

# *Perfect* CELEBRATIONS

## *Grand Collection*

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### **Lunch**

#### **Shangri-La Hotel, Singapore will provide:**

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A dinner savouring for your selected set menu for ten persons  
*(Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)*
- ❖ Free flow of aerated soft drinks, mixers and Chinese tea
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ A thirty litre barrel of Tiger draught beer
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Fresh floral wedding decorations in the ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ A night stay in our Grand Premier Room, Tower Wing
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, dining credit of S\$120.00 nett for the duration of your stay and breakfast for two
- ❖ A day-use in our Tower Wing Deluxe Room for your coordinators  
(From 9.00am to 4.00pm)
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

***S\$1,588.00 per table of 10 guests***

***(Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)***

#### **Minimum Requirements:**

- ❖ Tower Ballroom ~ 250 guests; Island Ballroom ~ 400 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.*

*Kindly note that the above package price is subject to changes.*

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**Lunch**

**Menu I**

乳猪大拼盘  
Suckling Pig Combination Platter  
(*Suckling Pig, Spring Roll, Seafood Roll  
Marinated Octopus, Gold Coin Chicken*)



红烧鲍鱼丝海味羹  
Braised Superior Broth  
with Shredded Abalone and Sea Treasures



清蒸笋壳鱼  
Steamed Fresh Soon Hock in Soya Sauce  
garnished with Coriander Leaves



橘子汁炸虾球芦笋  
Deep-fried Prawns and Asparagus  
with Tangerine Sauce



脆皮烧鸡  
Crispy Roast Chicken  
served with Five Spice Salt and Crackers



海鲜焖伊面  
Stewed Ee Fu Noodles  
with Assorted Seafood



鲜什果荔枝布丁  
Chilled Lychee Pudding

**Menu II**

鸳鸯龙虾拼盘  
Lobster and Prawn Combination Platter  
(*Lobster, Prawn, Smoked Duck Breast,  
Seafood Roll, Marinated Octopus*)



虫草花鲍鱼杞子炖鸭汤  
Double-boiled Duck Soup, Abalone,  
Cordyceps Flower and Wolfberries



味噌焗鲈鱼  
Baked Sea Perch  
with Miso Sauce



避风塘虾球  
Sautéed Live Prawns  
“Pik Fong Tong” Style



八宝烩鸡  
Stewed Chicken  
with Eight Treasures



香宫炒饭  
Shang Palace Fried Rice



百香果布丁  
Chilled Passion Fruit Pudding