

Raffles Marina Solemnization Lunch/Dinner Package 2021/2022

\$888.00++ per table of 10 persons

Minimum 30 pax

Solemnisation Ceremony - Indoor (Atrium) or Outdoor (Lawn)

One Floral Decorated Long Solemnization table with Short Centrepiece, Sash and Posie for 5 chairs

Seating arrangement for up to 40 chairs with White Seat Covers, including a Wedding Arch and sashes for the Aisle Chairs

Complimentary use of Sound System including 2 Microphones, Amplifier, Speakers and CD Player

Door Gifts for all Confirmed guests

Complimentary parking for all guests

Rental of yacht for march-in can be arranged at added cost.

(Kindly note that this is only possible if it is aligned with COVID-19 guidelines on event date.)*

7-Course Lunch or Dinner - RM Function Room
(Choose from Set Menu A. Set Menu B or Set Menu C)

Sit down Lunch or Dinner
(Seating arrangement will be 5 persons per table to adhere to Social Distancing)

Free flow Chinese Tea and Soft Drinks

*Yacht subject to availability and can only be confirmed 2 months prior to event date

Please contact Banquet Sales at 6869 1880/2222 sales@rafflesmarina.com.sg

Special requests may be subject to additional charges. Price is subject to 10% service charge for visitors. Prevailing GST applies to all sales for members and visitors. Raffles Marina reserves the right to make changes to prices and promotions.

Chinese Wedding Set Menu A



心心相印锦绣拼盘 烤鸭,海蜇,蒜泥汾蹄,沙拉虾,海鲜卷 Sweet Romance Cold Cut Combination Roast Duck, Jellyfish, Pork Shank, Prawn Salad and Deep-fried Seafood Roll

> 飞鱼子鱼鳔烩芦荟 Braised Fish Maw with Aloe Vera and Flying Fish Roe

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

> > 脆皮炸子鸡 Deep-fried Chicken

法砵夏果彩椒虾仁

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

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

> 白果芋泥 Hot Yam Paste with Gingko Nut

Chinese Wedding Set Menu B



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 Jellyfish

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

> 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, 虾枣 Inn of Happiness Combination Prawn Salad, Roast Duck, Jellyfish, Pork Shank and Meat Dumpling

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

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

> 杨枝甘露 Chilled Cream Mango with Pomelo and Sago

Solemnization at Lawn







Solemnization at Atrium

