

**GOODWOOD PARK HOTEL WEDDING RECEPTION PACKAGE**

*(For events held by 31 March 2021)*

**Lunch (1200 – 1500 hours)**

\$128.80++ per person

**Dinner (1900 – 2200 hours)**

\$148.80++ per person

Tudor Ballroom: minimum of 50 persons (round table seating)

Windsor Ballroom: minimum of 50 persons (round table seating)

Arundel & Dover Room: minimum of 35 persons and maximum of 45 persons (round table seating)

Leeds & Hampton Room: minimum of 35 persons and maximum of 45 persons (round table seating)

**Hi-Tea (1400 – 1630 hours)**

\$88.80++ per person

Tudor Courtyard: minimum of 40 persons and maximum of 50 persons (round table seating)

Poolside Terrace: minimum of 30 persons and maximum of 40 persons (round table seating)

**General notes for all wedding reception packages:**

- ❖ Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ❖ As the Hotel is not Halal Certified, menus provided can be arranged as no pork and no lard
- ❖ All prices quoted are in Singapore Dollars and subject to 10% service charge & prevailing GST unless otherwise stated
- ❖ A 30% non-refundable and non-transferable deposit is required upon signing of confirmation letter
- ❖ Valid for new wedding held by Wednesday, 31 March 2021

### Wedding Reception Package

- ❖ Sumptuous menus specially designed and prepared by our award-winning culinary team
- ❖ Free flow of Chinese tea (*for Chinese Set*) or coffee / tea (*for Western Set and HiTea*), soft drinks and mixers (*excluding juices*) throughout the event
- ❖ Complimentary 01 x bottle house wine per 10 paying guests (*adults*)
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor brought into the hotel
- ❖ Intricately designed model wedding cake for cake cutting ceremony
- ❖ A specially designed red packet box
- ❖ Complimentary seat covers for all chairs
- ❖ Elegant fresh floral centrepieces to accentuate every table (*Choice of roses, eustomas or gerberas*)
- ❖ Usage of built-in projectors, screens, sound system and 02 x wireless handheld microphones
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*availability of the parking lots are based on first-come-first-served basis*)
- ❖ 01 x VIP parking lot for Bridal Car
- ❖ Enjoy 1 night's stay in Deluxe Room with breakfast for two the next morning at Coffee Lounge

### Optional:

- Champagne pyramid with a bottle of champagne for toasting at \$150.00++ per bottle
- Stage décor and ballroom décor from \$800.00++ onwards
- Decorated colour sash for each chair is at \$3.00++ per piece
- Wedding favours for your guest at \$5.00++ per item

**Wedding Lunch**  
**4-Course Western Set Menu**  
**S\$128.80++ per person**

**APPETIZER**

Chilled Angel Hair Pasta with Shredded Smoked Duck,  
Compressed Cucumber and Green Scallion Oil

OR

Sous Vide Ocean Trout with Honey and Mustard Dressing

**SOUP**

Heirloom Tomato Soup with Greenland Shrimp

OR

Cream of Cauliflower with Black Truffle Oil

**MAIN COURSE**

Pan Roasted Sea Bass Fillet  
With Fluffy Potato Purée, Green Asparagus and Lemon Dill Reduction

OR

Slow Cooked Farm Chicken Breast  
With Garlic Potato Purée, Fresh Vegetable and Sage Jus

**DESSERT**

Vanilla Forest Berries Terrine with Lemon Lime Sorbet

OR

Slow Baked Bitter Chocolate Tart with Caramel Ice-Cream

Coffee or Tea

*\*\* Please select one choice from each category and maximum 2 choices for the main course 21 working days  
prior to the event's date*

*\*\* Menu is subject to changes with or without prior notice unless otherwise stated*

**Special Meal Requirement:**

The Hotel is not Halal certified and menu can be arranged as no pork no lard should require.

Western Vegetarian set menu can be arranged at **\$128.80++** per person

**Wedding Dinner**  
**5-Course Western Set Menu**  
**S\$148.80++ per person**

**APPETIZER**

Smoked Duck Breast with Balsamico Vinaigrette  
Mesclun Lettuce, Roasted Walnuts and Raspberries

*OR*

Chilled Capellini Pasta with Stone Crab Salad  
Sakura Ebi and White Truffle Oil

**SOUP**

Mediterranean Tomato Soup with Seafood and Fennel

*OR*

Cappuccino of Wild Forest Mushroom with Fresh Herbs

**SORBET**

Raspberry Sorbet

*OR*

Passion Fruit and Mango Sorbet

**MAIN COURSE**

Slow Roasted Black Angus Beef Fillet with Wild Mushroom Fricassee  
Fluffy Potato Purée and Balsamic Shallot Sauce

*OR*

Roasted Sea Perch Fillet with Green Asparagus  
Fluffy Potato Purée and Crispy Caper Meunière Sauce

*OR*

Slow Roasted Spring Chicken with Dukkah Spices  
Fluffy Potato Purée, Young Vegetables & Caramelised Onion Sauce

**DESSERT**

Coconut Mango Short Cake with Marinated Berries

OR

Tiramisu in Cup with Espresso Croquant Ice-Cream

Coffee OR Tea

*\*\* Please select one choice from each category and maximum 2 choices for the main course 21 working days prior to the event's date*

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**Special Meal Requirement:**

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**Wedding High Tea  
Set Menu  
S\$88.80++ per person**

**Boutique Open Faced Sandwiches**

*(Please select 3 items)*

Smoked Salmon with Black Caviar & Fresh Herb  
Beef Pastrami with Cornichon  
Sea Shrimp with Avocado & Pineapple Salsa  
Creamy Brie with Granny Smith Apple Compote  
Slow Cooked Chicken Roll with Anchovies Dressing



**Mini Finger Sandwiches**

*(Please select 3 items)*

Chicken Ham & Cheese  
Cream Cheese with Walnut & Cranberry  
Spicy Tuna Mayonnaise  
Egg & Truffle Mayonnaise  
Crabmeat Salad



**Local Snacks**

*(Please select 1 item)*

Tofu Pockets with Shredded Cucumber and Sprouts  
Gado Gado  
Fruit Rojak  
Tauhu Goreng



**Hot Local Food**

*(Please select 2 items)*

Nonya Laksa with Slipper Lobster, Egg, Tau Pok, Fish Cakes & Condiments  
Fried Brown Rice Bee Vermicelli with Scallop and Shredded Vegetables  
Seafood Mee Goreng  
Crabmeat Fried Rice with Mini Abalone & Tobiko  
GWP Nonya Chicken Curry with Mini Baguette  
Steamed Lotus Leaf Wrapped Glutinous Rice with Chicken, Mushroom & Salted Egg Yolk

## Wedding High Tea Set Menu

### Hot Savouries

*(Please select 6 items)*

Kueh Pie Tee  
Steamed Siew Mai with Mini Abalone  
Steamed Crystal Prawn Dumplings  
Crispy Prawn Dumpling with Salad Sauce  
Crispy Sea Perch Beignet with Smoky Tomato Aioli  
Pan-fried Chicken & Chive Gyoza  
Crispy Chicken Coated with Seaweed  
Baked Korean Chicken Wings  
Mini Chicken Pie  
Mini Tomato & Feta Cheese Quiche  
Wild Mushroom Strudel with Truffle Oil  
Salmon & Spinach Puff  
Crispy Prawn Fritter with Mango Sauce  
Baked Tortellini with Shrimp & Parmesan Cheese  
Beef Meat Balls with Home-made BBQ Sauce



### Sweets

*(Please select 5 items)*

Fresh Tropical Fruits Salad with Berries & Mint  
Chocolate Crunchy Hazelnut Cake  
Tiramisu Mousse Cake  
White Chocolate Green Tea  
Mango Cake  
Chocolate Éclair  
Strawberry Cheese Cake  
Mini Apple Crumble  
Red Bean Soup with Glutinous Rice Dumpling  
Pulut Hitam with Coconut Milk  
Bread and Butter Pudding with Vanilla Sauce  
Mango Pomelo Soup  
Almond Jelly with Longan

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**Wedding Lunch  
Chinese Set Menu  
S\$128.80++ per person**

**MENU I**

Deep Fried Prawns Tossed with Mango Mayonnaise Dressing (芒果蛋黄酱炸虾球)  
Baked Chicken with BBQ Sauce (烧汁焗鸡)  
Sliced Smoked Duck (熏鸭片)



Braised Fried Fish Maw Seafood Treasure Soup (鱼鳔三宝羹)  
(Sea Cucumbers, Crabmeat, Dried Scallops & Fried Fish Maw)



Wok Fried 'Kung Pao' Chicken with Cashew Nuts (腰果宫保鸡丁)



Braised Australian 10 Head Abalone with Sea Cucumber and Spinach (鲍鱼海参扒菠菜)



Fried Rice with Prawns and X.O. Sauce (X.O. 酱虾仁炒饭)



Double Boiled Hashima with Dried Longan, Red Dates and Lotus Seeds (红莲龙眼红枣炖雪蛤)

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**Special Meal Requirement:**

Muslim (*No Pork No Lard*) & Chinese Vegetarian set menu can be arranged at **\$128.80++** per person. Should Halal Certified Muslim Food required, additional food charges and transportation fee of **\$80.00++** will be imposed. (*Minimum 6 persons required for this service*)



**Wedding Lunch**  
**Chinese Set Menu**  
**S\$128.80++ per person**

**MENU II**

Iberico Pork Roll with Minced Garlic Sauce (蒜蓉漿汁豬肉卷)

Baked Chicken with BBQ Sauce (烧汁焗鸡)

Deep Fried Prawn with Creamy Salted Egg Yolk (金沙虾球)



Double Boiled Chicken Consommé with Sea Whelk and Conpoy (响螺摇柱炖鸡汤)



Steamed Sea Perch Fillet with Soya Bean Crumbs (豆酥蒸鲈鱼扒)



Stir Fried Prawns with Asparagus and X.O. Sauce (X.O. 酱虾球炒芦笋)



Stir Fried Udon Noodles with Seafood (海鮮炒烏東面)



Cream of Mango with Pomelo & Sago (杨枝甘露)

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**Wedding Dinner  
Chinese Set Menu  
S\$148.80++ per person**

**MENU I**

Prawn Roll (虾卷)  
Sliced Smoked Duck (熏鸭片)  
Deep Fried Prawn with Creamy Salted Egg Yolk (金沙虾球)



Braised Shark's Fin Soup with Crab Meat (红烧蟹肉翅)



Steamed Sea Perch Fillet with Soya Bean Crumbs (豆酥蒸鲈鱼扒)



Stir Fried Broccoli with Scallops in X.O. Sauce (X.O. 酱带子西兰花)



Fried Rice with Abalone and Crabmeat (蟹肉鲍鱼仔炒饭)



Chilled Hashima with Aloe Vera and Sea Coconut (芦荟雪蛤海底椰) (冻)

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**Wedding Dinner  
Chinese Set Menu  
S\$148.80++ per person**

**MENU II**

Prawn Salad with Mixed Fruits (什果沙律虾)  
U.S. Pork Loin with Coffee Sauce (咖啡汁猪柳)  
Pan-Seared Scallop with Mentaiko Mayo Sauce (明太子酱带子)



Double Boiled Silkie Chicken Soup with Cordyceps Flower & Brazil Mushroom (虫草花姬松茸炖鸡汤)



Deep Fried Sea Perch Fillet in Thai Chilli Sauce (泰式酱鲈鱼扒)



Braised Baby Abalone with Sea Cucumber and Spinach (红烧鲍鱼海参扒菠菜)



Yang Chou Fried Rice (扬州炒饭)



Cream of Mango with Pomelo & Sago (杨枝甘露)

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