

*double happiness
wedding package*



Palace of the Golden Horses

double happiness wedding package

(Minimum 30 tables)

- ❧ Ample choice of Buffet or Set Menu at your preference
- ❧ Complimentary One Night's Stay at our luxurious Bridal Suite with a Romantic Room Service Breakfast for the Newly Weds inclusive of a Deluxe Fruits Basket, a Bottle of Sparkling Wine and special Floral Arrangements
- ❧ Special Room Rates for Friends and Family
- ❧ Beautiful Decorated Ceremonial Wedding Cake for the Cake Cutting Ceremony
- ❧ Champagne Fountain Arrangements
- ❧ Home made Cake or Pralines in a Special Designed Box for all Guests
- ❧ Free Corkage for Hard liquor or Wine based on one bottle per table
- ❧ Free flow of soft Drink throughout the Dinner (maximum 3 hours)
- ❧ Our standard Floral Wedding Arch and Floral Pedestals Arrangements
- ❧ A magnificent Ice Carving Display
- ❧ Red Carpet Aisle for Wedding March
- ❧ Complimentary standard Wedding Backdrop to grace the Occasion
- ❧ One complimentary food tasting of the selected menu for a table of 10 persons upon confirmation of the event
- ❧ Couple's Anniversary Dinner at the Cavallini's Restaurant
- ❧ Free usage of the existing in house P.A System
- ❧ Free usage of the hotel Landscape for Wedding Photo Shooting
- ❧ Complimentary Spa Package for the Couple

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(CHINESE SET MENU SELECTION I)

HARMONY HOT APPETIZER COMBINATION
DELUXE HOT AND COLD COMBINATION
CANTON COLD APPETIZER



BRAISED SHARK'S FIN SOUP WITH DRIED SEAFOOD
BRAISED SHARK'S FIN SOUP WITH CRAB MEAT AND BAMBOO PITHS
SHARK'S FIN SOUP WITH DRIED SCALLOP AND FISH LIPS



ROASTED 'THAI' CHICKEN
CRISPY ROASTED 'PEI PA' CHICKEN
ROASTED SESAME CHICKEN WITH FIVE SPICES



DEEPFRIED GAROUPA WITH ORANGE- TOU-CHU SAUCE
STEAMED 'TEOW CHEW' RED SNAPPER
STEAMED SEABASS WITH BLACK BEAN SAUCE



TWO VARIETIES OF VEGETABLES IN OYSTER SAUCE
SAUTEED KAILAN WITH 'LING ZHI' MUSHROOM
CHINESE CABBAGE WITH DRIED SCALLOP



FRIED RICE WITH ROASTED DUCK IN LOTUS LEAF
FRIED RICE WITH DICED CHICKEN AND X.O SAUCE
FRIED RICE WITH DICED PRAWN AND GARLIC



CHILLED WATER CHESTNUT CREAM WITH SWEET CORN
CHILLED MIXED FRUITS WITH SAGO PEARLS
RED BEAN STEW WITH BLACK SESAME RICE DUMPLING



SWEET FANCY DUET



CHINESE TEA

(PLEASE SELECT ONE CHOICE OF EACH COURSE)

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(CHINESE SET MENU SELECTION II)

'FOUR HAPPINESS' HOT APPETIZER COMBINATION
HOT AND COLD APPETIZER COMBINATION
'FOUR SEASONS' COLD APPETIZER COMBINATION



BRAISED SHARK'S FIN SOUP WITH CRAB MEAT AND CRAB ROE
BRAISED SHARK'S FIN SOUP WITH DRIED SEAFOOD
BRAISED SHARK'S FIN SOUP WITH FISH MAW AND SEA CUCUMBER



ROASTED CRISPY CHICKEN WITH PRAWN CRACKER
DEEPFRIED BONELESS CHICKEN WITH SPICY PINEAPPLE SAUCE
POACHED WHOLE CHICKEN 'COUNTRY' STYLE



STEAMED SEABASS WITH GARLIC AND SPRING ONION
DEEPFRIED GAROUPA WITH 'THAI' CHILI SAUCE
STEAMED POMFRET WITH SOYA SAUCE



'LING CHI' MUSHROOM AND BEANCURD FLOWER IN BROWN SAUCE
CHINESE CABBAGE WITH YAM ROLL IN DRIED SCALLOP SAUCE
BRAISED BROCCOLI WITH CRAB MEAT SAUCE



STIR-FRIED PRAWN WITH TOMATO- GINGER SAUCE
DEEPFRIED TIGER PRAWN WITH SPICY ROCK SALT
FRIED 'BUTTER' PRAWN



FRIED RICE 'YONG CHOW' STYLE
FRIED RICE WITH LONG BEAN AND DICED PRAWN IN BELACAN CHILI
'HOKKIEN' FRIED RICE WITH SEAFOOD



CHILLED CREAM WATER CHESTNUT WITH SWEET CORN
SWEET RED BEAN STEW WITH BLACK SESAME RICE DUMPLING
DOUBLE BOILED HASMA WITH RED DATE AND LILY BULBS



SWEET FANCY DUET

CHINESE TEA

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(CHINESE SET MENU SELECTION III)

'FOUR SEASON' HOT APPETIZER COMBINATION
CHINESE AND THAI HOT AND COLD COMBINATION
PALACE HOT AND COLD APPETIZER COMBINATION



BRAISED SHARK'S FIN SOUP WITH CRAB MEAT
BRAISED SHARK'S FIN SOUP WITH FISH LIPS AND SEA CUCUMBER
BRAISED SHARK'S FIN SOUP WITH FISH MAW AND DRIED SCALLOP



BONELESS CHICKEN WITH ORANGE- TAU-CHU SAUCE
ROASTED 'THAI' CHICKEN
STEAMED WHOLE CHICKEN WITH PRESERVED VEGETABLE



BRAISED ABALONE WITH 'LING CHI' MUSHROOM
ABALONE AND FISH MAW WITH GREEN VEGETABLE
SLICED ABALONE WITH BLACK MUSHROOM AND BROCCOLI



DEEPFRIED GOLDEN POMFRET IN ABALONE – GARLIC SAUCE
STEAMED 'TEOW CHEW' CORAL TROUT
POMFRET WITH PICKLET CABBAGE AND CHILI



BRAISED MIX VEGETABLE WITH GLASS NOODLE IN SUPERIOR STOCK
BROCCOLI WITH BEANCURD FLOWER IN BROWN SAUCE
SEA CUCUMBER AND BLACK MUSHROOM IN ABALONE SAUCE



FRIED RICE WITH FRIED DACE AND SEAFOOD
FRIED RICE WITH DICED PRAWN AND GARLIC
FRIED RICE WITH SALTED FISH AND SILVER ANCHOVIES



CHILLED BEANCURD AND LONGAN WITH ALMOND MILK SYRUP
PEANUT STEW WITH BLACK SESAME RICE DUMPLING
CRYSTAL SKIN ROLL WITH RED BEAN PASTE



SWEET FANCY DUET



CHINESE TEA

(PLEASE SELECT ONE CHOICE OF EACH COURSE)