

Wedding Package for Dinner 2022

Priced at S\$1,288.00⁺⁺ 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 breakfast for two at New Ubin Seafood Zhongshan Park
- Choice of one main course and one non-alcoholic beverage as pre-dinner snack

Special Perks

- 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.*

***In view of the current COVID-19 situation, all events should comply with the prevailing advisory for safe management measures issued by the authority.*

RAMADA BY WYNDHAM SINGAPORE AT ZHONGSHAN PARK

16 Ah Hood Road
Singapore 329982

T: (65) 6808 6888 F: (65) 6808 6998
ramadasingapore.com

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SINGAPORE
AT ZHONGSHAN PARK


MENU

华美达特色大拼盘 | Ramada's Delight Platter

(Choice of 5 items)

- Crabmeat Omelette
- Chilled Prawns coated with choice of Dressing (Thousand Island/White Mayo/Ginger Mayo)
- Deep-Fried Phoenix Seafood Rolls
- Chilled Baby Octopus with Pineapple Salsa
- Chilled Shredded Chicken and Jellyfish Salad
- Szechuan Deep-Fried Yamabushitake Mushrooms
- Deep-Fried Crispy Prawn Rolls
- Smoked Duck with BBQ Dressing
- Deep-fried Prawns in Beancurd Skin Rolls with BBQ Sauce
- Baked Chicken with Yuzu Ponzu
- Deep-Fried Hon Shimeji Mushrooms with Ginger Mayonnaise Dressing
- Wakame, Cucumber and Tomato Salad
- Crispy Fried Vermicelli Vegetarian Spring Rolls
- Roast Duck with Plum Sauce
- Drunken Chicken with Chinese Yellow Wine
- Seaweed Shrimp Rolls with Black Pepper Sweet Sauce
- Deep-Fried Phoenix Prawns with Cheese Mayonnaise
- Jellyfish with Cucumber and Shredded Duck
- Smoked Soy Sauce Chicken
- Chilled Jellyfish with Thai Dressing

Additional Dish Option

- Whole Roasted Suckling Pig* is available at \$388++ per table 

(*Not Available for Food Tasting)



Chef's Recommendation

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汤 | Superior Soup

(Choice of 1 item)

- 干贝燕窝冬茸羹
Braised Bird's Nest Soup with Fish Maw, Crabmeat, Conpoy and Wintermelon
- 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)
- 四宝羹
Four Treasure Soup with Sea Cucumber, Fish Maw, Crabmeat and Bamboo Pith
- 金汤鱼鳔蟹肉羹
Braised Pumpkin Soup with Crabmeat and Fish Maw
- 人参雪耳红枣炖鸡汤
Double Boiled Chicken with Ginseng, White Fungus and Red Dates

Top-up Option

- Braised Pumpkin Soup with Lobster and Seafood (金汤龙虾海鲜羹) is available at S\$45.00++ per table

海鲜 | Seafood

(Choice of 1 item)

- 橙杏花提子沙律虾
Deep-fried Prawns coated with Orange Apricot Mayonnaise in Rice Nest Basket
- XO 酱带子花枝片
Sautéed Scallops and Squid with Chinese Greens and Capsicums in XO Spicy Sauce 
- 豉椒彩虹虾球花枝片
Sautéed Prawns and Squid with Seasonal Greens in Black Bean Sauce
- 黑椒带子虾球
Sautéed Prawns and Scallops in Black Pepper Sauce
- XO 酱炒虾球
Sautéed Prawns with Seasonal Greens in XO Spice Sauce
- 芥末杏仁脆皮虾
Crispy Almond Crusted Prawns with Wasabi Mayo

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鱼 | Fish

(Choice of 1 item)

Choice of Fish

- 红鲷鱼
Live Red Snapper
- 石斑鱼
Live Black Garoupa
- 龙虎斑
Live Pearl Garoupa
- 比目鱼
Halibut

Choice of Preparation Method

- 港式蒸
Steamed, Hong Kong Style 
- 潮式蒸
Steamed, Teochew Style
- 豉油皇浸
Deep-Fried with Supreme Soy Sauce
- 鼠耳红枣姜丝蒸
Steamed with Black Fungus, Red Dates and Ginger in Superior Sauce

Top-up Option


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

蔬菜 | Vegetable

(Choice of 1 item)

- 鲍鱼仔鲜菇扒时蔬
Braised Baby Abalone with Fresh Shiitake 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
- 海螺蟹肉配西兰花
Braised Conch and Crabmeat with Broccoli
- 干贝海螺配时蔬
Braised Conch with Seasonal Greens in Conpoy Sauce
- 红烧鲍鱼扣西兰花
Braised Baby Abalone with Gluten and Broccoli

Top-up Option

- Braised 6-Head Abalone with Fresh Shiitake Mushrooms and Seasonal Greens (六头鲍鱼仔鲜菇扒时蔬) is available at S\$40.00++ per table 

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禽 | Poultry

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避风塘炸子鸡

Typhoon Shelter Crispy Fried Chicken with Dried Chilli, Shallots and Minced Garlic served with Prawn Crackers 

红酒果味炸子鸡

Crispy Fried Chicken with Chef's Special Fruity Red Wine Sauce served with Prawn Crackers

南乳酱炸子鸡

Crispy Fried Chicken served with Sweet Fermented Beancurd Sauce and Prawn Crackers

沙爹酱炸子鸡

Crispy Fried Chicken served with Nyonya Satay Sauce and Thai Rice Crackers

香辣芒酱炸鸡

Deep-Fried Boneless Chicken served with Spicy Mango Sauce

泰式炸子鸡配杏仁片

Crispy Fried Chicken served with Thai Curry Spices and Almond Flakes

Top-up Option

- Roast Duck with Kumquat Plum Sauce (金桔梅酱烤鸭) is available at an additional cost of S\$20.00++ per table.

面饭 | Noodles/Rice

(Choice of 1 item)

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, Shrimp, Chinese Mushrooms and Conpoy

黑椒鸡丝焖水晶面

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

焖熏鸭丝生面

Stewed Hong Kong Egg Noodles with Smoked Duck and Vegetables

粤式虾拉面

Cantonese Style Stewed Ramen with Prawns

粤式炒鱼茸面

Cantonese Style Stewed Fish Noodles

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甜品 | Desserts

(Choice of 1 item)

银杏芋泥羹

Warm Yam Paste with Ginkgo Nuts and Pumpkin in Coconut 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

香芒西米露

Chilled Mango Sago Cream with Pomelo

百香冬夏桂圆汤

Chilled Snow Fungus Soup with Red Dates, Wolfberries, Longans and Passion Fruit

银杏龙眼芦荟雪耳露

Warm Snow Fungus with Ginkgo Nuts, Aloe Vera and Dried Longan Tea



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