



# WEDDING PACKAGE

MARCH 2019  
TO MARCH 2020

Menu A - \$1118.00 per table

Menu B - \$1318.00 per table

Menu C - \$1488.00 per table

**Minimum 10 tables**

Valid for Wedding Lunch and  
Dinner from Monday to Sunday

(Including Eve of Public Holidays &  
Public Holidays)

*All packages are valid for weddings held from  
1 March 2019 to 31 March 2020.*

*Prices are subject to 10% service charge and 7% GST..*

*The management reserves the right to amend the packages  
without prior notice..*

## WITH A MINIMUM BOOKING OF 10 TABLES:

三种分别八道菜的菜单

Choice of three delectable eight-course menus

免费供应无限量汽水，茶至晚宴结束

Selection of unlimited soft drink, Chinese tea during your celebration

自带已付税烈酒免收开瓶费

Waiver of corkage charge for all duty paid and sealed liquor brought in for the celebration

赠送一瓶法国香槟

Complimentary bottle of champagne and champagne fountain

免费供应敬茶及婚姻注册仪式

Complimentary Tea Ceremony and Wedding Solemnisation Set-up

免费设计特别的请帖80% 贵宾人数（不包括印所刷）

Specially designed wedding invitation cards, based on 80% of guaranteed attendance  
(Not inclusive of printing)

免费汽车固本于30% 的贵宾人数

Complimentary parking coupons based on 30% of guaranteed attendance

一本贵宾签名簿

Exclusive guest signature book

任选一款婚宴精致礼品给每一位宾客

Choice of wedding favours for your guests

赠送价值 **S\$200** 四川豆花饭庄餐券（不允许以其他津贴交换）

Complimentary Si Chuan Dou Hua dining voucher worth S\$200 (non-exchangeable/replaceable for other perks)

免费喜宴鲜花装饰和入席乾冰仪式

Complimentary fresh floral arrangements and dry ice effect for wedding march-in

本餐厅特价优惠每瓶 **\$30++** 红葡萄酒

Purchase of house wine at a special price of \$30++ per bottle

预定15桌以上将享有免费赠送一桶20毫升本地啤酒（等于60杯）

Complimentary 20-litre barrel (equivalent to 60 glasses) of beer for minimum guaranteed booking of 15 tables and above

预定15桌以上享有十人免费试菜（支付定金后）

Complimentary food tasting session for 10 persons with minimum guaranteed booking of 15 tables and above  
(with deposit paid)

预定18桌以上赠送12瓶红酒（只取菜单C有效）

Complimentary 12 bottles of red wine with take-up of Menu C with minimum guaranteed booking of 18 tables and above

喜宴走道两侧以鲜花架装饰（只取菜单C有效）

Complimentary aisle stand with fresh flowers with take-up of Menu C



## MENU A

### \$1,118 (per table of 10)

#### 五福临门

(酥炸春卷、蒜泥白肉、掛炉烧鸭件、  
麻辣海蜇、脆香蜜汁墨鱼仔)

Combination of Dou Hua Delicacies

(Crispy Spring Roll, Sliced Pork with Garlic and Chili Sauce, Roasted Duck,  
Spicy Jellyfish, Deep Fried Squid in Honey Sauce)

#### 瑶柱海味四宝羹

Braised Seafood Treasure Soup with Dried Scallop

#### XO酱虾球炒芦笋

Stir-fried Prawn with Asparagus in XO Sauce

#### 姜葱茸蒸笋壳

Steamed "Soon Hock" in Minced Spring Onion and Ginger Sauce

#### 避風塘杏片脆皮鸡

Roasted Crispy Chicken with Almond Flake

#### 鲍片碧菠豆腐扒菜苗

Homemade Bean Curd with Spinach served with  
Sliced Abalone and Seasonal Vegetables

#### 珍菌焖伊面

Braised Ee Noodles with Wild Mushrooms

#### 燕窝枸杞甜豆花

Homemade Fine Bean Curd with Bird's Nest and Wolfberries



## MENU B

### \$1,318 (per table of 10 pax)

#### 龙虾锦绣大拼盆

(鲜龙虾沙律、芝麻海蜇丝、贵妃醉鸡、  
炸蟹枣、脆香蜜汁墨鱼仔)

Combination of Dou Hua Delicacies with Lobster  
(Fresh Lobster Salad, Jellyfish with Sesame, Drunken Chicken,  
Deep-fried Crab Roll, Deep Fried Squid in Honey Sauce)

#### 竹笙蟹肉蟹皇燕窝羹

Braised Bird's Nest with Crab Meat and Crab Roe

#### 家乡云耳蒸笋壳鱼

Traditional Steamed Soon Hock Fish with Black Fungus in Superior Soya Sauce

#### 雀巢香芒京盆虾球

Stir-fried Prawns with Mango in Sweet and Sour Sauce served in Basket

#### 白灵菌东坡肉时蔬

Braised Pork Belly with 'Bai Ling' Mushroom served with Seasonal Vegetable

#### 六头鲍鱼西兰花

Braised Six-head Abalone served with Broccoli in Homemade Brown Sauce

#### 四川担担面 或 四川炸酱面

Sichuan Dan Dan Noodles OR Sichuan Minced Meat Noodles Soup

#### 桃胶桂圆云彩粉子

Boiled Sweetened Peach Resin with Colorful Glutinous Rice Ball



## MENU C

### \$1,488 (per table of 10)

#### 鮑魚五福大拼盆

(金陵乳豬件、涼伴泰式鮑魚、川味伴鴨絲、  
炸蟹棗、脆香蜜汁墨魚仔)

Combination of Dou Hua Delicacies with Lobster

(Roasted Suckling Pig, Marinated Abalone in Thai Sauce, Shredded Duck in Sichuan Style,  
Deep-fried Crab Roll, Deep Fried Squid in Honey Sauce)

#### 黑松露菜胆12頭鮑魚燉雞湯

Double-boiled Chicken Soup with 12 Head Abalone and Cabbage

#### 魚香帶子蝦球芦筍

Stir-fried Scallops and Prawns with Asparagus in Garlic and Chilli

#### 清蒸大石斑

Steamed Garoupa Fish in Superior Soya Sauce

#### 櫻花蝦脆皮雞

Roasted Crispy Chicken with Sakura Prawns

#### 芋泥寶盒京都排骨

Braised Spare Ribs with Barbeque Sauce served with Yam Box

#### 臘味荷葉飯

Baked Waxed Meat Rice wrapped in Lotus Leaf

#### 燕窩百年好合

Double-boiled Sweetened Bird's Nest with Lotus Seed and Fresh Lily Buds

