

# Wedding Package for Lunch 2022

Priced at S\$1,018.00<sup>++</sup> per table of 10 persons

## Authentic Chinese Cuisine

- Personalised 8-Course Chinese Set Lunch 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
- 1 Complimentary 20-litre barrel of beer (minimum 10 tables)
- 2 Complimentary 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 inclusive of wedding amenities and breakfast for two at New Ubin Seafood Zhongshan Park

## Special Perks

- 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 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

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

# RAMADA<sup>®</sup>

BY WYNDHAM

SINGAPORE  
AT ZHONGSHAN PARK


# MENU

## 华美达特色大拼盘 | Ramada's Delight Platter

*(Choice of 5 items)*

- Chilled Prawns coated with choice of Dressing (Thousand Island/White Mayo/Ginger Mayo)
- Chilled Black Top Shell in Oyster Dressing
- Chilled Baby Octopus with Pineapple Salsa
- Chilled Jellyfish in Thai Dressing
- Crispy Fried Vegetarian Spring Rolls
- Deep-Fried Phoenix Seafood Rolls
- Szechuan Deep-Fried Yamabushitake Mushrooms
- Crispy Fried Salmon Skin with Fine Salt and Cajun
- Crispy Prawn Rolls with Sweet Sauce
- Deep-fried Prawns in Beancurd Skin Rolls with BBQ Sauce
- Deep-Fried Hon Shimeji Mushrooms with Ginger Mayonnaise Dressing
- Deep-Fried Seafood Rolls with Black Pepper Honey Glaze
- Crabmeat and Vermicelli Omelette
- Smoked Duck with Plum Dressing
- Drunken Chicken with Chinese Yellow Wine

### **Additional Dish Option**

- Whole Roasted Suckling Pig\* is available at \$388++ per table   
(\*Not Available for Food Tasting)



Chef's Recommendation

**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

## 汤 | Superior Soup

(Choice of 1 item)

- 雪花鱼鳔干贝蟹肉羹  
Braised Fish Maw with Conpoy, Crabmeat and Egg Whites in Superior Broth 
- 虫草花干贝炖土鸡汤  
Double-boiled Cordyceps Flower, Kampong Chicken and Conpoy Soup
- 虫草花鱼鳔蟹肉羹  
Braised Cordyceps Flower with Fish Maw and Crabmeat Soup
- 四宝羹  
Four Treasure Soup with Sea Cucumber, Fish Maw, Crabmeat and Bamboo Pith

## 海鲜 | Seafood

(Choice of 1 item)

- 醉酒虾  
Herbal Drunken Prawns
- 西芹海蜇虾仁  
Stir-fried Prawns with Jellyfish, Celery and Cashew Nuts in Rice Nest Basket
- 夏威夷西芹炒虾球  
Sautéed Prawns with Seasonal Greens and Macadamia Nuts serve with Tortilla Chips
- 脆香杏片虾球  
Crispy Almond Crusted Prawns with Garlic and Cajun Spices in Rice Nest Basket 
- 脆香杏片芥末酱虾球  
Crispy Almond Crusted Prawns with Wasabi Mayonnaise

 Chef's Recommendation

**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**<sup>®</sup>  
BY WYNDHAM  
SINGAPORE  
AT ZHONGSHAN PARK

## 鱼 | Fish

(Choice of 1 item)

### Choice of Fish

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

### Choice of Preparation Method

- 港式蒸  
Steamed, Hong Kong Style 
- 潮式蒸  
Steamed, Teochew Style
- 广式古法蒸  
Steamed with Golden Needle Mushrooms and Red Dates, Cantonese Style,
- 豉油皇浸  
Deep-Fried with Supreme Soy 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)

- 鲍鱼螺香菇伴兰花  
Braised Abalone Voluta with Chinese Mushrooms and Broccoli 
- 蚝皇白灵菇带子时蔬  
Braised Bailing Mushrooms with Scallops and Seasonal Greens
- 干烧玉鲍香菇伴兰花  
Braised King Topshell with Chinese Mushrooms and Broccoli
- 松露白灵菇扒鲜菇  
Bailing Mushrooms and Shiitake Mushrooms in Oyster Sauce with Truffle Oil
- 白花酿香菇伴西兰花  
Seafood Paste with Shiitake Mushrooms and Broccoli in Crabmeat Sauce
- 蚝皇玉鲍金钱袋伴时蔬  
Golden Bag with King Topshell and Seasonal Greens in Oyster Sauce

 Chef's Recommendation

**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

## **禽 | Poultry**

(Choice of 1 item)

- 脆皮炸子鸡**  
Five-Spice Salt Crispy Fried Chicken served with Prawn Crackers
- 麻辣炸子鸡**  
Spicy Szechuan Chicken served with Prawn Crackers
- 避风塘炸子鸡**  
Typhoon Shelter Crispy Fried Chicken with Dried Chilli, Shallots and Minced Garlic 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 

### **Top-up Option**

- Roast Duck with Kumquat Plum Sauce (金桔梅酱烤鸭) is available at an additional cost of S\$30.00++ per table.

## **面饭 | Noodles/Rice**

(Choice of 1 item)

- 韭皇干烧伊面**  
Stewed Ee-Fu Noodles with Mushrooms and Chives
- 黑椒鸡丝水晶面**  
Braised Crystal Noodles with Shredded Chicken and Prawns in Black Pepper Sauce 
- 熏鸭丝干烧面线**  
Stewed Rice Vermicelli with Smoked Duck and Vegetables
- 粤式虾拉面**  
Cantonese Style Stewed Ramen with Prawns
- 香煎腐皮糯米饭**  
Pan-Fried Glutinous Rice with Beancurd Skin



Chef's Recommendation

**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

## 甜品 | Desserts

(Choice of 1 item)

- 香芋南瓜西米露  
Warm Yam and Pumpkin Puree with Sago
- 胖大海银杏龙眼雪耳莲子露  
Warm Snow Fungus with Ginkgo Nuts, Lotus Seeds, Sea Olives and Dried Longan Tea
- 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 

### Top-up Option

- Chilled Avocado Sago Cream with Aloe Vera (牛油果芦荟西米) is available at an additional cost of S\$40.00++ per table 

 Chef's Recommendation

**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