

ANNABEL LAW PRODUCTIONS



ARTS CREATION SINGAPORE

Ba Nian Restaurant
Dinner Menu



PACKAGE RATES

WEDDING RECEPTION VENUE RENTAL (PACIFIC LOUNGE)

- Monday - Saturday
 - 9am - 4pm / 4pm - 11pm
- Capacity: up to 25 pax (sit-down) | Up to 120 pax (standing)
- Complimentary AV system with 2x microphones
- 1x Solemnisation table
- 5x Silver tiffany chairs
- 1x Preserved flower table decoration
- Bridal makeup room
- Private storage room
- On-site actual day wedding coordinator

PHOTOGRAPHY BY ANNABEL LAW PRODUCTIONS

- Up to 10 hours photography coverage
- All images edited and returned
- Up to 800-1500 photos
- 8GB Thumbdrive with keepsake box

VIDEOGRAPHY BY ANNABEL LAW PRODUCTIONS

- Up to 9 hours videography coverage
- Full-day video edit
- RAW footages
- Couple to provide SSD (external storage device)

CUSTOMISED WEDDING DAY ITINERARY

Base Price: **\$10,800 NETT**

ADD-ONS :

WESTERN RESTAURANT (ATLANTIC RESTAURANT)

- Choose from 5 delectable menu options

CHINESE RESTAURANT (BA XIAN RESTAURANT)

- Choose from 5 delectable menu options

Terms and conditions:

- A base price of \$10,800+ (inclusive of venue rental and photography & videography package) applies to all Tower Club wedding bookings.
- The \$10,800 must be paid directly to Annabel Law Productions via bank transfer.
- A minimum spend of \$8,000+ is required for all food and beverages.
- Photography and videography coverage is charged at a fixed rate, regardless of whether the hours are fully utilised. No further discounts are eligible.





WEDDING RECEPTION

Pacific Lounge

The Pacific Lounge is ideal for wedding receptions, mingling guests, tea ceremony and solemnisation ceremonies.

- Fits up to 120 pax (standing)
- Fits up to 25 pax (seated)

Ba Nian Chinese Restaurant

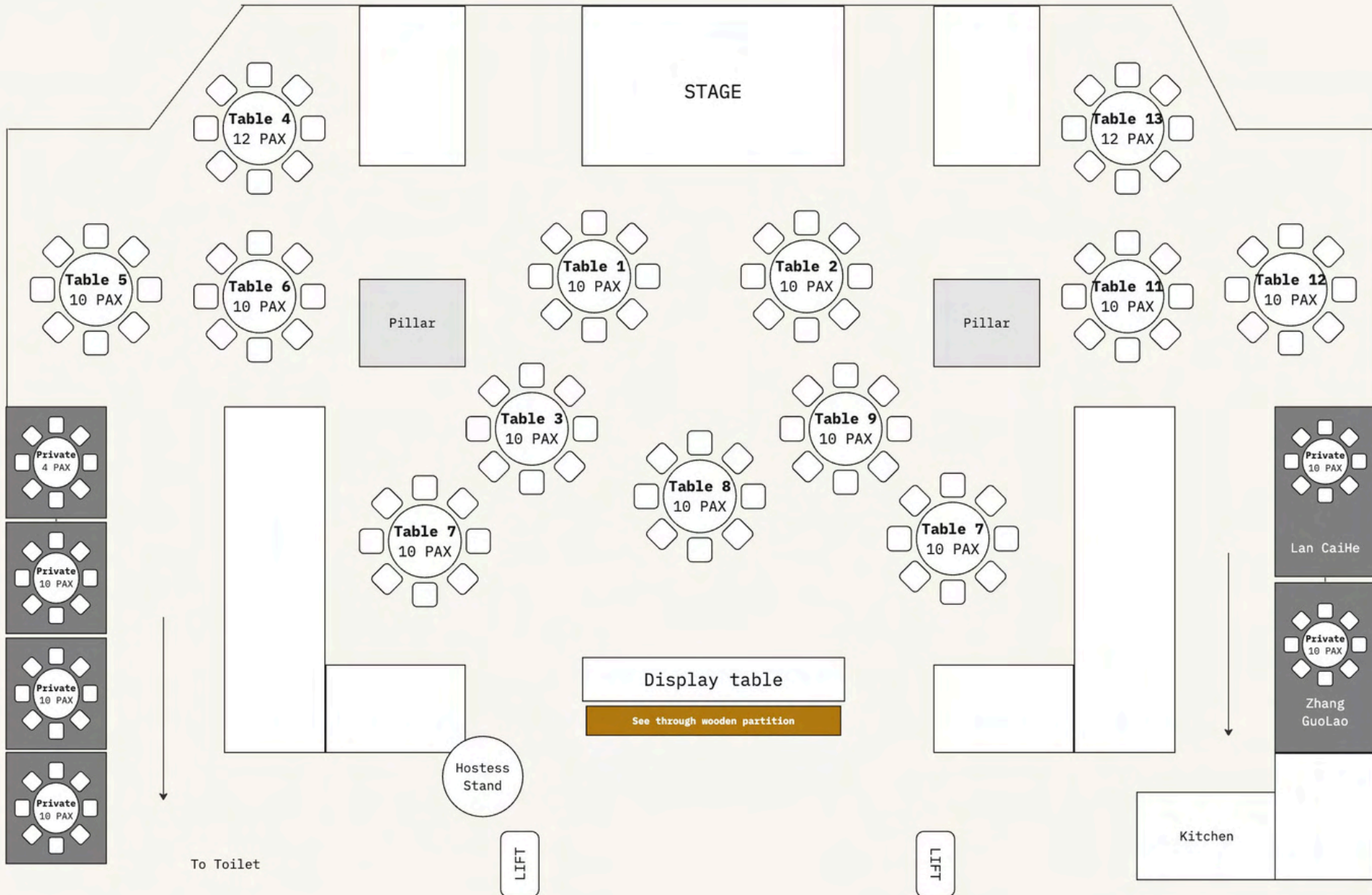
CHINESE CUISINE

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- Fits up to 130 pax (seated)
 - Minimum capacity: 60 pax



FLOOR PLAN

TOWER CLUB: Ba Xian Chinese Restaurant



晚市套餐一
DINNER MENU A

八仙精选

芥末虾球、蜜汁鸡丁、开胃海蜇

BA XIAN TRIO PLATTER

Wasabi Prawn and Chicken Fillet in Honey Sauce
with Marinated Jellyfish

杏鲍菇豆腐伴麦菜苗

BRAISED HOMEMADE BEANCURD

and King Oyster Mushroom with Seasonal Vegetables

玛卡黄焖海鲜鱼鳔羹

BRAISED ASSORTED SEAFOOD

and Shredded Fish Maw Soup with Maca

白胡椒蜜汁烤黑豚排骨架

HOUSE-BAKED KUROBUTA PORK RIB

with White Pepper and Honey

京汤煮鲍鱼仔北极贝拉面

BRAISED RAMEN

with Canadian Arctic Surf Clams and Mini Abalone in Chicken Broth

香茅什果青柠雪葩冻

CHILLED LEMONGRASS JELLO

with Fresh Fruits and Lime Sherbet

\$108/PAX

(MINIMUM 2 PERSONS TO ORDER)

晚市套餐二
DINNER MENU B

风味三宝

野菜片皮鸭、蜜汁黑豚肉、醉鸡

CHEF'S SIGNATURE PLATTER

Peking Duck with Garden Green, Roasted Pork Belly Char Siew
and Drunken Chicken

迷你鲍鱼仔炖胡芦瓜鸡汤

DOUBLE-BOILED CHICKEN CONSOMMÉ

with Mini Abalone, Dried Scallops and Diced Calabash Gourd

黑松茸海斑鱼肉伴豆腐菜苗

BRAISED GROUPEL FILLET

in Black Truffle Salsa with Beancurd and Seasonal Vegetables

辣椒汁蛋清煮龙虾

TOWER CLUB CHILLI BOSTON LOBSTER

蒜香烧肉粒炒珍珠饭

GARLIC FRIED RICE

with Roasted Pork

蒜香烧肉粒炒珍珠饭

CHILLED MANGO SAGO CREAM

with Pomelo, Peach Gum and Ice-Cream

\$138/PAX

(MINIMUM 2 PERSONS TO ORDER)

晚市套餐三
DINNER MENU C

厨师三宝

脆皮烧肉、芥末虾球、开胃海蜇

CHEF'S SIGNATURE PLATTER

Roasted Pork Belly with Wasabi Prawn
and Marinated Jellyfish

香浓鸡汁烩火腿燕窝

BRAISED CHICKEN SOUP

with Superior Bird's Nest and Shredded Yunnan Ham

蟹肉蛋白自制豆腐麦菜苗

BRAISED HOMEMADE BEANCURD

with Crabmeat, Egg White and Seasonal Vegetables

蜜汁黑椒烤羊架伴菠菜苗

HOUSE-BAKED NEW ZEALAND LAMB CUTLET

with Diced Tomatoes, Soybeans and Spinach

上汤猪油渣龙虾炆长寿面

BRAISED RAMEN

with Live Boston Lobster and Pork Lard

鲜牛油果西米合桃雪糕

CHILLED AVOCADO SAGO CREAM

with Walnut Ice-Cream

\$168/PAX

(MINIMUM 2 PERSONS TO ORDER)

晚市套餐四
DINNER MENU D

厨师经典

红酒鹅肝拼芥末虾球

CHEF'S SIGNATURE PLATTER

Pan-fried Foie Gras in Red Wine with Watermelon
and Wasabi Prawn

新潮迷你佛跳墙

MINI BUDDHA JUMP OVER THE WALL

金盏XO酱芦笋炒带子北极贝

WOK-FRIED CANADIAN ARCTIC SURF CLAMS

and Scallops with Asparagus in XO Sauce

红烧黑松茸龙虾拌蛋白面线

STEWED MEE SWA

in Egg White with Live Lobster and Black Truffle Salsa

杏汁燕窝拼流沙煎堆

CREAM OF ALMOND

with Superior Bird's Nest and Crispy Salted Egg Yolk Glutinous Rice Dumpling

\$248/PAX

(MINIMUM 2 PERSONS TO ORDER)

素菜套餐一
VEGETARIAN MENU A

蒸素菜饺、素春卷、蜜汁青瓜
STEAMED VEGETARIAN DUMPLING
with Spring Roll and Marinated Cucumber

鲜松露番茄炖菜胆竹笙
DOUBLE-BOILED HEART OF VEGETABLE
with Black Truffles, Bamboo Pith and Tomato

黑椒芦笋炒斋鸭肉丁
STIR-FRIED GLUTEN AND ASPARAGUS
in Black Pepper Sauce

香菇百合炆豆腐伴菜苗
BRAISED BEANCURD
with Black Mushrooms, Fresh Lily Buds and Chinese Cabbage

松子菜脯菜粒珍珠饭
FRIED RICE
with Shredded Cabbage, Sweet Radish and Pine Nuts

芋香雪糕紫米露
CHILLED BLACK GLUTINOUS RICE PURÉE
with Yam Ice-Cream

\$88/PAX
(MINIMUM 2 PERSONS TO ORDER)

素菜套餐二
VEGETARIAN MENU B

素菜饺、芥末芋头、蜜汁青瓜
STEAMED VEGETARIAN DUMPLING
with Wasabi Yam Cubes and Marinated Cucumber

南瓜茸豆腐烩燕窝
BRAISED PUMPKIN SOUP
and Scallops with Asparagus in XO Sauce

酸甜斋鸡丁炒芦笋
WOK-FRIED GLUTEN
in Sweet and Sour Sauce with Asparagus

红烧斋鲍鱼片扒菜苗
BRAISED MOCK ABALONE
in Supreme Mushroom Sauce with Chinese Spinach

松菇黑松茸炆伊面
BRAISED EE-FU NOODLES
with Honshimeiji Mushrooms in Black Truffle Salsa

桃胶杨枝甘露雪糕冻
CHILLED MANGO SAGO CREAM
with Peach Gum and Ice-Cream

\$108/PAX
(MINIMUM 2 PERSONS TO ORDER)

A close-up photograph of a chilled, condensation-covered bottle of Penfolds wine lying on a silver tray. The bottle is surrounded by several other bottles with red caps and ice cubes. The background is softly blurred, showing more of the tray and bottles. The overall lighting is warm and elegant.

Drinks Menu

**All packages are not inclusive of food. Food is ala carte rates.*

***All food and drinks are paid directly to Tower Club.*



DRINKS

FREE FLOW SOFT DRINKS/COFFEE TEA

1-Hour: \$14/pax

4-Hour: \$30/pax

Additional Hour: \$6/pax

FREE FLOW SOFT DRINKS AND JUICES

1-Hour: \$15/pax

4-Hour: \$38/pax

Additional Hour: \$8/pax

FREE FLOW BEER AND SOFT DRINKS

1-Hour: \$35/pax

4-Hour: \$73/pax

Additional Hour: \$14/pax

FREE FLOW WINES, BEER, SOFT DRINKS AND JUICES

1-Hour: \$48/pax

4-Hour: \$98/pax

Additional Hour: \$20/pax

Corkage fee of \$30 per bottle applies for bringing your own wines or champagnes.

TOWER CLUB

Club Rules

**AS TOWER CLUB IS A MEMBERS ONLY PRIVATE CLUB,
KINDLY OBSERVE THE FOLLOWING CLUB RULES:**

DRESS CODE

Monday to Thursday before 3pm: Business Attire only; Jeans, collarless tee-shirts, shorts, baseball caps, athletic wear, sneakers, slippers and sandals are not allowed in the Club.

FESTIVE SEASONS

During festive periods; Christmas Day and Chinese New Year, there will be decorative set up at the main lobby area inside Tower Club. These set ups are fixed and cannot be shifted.

PARKING

All parking is based on Republic Plaza's parking fees.

CLOSED ON SUNDAYS

Wedding bookings are not available on Sundays as the club will be closed.

NO EXTERNAL CATERING ALLOWED

External catering is not allowed in the venue.