

Wedding Lunch Package

From **S\$888.00++** per table of 10 persons (Mondays to Sundays, Eve & Public Holidays)

Authentic Chinese Cuisine

- Personalised 7-Course Chinese Set Lunch Menu
- Food tasting for a table of 10 persons (*Applicable at 50% of the package price per table, from 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 one night stay inclusive of wedding amenities and International buffet breakfast for two at Flavours at Zhongshan Park

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 8 tables | Max. of 12 tables

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

Wedding Lunch Menu

Page 1

华美达特式大拼盆

Ramada's Delight Platter

(Choice of 5 items)

Ramada's Delight Platter *(Choice of 5 items)*

*(Crabmeat Omelette /  Chilled Prawns Salad with Ginger Mayonnaise Dressing /
Homemade Phoenix Seafood Rolls / Hong Kong Style Roast Duck /
Hon Shimeji Mushrooms with Wasabi Mayonnaise Dressing / Mini Octopus with Pineapple
Salsa / Shredded Chicken Jellyfish Salad / Seaweed Shrimp Rolls /
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

2nd Course (Superior Soup)


雪花鱼鳔羹

Braised Crabmeat with Fish Maw Treasure Superior Broth

人参海螺香菇炖春鸡汤

Double-boiled Chicken Soup with Ginseng, Conch and Mushrooms

蟲草花干贝炖鸡汤

 Double-boiled Cordycep Flower, Chicken and Dried Scallops Soup



Chef recommendation

RAMADA SINGAPORE AT ZHONGSHAN PARK

16 Ah Hood Road

Singapore 329982

T (65) 6808 6888 F (65) 6808 6998

ramadasingapore.com

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RAMADA[®]
SINGAPORE AT ZHONGSHAN PARK

Wedding Lunch Menu

Page 2

Please select one (1) for each category

3rd Course (Fish)

Choice of Fish	Choice of Preparation Method
红鲷	港式蒸
Red Snapper	Hong Kong Style
金目鲈	古法蒸
Sea Bass	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

4th Course (Vegetables)

海参白灵花菇时蔬

Slow-cooked Sea Cucumber, Bailing Mushrooms and Seasonal Greens topped with Brown Sauce

蚝皇白灵菇带子时蔬

Braised Bailing Mushrooms and Scallops with Oyster Sauce

干烧玉鲍香菇伴兰花

Braised King Topshell and Chinese Mushroom with Broccoli



Chef recommendation

Wedding Lunch Menu

Page 3

Please select one (1) for each category

5th Course (Poultry/Pork)

麻辣炸子鸡

Roasted Chicken with Fragrant Szechuan Hot and Spicy Sesame Crust

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

Optional

金桔梅酱烤鸭

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



Chef recommendation

Wedding Lunch Menu

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Please select one (1) for each category

6th Course (Noodles/Rice)

韭皇干烧伊面

Stewed Ee-fu Noodles with Chives and Shredded Mushrooms

黑椒鸡丝水晶面

 Braised Crystal Noodle with Shredded Chicken and Prawns in Black Pepper

干贝鸡粒荷叶饭

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

7th Course (Desserts)

香芒西米露(冷)

Chilled Cream of Mango with Pomelo Sago

香芋南瓜西米露 (热)

 Warm Yam Puree with Pumpkin Sago

百香冬夏桂圆汤 (冷)

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



Chef recommendation