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SINGAPORE  
ON STEVENS

*Intimate Weddings*



*Envisage a timeless and elegant wedding  
at Novotel Singapore on Stevens.*



Nestled amidst the city's vibrancy, this urban oasis boasts versatile venue spaces bathed in verdant greenery. Our dedicated team personalizes every detail, ensuring your celebration reflects your unique love story.



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[www.novotel-singapore-stevens.com](http://www.novotel-singapore-stevens.com)

Novotel Singapore on Stevens  
28 Stevens Road, Singapore 257878





## PACKAGE DETAILS

**7-COURSE CHINESE SET LUNCH:** \$1388 per table of 10 guests

**8-COURSE CHINESE SET DINNER:** \$1588 per table of 10 guests

*(Minimum of 10 tables)*

### PACKAGE INCLUSIONS:

#### EXQUISITE CUISINE

- A sumptuous 7 or 8 course Chinese set menu specially prepared by our Culinary team.
- Food tasting can be arranged at a preferential rate.
- Free flow of soft drinks, mixers and Chinese Tea to be served throughout event.
- One bottle of Champagne for toasting ceremony.
- One beer barrel (20 litre).
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor.
- Special rates extended for any alcoholic beverage ordered.

#### DECORATIONS

- A specially designed mock-up wedding cake for cake cutting ceremony.
- 3 stylish wedding themes with stage backdrop and floral arrangement for all tables.
- Captivating floral stands to line the march-in aisle with smoke effect.
- Exquisite wedding favours for all guests.
- Provision of Ang Bao Box.
- Wedding Invitation cards for up to 70% of your guaranteed attendance (excluding printing cost).
- Usage of in-house sound system with LCD projectors and screens.

#### ACCOMODATION

- One-night stay in our Superior Room inclusive of a sumptuous breakfast at our F&B outlet (*Upgrade to Suite Room for a minimum of 20 tables*).
- Special room rates extended for your guests.

#### OTHER SWEET TREATS

- One VIP parking lot reserved exclusively for your bridal car at the hotel main entrance.
- Car passes for up to 20% of your guaranteed attendance.
- Usage of La Terrasse of solemnisation ceremony can be arranged at a special rate of \$2,000.

*Prices are subject to a 10% service charge and prevailing goods and services tax.  
Packages are subject to change without prior notice. Valid for weddings held by 31 December 2024.*



# MENU

## 五福拼盘 | DELUXE PLATTER

(choice of 5 items)

- 脆皮烧肉 | Crispy Pork Belly
- 芥末沙律虾 | Prawn Salad with Wasabi Mayonnaise
- 日本墨鱼仔 | Japanese Octopus with Sesame Seeds
- 泰式海蜇 | Marinated Jellyfish with Thai Sweet Chilli
- 香甜辣酱螺片 | Topshell with Sriracha Chilli Dressing
- 烟熏鸭 | Smoked Duck with Hoisin Sauce
- 金钱肉干 (鸡 / 猪) | Sliced BBQ Pork/Chicken Coin
- 枸杞醉鸡 | Drunken Chicken with Wolfberries
- 广式烧鸭 | Cantonese Roasted Duck
- 蟹肉芙蓉蛋 | 'Fu Yong' Fried Egg with Crabmeat

## 汤 | SOUP

(choice of 1 item)

- 聚宝羹 | Imperial Treasure Braised Soup (Abalone, Fish Lips & Fish Maw)
- 蟹肉鱼鳔羹 | Braised Crab Meat & Fish Maw Soup
- 海鲜金针金瓜羹 | Braised Pumpkin Seafood & Enoki Mushroom Soup
- 虫草花鲜淮山炖鸡汤 | Double Boiled Chicken Consommé with Cordyceps Flower and Burdock
- 炖四宝汤 | Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham & Cordyceps Flower)

## 海鲜 | SEAFOOD \*Applicable only for dinner package

(choice of 1 item)

- XO酱虾球炒芦笋 | XO Sauce Shrimps on Asparagus
- 花雕醉虾 | Drunken Prawns with Wolfberries
- 药材虾 | Herbal Prawns with Chinese Celery
- XO西芹甜椒带子 | Stir Fried Scallops with XO Sauce on Celery & Bell Peppers

## 鱼 | FISH

(choice of 1 item and cooking style)

- 清蒸/油浸红石斑鱼 | Steamed / Deep Fried Red Grouper
- 清蒸/油浸金目鲈 | Steamed / Deep Fried Seabass
- 清蒸/油浸鲷鱼 | Steamed / Deep Fried Snapper

港式, 潮式, 四川酱, 香辣鼓汁

Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Bean Sauce



# MENU

## 禽 | POULTRY

(choice of 1 item)

- 金蒜脆皮烧鸡 | Crispy Chicken with Spice Salt & Golden Garlic
- 香梅酱烧鸭 | Roasted Duck with Plum Sauce

## 蔬菜 | VEGETABLES

(choice of 1 item)

- 三菇扒生菜 | Braised Trio Mushrooms on Iceberg Lettuce
- 香菇百灵菇扒时蔬 | Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- 蒜蓉螺片扒菠菜 | Sliced Top Shell & Garlic on Spinach
- 蟹肉蛋白兰花 | Crab Meat & Egg White on Broccoli

### \*Applicable only for dinner package

- 鲍鱼冬菇扒时蔬 | Braised Baby Abalone & Chinese Mushrooms with Seasonal Vegetables
- 鲍鱼百灵菇扒时蔬 | Braised Baby Abalone & Bai Ling Mushrooms with Seasonal Vegetables
- 干贝海参时蔬 | Braised Sea Cucumber & Dried Scallop Sauce with Seasonal Vegetables

## 面饭 | NOODLE / RICE

(choice of 1 item)

- 海鲜炒乌冬面 | Japanese Udon with Assorted Seafood
- 蟹肉蛋白金针焗伊府面 | Ee-Fu Noodle with Crab Meat, Enoki Mushrooms & Egg White Sauce
- XO蟹肉炒饭 | XO Crab Meat Fried Rice
- 干烧伊府面 | Braised Ee-Fu Noodle with Mushrooms & Yellow Chives
- 腊味荷叶饭 | Fragrant Rice with Chinese Sausage in Lotus Leaf

## 甜品 | DESSERT

(choice of 1 item)

- 红豆沙汤圆 | Warm Cream of Red Bean with Glutinous Sesame Rice Balls
- 白果芋泥马蹄汁 | Warm Yam Paste with Gingko Nut in Chestnut Sauce
- 龙眼雪耳红枣甜汤 | Warm Dates, Longan & Snow Fungus Sweet Soup
- 杨枝甘露 | Chilled Cream of Mango with Pomelo & Sago
- 清凉雪耳红枣雪梨 | Chilled Korean Pear with Dates & Snow Fungus