Bountiful Moment



WEDDING PACKAGE 喜宴配套





About 汕头酒席宴会

Celebrate your special day with us at Swatow Seafood Restaurant, where unforgettable memories are made. Located in the heart of Toa Payoh, our venue offers convenient access to the CBD area, ensuring a hassle-free gathering for you and your guests.

Indulge in the rich heritage of Chaoshan cuisine, expertly crafted by our renowned chefs from Singapore, Malaysia, and Hong Kong. Our menu showcases a tantalizing array of dishes that will delight your palate and leave a lasting impression on your guests.

event spaces, perfect for accommodating up to 450 attendees. For a more intimate gathering, we offer four VIP rooms that can accommodate up to 10 tables each. These rooms are equipped with state-of-the-art amenities, including screen projectors and sound systems, allowing you to showcase cherished memories and videos throughout your celebration.

Personalize your dining experience with our customizable 8-course set menu, tailored to your preferences and ensuring a truly bespoke culinary journey on your special day. Our dedicated chefs meticulously select the freshest ingredients to create authentic Teochew cuisine that will impress even the most discerning palates.

At Swatow Seafood Restaurant, we take pride in creating unforgettable moments and providing exceptional service. Allow us to be a part of your wedding celebration, where every detail is thoughtfully crafted to make your day truly remarkable.

Contact us now for more information and let us help you create a memorable wedding experience that you and your loved ones will cherish forever.



Ever (n Sting) 百年好合喜宴套餐

8-COURSE WEDDING PACKAGE

天作之合- 汕头大拼盘 (潮州卤鸭,肝花,猪脚冻, 虾枣,咸蛋鱼皮)

Swatow Lobster Combination Platter (Braised Duck, Crispy Pork Liver Roll, Chilled Jellied Pork Knuckle, Crispy Prawn Roll, Crispy Salted Egg Fish Skin)

情深似海 - 大生翅鲨鱼骨汤 Braised Superior Shark's Fin with Shark Bone Collagen Broth

心心相印 - 鸳鸯双味鲳 (炒鱼片,炆油浸骨架) Pomfret in Duo Style (Fried Fillet, Deep Fried Flame Wok)

花好月圆 - 十头鲍香花菇西兰花 Braised 10 Head Abalone with Mushroom and Broccoli

龙凤呈祥 – 汕头招牌豆酱鸡 Swatow Signature Chicken

共结连理 – 花雕白灼虾 Poached Prawn with Chinese Wine

美满姻缘 – 鲍汁干烧伊面 Braised Ee-fu Noodle with Abalone Sauce and Mushrooms

> 甜甜蜜蜜 – 杨枝甘露 Mango Pomelo Sago

\$788 + + /10 pax



ETEVNITY 天长地久喜宴套餐

8-COURSE WEDDING PACKAGE

永结同心 -汕头龙虾大拼盘 (沙律龙虾,潮州卤鸭猪脚冻, 虾枣,咸蛋鱼皮)

Swatow Lobster Combination Platter (Lobster Salad, Braised Duck, Chilled Jellied Pork Knuckle, Crispy Prawn Roll, Crispy Salted Egg Fish Skin)

缘定三生 – 潮式黄炆汤鲍翅 Braised Superior Shark's Fin in Teochew Style

情投意合 – 潮州蒸斗鲳 Steamed Pomfret in Teochew Style

> <mark>鸾凤和鸣 – 金丝麦片虾</mark> Crispy Cereal Prawns

佳偶天成 – 奇珍海味煲

(六头鲍鱼,花菇,鱼鳔,海参,带子,西兰花) Braised Seafood Treasure Pot

(6-Head Abalone, Fish Maw, Sea Cucumber, Scallops, Mushroom, Broccoli)

龙凤呈祥 - 汕头豆酱鸡 Swatow Signature Chicken

喜结良缘 – 潮州肉丝炒面线 Fried Teochew "Mee-Sua" with Shredded Meat

幸福美满 – 枸杞红枣炖桃胶 Double-boiled Peach Gum with Red Dates & Wolfberry

\$1,288 + + /10 pax



Celestine 永浴要河喜宴套餐

7-COURSE WEDDING PACKAGE

喜缔鸳鸯 – 御品佛跳墙 Royal Buddha Jump Over The Wall

永浴爱河 - 潮式炭烧全体乳猪 Teochew Charcoal Roasted Whole Suckling Pig

山盟海誓 - 港式蒸笋壳鱼 Steamed Soon Hock in Hong Kong Style

早生贵子 - 带子百合芦笋 Stir-Fried Scallops & Lily Bulbs with Aspragus

花好月圆 - 潮州卤鸭拌豆干 Teochew Braised Sliced Duck with Beancurd

凤凰于飞 - 龙虾聚宝盆生面 Lobster Crispy Noodles with Assorted Seafood

百年好合 - 金瓜福果芋泥 Sweet Yam Paste with Pumpkin & Ginko

 $$1.888^{++}$





All packages are inclusive of

- Multi-layer model wedding cake for cake cutting ceremony
- 8-course scruptious oriental banquet menu
- Free-flow of soft drinks & chinese tea thoughout the event (Beverage arrangements stated are applicable to this event only)
- Complimentary 20 litres barrel beer will be provided (minimum of 25 tables and subsequent 20 litres beer will be charged at \$400.00++
- Champagne pyramid & complimentary one bottle of champagne for the bubbly champagne pouring and toasting
- House-pour wine at special price of \$48.00⁺⁺ per bottle
- Waiver of corkage charge for self-provided duty-paid hard liquors
- Wine corkage @\$20+GST per bottle respectively
- Wide choice of Chinese/Western invitation cards bacsed on 70% of your guranteed guests
- Complimentary use of LCD Projector & sound system

Package are applicable for a minimum of 25 tables,

family get-together for food tasting with 50% discount for 10 persons

- No refundable deposit and deposit of 10% cash/credit card required upon confirmation booking
- Swatow Restaurant reserves the right to change or amend any of the above terms & conditions without prior notice
- Our restaurant can acommodate maximum up to 50 tables
- All prices are subjected to government tax and 10% service charge



Deluxe Venue 喜宴酒楼摆设



Look no further than Swatow Restaurant! Our spacious and elegant event spaces are perfect for any occasion or events.

Celebrate Unforgettable Moments With Swatow Restaurant! Book A Table Today!



SWATOW TOA PAYOH

181 Lorong 4 Toa Payoh #02-602, Singapore 310181

Call To Book

6363 1717

GETTING HERE

By Train: Toa Payoh MRT Station (NS19)



BUKIT BATOK HOMETEAMNS

2 Bukit Batok West Ave 7 #02-05 Singapore 659003

Call To Book

6278 8889

GETTING HERE

By Train:

Bukit Gombak MRT Station (NS3)

By Bus:

Bt Batok West Ave 7 - Opp Blk 336 (43839)

OPERATING HOURS

Dim Sum Breakfast 8^{am} - 11^{am}

(Toa Payoh Outlet Only)

Lunch & Dim Sum 11^{am} - 3^{pm}

(All Outlets)

High-Tea Buffet 3^{pm} - 5^{pm}

(Toa Payoh Outlet Only)

Dinner

6^{pm} - 10^{30pm}

(All Outlets)





swatowseafood



swatowrestaurant

