

Wedding Package for Dinner 2021

Priced at **S\$1,148.00⁺⁺** per table of 10 persons

Authentic Chinese Cuisine

- Personalised 8-Course Chinese Set Dinner Menu
- Food tasting for a table of 10 persons (*minimum 18 tables, applicable for Mondays to Thursdays, excluding Eves & 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 a 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 (minimum 10 tables)
- Complimentary set of connecting room for a one-night stay at Ramada City View room (minimum 18 tables)
- Complimentary day-use room for your co-ordination usage on the day of the event (minimum 18 tables)
- Wedding amenities and international buffet breakfast for two at New Ubin Seafood Zhongshan Park
- Choice of one main course and one non-alcoholic beverage as pre-dinner snack

Privileges

- Exclusively designed wedding invitation cards for up to 70% of guaranteed attendance (exclude printing and 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 10% service charge and prevailing government taxes unless otherwise stated. Packages are subject to changes without prior notice.

RAMADA BY WYNDHAM SINGAPORE AT ZHONGSHAN PARK

16 Ah Hood Road
Singapore 329982
T: (65) 6808 6888 F: (65) 6808 6998
ramadasingapore.com

Independently owned by HH Properties Pte. Ltd. and operated under a management agreement with Wyndham Hotels & Resorts, Inc.

RAMADA
BY WYNDHAM
SINGAPORE
AT ZHONGSHAN PARK

Wedding Package for Dinner

华美达特色大拼盘

Ramada's Delight Platter

(Choice of 5 items)

Phoenix Prawns with Cheese Mayonnaise

Beancurd Skin Rolls with Prawns in BBQ Sauce

 *Chilled Prawn Salad with Ginger Mayonnaise Dressing*

Smoked Duck with BBQ Dressing

Baby Octopus with Pineapple Salsa

Jellyfish with Thai Lime Spicy Dressing

Yamabushitake Mushrooms in Szechuan Style

Baked Chicken with Yuzu Ponzu Sauce

Drunken Chicken with Chinese Yellow Wine

*Sliced Suckling Pig***

***Not available for Food Tasting*

Please select one (1) for each category

2nd Course (Superior Soup)

干贝燕窝冬茸羹

Braised Bird Nest Soup with Crabmeat, Fish Maw, Conpoy and Winter Melon

雪花鱼鳔干贝蟹肉羹

Braised Fish Maw, Conpoy and Crabmeat in Superior Broth

鲍丝鱼鳔羹

 Braised Imperial Treasure Soup

(Shredded Abalone, Golden Mushrooms and Fish Maw)

 Chef's recommendation

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3rd Course (Seafood)

芹香碧绿虾球

Sautéed Prawns and Seasonal Greens with Spicy Coriander Sauce

橙花提子沙律酱虾球

Deep-fried Prawns coated with Orange Apricot Mayonnaise
in Rice Nest Basket


西芹夏果带子

Sautéed Scallops with Celery and Macadamia Nuts served in Tortilla Shells

XO 酱带子花枝片

 Sautéed Scallops and Squid with Chinese Greens and Capsicums
in XO Spicy Sauce served in Rice Nest Basket

4th Course (Fish)

Choice of Fish	Choice of Preparation Method
石斑鱼 Live Garoupa	港式蒸  Hong Kong Style 鼠耳红枣姜丝蒸 Steamed with Black Fungus, Red Dates, and Ginger in Superior Sauce
红鲷 Live Red Snapper	潮式蒸 Teochew Style 芹香酱蒸 Steamed in Spicy Coriander Celery Sauce
金目鲈 Live Sea Bass	

Optional

Marble Goby (笋壳) is available at an additional cost of S\$40.00++ per table.



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5th Course (Vegetable)

鲍鱼仔松茸扒时蔬

Braised Baby Abalone with Hon Shimeji Mushrooms and Seasonal Greens

鲍鱼仔鲜菇扒时蔬

 Braised Baby Abalone with Fresh Shitake Mushrooms and Seasonal Greens

海参白灵菇扒时蔬

Slow-Cooked Sea Cucumber with Bailing Mushrooms and Seasonal Greens
in Oyster Sauce

干烧玉鲍香菇伴兰花

Braised King Topshell with Chinese Mushrooms and Broccoli

6th Course (Poultry / Pork)

避风塘炸子鸡

 Roasted Chicken with Dried Chili, Shallots and Minced Garlic

红酒果味炸子鸡

Crispy Roasted Chicken with Chef's Special Fruity Red Wine Sauce

华美达滋补药材鸡


Ramada's Herbal Emperor Chicken

中式酱烧肉

Pork Spare Ribs with Oriental Sweet Sauce

Optional

金桔梅酱烤鸭

 Roasted Duck with Kumquat Plum Sauce is available at
an additional cost of S\$40.00++ per table.



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7th Course (Noodles/Rice)


干烧伊府面

Stewed Ee-Fu Noodles with Mushrooms and Chives

干贝鸡粒荷叶饭

Steamed Lotus Rice with Diced Chicken, Shrimps, Chinese Mushrooms
and Conpoy

黑椒鸡丝焖水晶面

 Braised Crystal Noodles with Shredded Chicken and Prawns in Black Pepper Sauce

焖鲍鱼生面

Stewed Hong Kong Egg Noodles with baby Abalone, Shredded Mushrooms
and Chives

8th Course (Desserts)

桃雪杏仁露

 Warm Almond Cream with Snow Fungus and Peach Jelly

银杏芋泥羹

Warm Yam Paste with Ginkgo Nuts and Pumpkin in Sweet Corn Jus

牛油果芦荟西米

Chilled Avocado Sago Cream with Aloe Vera

百香珍珠露

Chilled Passion Popping Pearl with Pomelo and Mango Jus

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