

WEDDING BLISS

CHINESE SET LUNCH AND DINNER MENU
AT \$1188++ PER TABLE

THE ESSENTIALS

- One night stay in a Suite room inclusive of breakfast for two persons and welcome amenities
- Endless flow of soft drinks and Chinese tea
- Champagne pyramid with a complimentary bottle of champagne or sparkling juice for pouring ceremony and toasting
- Wedding theme decoration, alternate sashes with seat covers
- Individualised wedding favours
- Reception table with flower centrepiece, red packets collection box and guest signatory book to capture all your beautiful blessings and memories
- Use of PA sound system with rostrum and wireless microphone
- Complimentary usage of LCD projector and screen
- Five-tier model wedding ceremonial cake with edible top-tier
- Wedding invitation cards with envelopes based on 70% of total guaranteed attendance
- Free parking for all invited guests

MINIMUM ATTENDANCE: 60 PERSONS

MAXIMUM CAPACITY: 80 PERSONS

Contact us at [6589 7714](tel:65897714) or bqt@royalplaza.com.sg and let us know what we can do for you.

All prices are subject to 10% service charge and prevailing government taxes.

CHINESE SET MENU

\$1188++ PER TABLE

MENU A

Five Delicacies

*Prawn Salad, Jellyfish with Sesame Seed, Seafood Roll
Deep-fried Meat with Beancurd Skin, Spicy Top Shell Salad*

Chinese Braised Seafood Fish Maw Soup

Chef's Special Crispy Roasted Chicken with Five Spice Salt

Steamed Live Sea Bass "Teochew Style"

Pan-fried Prawns in Special Oriental Sauce

Wok-fried US Scallops and Asparagus in Spicy Dried Scallop Sauce

Slow-braised Ee Fu Noodles, Seafood & Enoki Mushroom *with Egg White Crabmeat Sauce*

Steamed Yam Paste with Gingko Nuts

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MENU B

Sushi Cold Dish Combination

*California Maki Roll, Mixed Sushi, Salmon Salad
Japanese Marinated Squid*

Cream of Golden Pumpkin Soup

Norwegian Bay Shrimp and Crabmeat

Double-boiled Chinese Herbal Chicken

with Angelica and Wolfberries

Deep-fried Whole Garoupa in Spiced Black Bean Sauce

Oriental Style Stir-fried Duck with Garlic and Ginger

Braised Shitake Mushrooms with Broccoli

Steamed Lotus Leaf Rice with Assorted Meat

Glutinous Rice Balls in Red Bean Paste