



2019 / 2020 WEDDING PACKAGE CLASSIC PACKAGE

CARLTON HALL

Weekdays and Weekends (Lunch): S\$1,028 nett per table (min. 25 tables of 10 persons)

Weekdays (Dinner): S\$1,028 nett per table (min. 25 tables of 10 persons)

Weekend (Dinner): S\$1,128 nett per table (min. 30 tables of 10 persons)



ROSEMARIE HALL

Weekdays and Weekends (Lunch): S\$1,028 nett per table (min. 20 tables of 10 persons)

Weekdays (Dinner): S\$1,028 nett per table (min. 20 tables of 10 persons)

Weekend (Dinner): S\$1,128 nett per table (min. 25 tables of 10 persons)



TOP OF THE YORK

Weekdays and Weekends (Lunch): S\$1,138 nett per table (min. 12 tables of 10 persons)

Weekdays (Dinner): S\$1,138 nett per table (min. 12 tables of 10 persons)

Weekend (Dinner): S\$1,238 nett per table (min. 12 tables of 10 persons)

Weekend rates are applicable for wedding celebrations held between Fridays to Sundays,
eve of Public Holidays and Public Holidays

Prices are inclusive of service charge and prevailing Goods & Services Tax
Prices are valid for wedding banquets held **from 1 January 2019 to 31 March 2020**
The hotel reserves the right to change or amend the packages without prior notice
Terms and Conditions apply.



2019 / 2020 WEDDING PACKAGE SUPREME PACKAGE

CARLTON HALL

Weekdays and Weekends (Lunch): S\$1,118 nett per table (min. 25 tables of 10 persons)

Weekdays (Dinner): S\$1,118 nett per table (min. 25 tables of 10 persons)

Weekend (Dinner): S\$1,228 nett per table (min. 30 tables of 10 persons)



ROSEMARIE HALL

Weekdays and Weekends (Lunch): S\$1,118 nett per table (min. 20 tables of 10 persons)

Weekdays (Dinner): S\$1,118 nett per table (min. 20 tables of 10 persons)

Weekend (Dinner): S\$1,228 nett per table (min. 25 tables of 10 persons)



TOP OF THE YORK

Weekdays and Weekends (Lunch): S\$1,238 nett per table (min. 12 tables of 10 persons)

Weekdays (Dinner): S\$1,238 nett per table (min. 12 tables of 10 persons)

Weekend (Dinner): S\$1,338 nett per table (min. 12 tables of 10 persons)

Weekend rates are applicable for wedding celebrations held between Fridays to Sundays,
eve of Public Holidays and Public Holidays

Prices are inclusive of service charge and prevailing Goods & Services Tax
Prices are valid for wedding banquets held **from 1 January 2019 to 31 March 2020**
The hotel reserves the right to change or amend the packages without prior notice
Terms and Conditions apply.

Classic Package Entitlements Include:

- ∞ A sumptuous 8-course Chinese menu created by our team of Chefs
- ∞ An invitation for 10 persons to sample your chosen menu prior to your wedding event
- ∞ Complimentary soft drinks, beer, wine and mixers from 11a.m. to 3p.m. (lunch) **OR** 7p.m. to 11p.m. (dinner) during your celebration
- ∞ Waiver of corkage charge for duty paid hard liquor (Brandy & Whisky only), brought in by the host
- ∞ Elegant wedding decorations to enhance your celebrations
- ∞ Wedding floral centerpieces for 2 VIP tables
- ∞ Specially designed 3-tier dummy wedding cake for the cake cutting ceremony
- ∞ Ivory seat covers for all chairs
- ∞ Use of LCD projector with screen for video or slide projection
- ∞ Complimentary car passes for up to 35% of your confirmed guest list
- ∞ Designed invitation cards for 70% of your invited guests (excluding printing and customised text)
- ∞ Choice of exclusive wedding favours for your guests
- ∞ Mixed nuts will be served during your cocktail reception at the foyer
- ∞ Enjoy a one night's stay in our Deluxe Honeymoon Suite with fruit combo & floral arrangement, breakfast for two at the White Rose Café **or** in room breakfast served in the comfort of your suite the following morning
- ∞ Pre-event snacks for wedding couple
- ∞ One reserved VIP parking lot at hotel driveway

Additional Entitlements (applicable for 20 tables and above)

- ∞ A complimentary one night's stay in our Superior Room for your wedding coordinators (room only)
- ∞ A complimentary dining meal voucher for use at White Rose Café

Terms & conditions apply.

Supreme Entitlements Include:

- ∞ A sumptuous 8-course Chinese menu created by our team of Chefs
- ∞ An invitation for 10 persons to sample your chosen menu prior to your wedding event
- ∞ Complimentary soft drinks, beer, wine and mixers from 11a.m. to 3p.m. (lunch) **OR** 7p.m. to 11p.m. (dinner) during your celebration
- ∞ Waiver of corkage charge for duty paid hard liquor (Brandy & Whisky only), brought in by the host
- ∞ Elegant wedding decorations to enhance your celebrations
- ∞ Wedding floral centerpieces for 2 VIP tables
- ∞ Specially designed 3-tier dummy wedding cake for the cake cutting ceremony
- ∞ Ivory seat covers for all chairs
- ∞ Use of LCD projector with screen for video or slide projection
- ∞ Complimentary car passes for up to 35% of your confirmed guest list
- ∞ Designed invitation cards for 70% of your invited guests (excluding printing and customised text)
- ∞ Choice of exclusive wedding favours for your guests
- ∞ Mixed nuts will be served during your cocktail reception at the foyer
- ∞ Enjoy a one night's stay in our Deluxe Honeymoon Suite with fruit combo & floral arrangement, breakfast for two at the White Rose Café **or** in room breakfast served in the comfort of your suite the following morning
- ∞ Pre-event snacks for wedding couple
- ∞ One reserved VIP parking lot at hotel driveway

Additional Entitlements (applicable for 20 tables and above)

- ∞ A complimentary one night's stay in our Superior Room for your wedding coordinators (room only)
- ∞ A complimentary dining meal voucher for use at White Rose Café
- ∞ Pre-event snack for helpers (up to 8 helpers)

Terms & conditions apply.

CLASSIC MENU
(CHOICE OF 1 ITEM FROM EACH CATEGORY)

YORK'S AUSPICIOUS DELIGHTS

∞ **Classic**

Prawn with X.O. Sauce, Chuka Wakame, Jellyfish, Smoked Duck Roulade,
Bean Curd Roll with Prawns and Chestnut

∞ **Deluxe**

Prawn Salad, Vietnamese Spring Rolls, Seaweed Roll with Seafood,
Black Pepper Chicken, Jellyfish

∞ **Joyous**

Prawn Roll, Seaweed Bean Curd Roll, Sliced Smoked Squid, Diced Chicken Cube
with X.O. Sauce, Coral Clams

SOUP

∞ Braised Shark's Fin Soup with Fish Maw and Bamboo Pith

∞ Braised Shark's Fin Soup with Crabmeat, Hon Shimeji Mushrooms and Bamboo Pith

∞ Braised Fish Maw Soup with Crabmeat and Melon Fin

CHICKEN

∞ Roasted Chicken with Special Mango Sauce

∞ Roasted Chicken topped with Garlic in Sichuan Style

∞ Traditional Crispy Chicken

FISH

∞ Steamed Red Snapper in Hong Kong Style

∞ Steamed Seabass in Teochew Style

∞ Deep-fried Seabass in Cantonese Style

VEGETABLES

∞ Wok-fried Asparagus with Prawns

∞ Wok-fried Asparagus with Scallops

∞ Braised Spinach and Mushrooms with Sliced Smoked Squid

CLASSIC MENU
(CHOICE OF 1 ITEM FROM EACH CATEGORY)

PRAWN / PORK

- ∞ Steamed Live Prawns
- ∞ Steamed Live Prawns with Chinese Herbs
- ∞ York's Special Pork Chop

RICE / NOODLES

- ∞ Wok-fried Seafood Udon
- ∞ Fragrant Fried Rice with Seafood and Preserved Meat
- ∞ Braised Ee-fu Noodles with Assorted Mushrooms

DESSERT

- ∞ Chilled Cream of Mango with Pomelo and Sago
- ∞ Double-boiled Snow Fungus with Almond and Red Dates
- ∞ Chilled Lemongrass Flavoured Jelly with Aloe Vera and Goji Berries

Served with free flow of fragrant Chinese Tea

The hotel reserves the right to substitute any of the menu items without prior notice

SUPREME MENU (CHOICE OF 1 ITEM FROM EACH CATEGORY)

YORK'S CELEBRATION DELIGHTS

- ∞ **Supreme**
Lobster with Japanese Sesame Dressing, Sliced Smoked Squid in Thai Style,
Deep-fried Soft Shell Crab
- ∞ **Rejoice**
Sliced Abalone in Thai Style, Honey Sesame Chicken Tenders, Prawn Roll,
Sliced Pork Belly with Garlic Sauce, Baby Octopus in Spicy Sauce
- ∞ **Blissful**
Sautéed Black Pepper Scallops, Shark's Fin Foo Yong, Yam Roll, Chuka Wakame
Smoked Duck Roulade

SOUP

- ∞ Braised Shark's Fin Soup with Crabmeat, Conpoy and Shimeji Mushrooms
- ∞ Braised Shark's Fin Soup with Golden Pumpkin and Crabmeat
- ∞ Braised Fish Maw Soup with Crabmeat, Conpoy and Melon Fin

CHICKEN / DUCK

- ∞ Roasted Chicken topped with Crispy Garlic in Sichuan Style
- ∞ Roasted Chicken Special Mango Sauce
- ∞ Braised Eight Treasures Duck

FISH

- ∞ Steamed Pomfret in Teochew Style
- ∞ Steamed Live Garoupa in Hong Kong Style
- ∞ Steamed Live Garoupa with Yellow Bean Sauce

VEGETABLES

- ∞ Wok-fried Asparagus and Hon Shimeji Mushrooms with Scallops in X.O. Sauce
- ∞ Wok-fried Asparagus with Scallops
- ∞ Braised Spinach with Sliced Abalone and Mushrooms

SUPREME MENU
(CHOICE OF 1 ITEM FROM EACH CATEGORY)

PRAWN

- ∞ Steamed Live Prawns with Chinese Herbs and Wine
- ∞ Deep-fried Prawns with Sesame Mayonnaise and Walnuts
- ∞ Wok-fried Prawns in Cantonese Style

RICE / NOODLES

- ∞ Braised Ee-fu Noodles with Dry Scallop and Hon Shimeji Mushrooms
- ∞ Wok-fried Udon with Seafood in X.O. Sauce
- ∞ Steamed Fragrant Rice with Mini Abalone and Preserved Meat wrapped in Lotus Leaf

DESSERT

- ∞ Double-boiled Snow Lotus with Lotus Seeds, Ginkgo Nuts, Longan and Red Dates
- ∞ Double-boiled White Fungus with Red Dates and Ginseng
- ∞ Yam Pudding with Ginkgo Nuts and Sweet Corn

Served with free flow of fragrant Chinese Tea

The hotel reserves the right to substitute any of the menu items without prior notice