

Wedding Package for Lunch

Priced at S\$908.00++ per table of 10 persons

Authentic Chinese Cuisine

- Personalised 7-Course Chinese Set Lunch 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 centrepieces 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 inclusive of wedding amenities and International buffet breakfast for two at New Ubin 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 10 tables | Max. of 12 tables

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

Wedding Package for Lunch

华美达特色大拼盘

Ramada's Delight Platter

(Choice of 5 items)

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

(Chilled Prawns coated with Thousand Island Dressing /

Crispy Salmon Skin with Fine Salt and Cajun /

Chilled Black Topshell Oyster Dressing / Mini Octopus with Pineapple Salsa /

Crispy Prawn Rolls / Hon Shimeji Mushrooms with Ginger Mayonnaise Dressing /

Smoked Duck with Plum Dressing / Homemade Phoenix Seafood Rolls

Roasted Duck with Plum Sauce / 🍗 Drunken Chicken with Chinese Yellow Wine)

Please select one (1) for each category

2nd Course (Superior Soup)

雪花鱼鳔干贝蟹肉羹

Braised Fish Maw, Conpoy and Crabmeat in Superior Broth

虫草花干贝炖土鸡汤

Double-boiled Cordyceps Flower, Kampong Chicken and Dried Scallops Soup

虫草花鱼鳔蟹肉羹

🍗 Braised Cordyceps Flower with Fish Maw and Crabmeat Soup



Chef's recommendation

Wedding Package for Lunch

Please select one (1) for each category

3rd Course (Fish)

Choice of Fish

红鲷

Live Red Snapper

金目鲈

Live Sea Bass

Choice of Preparation Method

港式蒸

 Hong Kong Style

芹香酱蒸

Spicy Coriander Celery Sauce

潮式蒸

Teochew Style

豉油皇浸

Deep Fried in Supreme Soy
Sauce

Optional

Live Garoupa (石斑鱼) can be arranged at an additional cost of S\$20.00++ per table

4th Course (Vegetables)

鲍鱼螺鲜菇扒时蔬

 Braised Abalone Voluta and Shitake Mushrooms with Seasonal Vegetables

蚝皇白灵菇带子时蔬

Braised Bailing Mushrooms and Scallops with Seasonal Vegetables

干烧玉鲍香菇伴兰花

Braised King Topshell and Chinese Mushrooms with Broccoli



Chef's recommendation

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Please select one (1) for each category

5th Course (Poultry)

麻辣炸子鸡

Spicy Szechuan Roasted Chicken

脆皮炸子鸡

Crispy Roasted Chicken with Five Spices Salt and Crackers

避风塘炸子鸡

 Roasted Chicken with Dried Chili, Shallots and Minced Garlic

6th Course (Noodles/Rice)

韭皇干烧伊面

Stewed Ee-fu Noodle with Chives and Shredded Mushrooms

黑椒鸡丝水晶面

 Braised Crystal Noodle with Shredded Chicken and Prawn 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

熏鸭丝干烧面线

Stewed Rice Vermicelli with Smoked Duck and Vegetables



Chef's recommendation

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Please select one (1) for each category

7th Course (Desserts)

香芋南瓜西米露

Warm Yam and Pumpkin Puree with Sago

五宝甜蜜蜜

Warm Snow Fungus, Ginko Nuts, Lotus Seeds, Sea Olives and Dry Longan Tea

香芒西米露

Chilled Cream of Mango Sago with Pomelo

百香冬夏桂圆汤

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



Chef's recommendation