

*Wedding
Package*



GRAND MERCURE
SINGAPORE ROXY

Chinese Wedding Package

2017 / 2018

The Wedding Celebration (Minimum guaranteed of 150 guests)

- ♥ Choice of sumptuous Chinese Set Menu or International Buffet Menu
- ♥ Complimentary food tasting for 10 persons (set menu only)
(Mondays to Thursdays. exclude Eve & on Singapore Public Holidays)
- ♥ Mixed nuts for pre-dinner cocktail
- ♥ Unlimited serving of soft drinks & Chinese tea or soft drinks & Coffee/Tea throughout event
- ♥ Waiver of corkage for sealed & duty paid wine based on guaranteed number of tables
- ♥ Corkage charge of \$25.00nett per bottle for additional sealed & duty paid wine & hard liquor
- ♥ Complimentary one 20-litres barrel of beer
- ♥ Selection of exquisite wedding themes
- ♥ Complimentary solemnisation set-up prior to cocktail reception
- ♥ Floral arrangements on all tables & aisle stands
- ♥ Smoke effect & confetti poppers for bridal march in
- ♥ 5-tier Champagne fountain display and a bottle of Champagne for toasting
- ♥ Decorative 3-tier model wedding cake display
- ♥ Wedding invitation cards up to 70% of confirmed attendance (excludes printing)
- ♥ Selection of wedding favours for all guaranteed guests
- ♥ Elegant wedding guest book and complimentary rental of money gift box
- ♥ Complimentary printing of one A1 size wedding portrait for reception table display
- ♥ Overnight stay in our luxurious Bridal Suite with buffet breakfast for 2 persons
- ♥ \$50.00nett F&B room service credit during stay for bridal (non-refundable if not utilized)
- ♥ Overnight stay in our Deluxe Room for wedding coordinators with buffet breakfast for 2 persons
- ♥ Preferential guest room rates for family and friends
- ♥ Car park passes up to 20% of confirmed attendance
- ♥ VIP car park lot at the Hotel's entrance for the Bridal car
- ♥ Use of LCD projector & screen & basic sound system

Prices are inclusive of service charge and the prevailing government taxes.

Prices & menu subject to change without prior notice

Desire

Lunch Menu

Deluxe Cold Cut Combination
(Jellyfish, Prawn Salad, Soya Chicken, Smoked Duck, Spring Roll)

Braised Fish Maw with Assorted Seafood

Roasted Chicken with Garlic

Steamed Seabass with Light Soya Sauce

Stewed Mushroom with Spinach

Braised Ee-fu Noodles with Shrimp Powder

Red Bean with Lotus Seed & Lily Bulb

Minimum 15 tables / Maximum 35 tables

- Weekdays \$738nett per table**
(Monday to Thursday)
- Weekends \$788nett per table**
(Friday to Sunday, Eve & on Singapore Public Holidays)

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Destiny

Lunch Menu

Barbecued Deluxe Cold Cut Platter
(Jellyfish, Mini Octopus, Char Siew, Roast Duck, Soya Chicken)

Braised Fish Maw with Assorted Seafood

Steamed Herbal Chicken

Steamed Garoupa with Light Soya Sauce

Stewed Sliced Topshell & Mushroom with Spinach

Steamed Fragrance Rice with Chinese Sausage Wrapped in Lotus Leaf

Chilled Mango Cream & Sago

Minimum 15 tables / Maximum 35 tables

Weekdays \$788nett per table
(Monday to Thursday)

Weekends \$838nett per table
(Friday to Sunday, Eve & on Singapore Public Holidays)

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Buffet Lunch Menu

Cold Appetizer (Select any 2 items)

- Shrimp with Mango & Asparagus
- Honeydew Salad with Crab Stick
- Smoked Salmon with Onions, Caper & Horseradish Sauce
- Gado Gado
- Apple Waldorf with Dried Apricot & Diced Chicken
- Ghee-fried Chicken Ngoh Hiong with Sweet Flour Sauce
- Grilled Mediterranean Vegetables with Lemon Vinaigrette
- Salad Bar

Soup (Choice of 1 item)

- Cream of Asparagus (serve with bread rolls)
- Cream of Forest Mushroom (serve with bread rolls)
- Traditional French Onion Soup with Cheese Float
- Italian Minestrone Soup
- Sweet Corn Soup with Crabstick
- Spicy Tom Yum Chicken Soup

Hot Dishes (Select any 6 items)

Rice or Noodle

- Pineapple Rice
- Seafood Fried Rice
- Nasi Briyani
- Pilaf Rice
- Yong Chow Fried Rice
- Mee Goreng
- Braised Ee-fu Noodles
- Hong Kong Noodle
- Penang Fried Kway Teow

Vegetable

- Sayur Lodeh
- Stir-fried Thai Baby Kallian with Salted Fish
- Sautéed French Beans with Crispy Bacon
- Steamed Garden Vegetables with Butter Sauce
- Wok-fried Hong Kong Chye Sim with Oyster Sauce
- Braised Chap Chye
- Stir-fried Mixed Vegetables with Mushroom Oyster Sauce
- Broccoli with Egg White Sauce

Fish

- Tandoori Fish Fillet
- Curry Fish Fillet
- Deep-fried Fish Fillet with Thai Chilli Dip
- Wok-fried Fish Fillet in Black Bean Garlic Sauce
- Sweet & Sour Fish Fillet
- Steamed Fish Fillet 'Teochew' Style
- Steamed Fish Fillet 'Hong Kong' Style
- Pan-fried Fish Fillet with Lime Butter Sauce

Poultry

- Ayam Panggang
- Tandoori Chicken
- Chicken Curry
- Chicken Stew with Mushroom
- Green Curry Chicken
- Stir-fried Chicken with Hot Basil
- Kong Bao Chicken
- Har Cheong Kai
- Roast Chicken with Fragrance Salt
- Wok-fried Black Pepper Chicken
- Roast Duck
- Braised Duck with Bamboo Shoot and Mushrooms

Beef/Mutton/Pork

- Beef Rendang
- Red Beef Curry
- Stir-fried Beef with Oyster Sauce
- Mutton Stew
- Mutton Korma
- Coffee Pork
- BBQ Pork
- Sweet & Sour Pork
- Wok-fried Capital Pork Chop

Seafood

- Sautéed Prawns with Creole Sauce
- Wok-fried Prawns with Tomato Sauce
- Stir-fried Celery Prawns
- Cereal Prawns
- Sambal Prawns
- Sambal Squid
- Sautéed Squid with Onion & Ketchup
- Stir-fried Seafood with Hot Basil

Dessert

(Select any 4 types)

- Mini Fruit Tartlets
- Mini Egg Tart
- Assorted French Pastries
- Chocolate Brownie
- Cocktail Fruit Jelly
- Almond Longan Beancurd
- Bread & Butter Pudding
- Mango Pudding
- Caramel Custard
- Green Tea Tiramisu
- Sliced Fruit Platter

Minimum 150 persons / Maximum 280 persons

- Weekdays \$73nett per person
(Monday to Thursday)

- Weekends \$78nett per person
(Friday to Sunday, Eve & on Singapore Public Holidays)

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Romance Dinner Menu

Deluxe Combination

(Char Siew, Roasted Pork, Deep-fried Chicken Nghoh Hiang, Scallop Salad, Tuna Fish Roll)

Soup

Braised Fish Maw with Assorted Seafood

Seafood

Sautéed Prawns with XO Sauce in Nest

Fish

Deep-fried Red Garoupa

Poultry

Roasted Chicken with Garlic Sauce

Vegetable

Braised Sea Cucumber with Spinach

Noodle

Lotus Leaf Rice with Assorted Meat & Mushroom

Dessert

(Select any 1 type)

- Chilled Mango Cream & Sago
- Red Bean with Lotus Seeds & Lily Bulb
- Chilled Mango Pudding
- Boiled Almond Cream with Dumpling
- Yam Paste with Gingko Nut in Coconut Cream

Minimum 15 tables / Maximum 35 tables

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(Monday to Thursday)
- Weekends \$888nett per table
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Enchanted Dinner Menu

Lobster Combination

(Lobster Meat, Silver Bait, Jellyfish, Goose Fillet, Mini Octopus)

Soup

- Braised Fish Maw Soup with Assorted Seafood
- Pumpkin Soup with Crab Meat and Chicken

Seafood

- Sautéed Scallop with X.O Sauce in Nest
- Sautéed Prawn Balls with Szechuan Sauce

Fish

- Steamed Garoupa in Light Soya Sauce
- Steamed Tiger Garoupa in 'Teochew' Style

Poultry

- Roasted Chicken with Garlic
- Marinated Chicken with Ginseng

Vegetables

- Braised Sliced Abalone & Mushrooms with Spinach
- Braised Sea Cucumber & Mushroom with Baby Cabbage

Rice or Noodle

- Lotus Leaf Rice with Assorted Meat & Mushroom
- Braised Ee-Fu Noodle with Conpoy & Shrimp Powder

Dessert (Select any 1 type)

- Chilled Mango Cream & Sago
- Red Bean with Lotus Seeds & Lily Bulb
- Chilled Mango Pudding
- Boiled Almond Cream with Dumpling
- Yam Paste with Gingko Nut in Coconut Cream

Minimum 15 tables / Maximum 35 tables

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- Cream of Asparagus (serve with bread rolls)
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- Mango Pudding
- Caramel Custard
- Green Tea Tiramisu
- Sliced Fruit Platter

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