



MILLENNIUM & COPTHORNE BRIDAL SHOW

Inspiration
MILLENNIUM & COPTHORNE
09

WEDDING PACKAGES 2009/2010



COPTHORNE
KING'S HOTEL
SINGAPORE

managed by

MILLENNIUM & COPTHORNE INTERNATIONAL

You are the Centre of Our World

WEDDING PACKAGE



WEDDING LUNCH & WEEKDAY WEDDING DINNER

MONDAY TO THURSDAY
(EXCL. THE EVE & DAY OF PUBLIC HOLIDAYS)

Minimum 13 tables
Maximum 35 tables

ETERNITY PACKAGE

\$698.00 NETT
8-Course

BLISS PACKAGE

\$738.00 NETT
9-Course

WEEKEND WEDDING DINNER

FRIDAY, SATURDAY & SUNDAY
(INCL. THE EVE & DAY OF PUBLIC HOLIDAYS)

Minimum 20 tables
Maximum 35 tables

EVERLASTING PACKAGE

\$798.00 NETT
8-Course

CELESTIAL PACKAGE

\$838.00 NETT
9-Course

MENU

A sumptuous choice of an exquisite **8-course** or **9-course** Chinese set menu specially prepared by our Master Chef and his culinary team of experts from Tien Court Chinese Restaurant

Interchangeable menu dishes for up to four choices for each category

Vegetarian and Muslim set menus are available, served either for a table of 10 persons or individual

BEVERAGE

Free-flow of draught beer or fine wine throughout dinner from the 1st course till the dessert is served

Unlimited serving of soft drinks and Chinese tea

Waiver of corkage charge for hard liquor brought in
(Strictly no duty-free hard liquor allowed under the Customs and Excise Law of Singapore)

Corkage charge for wine brought in at \$10 nett per bottle opened

Selection of fine wines at \$30 nett, \$40 nett or \$50nett per bottle opened

Hard liquors of Martell VSOP, Hennessy VSOP, Chivas Regal 12 yrs and Johnnie Walker Black Label are available at \$138 nett per bottle

Tiger draught beer at \$728 nett per 30 liter barrel

Stout at \$13 nett per bottle

WEDDING DÉCOR

Wedding decoration on stage and along the aisle

An intricately designed 5-tier wedding dummy cake

Exclusive floral centerpiece and table setting for Bridal and VIP table

Elegantly styled Bridal and VIP chairs with chair covers, sash and posy

Champagne pyramid inclusive of a bottle of Champagne for toasting

Fresh flowers centerpiece for the reception and guest tables

HOTEL STAY

One night's stay in the Bridal Room with welcome fruit basket and chocolate
American breakfast for two, served up to the Bridal Room or at the Princess Terrace

PRIVILEGES

- Exclusive use of Oriental designed function room
- Wedding favours for all guests
- Romantic bubble effect for Bridal March and Champagne Toasting Ceremony
- Selections from up to 88 types of distinctive wedding invitation card
- Distinctive wedding invitation card for up to 70% of the guaranteed attendance (excl. printing of inserts)
- VIP parking lot reserved for the Bridal Car and complimentary for up to 30 parking coupons
 - Complimentary car valet parking facility
 - Specially designed guest signature book
 - Ang Bao* box on loan for the whole day
 - Elegantly styled chair with chair cover
- Complimentary usage of LCD projector & giant screen for wedding montage and video clip presentation and AV technician on site to assist
- Wedding Tea Set on loan with complimentary “Red Dates and Longan Tea” for the Tea Ceremony on the same day
- Live telecast of the Bridal March, Champagne Toasting Ceremony and stage activity
- 50% discount off food tasting for a table of 10 persons before confirmation
- Complimentary food tasting for a table of 10 persons upon confirmation
- Light meal served prior or after wedding reception worth \$60 nett
- Specially printed table menu with auspicious words for each dish
- Complimentary use of PA system

OPTIONAL

- Duo (Violin and Double-Bass) to entertain your guest at \$500 nett and Trio at \$900 nett per set of 45-minute sets.

TERMS & CONDITIONS

- Deposit of \$2000 for wedding lunch and weekday package, and \$3000 for weekend package upon confirmation
- Deposit paid is non-refundable and non-transferable

VEGETARIAN

情到浓时

PASSION

WEEKDAY & WEEKEND

8-COURSE

\$668 NETT

缘定今生

FOREVER

WEEKDAY & WEEKEND

9-COURSE

\$698 NETT

PLEASE INDICATE YOUR PREFERRED CHOICE OF DISH FOR EACH COURSE,
EXCEPT FOR THE COMBINATION PLATTER
FOR 9-COURSE MENU, KINDLY SELECT ONE MORE DISH FROM YOUR FAVOURITE CATEGORY

花好月圆	1. COMBINATION PLATTER	五彩拼盘
素鹅, 脆鳝, 春卷, 香酥猴头菇, 海蜇	Vegetable Roll, Crispy Eel, Spring Roll, Crispy "Monkey Head" Mushroom, Marinated Jellyfish	
龙凤合鸣	2. SOUP	汤类
佛心素翅 上汤菌王汤 上汤炖冬瓜 无花果炖霸王花汤	Braised Shark's Fin Soup Braised Assorted Mushrooms Soup Double-boiled Winter Melon Soup Double-boiled Fig with Vegetable Soup	
天长地久	3. SEAFOOD	海鲜类
宫保虾球 虾球XO酱 宫保带子 带子XO酱	Sautéed Prawn with Dried Chilli Sautéed Prawn with XO Chilli Sauce Sautéed Scallops with Dried Chilli Sautéed Scallops with XO Chilli Sauce	
珍爱一生	4. VEGETARIAN FAVOURITES	斋肴类
咖哩什菜 咖哩羊肉 算盘子炒XO酱 酱烤素方	Braised Assorted Vegetable Curry Braised Mutton Curry Stir-fried Yam Beads with XO Chilli Sauce Crispy-fried Assorted Vegetable wrapped in Beancurd Skin	

柔情绵绵

百灵菇扒菠菜
菘茸菇扒白菜苗
红烧豆腐札
鲍鱼菇扒菠菜

5. MUSHROOM DELIGHTS

Braised Bai Ling Mushrooms & Spinach with Superior Oyster Sauce
Braised Honshimeiji Mushrooms with Bak Chye
Braised Mushrooms, Ham and Beancurd Roll
Braised Abalone Mushrooms & Spinach with Superior Oyster Sauce

菇类

相敬如宾

竹笙扣津白
竹皮扒芥兰
百合芦笋
百合扒丝瓜

6. VEGETABLE

Braised Bamboo Pith with Tianjin Cabbage
Braised Bamboo Pith with Kale
Stir-fried Asparagus with Lily Buds
Braised Sponge Gourd with Lily Buds

蔬菜类

终成眷属

干烧伊面
时菜生面
素炒面线
荷叶蒸饭

7. NOODLES / RICE

Wok-fried Ee-fu Noodles with Mushrooms and Chives
Braised Egg Noodles with Seasonal Vegetable
Wok-fried Fine Rice Vermicelli with Assorted Vegetable
Steamed Glutinous Rice in Lotus Leaf

面饭类

浓情蜜意

杨枝金露
芒果布丁
金瓜芋泥
莲子百合红豆沙

8. DESSERT

Chilled Cream of Mango with Sago and Pomelo
Chilled Mango Pudding
Steamed Yam with Pumpkin and Ginkgo Nuts
Cream of Red Beans with Lily Buds and Lotus Seeds

甜品

爱是永恒

ETERNITY

WEEKDAY LUNCH OR DINNER / WEEKEND LUNCH
8-COURSE
\$698 NETT

百年好合

BLISS

WEEKDAY LUNCH OR DINNER / WEEKEND LUNCH
9-COURSE
\$738 NETT

PLEASE CHOOSE YOUR PREFERRED DISH FOR EACH COURSE.
FOR THE COMBINATION PLATTER, KINDLY SELECT 5 ITEMS.
FOR THE 9-COURSE MENU, KINDLY SELECT ONE MORE DISH FROM YOUR FAVORITE CATEGORY.

珠联璧合

1. COMBINATION PLATTER

五彩拼盘

烧鸭
海蜇
蟹枣
脆鳝
素鹅
醉鸡
酒糟排骨
酒糟鸡
柳叶鱼
香酥雪鱼
卤鸭
桂花翅

Roast Duck
Marinated Jellyfish
Crab Meat Roll
Crispy Eel
Vegetable Roll
Drunken Chicken
Deep-fried Pork Rib
Chicken Marinated with Wine
Shishamo Fish
Crispy Cod with Spicy Honey Sauce
Braised Duck
Seafood Omelette

情定今生

2. SOUP

汤类

鲍参肚翅
鸡丝蟹肉鱼翅
干贝海鲜鱼翅
上汤炖三宝

Braised Shark's Fin Soup with Sea Cucumber
Braised Shark's Fin Soup with Crab Meat and Chicken
Braised Shark's Fin Soup with Dried Scallop and Seafood
Double-boiled Three Treasure Soup

永结同心

3. SEAFOOD

海鲜类

宫保明虾球
西汁明虾球
XO 酱明虾球
XO 芹香花枝蚌
芹香炒双蚌

Sautéed King Prawns with Dried Chilli
Sautéed King Prawns with Salad Dressing and Fresh Fruits
Sautéed King Prawns with XO Chilli Sauce
Sautéed Coral Clams, Cuttlefish and Celery with XO Chilli Sauce
Sautéed Coral Clams & Cuttlefish with Celery and Honey Beans

情比金坚

4. FISH

鱼类

油浸笋壳
娘惹蒸斗昌
潮州蒸斗昌
姜茸蒸巴丁鱼

Deep-fried Soon Hock with Superior Soya Sauce
Steamed Pomfret in Nonya Style
Steamed Pomfret in Teochew Style
Steamed Pating Fish & Young Ginger with Superior Soya Sauce

佳偶天成

5. POULTRY

飞禽类

脆皮烧鸡
玉兰蒸鸡
樟茶大鸭
明炉烤鸭

Crispy-fried Chicken
Steamed Chicken with Yunnan Ham and Vegetables
Sichuan Smoked Duck
Barbecued "Guang Dong" Duck

永浴爱河

6. VEGETABLE

蔬菜类

菘茸菇时菜
冬菇西兰花
鲍鱼菇扒菠菜
白灼芥兰

Braised Honshimeji Mushrooms & Seasonal Vegetable with Superior Oyster Sauce
Braised Chinese Mushrooms & Broccoli with Superior Oyster Sauce
Braised Abalone Mushrooms & Spinach with Superior Oyster Sauce
Poached Kale with Superior Light Soya Sauce

良辰美景

7. NOODLES / RICE

面饭类

干烧伊面
荷叶八宝饭
海鲜炒饭
海鲜炒面

Stewed Ee-Fu Noodles with Mushrooms and Chives
Steamed Glutinous Rice with Preserved Meat in Lotus Leaf
Wok-fried Rice with Assorted Seafood
Wok-fried Noodles with Assorted Seafood

柔情蜜意

8. DESSERT

甜品

杨枝金露
香芒布丁
金瓜芋泥
莲子百合红豆沙

Cream of Mango with Sago and Pomelo
Chilled Mango Pudding
Steamed Yam with Pumpkin and Gingko Nuts
Cream of Red Beans with Lily Buds & Lotus Seeds

永生永世

EVERLASTING
WEEKEND DINNER
8-COURSE
\$798 NETT

天上人间

CELESTIAL
WEEKEND DINNER
9-COURSE
\$838 NETT

PLEASE CHOOSE YOUR PREFERRED DISH FOR EACH COURSE.
FOR 9-COURSE MENU, KINDLY SELECT ONE MORE DISH FROM YOUR FAVORITE CATEGORY

海誓山盟

乳猪拼盘
沙律虾
烧鸭
卤鸭
海蜇
脆鱈
蟹枣
素鹅
蒜泥白肉
酒糟排骨
酒糟鸡
醉鸡
柳叶鱼
香酥雪鱼
桂花翅

1.COMBINATION PLATTER

Suckling Pig
Prawn Salad with Fresh Fruits
Roast Duck
Braised Duck
Marinated Jellyfish
Crispy Eel
Crab Meat Roll
Vegetable Roll
Pork Slices with Spicy Garlic
Deep-fried Pork Rib
Crispy-fried Chicken Seasoned with Rice Wine
Shishamo Fish
Crispy Cod with Spicy Honey Sauce
Seafood Omelette

五彩拼盘

两情相悦

上汤鸡炖鲍翅
菜胆鸡炖鲍翅
蟹肉鲍翅
干贝鲍翅

2.SUPERIOR SHARK'S FIN

Double-boiled Superior Shark's Fin Soup with Chicken
Double-boiled Superior Shark's Fin Soup with Chicken and Tianjin Cabbage
Braised Superior Shark's Fin Soup with Crab Meat
Braised Superior Shark's Fin Soup with Dried Scallop

鲍翅

常在我心

油泡鲜带子
带子XO酱
宫保鲜带子
宫保明虾球
XO酱明虾球
西汁明虾球

3. SEAFOOD

Sautéed Scallops with Celery & Honey Beans
Sautéed Scallops with XO Chilli Sauce
Sautéed Scallops with Dried Chilli
Sautéed King Prawn with Dried Chilli
Sautéed King Prawn with XO Chilli Sauce
Sautéed King Prawn with Salad Dressing and Fresh Fruits

海鲜类

情到浓时

清蒸红斑
港蒸笋壳
娘惹蒸红斑
潮州蒸笋壳

4. FISH

Steamed Red Garoupa with Superior Soya Sauce
Steamed Soon Hock with Superior Soya Sauce
Steamed Red Garoupa in Nonya Style
Steamed Soon Hock in Teochew Style

鱼类

金玉满堂

明炉烤鸭
脆皮烧鸡
樟茶大鸭
金龙炸鸡

5. CHICKEN / DUCK

Barbecued "Guang Dong" Duck
Crispy-fried Chicken
Sichuan Smoked Duck
Deep-fried Chicken stuffed with Cuttlefish

飞禽类

心心相印

鲍贝扒时菜
海芦笋扒西兰花
海参扒菠菜
海参扒芦笋

6. VEGETABLE

蔬菜类

Stir-fried Pacific Clams & Seasonal Vegetable with Superior Oyster Sauce
Stir-fried Sea Asparagus & Broccoli with Superior Oyster Sauce
Braised Sea Cucumber & Spinach with Superior Oyster Sauce
Braised Sea Cucumber & Asparagus with Superior Oyster Sauce

共结连理

干烧伊面
海鲜生面
荷叶八宝饭
福建炒面线

7. NOODLES / RICE

面饭类

Stewed Ee-Fu Noodles with Chives & Mushrooms
Braised Egg Noodles with Assorted Seafood
Steamed Glutinous Rice with Preserved Meat in Lotus Leaf
Wok-fried Fine Rice Vermicelli, Hokkien Style

幸福美满

香芒布丁
杨枝金露
金瓜芋泥
莲子百合红豆沙

8. DESSERT

甜品

Chilled Mango Pudding
Cream of Mango with Sago and Pomelo
Steamed Yam with Pumpkin and Ginkgo Nuts
Cream of Red Beans with Lily Buds and Lotus Seeds



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