



## 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](http://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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