Happily ever after begins with our dedicated wedding planners and sumptuous cuisine, set in our ballroom for a truly memorable wedding.

**Weekdays**
(Monday to Thursday, excluding eves of and Public Holidays)

Classic Lunch at $1038 per table of 10 persons
Classic Dinner at $1138 per table of 10 persons

**Weekends**
(Friday to Sunday, including eves of and Public Holidays)

Classic Lunch at $1138 per table of 10 persons
Classic Dinner at $1238 per table of 10 persons

**Platinum Package**
(Monday to Sunday, including eves of and Public Holidays)

Lunch or Dinner at $1338 per table of 10 persons

**Terms & Conditions**
- Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.
- A minimum booking of 25 tables applies.
- A maximum booking of 42 tables applies.
- A maximum of 10 guests per table applies.
- Bookings are subject to availability.
- A surcharge may apply on popular wedding dates.
- Packages are subject to change without prior notice.
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**Theme**
- Choice of customised fresh floral decorations along the stage, aisle, reception, VIP tables 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

**Beverage**
- Free-flowing soft drinks and Chinese tea
- Complimentary bottle of house wine for every confirmed table
- Complimentary barrel of 20-litre beer
- Complimentary bottle of champagne for the toasting ceremony
- Corkage waiver 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 for 70% of confirmed attendance (not inclusive of printing)
- One-night stay in Bridal Suite inclusive of mini bar amenities, Club Lounge access and sumptuous buffet breakfast for two persons at Element restaurant
- Car park coupons for 20% of confirmed 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
- Food tasting for a table of 10 persons (valid from Monday to Thursday, excluding eves of and Public Holidays)
Wedding Banquet
Package 2018

Classic Lunch (Weekdays)
$1038 per table of 10 persons

安国五福拼盘
（蜜汁烟鸭胸, 脆皮烧肉, 花枝沙律，金春卷，鲜果沙律虾）
Amara Five-Treasure Combination Platter
(honey smoked duck, roast pork, marinated baby squid salad, spring roll, chilled prawn with melon)

海皇瑶四宝羹
Double-boiled Soup with Sea Treasures
(dried scallop, sea cucumber, fish maw and crab meat)

酱香爆时蔬虾球
Sautéed Prawn and Seasonal Greens in Spicy Sauce
(wok-fried prawn in spicy chilli paste with seasonal vegetables)

潮式清蒸石斑
Teochew Style Steamed Garoupa
(steamed garoupa with tomato, mustard cabbage, mushroom and sour plum)

香脆烤鸡配四川麻辣酱
Roast Chicken with Sichuan Sesame Sauce
(chicken marinated and deep-fried until golden brown, served with spicy 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)

韭黄干烧海鲜伊府面
Braised Ee Fu Noodle with Seafood and Chive
(Cantonese noodle stewed with seafood and chive, topped with chopped scallions)

香芒布丁
Chilled Mango Pudding with Seasonal Fruits
(chilled creamy mango pudding with fresh fruits, berries and mango puree)

Price is quoted in Singapore Dollars and subject to 10% service charge and 7% GST.
Classic Dinner (Weekdays)
$1138 per table of 10 persons

安国五福拼盘
（脆皮烧肉，花枝沙律，泰式海蜇，黑椒烟鸭胸，黄金海鲜腐皮卷）
Amara Deluxe Platter
（roast pork, marinated baby squid salad, Thai style jellyfish, black pepper smoked duck breast
and seafood beancurd roll）

干贝蟹肉烩鱼翅
Double-boiled Shark’s Fin Soup with Sea Treasures
（shark’s fin double-boiled with dried scallop and crab meat in superior stock）

橄榄菜蒸石斑
Steamed Garoupa with Preserved Olive
（steamed garoupa with Chinese preserved olive in soy sauce, topped with scallions）

西施脆皮鸡
Crispy Roast Chicken with Meat Floss and Shredded Egg
（chicken marinated with five-spice and deep-fried until golden brown, topped
with a mixture of chicken floss and shredded fried egg）

豉汁爆时蔬虾球
Sautéed Prawn with Seasonal Greens and Black Bean Sauce
（stir-fried prawn and seasonal greens with black bean and ginger, topped with scallions）

小鲍鱼烩时蔬百灵菇
Braised Bailing Mushroom with Baby Abalone and Seasonal Greens
（abalone, Bailing mushroom and seasonal vegetables with superior stock braised for
more than 6 hours）

蒜香海鲜炒饭
Seafood Fried Rice with Golden Garlic
（fragrant rice with seafood topped with crispy garlic）

传统潮式芋泥
Golden Yam Paste with Lotus Seed in Coconut Cream
（steamed yam with lotus seed in coconut cream）

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Classic Lunch (Weekends)
$1138 per table of 10 persons

安国五福拼盘
(醉鸡，香辣海蜇，脆皮烧肉，黄金海鲜腐皮卷，芥末沙律虾)
Amara Deluxe Platter
(drunk chicken, marinated jellyfish, roast pork, seafood beancurd roll, wasabi prawn)

虫草花干贝炖鸡汤
Double-boiled Chicken with Cordyceps and Dried Scallop
(free-range chicken double-boiled with Chinese herbs, cordyceps and dried scallop for more than 6 hours)

潮式蒸斗鲳
Teochew Style Steamed Pomfret
(steamed pomfret with tomato, sliced mushroom, salted cabbage and sour plum)

香脆茶香烟熏鸭
Crispy Smoked Duck with Tea Leaves
(smoked duck marinated with special tea leaves, deep-fried until golden brown)

醉心蒸海虾
Steamed Drunken Prawn
(fresh prawn steamed in Chinese wine)

蚝皇北菇烩海参
Braised Sea Cucumber with Chinese Mushroom
(sea cucumber and Chinese mushroom with superior oyster sauce braised for more than 6 hours)

什锦海鲜香港面
Hong Kong Style Seafood Noodle
(wok-fried noodle with seafood, topped with scallions)

八宝清汤
Eight-Treasure Cheng T’ng
(local dessert with chef’s specially selected condiments, served chilled)

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Classic Dinner (Weekends)
$1238 per table of 10 persons

安国五福拼盘
（带子沙律，明炉烧鸭，花枝沙律，黄金海鲜腐皮卷，泰式鲍贝）
Amara Deluxe Platter
(chilled scallop salad, roast duck, marinated baby squid salad, seafood beancurd roll, Thai style pacific clam)

海味烩雪蛤
Boiled Hashima with Sea Treasures
（boiled sea cucumber, crab meat, dried scallop and fish maw, topped with hashima）

蚝皇京葱焗鳕鱼
Baked Cod Fish with Ginger, Leek and Superior Soy Sauce
（baked cod fish with soy sauce, topped with fried ginger and leek）

酱香百合带子芦笋
Sautéed Scallop with Asparagus and Fresh Lily Buds
（scallops, asparagus and lily buds sautéed with garlic）

蜜汁香煎黑猪肉
Grilled Kurobuta Pork with Honey Pepper Glaze
（grilled pork belly glazed with special honey pepper sauce）

蚝皇北菇烩海参
Braised Sea Cucumber with Chinese Mushroom
（sea cucumber and Chinese mushrooms with superior oyster sauce braised for more than 6 hours）

凤凰飘香荷叶饭
Steamed Fragrant Rice with Chicken and Mushroom in Lotus Leaves
（fragrant rice wrapped in lotus leaves, steamed with chicken cubes, Chinese sausages and mushrooms）

杨枝甘露
Chilled Mango Sago with Pomelo
（creamy mango puree with pomelo, sago and coconut cream）

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Platinum Menu
$1338 per table of 10 persons

安国五福至尊拼盘
(龙虾沙律，泰式海蜇，脆皮烧肉，黑椒烟鸭胸，黄金海鲜腐皮卷)

Amara Treasure Combination with Lobster
(chilled lobster salad with tobiko, Thai style jellyfish, roast pork,
black pepper smoked duck breast, seafood beancurd roll)

海皇瑶柱炖鲨鱼骨
Double-boiled Shark’s Cartilage Soup with Sea Treasures
(shark’s bone soup double-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)

蒜香酱爆带子虾球
King Prawn with Scallop and Asparagus
(king prawn wok-fried with scallop, asparagus and garlic)

明炉当归烧鸭
Herbal Roast Duck
(marinated duck with Chinese herbs, roasted until golden brown and served with herbal sauce)

蚝皇海参扣鲍鱼时蔬
Braised Abalone with Sea Cucumber, Mushroom and Spinach
(abalone, sea cucumber, mushroom and spinach braised in superior broth)

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)

雪蛤人参炖红枣
Hashima with Ginseng and Red Date
(ginseng double-boiled with hashima, red date and rock sugar, served chilled)

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