

Tang Court Restaurant Wedding Package 2010/2011

(Minimum Of 20 Tables To Enjoy Full Package)

FULL PACKAGE INCLUDE THE FOLLOWINGS



TANG COURT
Cantonese Restaurant

- A Sumptuous 8-Course Cantonese Cuisine Set Dinner
- Free Flow Of Red Wine, Beer, Soft Drinks & Chinese Tea Throughout The Night
 - Complimentary Cocktail Reception Before Dinner
 - Waiver of Corkage Charge For **DUTY PAID** Hard Liquor & Wine
- Elegant Champagne Fountain Display On Stage With One Complimentary Bottle Of Non-Alcoholic Sparkling Juice for Toasting
 - Beautifully Decorated 3-Tier Dummy Wedding Cake
- Exquisite Wedding Favor For Every Guest & One Complimentary Guest Sign-In Book
 - Complimentary Use Of Overhead Projectors
 - Complimentary Food Tasting For 10 Persons Upon Confirmation
 - Complimentary Refreshment Upon Check In
 - Pre-Dinner Meal For Couple
 - Pre-Check Out Lunch For Couple (Up to a maximum of \$50)
 - Complimentary A2-Size Poster Of Couple (To Be Placed At Lift Lobby)
- Exclusive Wedding Invitation Card (Including printing) Up To A Maximum Of 80% Confirmed Attendance
- Complimentary 1 Night Stay In The Alcove Suite Of The RELC International Hotel With Breakfast For Two Persons
 - Ample Free Park
 - 2-Way Transportation From Newton MRT Station To RELC Hotel & Vice Versa (1 Round Trip 40-Seater Bus)
 - **Wedding Decorative Props:**
 1. Stage: Full Stage Décor
 2. Two Sets Of VIP Centre Piece
 3. 1 Centre Piece For Reception Table With Dressing
 4. VIP Tables: 20 Chair Covers With Ribbon For Bouquet Of Roses At Back Of Chair (1 Bridal Table & 1 VIP Table)
 5. Ivory Chair Covers For All Other Chairs
 6. Stage: Dressing of Champagne Fountain & Cake Cutting Table
 7. Free Use Of Full Audio/Video System Including 4 Wireless Microphones (UHF)



TANG COURT
Cantonese Restaurant

百年好合宴

Wedding Menu A

天賜良緣 (五福大拼盤)
DELUXE 'FORTUNE' COLD DISH PLATTER

春卷仔, 海蜇, 桂花蛋, , 蝦枣, 海螺
SPRING ROLL, JELLYFISH, SCRAMBLE EGG, HAI ZHOU & TOP SHELL

浓情蜜意 (红烧鱼鳔鸡丝翅)
BRAISED SHARK'S FIN WITH FISH MAW & SHREDDED CHICKEN

鸿运当头 (当红炸子鸡)
DEEP-FRIED CRISPY WHOLE CHICKEN

情深似海 (葱油蒸金目鲈)
STEAMED 'LIVE' SEA BASS IN 'HONG KONG' STYLE

甜蜜拥舞 (花雕白灼虾)
POACHED 'LIVE' PRAWN WITH CHINESE WINE

花月佳期 (百灵菇北菇扒时蔬)
BRAISED BAILING & SHIITAKE MUSHROOMS WITH GREEN VEGETABLE

爱永缠绵 (豉油皇叉烧丝炒生面)
FRIED CRISPY NOODLES WITH BBQ MEAT & SOYA SAUCE

甜甜蜜蜜 (莲子百合红豆沙)
SWEETENED RED BEAN CREAM WITH LOTUS SEED & LILY BULD

Price @ \$504.00 Nett Per Table (10 Person)
From Mondays to Thursday Excluding Eves Of, & Public Holiday
Price @ \$550.00 Nett Per Table (10 Person)
From Fridays To Sundays, Eves Of, & Public Holidays



美满良缘宴

Wedding Menu B

天赐良缘 (董园彩色拼盘)

DELUXE CANTONESE COLD DISH PLATTER

沙律虾, 海螺, 火鸭, 海蜇, 姜片皮蛋

PRAWN SALAD, TOP SHELL, ROASTED DUCK, JELLYFISH & PRESERVED EGG WITH GINGER

浓情蜜意 (蟹肉竹笙金钱翅)

BRAISED SHARK'S FIN WITH CRAB MEAT & BAMBOO PITH

鸿运当头(金牌脆皮烧鸡)

DEEP-FRIED CRISPY WHOLE CHICKEN WITH PRAWN CRACKER

情深似海 (清蒸金目鲈)

STEAMED "LIVE" SEA BASS 'HONG KONG' STYLE

甜蜜拥舞 (虾仁佛钵飘香)

WOK-FRIED FRESH PRAWNS & VEGETABLE IN YAM RING

花月佳期 (瑶桂玉鲍扒时蔬)

BRAISED GARDEN VEGETABLE WITH SLICED KING TOPSHELL & DRIED SCALLOP

爱永缠绵 (香港炒生面)

FRIED CRISPY NOODLE WITH SHRIMP & BBQ MEAT

甜甜蜜蜜 (八宝清汤)

SWEETENED QINGTANG WITH EIGHT-TREASURE

Price @ \$504.00 Nett Per Table (10 Person)

From Mondays to Thursday Excluding Eves Of, & Public Holiday

Price @ \$550.00 Nett Per Table (10 Person)

From Fridays To Sundays, Eves Of, & Public Holidays



TANG COURT
Cantonese Restaurant

花好月圆宴

Wedding Menu C

天赐良缘 (锦绣烧味拼盘)

DELUXE CANTONESE COLD DISH PLATTER

叉烧, 虾枣, 海蜇, 油鸡, 海螺

HONEY GLAZED PORK, HAI ZHOU, JELLYFISH, SOYA SAUCE CHICKEN & TOP SHELL

浓情蜜意 (干贝鸡丝翅)

BRAISED SHARK'S FIN WITH DRIED SCALLOP & SHREDDED CHICKEN

鸿运当头 (京酱脆皮鸭)

ROASTED CRISPY DUCK WITH CHEF SAUCE

情深似海 (港蒸鲜红班)

STEAMED FRESH RED GROUPER 'HONG KONG' STYLE

甜蜜拥舞 (麦香生汁虾球)

DEEP-FRIED FRESH PRAWNS SAUTEED WITH MAYO & CEREAL

花月佳期 (双鲍菇扒时蔬)

BRAISED GARDEN VEGETABLE WITH SLICED KING TOPSHELL & BAILING MUSHROOMS

爱永缠绵 (干烧伊府面)

BRAISED EE FU NOODLES WITH YELLOW CHIVES

甜甜蜜蜜 (金瓜香芋泥)

SWEETENED YAM PASTE WITH PUMPKIN

Price @ \$550.00 Nett Per Table (10 Person)

From Mondays to Thursday Excluding Eves Of, & Public Holiday

Price @ \$586.00 Nett Per Table (10 Person)

From Fridays To Sundays, Eves Of, & Public Holidays



天作地设宴

Wedding Menu D

天 賜 良 緣 (錦 綉 乳 猪 拼 盘)

DELUXE CANTONESE COLD DISH PLATTER

乳猪, 海蜇, 八爪鱼, 醉鸡, 虾枣

ROASTED SUCKLING PIG, JELLYFISH, MINI OCTOPUS, DRUNKEN CHICKEN & HAI ZHOU

浓 情 蜜 意 (干 贝 蟹 肉 金 钱 翅)

BRAISED SHARK'S FIN WITH DRIED SCALLOP & CRAB MEAT

鸿 运 当 头 (董 园 脆 皮 烧 鸡)

DEEP FRIED CRISPY CHICKEN WITH MANGO COMPOTE

情 深 似 海 (潮 式 蒸 斗 鲳)

STEAMED FRESH POMFRET 'TEOCHEW' STYLE

甜 蜜 拥 舞 (X.O. 酱 金 巢 虾 仁 玉 带)

SAUTEED FRESH PRAWN & SCALLOP WITH CELERY IN X.O. SAUCE

花 月 佳 期 (鲍 片 北 菇 时 蔬)

BRAISED SLICED ABALONE & MUSHROOM WITH GARDEN VEGETABLE

爱 永 缠 绵 (莆 鱼 干 烧 伊 府 面)

BRAISED EE FU NOODLES IN 'HONG KONG' STYLE

百 年 好 合 (香 芒 杨 枝 甘 露)

CHILLED MANGO CREAM WITH SAGO & POMELO

Price @ \$610.00 Nett Per Table (10 Person)

From Mondays to Thursday Excluding Eves Of, & Public Holiday

Price @ \$645.00 Nett Per Table (10 Person)

From Fridays To Sundays, Eves Of, & Public Holidays