



## WEDDING PACKAGE

With three distinct wedding packages, newlyweds may focus on each other and let the planning fall into the hands of our expert event planners. We offer one-stop wedding planning services from custom-made wedding invitations and luxurious lodging offers that beautifully round up a once-in-a-lifetime experience.

## for your indulgence

	<i>Blissful Love</i>	<i>Enchanting Hearts</i>	<i>A Lasting Memories</i>
overnight accommodation			
breakfast for two on the next day of the wedding	Studio Room	Executive Suite	Premier Suite
honeymoon amenities with a bottle of wine, chocolate, petit fours and fruit plate	√	√	√
food & beverage in-room dining credit on your wedding day	RMB300	RMB500	RMB800
complimentary basic spa treatment massage at The Retreat	√	√	√
one-way chauffeur-driven limousine from the hotel to your new home	within 10km	within 15km	within 20km
wedding gift with our compliments	√	√	√

## for the celebration

menu tasting (persons)	6	8	8
pre-dinner drinks with canapes (up to 30 minutes)	√	√	√
free flow of soft drinks, juices and beer (up to three hours)	√	√	√
wine selection (per bottle per table)	1	2	unlimited
one bottle of house champagne for toasting	√	√	√
decorative wedding cake	three layers	five layers	five layers
floral centerpieces for all tables	√	√	√
complimentary use of LCD with built-in screen	√	√	√
existing sound system and two wireless microphone	√	√	√
bridal dressing room (during the wedding day on level two)	√	√	√
wedding invitation cards (per table)	3	3	5
personalised table seating plan	√	√	√
complimentary parking spaces	3	5	7
chocolates (2 pieces per box)	30 boxes	50 boxes	80 boxes
waiver of corkage fee	√	√	√

## what's more

15% discount on baby's full moon celebration	√	√	√
preferential rate for booking of three (3) spacing guest rooms and above	√	√	√
dining gift certificate on first year anniversary	RMB1,200	RMB1,500	RMB1,800
upgrade to the spectacular Premier Suite at RMB18,000 per night	√	√	
upgrade to the spectacular Signature Suite at RMB28,000 per night	√	√	

price per table

12,888

15,888

19,888

Packages are applicable for a minimum of 10 tables.

Minimum charge shall apply. Package prices are per table of 10 persons and are valid until 31 December 2022.

All prices are in RMB and are subject to 10% service charge and 6% value-added tax payable on the prices together with the service charge.

Prices are subject to change without prior notice. (Certain restriction may apply)

# *Blissful Love*

## **Package A**

*eight cold appetisers*

*seafood chowder with crab meat  
and egg white*

*stir fried lobster with parmesan cheese*

*wok fried diced angus beef  
with fresh pepper*

*sautéed asparagus and  
orchid clam meat with XO sauce*

*Cantonese style roasted crispy duck*

*steamed red garoupa  
in homemade mushroom sauce*

*steamed abalone  
with garlic and vermicelli*

*stir fried seasonal vegetable  
with dry scallop and bamboo fungus*

*fried rice with black truffle*

*dim sum duo*

*sweetened white fungus  
and papaya soup with peach gum*

*seasonal fresh fruit platter*

## **Package B**

*eight cold appetisers*

*double boiled chicken soup  
with goji berry and matsutake*

*stir fried lobsters with onions and soya sauce*

*wok fried diced beef with  
black truffle sauce*

*sautéed cuttlefish, mushroom  
and seasonal vegetables*

*roasted crispy pigeon*

*steamed red garoupa in  
spring onion and soya sauce*

*braised abalone with shiitake mushroom  
and oyster sauce*

*seasonal vegetables with cordyceps  
flower in superior broth*

*stir fried e-fu noodles with abalone  
sauce and chopped chive*

*dim sum duo*

*sweetened almond with coconut cream*

*seasonal fresh fruit platter*

*RMB 12,888+16.6% surcharge and VAT per table of 10 persons*

# *Enchanting Hearts*

## **Package A**

*eight cold appetisers*

*braised chicken soup with dry scallop  
and wild mushroom*

*baked lobster with superior broth  
and e-fu noodles*

*braised beef rib with black truffle*

*wok fried prawn  
with black bean sauce*

*steamed safflower crab with chicken oil  
and Chinese yellow wine*

*Hong Kong style roasted chicken*

*Cantonese style steamed red garoupa*

*sautéed fresh abalone mushroom  
with green asparagus with lily bulb*

*fried rice with seafood,  
dry scallop and vegetable*

*dim sum duo*

*almond and walnut soup  
with coconut cream*

*seasonal fresh fruit platter*

## **Package B**

*eight cold appetisers*

*double chicken soup  
with conch and matsutake*

*steamed lobster with  
golden garlic and vermicelli*

*pan fried diced beef  
with matsutake*

*wok fried sea scallop  
with satay sauce*

*baked green crab with  
lemon grass and curry sauce*

*roasted crispy cage-free baby duck*

*steamed red garoupa  
with black bean oil*

*sautéed seasonal vegetable*

*braised e-fu noodle with crab meat*

*dim sum duo*

*red bean soup with  
glutinous rice ball and lily bulb*

*seasonal fresh fruit platter*

*RMB 15,888+16.6% surcharge and VAT per table of 10 persons*

# *A Lasting Memories*

## **Package A**

*eight cold appetisers*

*roasted whole baby suckling pig*

*abalone, sea cucumber and  
scallop served with pigeon egg soup*

*wok fried lobster with  
combination of three onions*

*sautéed M5 - 6 Australian wagyu beef  
with signature sauce*

*steamed king crab with egg white*

*stir fried Australian scallop with jade  
vegetables and homemade XO sauce*

*Kunming style crispy roasted baby duck*

*steamed red garoupa in soya sauce and spring onion*

*wok fried asparagus with Yunnan ham  
in superior chicken broth*

*The Sukhothai signature wok fried rice  
with crab meat and fish roe*

*dim sum duo*

*stewed bird's nest with red bean  
and dried orange peel*

*seasonal fresh fruit platter*

## **Package B**

*eight cold appetisers*

*roasted whole baby suckling pig*

*double boiled fish maw with sea whelk  
and procini mushroom*

*wok fried fresh Australian lobster with  
parmesan cheese*

*sautéed M5-6 Australian wagyu,  
morel mushroom  
and soya sauce emulsion*

*steamed king crab in aged Chinese rice wine*

*stewed goose web with abalone and greens*

*Zhanjiang style traditional slow cooked chicken*

*steamed red garoupa with  
spring onion and soya sauce*

*stir fried white asparagus in superior broth*

*lotus leaf braised seafood rice  
with abalone sauce*

*dim sum duo*

*stewed bird's nest with papaya and lotus seeds*

*seasonal fresh fruit platter*

*RMB 19,888+16.6% surcharge and VAT per table of 10 persons*