



2025 - 2026 WEDDING PACKAGES

Menu A - \$1,488++ Per Table (Communal Style)

Menu B - \$168++ Per Pax (Individual Plated Style)

Menu C - \$198++ Per Pax (Individual Plated Style)

Package is available for a minimum of 100 guests

Valid for Wedding Lunch and Dinner from Monday to Sunday. (Including Eve of Public Holidays & Public Holidays)

Prices are subject to 10% service charge and prevailing Goods and Services Tax. The management reserves the right to amend the packages without prior notice



Our Wedding Packages

Package with a minimum booking of 100 pax

- 分别三套八道菜肴菜单
 - Choice of three delectable eight-course menus
- 免费供应无限量汽水,茶至晚宴结束 Selection of unlimited soft drinks and Chinese tea
- 自带已付税烈酒免收开瓶费
 - Waiver of corkage charge for duty paid and sealed liquor
- 赠送一瓶法国香槟
 - Complimentary bottle of champagne
- 免费供应敬茶及婚姻注册仪式
 - Complimentary Tea Ceremony and Wedding Solemnization set-up
- 免费设计特别的请帖 80%贵宾人数 (不包括印刷)
 - Specially designed wedding invitation cards, based on 80% of guaranteed attendance (Not inclusive of printing)
- 免费汽车固本于 20% 的贵宾人数(仅限菜单 A)或 30% 的贵宾人数(仅限菜单 B 或 C) Complimentary parking coupons based on 20% of guaranteed attendance for Menu A, or 30% of guaranteed attendance for Menu B or C
- 任选一款婚宴精致礼品给每一位宾客
 - Choice of elegant wedding favours for all guests
- 婚礼茗茶精选(限制于一个小时),提供六种精选茶叶和五种搭配食材,每位宾客 \$8++ 一小时 内无限续杯
 - Bespoke Wedding Tea Bar set up (for an hour duration) with a choice of 6 premium Chinese tea and 5 complementary ingredients at \$8++ per guest, with unlimited refills within the hour.
- 免费每桌喜宴鲜花装饰
 - Complimentary fresh floral arrangements for each table
- 预订 10 桌或以上, 免费赠送 60 杯老虎啤酒
 - Complimentary 60 glasses of Tiger Beer with the booking of 10 tables or more 以 15%的折扣购买额外的啤酒
 - Purchase of additional beer at 15% discount
- 本餐厅特价优惠每瓶 \$35++ 红葡萄酒 (至少六瓶)
 - Purchase of house wine at a special price of \$35++ per bottle (minimum 6 bottles)
- 赠送一晚客房住宿于滨海宾乐雅酒店(包括两人早餐)*仅限选择菜单 C 并且宾客人数达 180 位或以上
 - Complimentary one-night room stay (Deluxe Room) at PARKROYAL on Beach Road inclusive of breakfast for two persons *Only applicable to couple who opt for menu C with a minimum guaranteed attendance of 180 pax or above
- 需支付 \$3,000 订金,剩余款项可在婚礼当天结清
 - A deposit of \$3,000 is required. The payment balance can be settled on the day of the wedding.

A Blissful Union (A)

\$1,488++ Per Table

For 10 Person (Communal Style)

五福喜临门

(腌汁海蜇、莴笋鲍贝、黄金鱼皮、蒜泥白肉、当归烧鸭)
Combination of Dou Hua Delicacies
(Marinated Jelly Fish, Pacific Clam with Celtuce,
Crispy Fish Skin with Salted Egg,
Sliced Pork with Garlic and Chilli Sauce,
'Dang Gui' Roasted Duck)

红烧海味蟹肉鱼鳔羹 Braised Seafood and Fish Maw Soup with Crab Meat

> 葱香蒸原条顺壳 Steamed Whole Soon Hock with Fragrant Spring Onion and Peppercorn

> > 富贵药材鸡 Steamed Herbal Chicken

> > > 双味鸳鸯虾球 (百香果、宫保)

Large Prawns served in Two Styles
(Deep-fried Prawn in Passion Fruit Sauce,
Stir-fried Prawn with Cashew Nut and Dried Chilli)

十头鲍鱼花菇扒西兰花

Braised 10-headed Abalone with Shiitake Mushroom and Broccoli

四川担担面 或 四川炸酱面 Sichuan Dan Dan Noodles OR Sichuan Minced Meat Noodles Soup

燕窝枸杞甜豆花 Homemade Fine Bean Curd with Bird's Nest and Wolfberries

Prices are subject to 10% service charge and prevailing GST.
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Our Eternal Love (B)

\$168++ Per Pax

(Individual Plated Style)

百年好合四拼

(鲜果沙律龙虾、XO酱蜜汁苏东仔、芋茸带子、金塔黑菘露鸡丝) Combination of Dou Hua Delicacies with Lobster (Fresh Lobster Salad, Baby Squid in XO and Honey Sauce, Deep Fried Taro Puff with Scallop, Shredded Chicken with Truffle in Tart Shell)

> 红烧蟹肉燕窝羹 Braised Bird's Nest and Crab Meat Soup

青葱茸蒸太平洋鳕鱼件 Steamed Cod with Ginger and Spring Onion

> 双味鸳鸯虾球 (百香果、宫保)

Prawns served in Two Styles (Deep-fried Prawn in Passion Fruit Sauce, Stir-fried Prawn with Cashew Nut and Dried Chilli)

红烧海参花菇扣菜苗 Braised Sea Cucumber and Mushroom with Chinese Cabbage

> 酒香鲍鱼东坡肉 Braised Abalone with Pork Belly in Chinese Wine served with Bun

> > 长寿干烧伊面 Braised Ee Fu Noodle with Chives

芋泥紫薯塔 Purple Potato Yam Pyramid

Prices are subject to 10% service charge and prevailing GST.
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A Double Happiness (C)

\$198++ Per Pax

(Individual Plated Style)

永结同心五拼

(乳猪件、百香果虾球、椒盐白饭鱼、口水鸡、莴笋鲍贝) Combination of Dou Hua Delicacies with Suckling Pig (Sliced Suckling Pig, Prawn in Passion Fruit Sauce, Sauteed White Bait in Salt and Pepper, Chilled Chicken in Spicy Sauce, Pacific Clam with Celtuce)

黑菘露御品海中宝 Double Boiled Treasure Seafood Soup with Black Truffle

虫草花枣仁蒸斑件 Steamed Garoupa Fillet with Red Dates and Cordycep Flower

> 鱼香带子虾球 Stir-fried Scallop and Prawn in Garlic and Chilli

金牌酱香排骨 Braised Spare Rib in Chef's Special Sauce

有机西兰花扒八头鲍鱼 Braised Eight-Headed Abalone with Organic Broccoli

> 姜葱龙虾焖伊面 Braised Boston Lobster with Ee Fu Noodle in Spring Onion and Ginger

> > 荔枝椰子花开富贵 Lychee Coconut Panna Cotta



\$148++ Per Pax

Vegetarian Menu (Individual Plated Style)

意大利黑醋油条鲜果沙律菜 Dough Fritter Salad with Italy Black Vinegar

黄金白木耳羊肚菌炖椰盅汤 Double-boiled Golden White Fungus and Morel Mushroom Soup served in Whole Coconut

> 金瓜酱胜瓜粒豆腐 Braised Bean Curd with Diced Luffa in Pumpkin Sauce

川味宫保猴头菇 Stir-fried Monkey Head with Cashew Nut and Dried Chilli

避风塘脆鲜菇 Deep-fried Fresh Mushroom with Almond Flakes

黑松露炒芦笋百合蜜豆仁 Stir-fried Asparagus, Honey Pea and Lily Bud in Black Truffle

> 素饺子手工拉面 Homemade Noodle with Vegetarian Dumpling

桂花莲子枸杞甜豆花 Homemade Bean Curd with Osmanthus, Lotus Seed and Wolfberries