalone Soup with Stuffed
 Fish Maw and Conpoy

海鲜 SEAFOOD (Choice of 1 Item)

- 芥末虾球拼黄金虾球 Crisp-fried Prawn in Two Styles (Wasabi Salad Cream and Golden Salted Egg Yolk)
- X.O. 酱雀巢带子炒虾球
 Sautéed Prawn and Scallop with X.O. Sauce in Vermicelli Nest
- 豉油皇干煎老虎虾 Pan-fried Tiger Prawn with Superior Soya Sauce

鱼 FISH (Choice of 1 Item)

- 鲜百合港蒸石斑
 Steamed Grouper with Lily Bulb in Superior Soya Sauce
- 姜丝陈皮蒸龙虎斑 Steamed Hybrid Dragon-Tiger with Shredded Ginger and Orange Peel
- 清蒸笋壳鱼 Steamed Marble Goby (Soon Hock) with Superior Soya Sauce

肉类 POULTRY / MEAT (Choice of 1 Item)

- 金牌烧鸡 Traditional Roasted Chicken
- 脆皮烧鸭 Roasted Crispy Duck
- 当归烧鸭
 Roasted Crispy Duck with Angelica Herb

菜 VEGETABLES (Choice of 1 Item)

- 鲍螺片花菇扒时蔬
 Braised Sea Whelk with Shiitake Mushroom and
 Seasonal Vegetables
- 鲍汁豆根干贝扒菠菜 Braised Spinach with Fresh Gluten Puff and Dried Scallop in Abalone Sauce
- 红烧海参鱼肚扒菠菜
 Braised Sea Cucumber and Fish Maw with
 Spinach in Brown Sauce

饭/面 RICE / NOODLES (Choice of 1 Item)

- X.O. 酱炒海鲜面线 Fried Mian Xian with Seafood and X.O. Sauce
- 虾子蟹肉干烧伊面 Stewed Ee-Fu Noodles with Shrimp and Crab Meat
- 黑松露酱鸡粒炒饭Fried Rice with Diced Chicken and Black Truffle Sauce

甜品 DESSERT (Choice of 1 Item)

- 香茅白玉冰 Chilled Jelly Royale with Lemongrass
- 杨枝白玉冰 Chilled Mango with Jelly Royale, Sago and Pomelo
- 香滑牛油果芦荟 Chilled Avocado Cream with Aloe Vera

WEDDING PACKAGES 2021 - 2022



PLATINUM WEDDING LUNCH & DINNER PACKAGE

Lunch & Weekdays Dinner \$1,028++ per 10 persons / Weekends Dinner \$1,068++ per 10 persons With a minimum of 150 quests, complimentary 1 night stay at selected hotels

乳猪大拼盘 SUCKLING PIG COMBINATION (Choice Of 1 Item)

- 乳猪件, 桂花蟹肉, 香芒海鲜条, 芝麻墨鱼仔, 四川口水鸡
 Suckling Pig (Sliced), Crab Meat Omelette, Crispy Seafood and Mango Roll, Marinated Baby Octopus, Chilled Sichuan Chicken
- 乳猪件,泰式螺片,香芒海鲜条,桂花蟹肉, 乌打卷
 Suckling Pig (Sliced), Sea Whelk in Thai Style, Crispy Seafood and Mango Roll, Crab Meat Omelette, Crispy Otah Roll
- 乳猪件,香芒烟鸭,椒盐白饭鱼,石榴花球, 泰式海蜇 Suckling Pig (Sliced), Smoked Duck with Mango, Crispy Silver Bait with Salt & Pepper, Crispy Pomegranate Ball, Marinated Jellyfish in Thai Style

汤 SOUP (Choice of 1 Item)

- 蟹肉蛋白中鲍翅 Braised Baby Superior Shark's Fin Soup with Crab Meat and Egg White
- 翅骨汤炖中鲍翅 Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth
- 响螺鲍鱼花菇炖鸡汤
 Double-boiled Chicken Soup with Abalone, Sea
 Whelk and Shitake Mushroom

海鲜 SEAFOOD (Choice of 1 Item)

- 芥末虾球拼黄金虾球 Crisp-fried Prawn in Two Styles (Wasabi Salad Cream and Golden Salted Egg Yolk)
- X.O. 酱带子吊片 Fried Scallops and Cuttlefish in X.O. Sauce
- 豉油皇干煎老虎虾 Pan-fried Tiger Prawn with Superior Soya Sauce

鱼 FISH (Choice of 1 Item)

- 金针云耳蒸龙虎斑 Steamed Hybrid Dragon-Tiger Grouper with Black Fungus and Lily Flower
- 金银蒜菜脯蒸红斑 Steamed Red Grouper with Golden Minced Garlic and Preserved Radish
- 清蒸笋壳鱼 Steamed Marble Goby (Soon Hock) with Superior Soya Sauce

肉类 POULTRY / MEAT (Choice of 1 Item)

- 鹅肝酱烧鸡 Roasted Crispy Chicken with Foie Gras Sauce
- 黑松露酱脆皮烧鸭 Roasted Crispy Duck with Black Truffle Sauce
- 药材富贵鸡 Emperor Chicken with Chinese Herb Sauce

菜 VEGETABLES (Choice of 1 Item)

- 红烧海参鱼肚扒菠菜 Braised Sea Cucumber and Fish Maw with Spinach in Brown Sauce
- 金鲍仔北菇扒西兰花 Braised Baby Abalone with Black Mushroom and Broccoli
- 红烧鲍贝花胶扒时蔬
 Braised Fish Maw and Pacific Clam with Seasonal Vegetables

饭/面 RICE / NOODLES (Choice of 1 Item)

- 蟹肉虾子干烧伊面 Stewed Ee-Fu Noodles with Crab Meat and Shrimp Roe
- 黑椒海鲜乌东面Fried Udon with Seafood and Black Pepper Sauce
- 黑松露酱海鲜粒炒饭
 Fried Rice with Diced Seafood and Black Truffle Sauce

甜品 DESSERT (Choice of 1 Item)

- 杨枝白玉冰 Chilled Mango with Jelly Royale, Sago and Pomelo
- 桂花芦荟白玉冰 Chilled Jelly Royale with Aloe Vera and Osmanthus
- 雪耳芦荟海底椰
 Chilled Snow Fungus with Aloe Vera and Sea Coconut

WEDDING PACKAGES 2021 - 2022



DIAMOND WEDDING LUNCH & DINNER PACKAGE

Lunch & Weekdays Dinner \$1,168++ per 10 persons / Weekends Dinner \$1,188++ per 10 persons With a minimum of 150 quests, complimentary 1 night stay at selected hotels

厨师推介 CHEF'S RECOMMENDATION

○ 南乳全体猪 Roasted Golden Suckling with Preserved Bean Paste

汤 SOUP (Choice Of 1 Item)

- 金菇干贝蟹肉中鲍翅 Braised Baby Superior Shark's Fin Soup with Crab Meat, Conpoy and Golden Mushroom
- 八宝中鲍翅
 Braised Baby Superior Shark's Fin with Eight Treasures
- 酿鱼鳔鲍鱼干贝汤
 Double-boiled Conpoy Soup with Abalone and stuffed Fish Maw

海鲜 SEAFOOD (Choice Of 1 Item)

- 香草老虎虾 Pan-fried Tiger Prawn with Pesto Sauce
- 豉油皇干煎大明虾 Pan-fried King Prawn with Superior Soya Sauce
- 黄金汁大虎虾 Pan-fried Tiger Prawn with Pumpkin Sauce

鱼 FISH (Choice Of 1 Item)

- 姜丝陈皮蒸龙虎班 Steamed Hybrid Dragon-Tiger Grouper with Shredded Ginger and Orange Peel
- 清蒸红班 Steamed Red Grouper with Superior Soya Sauce
- 虫草花蒸笋壳鱼 Steamed Marble Goby (Soon Hock) with Cordyceps Flower and Superior Soya Sauce

肉类 POULTRY / MEAT (Choice Of 1 Item)

- 鹅肝酱烧鸡 Roasted Crispy Chicken with Foie Gras Sauce
- 伦敦烤鸭 Roasted London Duck
- 黑松露酱脆皮烧鸭Roasted Crispy Duck with Black Truffle Sauce

菜 VEGETABLES (Choice Of 1 Item)

- 黄金汁海参带子扒西兰花 Braised Sea Cucumber with Fresh Scallop and Broccoli in Premium Pumpkin Sauce
- 金鲍仔鲍贝扒时蔬 Braised Baby Abalone and Pacific Clam with Seasonal Vegetables
- 鲍汁鲍鱼仔豆腐扒苋菜
 Braised Local Spinach with Baby Abalone and Tofu in Premium Abalone Sauce

饭/面 RICE / NOODLES (Choice Of 1 Item)

- 蟹肉干烧伊面 Braised Ee-fu Noodles with Crab Meat and Mushroom
- X.O. 酱炒海鲜鱼茸面
 Fried Fish Paste Noodles with Diced Seafood and X.O. Sauce
- 黑松露酱海鲜炒饭
 Fried Rice with Diced Seafood in Black Truffle
 Sauce

甜品 DESSERT (Choice Of 1 Item)

- 香滑牛油果芦荟, 拼马来糕 Chilled Avocado Cream with Aloe Vera accompanied with Steamed 'Ma Lai Gao'
- 桂花芦荟白玉冰, 拼窝饼 Chilled Jelly Royale with Aloe Vera and Osmanthus accompanied with Sichuan Pancake
- 椰汁金瓜芋泥, 拼桂花糕
 Warm Yam Paste with Pumpkin and Coconut Cream accompanied with Chilled Osmanthus Jelly with Wolfberries