
WEDDING PACKAGE 2016 - 2017 CHINESE BANQUET

DIVINE

Weekday Wedding Dinner

(January 2016 – March 2017) \$1238.00++ per table of 12 persons

(April 2017 – December 2017) \$1298.00++ per table of 12 persons

Valid for Mondays to Thursdays

Ballroom – Minimum of 20 tables, maximum of 45 tables

Topaz Room – Minimum of 10 tables, maximum of 12 tables

*Minimum of 30 tables for Grand Ballroom and 12 tables for Topaz Room to apply for auspicious dates

LAVISH

Weekend Wedding Dinner

(January 2016 – December 2016) \$1508.00++ per table of 12 persons

(January 2017 – March 2017) \$1568.00++ per table of 12 persons

(April 2017 – December 2017) \$1628.00++ per table of 12 persons

Valid for Fridays to Sundays, Public Holidays and eve of Public Holidays

Grand Ballroom – Minimum of 30 tables, maximum of 45 tables

Topaz Room – Minimum of 10 tables, maximum of 12 tables

*Minimum of 35 tables for Grand Ballroom and 12 tables for Topaz Room to apply for auspicious dates

SPLENDOUR

Wedding Lunch

(January 2016 – December 2016) \$1178.00++ per table of 12 persons

(January 2017 – August 2017) \$1238.00++ per table of 12 persons

(September 2017 – December 2017) \$1298.00++ per table of 12 persons

Valid from Mondays to Sundays, on Public Holidays and eve of Public Holidays

Ballroom – Minimum of 20 tables, maximum of 45 tables

Topaz Room – Minimum of 10 tables, maximum of 12 tables

*Minimum of 30 tables for Grand Ballroom and 12 tables for Topaz Room to apply for auspicious dates

NOTE:

- ❖ Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.
- ❖ Packages are subject to change without prior notice.
- ❖ An additional of \$60.00++ per table is required for auspicious dates.
- ❖ Please refer to attached calendar for auspicious dates and public holidays.

DIVINE Weekday Wedding Dinner

- ☞ *Design your own **8-course Chinese Set Dinner** from our ala-carte menu created by our Master Chef from award winning Li Bai Cantonese Restaurant*
- ☞ *Free flow of soft drinks, mixers & premium Chinese Tea during cocktail reception and throughout dinner*
- ☞ *Complimentary welcome mocktail 'Sheraton Delight' served butler style during cocktail reception*
- ☞ *One (1) Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Complimentary One (1) barrel of 22.7litres Carlsberg Draught Beer for a Topaz Wedding and One (1) additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary One (1) bottle of House Wine per confirmed table. Additional wines can be arranged at \$35.00++ per bottle*
- ☞ *Waiver of corkage charge for wines purchased from any of our listed wine suppliers and no corkage charge for duty paid hard liquors*
- ☞ *Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for 8 ala-carte dishes (Applicable from Monday to Thursday only and date of tasting subject to availability)*
- ☞ *Exclusive themes that come complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that create a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed wedding cake for the cake cutting ceremony. A complimentary 1kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite wedding favors for your guests and an elegant guest signature book with 'Our Compliments'*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.*
- ☞ *Complimentary One (1) night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery and waterfall at The Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

LAVISH Weekend Wedding Dinner

- ☞ *Design your own **9-course Chinese Set Dinner** from our ala-carte menu created by our Master Chef from award winning Li Bai Cantonese Restaurant*
- ☞ *Free flow of soft drinks, mixers & premium Chinese Tea during cocktail reception and throughout dinner*
- ☞ *Complimentary welcome mocktail 'Sheraton Delight' served butler style for cocktail reception*
- ☞ *One (1) Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Complimentary One (1) barrel of 22.7litres Carlsberg Draught Beer for a Topaz Wedding and One (1) additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary One (1) bottle of House Wine per confirmed table. Additional wines can be arranged at \$35.00++ per bottle*
- ☞ *Waiver of corkage charge for wines purchased from any of our listed wine suppliers and no corkage charge for duty paid hard liquors*
- ☞ *Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for 9 ala-carte dishes (Applicable from Monday to Thursday only and date of tasting subject to availability)*
- ☞ *Choice of exclusive themes that come complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that create a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed wedding cake for the cake cutting ceremony. A complimentary 1kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite wedding favors for your guests & an elegant guest signature book with 'Our Compliments'*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *Complimentary use of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.*
- ☞ *Complimentary One (1) night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery and waterfall at The Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

SPLENDOUR Wedding Lunch

- ☞ *Design your own **8-course Chinese Set Lunch** from our ala-carte menu created by our Master Chef from award winning Li Bai Cantonese Restaurant*
- ☞ *Free flow of soft drinks, mixers & premium Chinese Tea during cocktail reception and throughout lunch*
- ☞ *Complimentary welcome mocktail 'Sheraton Delight' served butler style for cocktail reception*
- ☞ *One (1) Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Complimentary One (1) barrel of 22.7litres Carlsberg Draught beer. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary 12 bottles of House Wine for a Ballroom Lunch & 06 Bottles of House Wines for a Topaz Lunch. Additional wines can be arranged at \$35.00++ per bottle*
- ☞ *Waiver of corkage charge for wines purchased from any of our listed wine suppliers and no corkage charge for all duty paid hard liquor*
- ☞ *Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for 8 ala-carte dishes (Applicable from Monday to Thursday only and date of tasting subject to availability)*
- ☞ *Choice of exclusive themes that come complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that create a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed wedding cake for the cake cutting ceremony. A complimentary 1kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite wedding favors for your guests & an elegant guest signature book with 'Our Compliments'*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.*
- ☞ *Complimentary One (1) night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery and waterfall at The Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

CHINESE WEDDING MENU

Please choose 1 item from each category

APPETIZER

大虾沙律

- 🍷 King Prawn Salad

李白锦绣大拼盘

- 🍷 Li Bai Deluxe Traditional Hors d'Oeuvre:

Create your own combination by choosing 5 of the following items:

乳猪/ 烟鸭/ 醉鸡片/ 芝麻鸡/ 素鹅/ 虾沙律/ 迷你八爪鱼/ 紫菜卷/

辣汁螺花/ 海蜇/ 炸蟹枣/ 芋丝春卷

Suckling Pig/ Smoked Duck/ Drunken Chicken/ Sesame Chicken/ Vegetarian Goose/ Prawn Salad/

Mini Octopus/ Seaweed Rolls/ Top Shell/ Seasoned Jellyfish/ Deep-fried Crabmeat Ball/

Deep-fried Spring Roll with Minced Chicken, Prawns and Yam

SOUP

花胶瑶柱蟹肉羹

- 🍷 Deluxe Seafood Broth

(A Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

虫草花海螺炖鸡汤

- 🍷 Double Boiled Cordyceps & Sea Welk with Chicken

瑶柱四宝羹

- 🍷 Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallops

The below is only applicable for Lavish Weekend Dinner Package:

雪耳鸡茸燕窝羹

- 🍷 Thick soup of Bird Nest with Minced Chicken & White Fungus

ABALONE

Only applicable for Lavish Weekend Wedding Dinner Package

翡翠海参鲍鱼

- 🍷 Braised Baby Abalone with Sea Cucumber and Hong Kong Seasonal Vegetables

鲍鱼花菇扒香港时蔬

- 🍷 Braised Baby Abalone with Shitake Mushrooms and Seasonal Vegetables

鲍鱼灵芝菇扒时蔬

- 🍷 Braised Baby Abalone with Abalone Mushrooms and Hong Kong Seasonal Vegetables

鲍鱼鲜腐竹扒时蔬

- 🍷 Braised Baby Abalone with Fresh Beancurd Skin and Hong Kong Seasonal Vegetables

SEAFOOD

X. 0. 酱彩椒露笋炒虾仁

- 🍷 Sautéed Prawns with Walnut, Asparagus and Capsicum in X.O. Sauce
荷塘辣酱炒带子
- 🍷 Sautéed Fresh Scallops with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce
活醉虾
- 🍷 'Live' Drunken Prawns
杏香芥末炸虾球
- 🍷 Deep-fried Prawn Ball with Wasabi & Almond Flakes
荔茸带子
- 🍷 Deep-fried Scallops coated with Taro
桂林炸虾丸
- 🍷 Deep-fried Breaded Shrimp Balls with Water Chestnut
百花炸酿蟹钳
- 🍷 Deep-fried Crab Claws stuffed with Prawn Paste

FISH

港式蒸大星斑

- 🍷 Steamed Star Garoupa "Hong Kong" Style
豉汁蒸西曹
- 🍷 Steamed "Live" Sea Bass with Black Bean Sauce
清蒸西曹
- 🍷 Steamed Sea Bass with Light Soya Sauce
葱蒜蒸或煎加拿大鲈鱼
- 🍷 Steamed or Pan-fried Canadian Cod with Garlic and Spring Onion Sauce

MEAT

- 李白大补鸡
- 🍴 Li Bai's Herbal Emperor Chicken
蒜香吊烧鸡
- 🍴 Roast Crispy Chicken with Garlic Sauce
金蒜凤沙鸡
- 🍴 Roasted Chicken with Crispy Garlic
一品太爷鸡
- 🍴 Marinated Chicken smoked with Jasmine Tea Leaves
南乳脆皮鸡
- 🍴 Roast Crispy Chicken with Preserved Beancurd
酱烧琵琶鸭
- 🍴 Roast Pi Pa Duck

VEGETABLES

- 蟹肉扒香菇时蔬
- 🍴 Braised Seasonal Vegetables with Chinese Mushrooms, topped with Crabmeat Sauce
干贝鲜腐竹扒时蔬
- 🍴 Hong Kong Seasonal Vegetables with Fresh Beancurd Skin topped with Conpoy
干贝灵芝菇扒时蔬
- 🍴 Stewed Hong Kong Seasonal Vegetables with Abalone Mushrooms topped with Conpoy

NOODLES/ RICE

虾焖伊面

- 🍴 Stewed Ee-Fu Noodles with Prawns
韭黄双喜伊面
- 🍴 Stewed Ee-Fu Noodles with Chives and Mushrooms
日式虾鱼茸面
- 🍴 Fish Noodles with Prawns “Japanese Style”
黑椒海鲜焖乌冬
- 🍴 Stewed Japanese Udon Noodles with Seafood and Black Pepper
生炒糯米饭
- 🍴 Fried Glutinous Rice with Preserved Meat and Sausages
飘香荷叶饭
- 🍴 Steamed Fragrant Fried Rice with Diced Chicken, Shrimps, Chinese Mushrooms and Conpoy wrapped in Lotus Leaf

DESSERT

杨枝甘露

- 🍴 Sweetened Chilled Cream of Mango with Pomelo Sago
艳阳芦荟
- 🍴 Chilled Aloe Vera and Grass Jelly topped with Mango Puree
凤凰马蹄露
- 🍴 Sweetened Water Chestnut Cream with Egg, served hot or cold
香芒布丁
- 🍴 Chilled Mango Pudding, garnished with Fresh Strawberries
白果芋泥
- 🍴 Yam Paste with Gingko Nuts
百年好合
- 🍴 Hundred Years Together
(Lily Bud, Dried Longan, Red Dates, Gingko Nuts and Lotus Seed in Syrup, served hot)
红豆沙汤圆
- 🍴 Red Bean Paste with Glutinous Rice Balls with Black Sesame Filling