

DREAM WEDDINGS AT NOVOTEL

Pleasure Package 2019

PHOENIX GRAND BALLROOM

Minimum 28 tables
Maximum 45 tables

CINNAMON BALLROOM

Minimum 18 tables
Maximum 24 tables

WEEKDAYS

(Monday to Thursday, excluding
Eve of Public Holidays & Public Holidays)

S\$1,088.00++ per table

DINING EXPERIENCE

- Sumptuous selection of an 8-course menu from Master Chef of Dragon Phoenix Restaurant.
- Complimentary food tasting on selected menu for ten persons at Dragon Phoenix Restaurant. (Valid on Monday to Thursday only, excluding public holidays and eve of public holidays)
- Free flow of soft drinks and nibbles during cocktail reception.
- Free flow of soft drinks / mixer and Chinese tea throughout your wedding dinner.

TOAST & MAKE MERRY

- Two barrels of 30 litres beer.
- One bottle of house wine (750ml) per confirmed table for consumption during your wedding dinner.
- Waiver of corkage charge for all duty paid and sealed hard liquor brought in.
- Special price for beer and house wine purchased from hotel.

WEDDING DÉCOR

- Choice of exclusively designed wedding theme.
- Fresh floral wedding decorations for VIP tables and aisle stands.
- White seat covers for all chairs to enhance the ambience of the ballroom.
- Model wedding cake for your cake-cutting ceremony.
- Champagne fountain with a bottle of champagne for toasting ceremony.
- Romantic smoke effect and shower of flower petals for your first march-in.
- Special bubbles effect on stage for the toasting ceremony.
- Elegant dinner menu displayed on every table.
- Exquisitely designed wedding signature book for your reception.
- Choice of wedding favours as giveaways for all guests in attendance.

PRIVILEGES

- Memorable One-night stay in our Bridal Suite with exclusive wedding mementos & buffet breakfast for two.
- S\$100.00++ credit to spend on our delectable wedding room service menu during your stay with us.
- Day-use room for coordinators from 2pm to 7pm for room only.
- Three types of welcome dessert during cocktail reception (for an hour).
- Choice of contemporary-design invitation cards based on 70% of the confirmed attendance (printing of inserts not included).
- Complimentary use of state-of-the-art AV equipment with projector and screen.
- One VIP parking lot at the Hotel's entrance for your bridal car.
- Parking coupons based on 20% of your confirmed attendance.

*All rates quoted are subject to 10% service charge, and prevailing government taxes, unless otherwise stated and is subject to change of government taxes and/or levies. The Hotel reserves the right to revise the wedding rates and package without prior notice.

Pleasure Wedding Menu 2019

APPETIZER - Phoenix Platter

龙凤大喜拼盘

An Appetizing Platter with Combinations of Any Five of the Followings Hot and Cold Starters:

Roast "Char Siew" (叉烧)	Soya Chicken (豉油鸡)	Prawn Salad (沙律虾)
Jelly Fish (海蜇)	Drunken Chicken (醉鸡)	Spring Roll (春卷)
Bean Curd Roll (五香腐皮卷)	Golden Coin Meat (金钱肉)	Century Egg (酸姜皮蛋)
Marinated Sea Snail (凉拌海螺)	Mini Octopus (八爪鱼)	Egg Omelet (桂花炒蛋)

SOUP

八宝海鲜鱼肚羹

Assorted Seafood with Fish Maw Soup

(with shredded black fungus, mushroom, fish maw, crabmeat & diced prawn)

POULTRY

风沙蒜香脆皮鸡

Roast Crispy Chicken Flavoured with Deep-fried Garlic

(flavoured with salt & pepper, topped with deep-fried garlic, shallot & finely-chopped chilli)

FISH

经典古法蒸金目鲈

Steamed Seabass in "Traditional Classic Style"

(with preserved vegetables, red dates, shredded meat & mushroom in soya sauce)

OR

酱蒸八丁鱼

Steamed Pa-Tin with Bean Sauce

(with spicy preserved bean sauce)

SEAFOOD

笼仔花雕蒸活虾

Poached Live Prawns

(with chinese wine served in bamboo basket)

VEGETABLES

北菇烩菠菜

Braised Shitake Mushrooms with Spinach

(in oyster sauce)

NOODLES

韭王干烧伊面

Wok-Fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Ginkgo Nuts (潮式芋泥)

Cocktail Mango Pudding (香芒布丁) Sago with Honeydew (蜜瓜西米露)

Traditional Sweet Tea (八宝甜茶) Sea Coconut with Lotus Seeds (莲子海底椰)

Cream of Mango with Pomelo (杨枝甘露)

The Novotel brand worldwide is convinced that natural diversity is a key element for human life on earth. Shark species are threatened across the world oceans and shark fin consumption is one of the most significant contributors to this decline. We do however respect your right to choose shark fin soup, which is available on the banquet menu selection.

DREAM WEDDINGS AT NOVOTEL

Destiny Package 2019

PHOENIX GRAND BALLROOM

Minimum 28 tables
Maximum 45 tables

CINNAMON BALLROOM

Minimum 18 tables
Maximum 24 tables

WEEKENDS

(Friday, Saturday & Sunday, including
Eve of Public Holidays & Public Holidays)

S\$1,238.00++ per table

DINING EXPERIENCE

- Sumptuous selection of an 8-course menu from Master Chef of Dragon Phoenix Restaurant.
- Complimentary food tasting on selected menu for ten persons at Dragon Phoenix Restaurant. (Valid on Monday to Thursday only, excluding public holidays and eve of public holidays)
- Free flow of soft drinks and nibbles during cocktail reception.
- Free flow of soft drinks / mixer and Chinese tea throughout your wedding dinner.

TOAST & MAKE MERRY

- Two barrels of 30 litres beer.
- One bottle of house wine (750ml) per confirmed table for consumption during your wedding dinner.
- Waiver of corkage charge for all duty paid and sealed hard liquor brought in.
- Special price for beer and house wine purchased from hotel.

WEDDING DÉCOR

- Choice of exclusively designed wedding theme.
- Fresh floral wedding decorations for VIP tables and aisle stands.
- White seat covers for all chairs to enhance the ambience of the ballroom.
- Model wedding cake for your cake-cutting ceremony.
- Champagne fountain with a bottle of champagne for toasting ceremony.
- Romantic smoke effect and shower of flower petals for your first march-in.
- Special bubbles effect on stage for the toasting ceremony.
- Elegant dinner menu displayed on every table.
- Exquisitely designed wedding signature book for your reception.
- Choice of wedding favours as giveaways for all guests in attendance.

PRIVILEGES

- Memorable One-night stay in our Bridal Suite with exclusive wedding mementos & buffet breakfast for two.
- S\$100.00++ credit to spend on our delectable wedding room service menu during your stay with us.
- One-night stay in our Standard Room (room only) for coordinators on your wedding day.
- Three types of welcome dessert during cocktail reception (for an hour).
- Choice of contemporary-design invitation cards based on 70% of the confirmed attendance (printing of inserts not included).
- Complimentary usage of state-of-the-art AV equipment with projector and screen.
- One VIP parking lot at the Hotel's entrance for your bridal car.
- Parking coupons based on 20% of your confirmed attendance.

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Destiny Wedding Menu 2019

APPETIZER - Phoenix Platter

乳猪四喜大拼盘

An Appetizing Platter with a Combination of Suckling Pig and any Four of the Followings:

Note: suckling pig will not be available during the food tasting.

Roast "Char Siew" (叉烧)	Soya Chicken (豉油鸡)	Prawn Salad (沙律虾)
Jelly Fish (海蜇)	Drunken Chicken (醉鸡)	Spring Roll (春卷)
Bean Curd Roll (五香腐皮卷)	Golden Coin Meat (金钱肉)	Century Egg (酸姜皮蛋)
Marinated Sea Snail (凉拌海螺)	Mini Octopus (八爪鱼)	Egg Omelet (桂花炒蛋)

SOUP

八宝海鲜鱼肚羹

Assorted Seafood with Fish Maw Soup

(with shredded black fungus, mushroom, fish maw, crabmeat & diced prawn)

POULTRY

药材贵妃鸡

Braised Chicken with Chinese Herbs (in oyster sauce)

OR

风沙蒜香脆皮鸡

Roast Crispy Chicken Flavoured with Deep-fried Garlic

(flavoured with salt & pepper, topped with deep-fried garlic, shallot & finely-chopped chilli)

FISH

经典古法蒸笋壳

Steamed Soon Hock in "Traditional Classic Style"

(with preserved vegetables, red dates, shredded meat and mushroom in soya sauce)

OR

港式蒸石斑

Steamed Garoupa in "Hong Kong Style" (with light soya sauce)

SEAFOOD

香脆奶油虾

Deep-Fried Prawns with Butter Crumbs

OR

佛手虾仁

Deep-Fried Yam Ring with Prawn Stuffing

(stir-fried shelled prawn with asparagus, straw mushroom & cashew nut)

VEGETABLES

瑶柱白灵菇菠菜

Braised Abalone Mushrooms & Spinach with Conpoy

(stewed abalone mushroom in oyster sauce, topped with shredded dried scallop)

OR

三菇扒菠菜

Braised Mixed Mushroom with Spinach

(stewed button mushroom, shitake mushroom and straw mushroom in oyster sauce)

NOODLES / RICE

韭王干烧伊面

Wok-Fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

OR

金银荷叶饭

Steamed Fragrant Rice in Lotus Leaf

(with chinese sausage wrapped in lotus leaf, served in bamboo basket)

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Gingko Nuts (潮式芋泥)

Cocktail Mango Pudding (香芒布丁) Sago with Honeydew (蜜瓜西米露)

Traditional Sweet Tea (八宝甜茶) Sea Coconut with Lotus Seeds (莲子海底椰)

Cream of Mango with Pomelo (杨枝甘露)

The Novotel brand worldwide is convinced that natural diversity is a key element for human life on earth.

Shark species are threatened across the world oceans and shark fin consumption is one of the most significant contributors to this decline.

We do however respect your right to choose shark fin soup, which is available on the banquet menu selection.

DREAM WEDDINGS AT NOVOTEL

Wedding Lunch Package 2019

PHOENIX GRAND BALLROOM

Minimum 26 tables
Maximum 45 tables

CINNAMON BALLROOM

Minimum 16 tables
Maximum 24 tables

WEEKDAYS / WEEKENDS

(Monday to Sunday, including Eve of Public Holidays and Public Holidays)

S\$1,018.00++ per table

DINING EXPERIENCE

- Sumptuous selection of an 8-course Chinese Set menu from Master Chef of Dragon Phoenix Restaurant.
- Complimentary food tasting on selected menu for ten persons at Dragon Phoenix Restaurant.
(Valid on Monday to Thursday only, excluding public holidays and eve of public holidays)
- Free flow of soft drinks and nibbles during cocktail reception.
- Free flow of soft drinks / mixer and Chinese tea throughout your wedding lunch.

TOAST & MAKE MERRY

- Free flow beer upon commencement of your wedding lunch.
- One bottle of house wine (750ml) per confirmed table for consumption during your wedding lunch.
- Waiver of corkage charge for all duty paid and sealed hard liquor brought in.
- Special price for beer and house wine purchased from hotel.

WEDDING DÉCOR

- Choice of exclusively designed wedding theme.
- Fresh floral wedding decorations for VIP tables and aisle stands.
- White seat covers for all chairs to enhance the ambience of the ballroom.
- Model wedding cake for your cake-cutting ceremony.
- Champagne fountain with a bottle of champagne for toasting ceremony.
- Romantic smoke effect and shower of flower petals for your first march-in.
- Special bubbles effect on stage for the toasting ceremony.
- Elegant lunch menu displayed on every table.
- Exquisitely designed wedding signature book for your reception.
- Choice of wedding favours as giveaway for all guests in attendance.

PRIVILEGES

- Memorable One-night stay in our Bridal Suite with exclusive wedding mementos & buffet breakfast for two.
- S\$80.00++ credit to spend on our delectable wedding room service menu during your stay with us.
- Choice of contemporary-design invitation cards based on 70% of the confirmed attendance (printing of inserts not included).
- Complimentary use of state-of-the-art AV equipment with projector and screen.
- One VIP parking lot at the Hotel's entrance for your bridal car.
- Parking coupons based on 20% of your confirmed attendance.

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Wedding Lunch Menu 2019

APPETIZER

龙凤大喜拼盘

Phoenix Platter

An Appetizing Platter with Combination of Any Five of the following Hot and Cold Starters:

Roast "Char Siew" (叉烧)

Jelly Fish (海蜇)

Bean Curd Roll (五香腐皮卷)

Marinated Sea Snail (凉拌海螺)

Soya Chicken (豉油鸡)

Drunken Chicken (醉鸡)

Golden Coin Meat (金钱肉)

Mini Octopus (八爪鱼)

Prawn Salad (沙律虾)

Spring Roll (春卷)

Century Egg (酸姜皮蛋)

Egg Omelet (桂花炒蛋)

SOUP

八宝海鲜鱼肚羹

Assorted Seafood with Fish Maw Soup

(with shredded black fungus, mushroom, fish maw, crabmeat & diced prawn)

POULTRY

风沙蒜香脆皮鸡

Roast Crispy Chicken Flavoured with Deep-fried Garlic

(flavoured with salt & pepper, topped with deep-fried garlic, shallot & finely-chopped chilli)

FISH

经典古法蒸金目鲈

Steamed Seabass in "Traditional Classic Style"

(with preserved vegetables, red dates, shredded meat & mushroom in soya sauce)

OR

酱蒸八丁鱼

Steamed Pa-Tin with Bean Sauce

(with spicy preserved bean sauce)

SEAFOOD

笼仔花雕蒸活虾

Poached Live Prawns

(with chinese wine served in bamboo basket)

VEGETABLES

北菇烩菠菜

Braised Shitake Mushrooms with Spinach

(in oyster sauce)

NOODLES

韭王干烧伊面

Wok-Fried Ee-Fu Noodles with Yellow Chives and Straw Mushrooms

DESSERT

Choice of

Cream of Red Bean Paste with Lotus Seeds (湘莲红豆沙) Yam Paste with Gingko Nuts (潮式芋泥)

Cocktail Mango Pudding (香芒布丁) Sago with Honeydew (蜜瓜西米露)

Traditional Sweet Tea (八宝甜茶) Sea Coconut with Lotus Seeds (莲子海底椰)

Cream of Mango with Pomelo (杨枝甘露)

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