



*Perfect*  
CELEBRATIONS

# *Perfect* CELEBRATIONS

## *Grand Collection*

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### *Weekday*

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

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus specially prepared by our Master Chef Peter Tsang from Shang Palace
- ❖ A dinner savouring your selected set menu for ten persons on a weekday evening  
\*Conditions apply.
- ❖ Free flow of aerated soft drinks, mixers, and chinese tea
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Choice of one of the following options:
  - ☞ A bottle of house wine per guaranteed table
  - ☞ A thirty litre barrel of beer
- ❖ A five-tier 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
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ A night stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, room service pre-dinner snacks or supper for two on the wedding night, Continental breakfast for two at BLU, Level 24 the next morning
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ Choice of an attractively Chinese or Western style wedding guest book
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

#### **Minimum Requirements:**

Weekdays (Mondays to Thursdays, excluding eve of Public Holidays and Public Holidays)

- ❖ Tower Ballroom ~ 300 guests; Island Ballroom ~ 500 guests

***S\$1,008.00 per table of 10 guests***

*All prices quoted are subject to 10% service charge and prevailing government taxes.  
Kindly note that rates quoted are valid until 31 December 2010.*

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CELEBRATIONS

**Grand Collection**

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**Weekday**

**Menu I**

Shangri-La Appetizers Delight  
*(Choice of 5 items: Barbecued Suckling Pig,  
Prawns Salad, Roast Duck, Five Spice Roll,  
Pomegranate Chicken, Seafood Roll,  
Vegetable Spring Roll,  
Marinated Octopus, Top Shell Salad,  
and Jellyfish sprinkled with Sesame Seeds)*



Shark's Fin Soup with Four Treasures  
*(Fish Maw, Mushrooms, Chicken, Conpoy)*



Deep-fried Fresh Soon Hock  
in Soya Sauce  
garnished with Coriander Leaves



Sautéed Crispy Scallops  
with Shimeiji Mushrooms and Kai Lan



Steamed Herbal Chicken  
with Ginseng wrapped in Lotus Leaves



Braised Sliced Vegetarian 'Abalone'  
with Spring Vegetables  
and Golden Mushrooms



Deep-fried Egg Noodles  
topped with Assorted Seafood



Chilled Mango Pudding  
surrounded by Seasonal Fruits

**Menu II**

Shangri-La Appetizers Delight  
*(Choice of 5 items: Barbecued Suckling Pig,  
Prawns Salad, Roast Duck, Five Spice Roll,  
Pomegranate Chicken, Seafood Roll,  
Vegetable Spring Roll,  
Marinated Octopus, Top Shell Salad,  
and Jellyfish sprinkled with Sesame Seeds)*



Braised Shark's Fin  
with Shredded Abalone  
and Forest Mushrooms



Pan-fried Cod  
with Chef's Special Sauce



Poached Drunken Live Prawns  
served with Soya Sauce



Crispy Mongolian Chicken  
"Pik Fong Tong" Style



Braised Seasonal Greens  
topped with Fresh Crab Meat



Shang Palace Fried Rice



Sweetened Cream of Red Bean  
with Glutinous Dumplings

# *Perfect* CELEBRATIONS

## ***Grand Collection***

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### ***Weekend***

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

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus specially prepared by our Master Chef Peter Tsang from Shang Palace
- ❖ A dinner savouring your selected set menu for ten persons on a weekday evening  
\*Conditions apply.
- ❖ Free flow of aerated soft drinks, mixers, and chinese tea
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Two thirty litre barrels of beer
- ❖ A bottle of house wine per guaranteed table
- ❖ A five-tier 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
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ Two nights stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, room service pre-dinner snacks or supper for two on the wedding night, Continental breakfast for two at BLU, Level 24 the next morning
- ❖ Complimentary day-use in our Tower Deluxe Room for your coordinators
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ Choice of an attractively Chinese or Western style wedding guest book
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

#### **Minimum Requirements:**

- ❖ Tower Ballroom ~ 350 guests; Island Ballroom ~ 550 guests

***S\$1,138.00 per table of 10 guests***

***Valid on Fridays to Sundays, eve of Public Holidays and Public Holidays***

*All prices quoted are subject to 10% service charge and prevailing government taxes.  
Kindly note that rates quoted are valid until 31 December 2010.*

# Perfect CELEBRATIONS

## Grand Collection

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### Weekend

#### Menu I

Shangri-La Appetizers Delight  
(Choice of 5 items: Barbecued Suckling Pig,  
Prawns Salad, Roast Duck, Five Spice Roll,  
Pomegranate Chicken, Seafood Roll,  
Vegetable Spring Roll,  
Marinated Octopus, Top Shell Salad,  
and Jellyfish sprinkled with Sesame Seeds)



Shark's Fin Soup with Four Treasures  
(Fish Maw, Mushrooms, Chicken, Conpoy)



Deep-fried Fresh Soon Hock  
in Soya Sauce  
garnished with Coriander Leaves



Sautéed Crispy Scallops  
with Shimeiji Mushrooms and Kai Lan



Steamed Herbal Chicken  
with Ginseng wrapped in Lotus Leaves



Braised Sliced Vegetarian 'Abalone'  
with Spring Vegetables  
and Golden Mushrooms



Deep-fried Egg Noodles  
topped with Assorted Seafood



Chilled Mango Pudding  
surrounded by Seasonal Fruits

#### Menu II

Shangri-La Appetizers Delight  
(Choice of 5 items: Barbecued Suckling Pig,  
Prawns Salad, Roast Duck, Five Spice Roll,  
Pomegranate Chicken, Seafood Roll,  
Vegetable Spring Roll,  
Marinated Octopus, Top Shell Salad,  
and Jellyfish sprinkled with Sesame Seeds)



Braised Shark's Fin  
with Shredded Abalone  
and Forest Mushrooms



Pan-fried Cod  
with Chef's Special Sauce



Poached Drunken Live Prawns  
served with Soya Sauce



Crispy Mongolian Chicken  
"Pik Fong Tong" Style



Braised Seasonal Greens  
topped with Fresh Crab Meat



Shang Palace Fried Rice



Sweetened Cream of Red Bean  
with Glutinous Dumplings

# *Perfect* CELEBRATIONS

## ***Grand Collection***

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***Gold***

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- ❖ A dinner savouring your selected set menu for ten persons on a weekday evening  
\*Conditions apply.
- ❖ Free flow of aerated soft drinks, mixers, and chinese tea
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Two thirty litre barrels of beer
- ❖ A bottle of house wine per guaranteed table
- ❖ A five-tier 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
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ A night stay in our Valley Wing 1-bedroom Suite
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, room service pre-dinner snacks or supper for two on the wedding night, American Buffet Breakfast at Summit the next morning and a special Spa Retreat Package for the bridal couple
- ❖ Complimentary day-use in our Tower Deluxe Room for your coordinators
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ Choice of an attractively Chinese or Western style wedding guest book
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

**Minimum Requirements:**

Weekdays : Tower Ballroom ~ 300 guests; Island Ballroom ~ 500 guests  
Weekends : Tower Ballroom ~ 350 guests; Island Ballroom ~ 550 guests

***S\$1,488.00 per table of 10 guests***

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**Grand Collection**

---

**Gold**

**Menu I**

Lobster with Cold Meats Platter

❧

Braised Shark's Fin with Crabmeat

❧

Braised Baby Abalone  
with Home-made Beancurd  
(15-Head Quality)

❧

Deep-fried Fresh Seabass  
topped with Chilli Bean Sauce

❧

Sautéed Prawns in Spicy Sauce  
served with Deep-fried Buns

❧

Roasted Crispy Chicken  
marinated in Red Bean Curd Paste

❧

Braised Lingzhi Mushrooms  
on Chinese Spinach

❧

Fried Rice with Egg White, Conpoy  
and Crabmeat

❧

Double-boiled Fresh Lily Buds  
with Lotus Seeds and Red Dates

**Menu II**

Barbecued Whole Suckling Pig

❧

Braised Shark's Fin  
with Conpoy and Bamboo Piths

❧

Sliced Abalone with Conpoy  
on Baby Hong Kong Cabbage

❧

Steamed Fresh Garoupa  
in Superior Soya Sauce

❧

Sautéed Live Prawns  
"Pik Fong Tong" Style

❧

Steamed Fortune Chicken  
with Ginseng

❧

Sautéed Broccoli with Bamboo Fungus  
topped with Crabmeat

❧

Ee Fu Noodles with Shimeiji Mushrooms

❧

Chilled Cream of Mango with Sago

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## ***Grand Collection***

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### ***Platinum***

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- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Two thirty litre barrels of beer
- ❖ A bottle of house wine per guaranteed table
- ❖ A five-tier 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
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ A night stay in our Valley Wing Deluxe Suite
- ❖ During your stay, we will compliment the following amenities:  
Fresh fruits basket, Chinese tea, floral arrangement, room service pre-dinner snacks or supper for two on the wedding night, American Buffet Breakfast at Summit the next morning and a special Spa Retreat Package for the bridal couple
- ❖ Complimentary day-use in our Tower Deluxe Room for your coordinators
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ Choice of an attractively Chinese or Western style wedding guest book
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

#### **Minimum Requirements:**

Weekdays : Tower Ballroom ~ 300 guests; Island Ballroom ~ 500 guests  
Weekends : Tower Ballroom ~ 350 guests; Island Ballroom ~ 550 guests

***\$S1,888.00 per table of 10 guests***

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***Grand Collection***

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***Platinum***

**Menu I**

Drunken Live Prawns



Double-boiled Choice Shark's Fin  
with Conpoy and Bamboo Piths  
*(Individual)*



Braised Baby Abalone  
with Fish Maw and Seasonal Greens  
*(8-Head Quality)*



Steamed Fresh Garoupa  
with Superior Soya Sauce



Sautéed Coral Clams and Scallops  
with Celery and Cashew Nuts  
in Deep-fried Yam Basket



Crispy Mongolian Chicken  
"Pik Fong Tong" Style



Braised Ling Zhi Mushrooms  
On Hong Kong Baby Cabbage



Stewed Ee-Fu Noodles  
with Shimeiji Mushrooms



Double-boiled Hashma  
with Lotus Seeds and Red Dates

**Menu II**

Baked Baby Lobster in Superior Stock



Braised Choice Shark's Fin  
with Crabroe  
*(Individual)*



Sliced Abalone with Flower Mushrooms  
on Baby Hong Kong Cabbage



Steamed Fresh Soon Hock  
"Hong Kong" Style



Braised Conpoy with Sea Cucumber,  
Bamboo Fungus and Dried Oysters



Crispy Roast Duck with Nam Yee Sauce



Braised Stuff Bean Curd with Bird's Nest  
served with Seasonal Greens



Steamed Glutinous Rice  
wrapped in Lotus Leaves



Sweetened Double-boiled Snow Pear  
with Dried Longans