

Weddings @ Grand Mercure Singapore Roxy
Chinese Wedding Lunch Packages 2018/2019
Minimum 18 tables - Maximum 35 tables

Desire Set Menu
\$788 ++ per table

Destiny Set Menu
\$838 ++ per table

Minimum 180 persons - Maximum 280 persons
Buffet Lunch
\$78 ++ per person

Dining Experiences

Choice of sumptuous 8 course and buffet menu
Pre event reception with assorted nuts served
Choice of soft drinks & Chinese Tea or soft drinks & Coffee/Tea throughout event

Wedding Essentials

Selection of exquisite wedding themes
Tea lights centerpiece for all guests' tables
Basic floral arrangements for VIP Tables & Reception area
5-tier glass fountain display and a bottle of champagne for toasting
Decorative tier model wedding cake display
Basic sound system with usage of LCD projectors & screens

Compliments from Us

One bottle of house wine based on per table of 10 persons confirmed
One complimentary 20 litre barrel of beer
Food tasting for 10 persons upon confirmation (Mondays to Thursdays, excluding Eve of PH & PH)
Overnight stay in our luxurious Bridal Suite with breakfast for 2 persons
Overnight stay in our Deluxe Room for wedding coordinators with breakfast for 2 persons
\$50.00 nett F&B room service credit for bridal couple during stay (non-refundable if not utilized)
Car park passes up to 20% of confirmed attendance (subject to final availability)
VIP car park lot at the Hotel's entrance for the Bridal car (subject to final availability)

For Your Guests

Wedding invitation cards up to 70% of confirmed attendance (excludes printing)
Selection of wedding favours for all guaranteed guests
Elegant wedding guest book and complimentary usage of red packets gift box
Preferential guest room rates for both family and friends

*All prices are subjected to 10% service charge and prevailing government tax.
Above wedding promotion not valid with other discounts and privileges
Additional \$20.00++ per table & \$2.00++ per person for all weddings held after 01 September 2019
Hotel stay is subjected to final availability. Surcharge may applicable for Eve of PH and PH bookings
Any unopened/unfinished house wines & beer are not allow to be brought out of venue
All external vendors' confirmation is subject to final availability unless advance booking has been done*

Chinese Wedding Dinner Packages 2018/2019

Minimum 18 tables - Maximum 35 tables

Weekdays – Monday to Thursday
Romance Set Menu

\$808 ++ per table

Weekends – Friday to Sunday
Enchanted Set Menu A and B

\$858 ++ per table (Menu A)

\$938 ++ per table (Menu B)

Minimum 180 persons – Maximum 280 persons

Buffet Dinner

\$80 ++ per person (Weekdays)

\$88 ++ per person (Weekends)

Dining Experiences

Choice of sumptuous 8 course and buffet menu

Pre event reception with assorted nuts served

Choice of soft drinks & Chinese Tea or soft drinks & Coffee/Tea throughout event

Wedding Essentials

Selection of exquisite wedding themes

Tea lights centerpiece for all guests' tables

Basic floral arrangements for VIP Tables & Reception area

5-tier glass fountain display and a bottle of champagne for toasting

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Desire Lunch Menu A

Deluxe Cold Cut Combination
(Prawn Salad, Soya Chicken, Smoked Duck, Jellyfish & Spring Roll)

*

Braised Fish Maw with Assorted Seafood

*

Prawns Balls with Wasabi Mayonnaise Sauce

*

Steamed Seabass with Light Soya Sauce

*

Roasted Chicken with Garlic

*

Stewed Mushrooms with Spinach

*

Braised Ee-Fu Noodle with Conpoy & Shrimp Powder

*

Red Bean Paste with Lotus Seed & Lily Bulb





Desire Lunch Menu B

Barbecue Deluxe Cold Cut Platter
(Roasted Duck, Soya Chicken, Char Siew, Mini Octopus & Jellyfish)

*

Braised Fish Maw with Assorted Seafood

*

Sauteed Prawn Balls with Asparagus

*

Steamed Garoupa with Light Soya Sauce

*

Steamed Herbal Chicken

*

Stewed Sliced Mushroom & Topshell with Spinach

*

Steamed Fragrant Rice with Chinese Sausage Wrapped in Lotus Leaf

*

Chilled Mango Cream & Sago





Romance Dinner Menu

Deluxe Combination
(Char Siew, Roasted Pork, Chicken Ngoh Hiang,
Scallop Salad & Tuna Fish Roll)

*

Braised Fish Maw with Assorted Seafood

*

Sautéed Prawns with X.O Sauce in Nest

*

Deep-Fried Red Grouper with Superior Light Soya Sauce

*

Crispy Roasted Chicken with Garlic Sauce

*

Braised Sea Cucumber with Spinach

*

Lotus Leaf Rice with Assorted Meat & Mushroom

*

Dessert
(Select one item)

- Chilled Mango Cream & Sago
- Red Bean Paste with Lotus Seeds & Lily Bulb
 - Chilled Mango Pudding
- Yam Paste with Gingko Nuts in Coconut Cream





Enchanted Dinner Menu A

Lobster Combination
(Lobster Meat, Spring Roll, Jellyfish, Goose Fillet & Mini Octopus)

*

Braised Crabmeat Soup with Conpoy & Seafood

*

Sautéed Scallop with X.O Sauce in Nest

*

Steamed Red Garoupa in Light Soya Sauce

*

Crispy Roasted Chicken with Garlic Sauce

*


Braised Sea Cucumber & Mushroom with Baby Cabbage

*

Lotus Leaf Rice with Assorted Meat & Mushroom

*

Dessert
(Select one item)

- Chilled Mango Cream & Sago
 - Red Bean with Lotus Seeds & Lily Bulb
 - Boiled Almond Cream with Glutinous Rice Balls
 - Yam Paste with Gingko Nuts in Coconut Cream
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Enchanted Dinner Menu B

Lobster Combination
(Lobster Meat, Silver Bait, Jellyfish, Chicken Ngoh Hiang
& Mini Octopus)

*

Braised Fish Maw Soup with Assorted Seafood

*

Wok Fried Prawns with Cereal

*

Steamed Tiger Garoupa in 'Teochew' Style

*

Crispy Roasted Chicken with Sesame Sauce

*


Braised Sliced Abalone & Mushrooms with Seasonal Vegetables

*

Fried "Mee Sua" with Assorted Seafood

*

Dessert
(Select one item)

- Chilled Mango Cream & Sago
 - Red Bean with Lotus Seeds & Lily Bulb
 - Boiled Almond Cream with Glutinous Rice Balls
 - Yam Paste with Ginkgo Nuts in Coconut Cream
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Buffet Lunch and Dinner

Cold Appetiser (Select 2 items)

- Shrimp with Mango & Asparagus
- Honeydew Salad with Crab Stick
- Smoked Salmon with Onions, Caper & Horseradish Sauce
- Gado Gado
- Apple Waldorf with Dried Apricot & Diced Chicken
- Deep-fried Chicken Ngho Hiang with Sweet Flour Sauce
- Grilled Mediterranean Vegetables with Lemon Vinaigrette
- Salad Bar

Soup (Select 1 item)

- Cream of Asparagus (Served with bread rolls)
- Cream of Forest Mushroom (Served with bread rolls)
- Traditional French Onion Soup with Cheese Float
- Italian Minestrone Soup
- Sweet Corn Soup with Crabstick
- Spicy Tom Yum Chicken Soup

Hot Dishes

Rice or Noodle (Select 1 item)

- Pineapple Rice
- Seafood Fried Rice
- Nasi Briyani
- Pilaf Rice
- Yong Chow Fried Rice
- Mee Goreng
- Braised Ee-Fu Noodles
- Penang Fried Kway Teow
- Hong Kong Noodle

Vegetable (Select 1 item)

- Sayur Lodeh
- Stir-Fried Thai Baby Kalia With Garlic
- Sautéed French Beans with Crispy Bacon
- Steamed Garden Vegetables with Butter Sauce
- Wok-Fried Hong Kong Chye Sim with Oyster Sauce
- Braised Chap Chye
- Stir-Fried Mixed Vegetables with Mushroom Oyster Sauce
- Broccoli with Egg White Sauce

Fish (Select 1 item)

- Tandoori Fish Fillet
- Curry Fish Fillet
- Deep-Fried Fish Fillet with Thai Chilli Dip
- Wok-Fried Fish Fillet in Black Bean Garlic Sauce
- Sweet & Sour Fish Fillet
- Steamed Fish Fillet 'Teochew' Style
- Steamed Fish Fillet 'Hong Kong' Style
- Pan-Fried Fish Fillet with Lime Butter Sauce

Poultry (Select 1 item)

- Ayam Panggang
- Tandoori Chicken
- Chicken Curry
- Chicken Stew with Mushroom
- Green Curry Chicken
- Stir-Fried Chicken with Hot Basil
- Kong Bao Chicken
- Har Cheong Kai
- Roasted Chicken with Fragrance Salt
- Wok-Fried Black Pepper Chicken
- Roasted Duck
- Braised Duck with Bamboo Shoot and Mushrooms

Beef/Mutton/Pork (Select 1 item)

- Beef Rendang
- Red Beef Curry
- Stir-Fried Beef with Oyster Sauce
- Mutton Stew
- Mutton Korma
- Coffee Pork
- BBQ Pork
- Sweet & Sour Pork
- Wok-Fried Capital Pork Chop

Seafood (Select 1 item)

- Sautéed Prawns with Creole Sauce
- Wok-Fried Prawns with Tomato Sauce
- Stir-Fried Celery Prawns
- Cereal Prawns
- Sambal Prawns
- Sambal Squid
- Sautéed Squid with Onion & Ketchup
- Stir-Fried Seafood with Hot Basil

Dessert (Select 4 items)

- Mini Fruit Tartlets
- Mini Egg Tarts
- Assorted French Pastries
- Chocolate Brownie
- Cocktail Fruit Jelly
- Almond Longan with Beancurd
- Bread & Butter Pudding
- Mango Pudding
- Caramel Custard
- Green Tea Tiramisu
- Sliced Fruit Platter