



QTN

RESTAURANT & BAR

👤 120 pax

MAIN DINING - LEVEL 4 🪑 60 👤 60

Lunch Minimum Spend

- Monday to Friday: \$8,000++
- Saturday & Sunday: \$12,000++

Dinner Minimum Spend

- Monday to Friday: \$10,000++
- Saturday & Sunday: \$15,000++

TERRACE - LEVEL 4 🪑 20 👤 20

Lunch Minimum Spend

- Monday to Friday: \$3,000++
- Saturday & Sunday: \$5,000++

Dinner Minimum Spend

- Monday to Friday: \$5,000++
- Saturday & Sunday: \$7,000++

Bar - Level 5 🪑 20 👤 20

Lunch Minimum Spend

- Monday to Friday: \$3,000++
- Saturday & Sunday: \$5,000++

Dinner Minimum Spend

- Monday to Friday: \$5,000++
- Saturday & Sunday: \$7,000++

DINING EXPERIENCES

- Set Menus
- Standing Menus
- Live Stations

**All menus are specially curated according to guests' requirements. Dietary restrictions can be accommodated upon request.*

BEVERAGE PACKAGES (2 HOURS)

Non-Alcoholic: \$15++ per guest

Classic: \$50++ per guest

Premium: \$80++ per guest

**Hourly extension charges will apply.*

ESSENTIALS & ENHANCEMENTS

- Custom collaterals (printed menus, tented place cards, seating charts, table numbers)
- In-house AV system with two wireless microphones
- Partnered vendor rates for florists and furniture rental
- Venue booking extensions available at additional charges

Begin Your Wedding Journey
With TungLok Weddings

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✉️ weddings@tunglok.com



WEDDING PACKAGE A

\$188++ Per Pax

Prosperity "Mantou"

Whipped Condensed Milk, Red Date Honey, Cha Soba

Local Marinated Cherries Tomato

Chrysanthemum Jelly, Citrus, Local Sorrel

Straits Wild Caught Sea Bream "Hai Diao"

Local Vegetable Spring roll, Sauce Hainan

Shanghainese Hairy Crab Roe "Dou Hua"

Brown Crab, Pickle Chili, Local Soy Curd

Spanish Bellota Ribs "Shao Kao"

Chu Hou Sauce, Tomato, Crispy Aromatics

Stir Fry E-Fu Noodles

Wild Mountain Green Pepper, Nori, Sakura Ebi

Straits Line Caught Local Threadfin "Qing Zhen"

Tubers, Canton Style Shallot Soy Vinaigrette

OR

Aus Wagyu Short Rib Mbs 4/5 "Tang Shao"

Pistachio Puree, Mala Glaze, XO Beef

Cameron Highland "Nai Cha"

Nai Gai, Roasted Black Tea, Buckwheat

Gula Melaka "Ma Shu"

Coconut Flakes, Sea Salt

Including free flow orange juice, coke & table water throughout event



WEDDING PACKAGE B

\$138++ Per Pax

Prosperity "Mantou"

Whipped Condensed Milk, Red Date Honey, Cha Soba

Local Marinated Cherries Tomato

Chrysanthemum Jelly, Citrus, Local Sorrel

Shanghainese Hairy Crab Roe "Dou Hua"

Brown Crab, Pickle Chili, Local Soy Curd

Stir Fry E-Fu Noodles

Wild Mountain Green Pepper, Nori, Sakura Ebi

Straits Line Caught Local Threadfin "Qing Zhen"

Tubers, Canton Style Shallot Soy Vinaigrette

OR

French GG Poulet "Roulade"

Ginger Scallion Puree, Zucchini

Cameron Highland "Nai Cha"

Nai Gai, Roasted Black Tea, Buckwheat

Gula Melaka "Ma Shu"

Coconut Flakes, Sea Salt

Including free flow orange juice, coke & table water throughout event