

Intimate Wedding Package 2017

We believe that every wedding, be it big or small, is unique and beautiful.

For a small gathering of special guests, our private rooms offer the perfect ambience for an intimate celebration.

Chinese Set Lunch at \$1088 per table of 10 persons
Chinese Set Dinner at \$1188 per table of 10 persons
Platinum Lunch or Dinner at \$1288 per table of 10 persons

Western Set Lunch at \$108.80 per person
Western Set Dinner at \$118.80 per person

Theme

- Specially customised floral decorations along the stage, aisle, reception, VIP table and guest tables
- Elegant seat covers for all chairs
- Exquisite 5-tier champagne fountain
- Decorative wedding cake for the cake cutting ceremony

Dining

- Sumptuous 8-course Chinese menu or 4-course Western menu

Beverage

- Free flow of soft drinks and Chinese tea for Chinese menu
- OR
- Free flow of soft drinks, coffee and tea for Western menu
- One complimentary bottle of house wine for every guaranteed table
- OR
- One complimentary barrel of 20-litre beer (applicable for Dinner Package only)
- A bottle of champagne for the toasting ceremony
- Waiver of corkage charge for one bottle of hard liquor per confirmed table (sealed and duty paid)

Complimentary

- Choice of wedding favours for all guests
- One specially designed signature scroll
- Exclusively designed wedding invitation cards based on 70% of guaranteed attendance (not inclusive of printing)
- One night stay in Bridal Suite inclusive of mini bar, club access with sumptuous breakfast buffet for two at Element Restaurant
- Car park coupons for up to 20% of guaranteed attendance
- One VIP car park lot at the hotel entrance for the bridal car
- Complimentary usage of basic sound system and LCD projector with screen

Terms & Conditions

- Minimum booking of 5 tables is required; Maximum booking of 8 tables.
- Maximum 10 guests per table.
- Bookings are subject to availability.
- Popular wedding dates may be subjected to surcharge.
- Packages are subjected to changes without prior notice.
- Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes.

Intimate Wedding

Package 2017

Chinese Set Lunch Menu

\$1088 per table of 10 persons

安国四宝拼盘

(明炉烧鸭, 香辣海蜇, 八爪鱼仔, 金丝卷)

Amara Four-Treasure Combination Platter

(Roasted Duck, Marinated Jellyfish, Marinated Baby Japanese Octopus, Spring Rolls)

经典四川酸辣汤

Szechuan Hot and Sour Soup

flavourful spicy bean broth boiled with shredded black fungus and bamboo shoot, infused with black vinegar

港蒸金目鲈

Steamed Sea Bass with Superior Soya Sauce

sea bass steamed in aromatic soya sauce, topped with chopped scallions

安国香脆炸子鸡

Amara Signature Roasted Crispy Chicken

chicken marinated with 5-spices and deep-fried till golden brown

酱爆椒汁花枝虾球

Sautéed Prawn and Cuttlefish with Spicy Sauce

wok-fried prawn and cuttlefish with spicy Szechuan sauce

碧绿蚝皇北菇扣西兰花

Braised Mushroom with Broccoli

mushrooms braised in superior oyster sauce with blanched broccoli

什锦海鲜金镶银

Seafood Fried Rice

fragrant rice fried with prawns and scallops, topped with chopped scallions

香浓芒果西米露

Mango Sago

chilled mixture of creamy mango puree, diced mangoes and sago

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Package 2017

Chinese Set Dinner Menu

\$1188 per table of 10 persons

安国五福拼盘

(脆皮烧肉, 香辣海蜇, 八爪鱼仔, 鲜果沙律虾, 黄金海鲜腐皮卷)

Amara Combination of Deluxe Platter

(Roasted Pork, Marinated Jellyfish, Marinated Baby Japanese Octopus, Prawn Salad, Seafood Bean Curd Roll)

红烧蟹肉烩勾翅

Braised Shark's Fin Soup with Crabmeat

shark's fin and crab meat braised in superior stock

油浸金目鲈

Deep Fried Sea Bass with Superior Soy Sauce

sea bass deep-fried till golden brown, glazed in aromatic soy sauce, topped with chopped scallions

安国大補富贵鸡

Amara Signature Steamed Chicken with Chinese Herbs wrapped in Lotus Leaves

fresh chicken with aromatic Chinese herbs wrapped in lotus leaves, steamed for 8 hours

XO 酱爆虾球

Sautéed Prawn with "XO" Sauce

deep-fried king prawn, sautéed with spicy "XO" sauce

红烧海参佐西兰花

Braised Sea Cucumber with Broccoli

sea cucumber braised in superior oyster sauce, served with steamed broccoli florets

什锦海鲜乌冬面

Stir-Fried Japanese Udon with Seafood

thick Japanese noodles stir-fried with prawns, scallops and yellow chives

百年好合

Sweetened Red Bean Cream with Glutinous Peanut Dumpling

warm red bean stewed with dried orange peel and peanut dumpling

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Platinum Lunch or Dinner Menu

\$1288 per table of 10 persons

龙虾鲜果沙律大拼盘

(龙虾鲜果沙律, 香辣海蜇沙律, 黄金海鲜腐皮卷, 蜜汁烟鸭胸, 脆皮烧肉)

Lobster Tropical Fruit Salad Combination

(Marinated Lobster with Melons, Aromatic Jellyfish Salad, Seafood Bean Curd Roll, Honey Glazed Smoked Duck Breast, Roasted Pork)

海皇瑶柱炖鲨鱼骨

Double Boiled Shark's Cartilage Soup with Sea Treasures

shark's bone soup boiled with dried scallop, crab meat and sea cucumber

日式酱焗鳕鱼

Baked Black Cod with Bonito

marinated black cod baked in Japanese ponzu, sake and mirin, topped with bonito

星洲辣子明虾

Wok-Fried King Prawn with Chilli Crab Sauce

deep-fried prawn, tossed in Singapore style chilli crab sauce

西施脆皮鸡

Roasted Crispy Chicken with Meat Floss and Shredded Egg

chicken marinated with 5-spices and deep-fried till golden brown, topped with mixture of chicken floss and shredded fried egg

蚝皇北菇扣鲍鱼时蔬

Braised Abalone with Chinese Mushroom and Seasonal Greens

abalone and Chinese mushrooms with superior oyster sauce braised for more than 6 hours

飘香腊味饭

Steamed Fragrant Rice with Chinese Premium Sausages

fragrant rice steamed with Chinese sausages, cured bacon, braised mushrooms and chef's special sauce

木瓜红枣清炖燕窝

Double Boiled Bird's Nest with Papaya and Red Dates

bird's nest double boiled with papaya, white fungus, red dates and rock sugar for 3 hours, served warm

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Package 2017

Western Set Lunch Menu

\$108.80 per person

Appetiser

Marinated Duck Rilette Terrine,
with Yuzu Pickle Apple, Mustard Cream and Melba Toasted

Soup

Clear Crustaceans Seafood Consommé with Kombu

Main Course

Caramelised Miso Soya Cured Cod Fish Fillet,
with Sautéed Edamame with Seasonal Vegetables and Citrus Beurre Blanc

Dessert

Ivory Chocolate Tart
with Green Tea Glazed and Vanilla Adzuki

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AMARA
SINGAPORE

an *individual* experience



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Western Set Dinner Menu

\$118.80 per person

Appetiser

Oriental Style Marinated Tuna Tataki,
with Spicy Avocado, Scallion Pesto and Seaweed Potato Chips

Soup

Lobster Bisque with Melted Tarragon Crème

Main Course

Fillet Mignon rolled with Mixed Herbs,
with Nutmeg Mash Potato, Seasonal Vegetables and Mustard Jus

Dessert

Lemon Parfait with Mango Salad

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