



No. 5 Rochester Park
Singapore 139216
Telephone 6774 0122
Facsimile 6773 0012
mjln@goodwoodparkhotel.com
www.goodwoodparkhotel.com

All Wedding Packages include:

(For weddings held from 1 October 2017 to 30 September 2018)

1. 8-course Chinese wedding dinner package
2. Free flow of Chinese tea and soft drinks throughout the dinner
3. Waiver of 50% corkage charge for sealed and duty-paid alcohol brought into the restaurant
4. Fresh floral centerpieces for every table
5. Choice of Wedding Favours available at \$5++ each
6. Wedding invitation cards for up to 60% of your guaranteed attendance (Printing not included)
7. Wedding signature book to record well wishes from your guests
8. A reserved carpark lot for the Bridal Car

Additional Order:

- Individual Chinese Vegetarian can be provided at \$68++ (pre-order is required)
- Individual Muslim Set can be provided at \$88++ (pre-order is required)
- Wedding wine (Red/White) at special rate of \$38++ per bottle
- Barrel of Beer for 20-litre at \$550++ (approximately 60 glasses)



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Wedding Package 1 \$988 for 10 persons per table

Valid for event held from 01 Oct 2017 to 30 Sept 2018

岷江五福拼盘

Min Jiang Delicacies Quintet

鱼鳔海味干贝翅

Braised Shark's Fin Soup with Fish Maw,
Dried Scallop and Shredded Sea Treasures

古法木材烤北京鸭

Min Jiang Legendary Wood Fired Crisp and Juicy Beijing Duck
Served with Homemade Crepes

雀巢 X.O. 带子拼日式虾球

Stir Fried Scallops in X.O. Sauce accompanied with
Deep Fried Prawns in Wasabi Sauce

金菇云耳蒸鲈鱼扒

Steamed Sea Perch with Black Fungus & Golden Mushrooms

花菇扒自制豆腐

Braised Homemade Tofu with Black Mushroom and Vegetables

鲍鱼仔鸭粒荷叶饭

Steamed Glutinous Rice with Baby Abalones, Diced Duck Meat and
Waxed Meat wrapped in Lotus Leaf

杨枝甘露

Cream of Fresh Mango with Sago Pearls and Pomelo

Price is subject to 10% service charge and 7% GST



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Wedding Package 2 \$1088 for 10 persons per table

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岷江五福拼盘

Min Jiang Delicacies Quartet

黄焖蟹肉中鲍翅

Braised Superior Shark's Fin Soup in Supreme Stock with
Fresh Peeled Crabmeat

古法木材烤北京鸭

Min Jiang Legendary Wood Fired Crisp and Juicy Beijing Duck
Served with Homemade Crepes

清蒸海斑

Steamed Sea Groupa in Light Soya Sauce

夏果宫保炒虾球百花煎酿鲜贝

Stir Fried Prawns with Macadamia Nuts and Dried Red Chilli and
Pan-fried Scallop Filled with Shrimp Mousse

原粒鲍鱼海参扒时蔬

Braised Whole Abalone and Sea Cucumber with
Seasonal Vegetables

鴨絲大地魚韭皇燜伊面

Braised Ee Fu Noodles with Shredded Duck and Chives

杨枝甘露雪糕

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo
topped with Vanilla Ice Cream

Price is subject to 10% service charge and 7% GST

BUFFET PACKAGE 1

\$78 per person (min. of 50 persons)

Valid for event held from 01 Oct 2017 to 30 Sept 2018

汤类 Soup Counter

岷江酸辣汤 – Min Jiang Divine Hot & Sour Soup

小吃 Appetizers Counter

松化银针鱼 – 'Tempura' Style Crispy Silver Bait Fish

肉松软壳蟹 – Crispy Soft Shell Crab with Pork Floss

带子芋角 – Deep Fried Yam stuffed with Scallops

岷江醉鸡件 – Min Jiang style Chilled Drunken Chicken

芝麻脆鳝 – Crispy Eel coated with Vinegar Sauce and Sesame Seeds

白肉卷瓜丝 – Sliced Pork Belly with Marinated Shredded Papaya in Garlic Sauce

现煮 Live Station

古法木材烤北京鸭 – Min Jiang Legendary Wood Fired Crisp and Juicy Beijing Duck served with Homemade Crepes

肉类精选 Meat Selection

川椒辣子鸡丁 – Fried Diced Chicken with Sichuan Pepper

黑椒牛柳粒 – Sautéed Beef Cubes with Black Pepper Sauce

洋葱美国黑猪柳 – Pan Fried U.S. Kurobuta Pork with Malted Onion

海鲜小炒类 – Seafood Selection

奶沙虾球 – Deep Fried Fresh Prawns with Crispy Milk

杏香煎百花带子 – Pan Fried Scallop stuffed with Prawn Moss and Almond

味增蕉叶炬鲈鱼扒 – Baked Fillet of Sea Perch with Miso Sauce in Banana Leaf

蔬菜/豆腐类 Vegetables Selection

花菇豆腐盒 – Braised Flower Mushrooms with Beancurd

蚝皇四宝蔬 – Braised Four Treasures Vegetables with Oyster Sauce

饭/面类 Rice/Noodles Selection

咸鱼鸡类炒饭 – Fried Rice with Diced Chicken and Salted Fish

岷江干炒面 – Min Jiang Style Fried Noodles with Shredded Chicken and Prawns

甜品类 Dessert Selection

四川锅饼 – Min Jiang Sichuan Pancake

榴莲糯米糍 – Durian Glutinous Ball

杨枝甘露 – Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

合时生果 – Seasonal Tropical Fresh Fruits Platter

Price is subject to 10% service charge and 7% GST

BUFFET PACKAGE 2

\$98 per person (min. of 50 persons)

Valid for event held from 01 Oct 2017 to 30 Sept 2018

汤类 Soup Counter

蟹肉海味翅 – Braised Shark's Fin Soup with Sea Treasure and Crabmeat

小吃 Appetizers Counter

松化银针鱼 – 'Tempura' Style Crispy Silver Bait Fish

肉松软壳蟹 – Crispy Soft Shell Crab with Pork Floss

带子芋角 – Deep Fried Yam stuffed with Scallops

岷江醉鸡件 – Min Jiang style Chilled Drunken Chicken

芝麻脆鳝 – Crispy Eel coated with Vinegar Sauce and Sesame Seeds

洋葱美国黑猪柳 – Pan Fried U.S. Kurobuta Pork with Malted Onion

现煮 Live Station

古法木材烤北京鸭 – Min Jiang Legendary Wood Fired Crisp and Juicy Beijing Duck served with Homemade Crepes

肉类精选 Meat Selection

川椒辣子鸡丁 – Fried Diced Chicken with Sichuan Pepper

黑椒牛柳粒 – Sautéed Beef Cubes with Black Pepper Sauce

海南美国黑猪件 – Pan Fried U.S. Kurobuta Pork in Hainan Style

海鲜小炒类 Seafood Selection

奶沙虾球 – Deep Fried Fresh Prawns with Crispy Milk

杏香煎百花带子 – Pan Fried Scallop stuffed with Prawn Moss and Almond

味增蕉叶炬鲈鱼扒 – Baked Fillet of Sea Perch with Miso Sauce in Banana Leaf

蔬菜/豆腐类 Vegetables Selection

花菇豆腐盒 – Braised Flower Mushrooms with Beancurd

蚝皇四宝蔬 – Braised Four Treasures Vegetables with Oyster Sauce

饭/面类 Rice/Noodles Selection

咸鱼鸡粒炒饭 Fried Rice with Diced Chicken and Salted Fish

岷江干炒面 – Min Jiang Style Noodles with Shredded Chicken and Prawns

甜品类 Dessert Selection

四川锅饼 – Min Jiang Sichuan Pancake

榴莲糯米糍 – Durian Glutinous Ball

杨枝甘露 – Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

合时生果 – Seasonal Tropical Fresh Fruits Platter

Price is subject to 10% service charge and 7% GST