

WEDDING DINNER PACKAGE

Chinese Set

WEDDING PACKAGE	Minimum of 25 tables	Above 35 tables
2009 / 2010 valid for wedding banquet held from <u>1st April 2009 to 31st March 2010 only</u>		
Weekday <i>Monday to Friday</i>	\$638.00 ⁺⁺ /table of 10 persons	\$618.00 ⁺⁺ /table of 10 persons
Weekend <i>Saturday, Sunday, Eve of Public Holidays & Public Holidays</i>	\$818.00 ⁺⁺ /table of 10 persons	\$748.00 ⁺⁺ /table of 10 persons
<i>Premium Package</i>	\$938.00 ⁺⁺ /table of 10 persons	\$938.00 ⁺⁺ /table of 10 persons
2010 / 2011 valid for wedding banquet held from <u>1st April 2010 to 31st March 2011 only</u>		
Weekday <i>Monday to Friday</i>	\$688.00 ⁺⁺ /table of 10 persons	\$668.00 ⁺⁺ /table of 10 persons
Weekend <i>Saturday, Sunday, Eve of Public Holidays & Public Holidays</i>	\$838.00 ⁺⁺ /table of 10 persons	\$788.00 ⁺⁺ /table of 10 persons
<i>Premium Package</i>	\$988.00 ⁺⁺ /table of 10 persons	\$968.00 ⁺⁺ /table of 10 persons

Western Set

Minimum 250 person	<u>Year 2009 / 2010</u>	<u>Year 2010 / 2011</u>
4-Course Menu	\$80.00 ⁺⁺ per person	\$85.00 ⁺⁺ per person
5-Course Menu	\$100.00 ⁺⁺ per person	\$100.00 ⁺⁺ per person

International Buffet

	<u>Year 2009 / 2010</u>	<u>Year 2010 / 2011</u>
Minimum 250 person	\$75.00 ⁺⁺ per person	\$75.00 ⁺⁺ per person

Terms & Conditions

- 1) Minimum number of tables applies
- 2) 2009 / 2010 package is valid for wedding dinner held from 1st April 2009 to 31st March 2010 only
- 3) 2010 / 2011 package is valid for wedding dinner held from 1st April 2010 to 31st March 2011 only
- 4) Booking is subject to availability upon confirmation
- 5) Other terms & conditions apply

Wedding Dinner Package

Our Package... in a Tranquil Indoor & Outdoor Events (with free marquee)*

- ♥ Choice of sumptuous 8-course Cantonese cuisine dinner specially created by Chinese Banquet Master Chef and Western Set/International Buffet is specially prepared by our Executive Chef from the Western Kitchen.
- ♥ Free flow of soft drinks and mixers from 7.00pm to 11.00pm.
- ♥ Complimentary 1 barrel of 23 litre of draught beer
- ♥ Champagne pyramid with a bottle of Champagne for toasting.
- ♥ Waiver of corkage charge for guests' own hard liquor (sealed and duty-paid). Corkage is chargeable for wine/champagne brought-in at \$20.00++ per bottle.
- ♥ Display of a model wedding cake specially designed by our Pastry Chef for cake cutting ceremony.
- ♥ Elegant wedding decorations on stage, along the aisle, reception, VIP tables and guest tables
- ♥ Complimentary white seat covers for all chairs.
- ♥ Choice of memorable wedding favours for all guests and 01 guest signature book for registration
- ♥ Complimentary two-nights stay at The Legends Golf & Country Resort.
- ♥ Use of a Bridal changing suite located on Park level.
- ♥ An exclusive pre-dinner snacks for couple upon arrival to The Club.
- ♥ Food tasting accompanied with fine wines tasting on weekdays only, excluding Friday to Sunday, eve and on public holidays: (1) Chinese Set Package; 8 course during lunch or dinner for 10 persons (2) Western Set Package during lunch or dinner for 4 persons and (3) International Buffet Package during lunch for 4 persons ~ from our existing buffet lunch at The Café.
- ♥ Choice of attractively designed wedding invitation cards based on 70% of guaranteed attendance (excludes inserts and printing).
- ♥ One VIP parking lot for Bridal car.
- ♥ Car park passes based on 10% of guaranteed attendance.

For Premium Packages

- ♥ Confetti Effect during Champagne Toasting
- ♥ Individually plated service for selected dishes

Chinese Set Wedding Package ~ Weekday Menu

DELUXE COMBINATION

富贵大拼盘

- Roast Duck, Jellyfish with Sesame, Spring Roll, Octopus, Gold Coin Barbecued Chicken
烧鸭, 芝麻海蜇, 春卷, 八爪鱼仔, 金钱鸡肉干
- Gold Coin Barbecued Chicken, Mock Scallop, Drunken Chicken, Jellyfish, Top Shell
金钱鸡肉干, 炸带子, 醉鸡, 海蜇, 螺肉
- Shredded Chicken with Spicy Sauce, Deep Fried Prawn Roll, Spring Roll, Top Shell, Jellyfish with Sesame
麻辣鸡丝, 炸虾枣, 春卷, 螺肉, 芝麻海蜇

SOUP

- | | |
|---|-----------|
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat & Shredded Chicken | 红烧蟹肉鸡丝翅 |
| <input type="checkbox"/> Braised Shark's Fin with Fish Maw & Enoki Mushroom | 红烧鱼鳔金菇翅 |
| <input type="checkbox"/> Double boiled Ginseng Chicken & Dried Scallop Soup | 人参竹笙干贝炖鸡汤 |

SEAFOOD

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|--|-------------|
| <input type="checkbox"/> Combination of Butterfly Prawns, Cuttlefish with Spicy Sauce & Vegetables | 蝴蝶虾伴碧绿辣汁墨鱼花 |
| <input type="checkbox"/> Deep Fried Prawn with Oat | 香脆麦片虾 |
| <input type="checkbox"/> Sautéed Scallop with Seasonal Vegetable | 翠绿炒带子 |

VEGETABLES

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|--|----------|
| <input type="checkbox"/> Braised Spinach, Abalone Mushroom with Dried Scallop | 干贝鲍鱼菇扒菠菜 |
| <input type="checkbox"/> Braised Jade Abalone, Shitake Mushroom & Vegetable with Superior Oyster Sauce | 玉鲍片花菇烩时蔬 |
| <input type="checkbox"/> Braised Sea Cucumber, Black Mushroom & Vegetables with Superior Oyster Sauce | 海参北菇扒时蔬 |

FISH

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|--|--------|
| <input type="checkbox"/> Steamed Seabass with Black Bean Sauce | 鼓汁蒸金目卢 |
| <input type="checkbox"/> Deep Fried Pating Fish with Superior Soya Sauce | 油浸水果鱼 |
| <input type="checkbox"/> Deep Fried Soon Hock Fish with Fish Sauce | 鱼露炸笋壳鱼 |

POULTRY

- | | |
|--|--------|
| <input type="checkbox"/> Roasted Crispy Chicken | 脆皮烧鸡 |
| <input type="checkbox"/> Deep Fried Spare Ribs with Sweet and Sour Sauce | 京都排骨王 |
| <input type="checkbox"/> Braised Chicken with Chestnut | 柱候栗子烩鸡 |

RICE/NOODLE

- | | |
|--|---------|
| <input type="checkbox"/> Braised Ee-Fu Noodle with Chives and Abalone Sauce | 鲍汁韭王焖伊面 |
| <input type="checkbox"/> Wok-Fried Egg Noodle, Chives and Bean Sprout with Superior Soya Sauce | 鼓油皇炒生面 |
| <input type="checkbox"/> Wok-Fried Rice with Diced Chicken and Silver Fish | 银鱼仔鸡粒炒饭 |

DESSERTS

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|---|---------|
| <input type="checkbox"/> Cream of Red Bean with Lotus Seed and Lily Bud | 百年好合红豆沙 |
| <input type="checkbox"/> Chilled Mango Pudding with Fruit Cocktail | 什果香芒布丁 |
| <input type="checkbox"/> Chilled Cream of Honeydew with Sago | 密瓜西米露 |

Chinese Set Wedding Package ~ Weekend Menu

FIVE TREASURES COMBINATION

五福临门

- Suckling Pig Slices, Jellyfish with Sesame, Spring Roll, Deep Fried Prawn Roll, Octopus
乳猪件, 芝麻海蜇, 春卷, 炸虾枣, 八爪鱼
- Roasted Duck, Topshell with Thai Sauce, Deep Fried Prawn Roll, Jellyfish with Sesame, Gold Coin Barbecued Chicken
烧鸭, 泰式螺肉, 炸虾枣, 芝麻海蜇, 金钱鸡肉干
- Drunken Chicken, Deep Fried Prawn Roll, Mock Scallop, Top Shell with Thai Sauce, Jellyfish with Sesame
醉鸡, 炸虾枣, 炸带子, 泰式海螺肉, 芝麻海蜇

SOUP

- Braised Shark's Fin with Crab Meat & Dried Scallop 红烧干贝蟹肉翅
- Braised Shark's Fin with Crab Meat & Bamboo Pith 红烧竹笙蟹肉翅
- Double Boiled Chicken, Conch Meat and Hashima with Chinese Herbs Soup 雪蛤淮杞响螺炖鸡汤

SEAFOOD

- Poached Live Prawn with Herbs 药膳灼生虾
- Sautéed Scallop, Celery and Honey Peas with XO Chilli Sauce XO酱双翠炒带子
- Deep Fried Prawn Coated with Wasabi Mayonnaise 日式沙律虾球

VEGETABLES

- Braised Baby Abalone, Lingzhi Mushrooms & Vegetable with Superior Oyster Sauce 鲍鱼仔灵芝菇烩时蔬
- Braised Sliced Abalone, Black Mushrooms & Vegetable with Superior Oyster Sauce 蚝皇鲍片扒北菇扒时蔬
- Braised Sea Cucumber, Black Mushrooms & Vegetable with Dried Scallop 碧绿干贝海参烩花菇

FISH

- Steamed Garoupa with Superior Soya Sauce 清蒸海斑
- Steamed Pomfret "Teochew" Style 潮式蒸鲳鱼
- Deep Fried Soon Hock Fish in Superior Soya Sauce 油浸笋壳鱼

MEAT

- Deep Fried Crispy Chicken 一品吊烧鸡
- Steamed Chicken with Chinese Herbs 聚宝富贵鸡
- Deep Fried Spare Ribs with Grape Sauce 葡萄排骨王

RICE/NOODLES

- Braised Ee-Fu Noodle with Shredded Mushroom and Button Mushroom 双菇焖伊面
- Wok-Fried Noodle with Barbecued Pork and Shrimps 香港炒面
- Wok-Fried Rice with Assorted Meat wrapped in Lotus Leaf 腊味荷叶饭

DESSERT

- Chilled Cream of Mango with Sago and Pomelo 杨枝甘露
- Cream of Water Chestnut and Sweet Corn with Egg (Hot) 蛋花马蹄玉粟露
- Chilled Almond Beancurd with Fruit Cocktail 什果冻豆腐

Chinese Set Wedding Package ~ Premium Menu

*** COMBINATION**

- Roasted Suckling Pig and Jelly Fish
脆皮乳猪伴海蜇
- Lobster Salad and Suckling Pig Combination
(Suckling Pig Slice, California Maki, Seafood Deli Parcel, Jelly Fish with Sesame, Lobster Salad)
龙虾乳猪大拼盘
(乳猪件, 加州饭卷, 石榴鸡, 芝麻海蜇拼龙虾沙律)
- Legends Special King Prawn and Lobster Salad
鸳鸯龙虾嬉水

*** SOUP**

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|--|----------|
| <input type="checkbox"/> Braised Superior Shark's Fin with Bean Sprout | 红烧龙芽鲍翅 |
| <input type="checkbox"/> Braised Shark's Fin Soup with Crab Meat, Crab Roe and Seafood | 红烧海皇鱼翅 |
| <input type="checkbox"/> Double Boiled Venison Tendons and Wild Mushroom with Spring Chicken | 鹿筋茶树菇炖春鸡 |

SEAFOOD

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|--|------------|
| <input type="checkbox"/> Sautéed Prawn Ball, Scallop with Celery in XO Chilli Sauce | XO酱芹香虾球带子 |
| <input type="checkbox"/> Poached Drunken Live Prawn with Chinese Wine | 花雕酒醉生虾 |
| <input type="checkbox"/> Crispy Butterfly Prawn and Sautéed Scallops with Vegetables | 脆炸蝴蝶虾拌翠绿带子 |

VEGETABLES

- | | |
|---|-----------|
| <input type="checkbox"/> Braised Baby Abalone, Black Mushroom with Seasonal Vegetables in Superior Oyster Sauce | 鲍鱼仔北菇扒时蔬 |
| <input type="checkbox"/> Braised Sliced Abalone, Black Mushroom with Seasonal Vegetables in Superior Oyster Sauce | 鲍片北菇扒时蔬 |
| <input type="checkbox"/> Braised Sea Cucumber and Fish Maw with Seasonal Vegetables | 蚝皇鱼鳔烩海参时蔬 |

FISH

- | | |
|--|---------|
| <input type="checkbox"/> Steamed Red Garoupa in Hong Kong Style | 港式清蒸红斑鱼 |
| <input type="checkbox"/> Steamed "Soon Hock" Fish in Hong Kong Style | 清蒸笋壳鱼 |
| <input type="checkbox"/> Steamed Pomfret with Black Bean Sauce | 豉汁蒸斗鲷 |

POULTRY

- | | |
|---|-------|
| <input type="checkbox"/> Deep Fried Chicken with Supreme Soya Sauce | 豉油皇烧鸡 |
| <input type="checkbox"/> Braised Duck with Mixed Vegetables | 罗汉斋扒鸭 |
| <input type="checkbox"/> Deep Fried Spare Ribs with Lemon Sauce | 香柠排骨王 |

RICE/NOODLE

- | | |
|--|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodle with Shredded Mushroom, Button Mushroom and Yellow Chives | 幸福伊府面 |
| <input type="checkbox"/> Fried Noodle in Homemade Style | 家乡炒生面 |
| <input type="checkbox"/> Fried Rice with Abalone Sauce and Conpoy Wrapped in Lotus Leaf | 鲍鱼汁荷叶饭 |

*** DESSERTS**

- | | |
|---|---------|
| <input type="checkbox"/> Chilled Cream of Mango with Sago and Pomelo | 杨枝甘露 |
| <input type="checkbox"/> Cream of Yam Paste with Gingko Nut | 白果芋泥 |
| <input type="checkbox"/> Chilled Lemon Grass Jelly with Sago and Fresh Fruits | 鲜果珍珠香茅冻 |

* Individual Plated

Western Set Menu

Appetizer

- Smoked Duck Breast with Mango And Orange Salsa
OR
Terrine of Salmon and Tuna with Marinated Seaweed Salad
OR
Shrimps and Scallop Avocado Timbale with Curly Frisee and Oriental Ponzu Dressing

Soup

- Peking Duck Consommé with Golden Mushroom
OR
Cream of Pumpkin with Fine Chive
OR
Cream of Potato and Leek Soup with White Sesame Seeds

Hot Entrees

- Pan-fried Crab Cake
with Fennel Salad and Thai Sweet Chilli
OR
Marinated Cod Fish Fillet
Surrounded by Dill Butter and Various Bell Pepper Coulis

Main Course

- Roasted Chicken Thigh
with Vegetable Cake and Goose Liver Sauce
OR
Grilled Snapper Fillet with Crispy Prawn
served with Braised Carrots, Asparagus and Saffron Sauce
OR
Pan-fried Beef Tenderloin
served on Risotto Cake, Fresh Garden Greens and Red Bordelaise Sauce

Desserts

- Pannacotta and Cassata With Red Berries and Orange Zest
OR
Scott Macadamia Nut Cake with Roasted Honey Pineapple Gourmand
OR
Royal Chocolate Caraibe Cake with An L'Orange and Berries Compote

Beverage

- Freshly Brewed Coffee or Fine English Tea

International Buffet Menu

Cold Selection

Smoked Salmon Platter
Spicy Chicken tossed with Tom Yam Dressing
Legends Garden's Deluxe Combination Platter
Assorted Maki and Sushi
(with wasabi, pickled young ginger and Japanese soya sauce)

Salads

Potato Salad
Fresh Mesclun Salad
Pasta Salad

Dressing and Condiments

Thousand Island, Balsamic, French and Italian Dressings
Croutons, Sunflower Seeds and raisins

Soup

Braised Seafood Broth with Crabmeat and Corn
Assorted Bread and Butter

Hot Selection

Mutton Rendang
Wok-fried Sliced Beef with Ginger and Spring Onions
Pan-fried Red Snapper Fillet with Lemon Beurre Blanc
Stir-fried Chicken with Cashews Nuts and Dried Chilli
Braised Mixed vegetables "Lor Hon Jai"
Wok- fried Seafood "Mee Goreng"
Steamed Fragrant White Rice

Desserts

Fresh Tropical Fruits
Assortment of French Pastries
Apple Strudel with Vanilla Sauce
Mango Pudding
Kueh Lapis

Beverage

Free Flow of Soft Drinks
Coffee and Tea