

# Wedding Dinner Package

Weekdays from S\$988.00++ / Weekends from S\$1,118.00++ per table of 10 persons\*

## Authentic Chinese Cuisine

- Personalised 8-Course Chinese Set Dinner Menu
- Food tasting for a table of 10 persons (*minimum 18 tables, applicable for Mondays to Thursdays, excluding Eve & Public Holidays*)

## Beverage

- Free flow of soft drinks and Chinese tea throughout the event
- Complimentary 2 x 20-litre barrel of beer (minimum 18 tables)
- Complimentary one bottle of house wine per table (minimum 18 tables)
- Corkage waiver of duty paid and sealed liquor (up to maximum of 10 bottles)
- A bottle of sparkling wine for champagne pouring and nuptial toast

## Theme

- Choice of exclusively designed wedding theme with stage backdrop, aisle stands and fresh floral centrepieces on reception, VIP and guest tables
- Specially designed wedding cake model for cake cutting ceremony

## Accommodation

- Complimentary set of connecting room for one night stay at Ramada Singapore (minimum 18 tables)
- Complimentary one night stay at Ramada Singapore (minimum 8 tables)
- Complimentary day-use room for your co-ordinators usage (minimum 18 tables)
- Wedding amenities and International buffet breakfast for two at Flavours at Zhongshan Park
- Choice of one main course and one non-alcoholic beverage as pre dinner snack

## Privileges

- Exclusively designed wedding invitation cards for up to 70% of guaranteed attendance (exclude printing & accessories)
- A specially designed wedding guest book
- Selection of unique wedding favours for all your guests
- Complimentary car passes for up to 20% of your guaranteed attendance
- One VIP parking lot reserved exclusively for your bridal car
- Complimentary usage of LCD projectors and audio-visual system

<b>Balestier Ballroom</b>	Min. of 18 tables		Max. of 26 tables
<b>Zhongshan Room</b>	Min. of 8 tables		Max. of 12 tables

\*Prices quoted subject to weekday / weekend pricing, service charge and prevailing taxes apply (unless otherwise stated). Packages are subject to change without prior notice.


# Wedding Dinner Menu

Page 1

华美达特式大拼盆

## **Ramada's Delight Platter**

(Choice of 5 items)

(Crabmeat Omelette /  Chilled Prawns Salad with Ginger Mayonnaise Dressing /  
Homemade Phoenix Seafood Rolls / Chilled Top Shells Spicy Dressing /  
Mini Octopus with Pineapple Salsa / Shredded Chicken Jellyfish Salad /  
Yamabushitake Mushroom in Szechuan Style/  
Crispy Salmon Skin with Fine Salt and Cajun/ Mango Yam Rolls/ Chilled Bang-Bang Shredded  
Chicken

## **Optional**

Sliced Suckling Pig can be arranged at additional cost of S\$40.00++ per table

Please select one (1) for each category

## **2<sup>nd</sup> Course (Superior Soup)**

干贝燕窝冬茸羹

Braised Bird Nest Soup with Crabmeat, Fish Maw, Conpoy and Winter Melon

雪花鱼鳔羹

Braised Fish Maw with Crabmeat in Superior Broth

龙虾南瓜海鲜羹

 Braised Pumpkin Soup with Lobster and Seafood

 Chef's recommendation

# Wedding Dinner Menu

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Please select one (1) for each category

## 3<sup>rd</sup> Course (Seafood)

西芹海蜇虾仁

Stir-fried Prawns with Jelly Fish with Cashew Nuts in Rice Nest Basket

橙花提子沙律酱虾球

Deep-fried Prawns coated with Orange Apricot Mayonnaise  
in Rice Nest Basket

金网 XO 酱带子花枝片

 Sautéed Scallops and Squid with Chinese Greens and Capsicum in XO Spicy Sauce  
Served in Rice Nest Basket

## 4<sup>th</sup> Course (Fish)

### Choice of Fish

石斑鱼

Live Garoupa

金目鲈

Sea Bass

红鲷

Red Snapper

### Choice of Preparation Method

港式蒸

Hong Kong Style

古法蒸

Traditional Cantonese Style

潮式蒸

Teochew Style

豉皇油浸

Deep Fried In Supreme Soy Sauce

### **Optional**

Marble Goby (顺壳) can be arranged at additional cost of S\$40.00++ per table



Chef's recommendation

# Wedding Dinner Menu

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Please select one (1) for each category

## 5<sup>th</sup> Course (Vegetable)

鲍鱼仔松茸扒时蔬

Braised Baby Abalone and Hon Shimeji Mushrooms with Seasonal Greens

鲍鱼仔鲜东菇扒时蔬

Braised Baby Abalone and Fresh Shitake Mushrooms with Seasonal Greens

海参白灵菇扒时蔬

Braised Sea Cucumber with Bailing Mushrooms on Seasonal Greens  
topped with Brown Sauce

干烧玉鲍香菇伴兰花

Braised King Topshell with Chinese Mushroom with Broccoli

## 6<sup>th</sup> Course (Poultry)

脆皮炸子鸡

Crispy Roasted Chicken with Five Spices Salt and Cracker

红酒果味酱炸子鸡


Crispy Roasted Chicken with Chef's Special Red Wine Fruity Sauce

华美达滋补药材鸡

 Ramada Herbal Emperor Chicken

## **Optional**

金桔梅酱烤鸭

 Roasted Duck with Kumquat Plum Sauce can be arranged at additional cost of S\$20.00++  
per table

 Chef's recommendation

# Wedding Dinner Menu

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Please select one (1) for each category

## 7<sup>th</sup> Course (Noodles/Rice)

蟹肉扒伊面

Stewed Ee-fu Noodles with Assorted Mushrooms and Crabmeat Sauce

干贝鸡粒荷叶饭

Steamed Fragrant Fried Rice with Diced Chicken, Shrimps, Chinese Mushrooms and Conpoy Wrapped in Lotus Leaf

黑椒鸡丝焖水晶面

 Braised Crystal Noodle with Shredded Chicken and Prawns in Black Pepper

香菇肉酱翡翠面


Braised Jade Noodle with Mushroom and Minced Chicken

## 8<sup>th</sup> Course (Desserts)

牛油果西米芦荟(冷)

 Chilled Fresh Cream of Avocado with Aloe Vera and Sago

百香冬夏桂圆汤 (冷)

 Chilled White Fungus, Red Dates, Wolfberries, Longan and Passion Fruit

银杏南瓜芋泥(热)

Warm Yam Paste and Ginkgo Nuts with Pumpkin in Coconut Jus



Chef's recommendation

**RAMADA SINGAPORE AT ZHONGSHAN PARK**

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SINGAPORE AT ZHONGSHAN PARK