Raffles Marina Solemnisation & Wedding Special (Phase 2) 2020

Book Either Our Lunch or Dinner Wedding Package
Top up $200 to include Solemnisation Venue

Prices from $400.00++ to $440.00++ per table of 5 persons

Minimum booking of 10 tables
Seating arrangement will be 5pax per table to adhere to social distancing

Solemnisation
Seating arrangement for up to 40 guests including a wedding arch
Complimentary use of a set of sound system including microphone, amplifier, speakers and CD player

Wedding
7-Course or 8-Course Chinese Menu
Free flow Chinese tea and soft drinks
Individually plated food for all tables
Door gifts for all 50pax
1 bottle of Sparkling Wine for champagne pouring
Tastefully decorated Ballroom with backdrop, floral stands, tables centerpieces and registration table
Complimentary day-use room for pre-event preparation
Exclusive 3-hour use of Raffles Marina lighthouse for pre-wedding photo-shoot
Free parking for all party guests

*Terms and Conditions
• Booking of pre-wedding photo-shoot time slot must be made 7 working days in advance
• Photo-shoot duration must not exceed the allocated 3-hour time frame
• In case of inclement weather, Raffles Marina Ltd will allow for a one-time rescheduling of the photo-shoot
Chinese Wedding Set Menu A

Sweet Romance Cold Cut Combination
Roast Duck, Jelly Fish, Pork Shank, Prawn Salad and Deep-fried Seafood Roll

Braised Fish Maw with Aloe Vera and Flying Fish Roe

Steamed Black Garoupa with Special Chinese Sauce

Deep-fried Chicken

Stir-fried Ocean Prawn with Capsicums and Hawaiian Nuts served in Yam Ring

Braised Baby Abalone with Black Mushroom and Sea Cucumber
(Only available for 8-course menu)

Fried Rice with Chinese Sausage and Conpoy wrapped in Lotus Leaf

Hot Yam Paste with Gingko Nut
永结同心大拼盘
烤鸭,海鲜卷,芥末虾,虾枣,海蜇
Lovers’ Platter
Roast Duck, Deep-fried Seafood Roll, Prawn Salad with Wasabi Mayo, Meat Dumpling and Jelly Fish

干贝鱼鳔烩芦荟
Braised Conpoy with Aloe Vera and Fish Maw

清蒸海虎斑
Steamed Live Black Garoupa with Light Soy Sauce

上汤蒸药材鸡
Steamed Herbal Chicken

XO酱法砵芦笋虾带子
Stir-fried Ocean Scallop and Asparagus in XO Sauce served in Yam Ring

冬菇海参鲍鱼仔
Braised Baby Abalone with Black Mushroom and Sea Cucumber
(Only available for 8-course menu)

韭黄干烧伊面
Braised Ee-fu Noodle with Chives and Straw Mushroom

杨枝甘露
Chilled Cream Mango with Pomelo and Sago
Chinese Wedding Set Menu C

浪漫美满大拼盘
沙拉虾, 烤鸭, 海蜇, 蒜泥汾蹄, 醉鸡
Inn of Happiness Combination
Prawn Salad, Roast Duck, Jelly Fish, Pork Shank and Drunken Chicken

蟹肉鱼鳔烩芦荟
Braised Crabmeat Soup with Aloe Vera and Fish Maw

太爷酱蒸海虎斑
Steamed Black Garoupa with Special Chinese Sauce

咖啡排骨
Coffee Spare Ribs

法砵酱爆虾仁带子
Stir-fried Ocean Prawn with Fresh Scallop served in Yam Ring

冬菇海参鲍鱼仔
Braised Baby Abalone with Black Mushroom and Sea Cucumber
(Only available for 8-course menu)

干贝腊味荷叶饭
Fried Rice with Chinese Sausage and Conpoy wrapped in Lotus Leaf

Chilled Honey Locust Seed with Red Date and Dried Longan