



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 & Vegetable

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 & Vegetable

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



*French Cheese Cake
 Malacca
 Nonya Kueh
 During
 Cocktail Reception*



*Italian Alfero
 Gelato Bar
 During
 Cocktail Reception*



*Complimentary
 Dim Sum
 Buffet
 for 2 persons*

Ban Heng @ HarbourFront Centre, 1 Maritime Square #04-01/02
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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
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Ban Heng @ Orchard Central, 181 Orchard Road #11-01/02
 Orchard Central S'238896, Tel: 6238 1516 / 6238 7816, H/P: 9298 9344
oc-sales@banheng.com.sg Contact: Jae (Mr) or Sammi (Ms)