



## CUPID 爱神丘比特宴

**\$638** Nett for 10 persons per table

(Mon to Thu, excluding Eve of PHs)

**\$698** Nett for 10 persons per table

(Fri to Sun, Eve & Public Holidays)

### 四季平安大拼盘

Four Kinds of Cold Dish  
Combination

### 干贝蟹肉鱼翅

Braised Shark's Fin Soup  
with Dried Scallop and Crabmeat

### 港式蒸游水金目鲈

Steamed Live Seabass with Superior  
Soya Sauce in Hong Kong Style

### 虾饼伴烧鸡

Roasted Chicken served  
with Prawn Crackers

### 锅灼游水活虾

Poached Live Prawns

### 潮州八宝素菜

Braised Cabbage with Eight  
Treasures in Teochew Style

### 飘香腊味荷叶饭

Steamed Rice with Diced Chinese  
Sausage in Lotus Leaf

### 奇异果籽龙眼什果冻

Refreshing Kiwi Seeds Jelly  
with Longan & Fruit Cocktail

## VENUS 维纳斯女神宴

**\$698** Nett for 10 persons per table

(Mon to Thu, excluding Eve of PHs)

**\$758** Nett for 10 persons per table

(Fri to Sun, Eve & Public Holidays)

### 五福临门大拼盘

Five Kinds of Cold Dish  
Combination

### 竹笙蚧肉鱼翅

Braised Shark's Fin Soup  
with Bamboo Pith & Crabmeat

### 金銀蒜蒸游水金目鲈

Steamed Live Seabass with Garlic  
& Superior Soya Sauce

### 蜜汁醋香排骨

Wok-fried Spare Ribs  
with Honey Vinegar Sauce

### 螺鲍片北菇扒时蔬

Sliced Jade Abalone  
with Black Mushroom & Vegetables

### 荷叶药膳炖香鸡

Braised Chicken with Chinese  
Herbs in Fragrant Lotus Leaf

### 花雕酒锅灼活虾

Steamed Live Prawns with  
Chinese Wine

### 韭皇甫鱼焖伊面

Braised Ee-fu Noodles with  
Chives and Mushrooms

### 奇异果籽龙眼什果冻

Refreshing Kiwi Seeds Jelly  
with Longan & Fruit Cocktail

## ETERNITY 天长地久宴

**\$738** Nett for 10 persons per table

(Mon to Thu, excluding Eve of PHs)

**\$798** Nett for 10 persons per table

(Fri to Sun, Eve & Public Holidays)

### 龙虾乳猪大拼盘

Lobster & Suckling Pig  
Cold Dish Combination

### 高汤瑶柱蟹肉烩鱼翅

Shark's Fin Soup with Shredded  
Dried Scallop & Crabmeat

### 港式蒸游水石斑

Steamed Live Sea Garoupa with  
Superior Soya Sauce in Hong Kong Style

### 雀巢XO西兰花玉带

Sautéed Scallops with Broccoli  
in XO Sauce

### 劲蒜吊烧鸡伴虾饼

Roasted Chicken with Garlic  
served with Prawn Crackers

### 原粒十头鲍鱼北菇时蔬

Braised Whole Abalone (10 Headed)  
with Chinese Mushroom & Vegetables

### 花旗参杞子上汤活虾

Poached Live Prawns with American  
Ginseng & Wolfberries in Superior Stock

### 韭皇甫鱼焖伊面

Braised Ee-fu Noodles  
with Chives and Mushrooms

### 南瓜福果芋泥

Sweetened Yam Paste with Pumpkin  
& Gingko Nuts

## GRANDEUR 金碧迎婚宴

**\$858** Nett for 10 persons per table

(Mon to Thu, excluding Eve of PHs)

**\$918** Nett for 10 persons per table

(Fri to Sun, Eve & Public Holidays)

### 龙虾乳猪大拼盘

Lobster & Suckling Pig  
Cold Dish Combination

### 高汤红烧鲍翅

Braised Superior Shark's Fin Soup  
in Brown Sauce

### 港式蒸游水红斑

Steamed Red Garoupa with Superior  
Soya Sauce in Hong Kong Style

### 雀巢腰果XO西兰花玉带

Sautéed Scallops  
with Broccoli & Cashew Nut  
in XO Sauce

### 潮州卤水鹅片

Braised Sliced Goose Meat  
with Chef's Special Sauce

### 原粒六头鲍鱼北菇时蔬

Braised Whole Abalone (6 Headed)  
with Chinese Mushroom & Vegetables

### 黄金大虾球

Wok-fried King Prawns  
with Salted Egg Yolk

### 海鲜炒面线

Fried Mian Xian with Seafood

### 花旗参炖雪蛤

Double-boiled Hasma  
with American Ginseng

## ENDLESS LOVE 永浴爱河宴

**\$1128** Nett for 10 persons per table

(Mon to Thu, excluding Eve of PHs)

**\$1188** Nett for 10 persons per table

(Fri to Sun, Eve & Public Holidays)

### 脆皮碳烤全乳猪

Crispy Whole Suckling Pig

### 潮州大鲍翅

Braised Superior Shark's Fin Soup  
in Teochew Style

### 潮式泗水斗鲳

Steamed Pomfret in Teochew Style

### 雀巢腰果XO西兰花玉带

Sautéed Scallops  
with Broccoli & Cashew Nut  
in XO Sauce

### 海参栗子焖鸭

Braised Whole Duck with  
Sea cucumber & Chestnuts

### 双味大虾球

(黄金蛋黄酱/日式芥末酱)  
King Prawns cooked in two way  
Salted Egg Yolk & Wasabi Mayo

### 原粒六头鲍鱼北菇时蔬

Braised Whole Abalone (6 Headed)  
with Chinese Mushroom & Vegetables

### 美点双辉

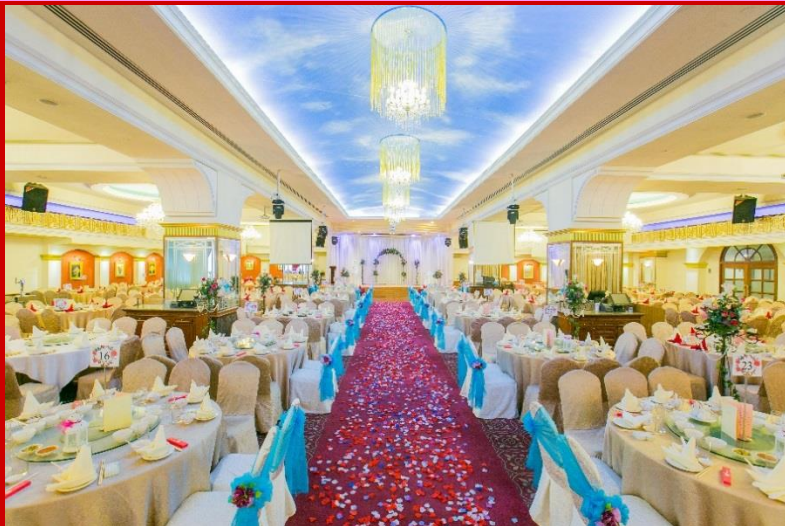
Special Dim Sum Combination

### 花旗参雪耳炖燕窝

Double-boiled Bird Nest with  
Snow Fungus & American Ginseng

## Our Wedding Package include:

- ⌘ Sumptuous 8 or 9-course Cantonese cuisine prepared by our renowned master chefs
- ⌘ Free flow of Beer & Red Wine from first course till last course of menu served (minimum 25 tables)
- ⌘ Free flow Soft Drinks & Chinese Tea till last course of the menu is served
- ⌘ Free Cocktail Reception from: 6.30pm to 7.30pm (Soft drinks and Complimentary Popcorns)
- ⌘ Complimentary Hand Towels & Pickles
- ⌘ Chocolate in decorative box for every guest
- ⌘ Waiver of duty paid hard liquor & wine
- ⌘ Free Wedding Invitation Card (printing of inserts is included) for 75% of the confirmed guests
- ⌘ Exclusive romantic laser lighting system with crystal effect
- ⌘ An intricately designed multi-tier model wedding cake
- ⌘ Champagne fountain with Complimentary of one bottle Champagne for toasting
- ⌘ An elegantly designed guest's book
- ⌘ Bridal Changing room available
- ⌘ Complimentary one night stay in a Double Deluxe Room for booking of minimum 30 tables
- ⌘ Fifty percent discount for 10 persons food tasting upon confirmation
- ⌘ Wedding march with romantic music with dry Ice & bubble effect
- ⌘ Elegant seat covers to enhance the ambience of the venue
- ⌘ All prices quoted are inclusive of 10% Service Charge & 7% GST



## 萬興酒樓集團

BAN HENG GROUP OF RESTAURANTS  
www.banheng.com.sg

### Complimentary Elegant Refreshment



*French Cheese Cake & Assorted Traditional cakes*



*Italian Alfero Gelato Bar*



*Complimentary Dim Sum Buffet for Couples*

**Ban Heng @ HarbourFront Centre**, 1 Maritime Square #04-01/02  
HarbourFront Centre S'099253, Tel: 6278 0288 / 6278 1354 H/P: 9297 0134  
pavilion@banheng.com.sg Contact: Jessie, Candy or Sammi ( Ms )

**Ban Heng @ Aranda Country Club**, 60 Pasir Ris Drive 3 S'519497  
Aranda Country Club, Tel: 6585 1770 / 6585 1093, H/P: 9233 7816  
acc@banheng.com.sg Contact: Rita or Sammi ( Ms )

**Ban Heng @ Orchard Central**, 181 Orchard Road #11-01/02  
Orchard Central S'238896, Tel: 6238 1516 / 6238 7816, H/P: 9298 9344  
oc@banheng.com.sg Contact: Jae ( Mr ) or Sammi ( Ms )