

Wedding Dinner Package 2019

Weekends at **S\$1,118.00++** per table of 10 persons* (Friday to Sunday)

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 1 x 20-litre barrel of beer (minimum 10 tables)
- 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 centerpiece on reception, VIP and guest tables
- Specially designed wedding cake model for cake cutting ceremony

Accommodation

- Complimentary one night stay at Ramada City View room (minimum 10 tables)
- Complimentary set of connecting room for one night stay at Ramada City View room (minimum 18 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

Balestier Ballroom	Min. of 18 tables		Max. of 26 tables
Zhongshan Room	Min. of 10 tables		Max. of 12 tables

*Prices quoted subject service charge and prevailing taxes apply (unless otherwise stated).
Packages are subject to change without prior notice.

RAMADA BY WYNDHAM SINGAPORE AT ZHONGSHAN PARK
16 Ah Hood Road
Singapore 329982
T (65) 6808 6888 F (65) 6808 6998
ramadasingapore.com

Independently owned by HH Properties Pte. Ltd. and operated under a management agreement with Wyndham Hotels & Resorts, Inc.

RAMADA
BY WYNDHAM
SINGAPORE AT ZHONGSHAN PARK

Wedding Dinner Menu

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华美达特色大拼盘

Ramada's Delight Platter

(Choice of 5 items)

(Vegetable Rice Nest Rolls /  Chilled Prawns Salad with Ginger Mayonnaise Dressing /
Beancurd Skin Rolls with Prawns in BBQ Sauce /
Smoked Duck with BBQ Dressing /
Mini Octopus with Pineapple Salsa / Shredded Chicken Jellyfish Salad /
Yamabushitake Mushrooms in Szechuan Style / **Sliced Suckling Pig /
Drunken Chicken with Chinese Yellow Wine / Baked Chicken with Yuzu Ponzu)

**Not available for Food Tasting

Please select one (1) for each category

2nd Course (Superior Soup)

干贝燕窝冬茸羹

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

雪花鱼鳔干贝蟹肉羹

Braised Fish Maw, Conpoy and Crabmeat in Superior Broth

鲍丝鱼鳔羹



Braised Imperial Treasure Soup

(Shredded Abalone, Golden Mushrooms, Fish Maw)



Chef's recommendation

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3rd Course (Seafood)

芹香碧绿虾球

Sautéed Prawn and Seasonal Greens with Spicy Coriander Sauce


橙花提子沙律酱虾球

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

西芹夏果带子

Sautéed Scallops with Celery and Macadamia Nuts served in Tortilla Shells

XO 酱带子花枝片

 Sautéed Scallops and Squid with Chinese Greens and Capsicums
in XO Spicy Sauce served in Rice Nest Basket

4th Course (Fish)

Choice of Fish

石斑鱼

Live Garoupa

红鲷

Live Red Snapper

金目鲈

Live Sea Bass

Choice of Preparation Method

港式蒸

 Hong Kong Style

鼠耳红枣姜丝蒸

Steamed Black Fungus, Red Dates,
Ginger, Superior Sauce

潮式蒸

Teochew Style

芹香酱蒸

Spicy Coriander Celery Sauce

Optional

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



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5th Course (Vegetable)

鲍鱼仔松茸扒时蔬

Braised Baby Abalone and Hon Shimeji Mushrooms with Seasonal Greens

鲍鱼仔鲜菇扒时蔬

 Braised Baby Abalone and Fresh Shitake Mushrooms with Seasonal Greens

海参白灵菇扒时蔬

Slow-Cooked Sea Cucumber, Bailing Mushrooms and Seasonal Greens Topped with Oyster Sauce

干烧玉鲍香菇伴兰花

Braised King Topshell with Chinese Mushrooms with Broccoli

6th Course (Poultry / Pork)

避风塘炸子鸡

 Roasted Chicken with Dried Chili, Shallots and Minced Garlic

红酒果味炸子鸡

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

华美达滋补药材鸡


Ramada's Herbal Emperor Chicken

中式酱烧肉

Pork Spare Ribs with Oriental Sweet Sauce

Optional

金桔梅酱烤鸭

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



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7th Course (Noodles/Rice)

干烧伊府面

Stewed Ee-Fu Noodle with Chives and Mushrooms

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

焖鲍鱼生面

Stewed Hong Kong Egg Noodle with Mini Abalone, Shredded Mushrooms and Chives

8th Course (Desserts)

桃雪杏仁露

 Warm Cream of Almond, Snow Fungus and Peach Jelly

银杏芋泥羹

Warm Yam Paste and Ginkgo Nuts with Pumpkin in Sweet Corn Jus

牛油果芦荟西米

Chilled Fresh Cream of Avocado with Aloe Vera and Sago

百香珍珠露

Chilled Passion Popping Pearl with Pomelo and Mango Jus



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