

TIM PALACE RESTAURANT



If you are planning an unique wedding celebration held at outdoor or out of the norm venues, Gim Tim is the perfect choice to complement your special occasion. With our years of extensive experience along with our fleet of mobile kitchens, you can rest assure that your guests will enjoy the menu prepared and whipped up on the spot by our versatile chefs.

Our Sales & Banquet team can assist in arranging any event or occasion, from intimate to grand, including company's D&D, incentive dinners, fine dining and wedding. (Minimum expenditure required for outdoor catering)



WEDDING BANQUET PACKAGE

Sumptuous 8-Course of Fine Cantonese Cuisine
Intricately designed model Wedding Cake for the cake-cutting ceremony
Wedding march & first course food presentation with special effect
Modern Ballroom and completely pillar-less with high ceilings
A Complimentary champagne fountain with a bottle of sparkling wine for toasting
Wide choice of invitation cards for up to 70% of your confirmed attendance (Included the printing of inserts)
Exclusively designed wedding guest registry card for signature
Memorable wedding favours for all your guests
Waiver of corkage charge for duty sealed and duty-paid hard liquors
Free flow of beer, soft drink and Chinese tea throughout the event
Selected wine is available at a special price of \$25 per bottle
Wine corkage at \$10,00 per bottle respectively
Special floral arrangement for 2 VIP tables
50% off on food tasting upon confirmed booking
20% off for buffet catering package with Gim Tim on your wedding day
Minimum 25 tables and above
Our experienced banquet personnel who has handles countless successful wedding banquets will see to all your wedding needs and ensure you a wedding day that is truly memorable one.

Capacity

Ballroom A & B – 40 Tables
Ballroom B & C – 60 Tables
Ballroom A B C – 80 Tables



TIM PALACE RESTAURANT
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MENUS

金碧迎婚宴

BLISS WEDDING

每席 : \$599 Nett Per Table

金碧迎婚五美盘 (花月佳期)
BLISS DELUXE COMBINATION

鱼子蟹肉翅 或 蟹肉干贝鱼翅羹 (共赏连理)
BRAISED SHARK'S FIN WITH CRAB MEAT & ROE OR
BRAISED FISH MAW WITH CRAB MEAT AND CONPOY

银衣蒜香焗鸡 (比翼双飞)
"ROASTED CHICKEN WITH GARLIC"

驰名梅子蒸石斑 (如鱼得水)
STEAMED GROUPER IN SPECIAL PLUM SAUCE

雀巢虾球吊片 (两情相悦)
SAUT'ED PRAWN WITH CUTTLEFISH IN NEST

蚝皇鲍翅扣花菇 (意笃情深)
BRAISED ABALONE CALM WITH BLACK MUSHROOMS

腊肉花生飘香饭 (锦绣良缘)
FRAGRANCE RICE WITH PRESERVED WAXED MEAT &
PEANUTS

玉露糯米香芒布丁 (浓情蜜语)
CHILLED MANGO PUDDING WITH BLACK GLUTINOUS
RICE

辉煌迎婚宴

ETERNITY

每席 : \$699.00Nett (per table)

辉煌迎婚五美盘 (情定今生)
ETERNITY DELUXE COMBINATION

金汤瑶柱蟹肉翅 或 浓炖一品锅 (共偕连理)
BRAISED SHARK'S FIN WITH CONPOY AND CRAB MEAT
OR DOUBLE-BOILED SEA TREASURE WITH RICH STOCK

核桃麻辣鸡 (比翼双飞)
CRISPY ROASTED CHICKEN WITH WALNUTS

杞子鲜菇蒸石斑 (如鱼得水)
STEAMED GROUPER WITH WOLFBERRIES

珍珠鲍粒烩白花菇 (珠连璧合)
BRAISED WHOLE MINI ABALONE WITH MUSHROOM

芝士金沙虾 (新婿之禧)
PRAWNS WITH SALTY YOLK AND COASTED WITH
CHEESE

荷叶飘香饭 (永结同心)
FRAGRANCE RICE IN LOTUS LEAF PARCEL

椰汁粟米芋泥 (情意绵绵)
YAM PASTE WITH CORN CREAM & COCONUT MILK

豪华迎婚宴

ROMANCE

每席 : \$799.00Nett (per table)

豪华迎婚五美盘 (海誓山盟)
ROMANCE DELUXE COMBINATION

养身人参鸡炖翅 或 人参鸡炖双宝汤 (才子佳人)
DOUBLE-BOILED SUPERIOR SHARK'S FIN WITH GINSENG
OR DOUBLE-BOILED CHICKEN WITH FISH MAW AND SEA
CUCUMBER

港式蒸荷壳鱼 (如鱼得水)
STEAMED MARBLE GOBY "HONG KONG STYLE"

原粒干贝珍珠鮑 (佳偶天成)
BRAISED MINI ABALONE WITH WHOLE CONPOY AND
GARLIC

芦笋虾球脆鲜带 (比翼双飞)
SAUT'ED SCALLOPS WITH PRAWNS AND ASPARAGUS

叫化焗肥鸭 (金玉良缘)
SPECIAL BAKED HERBAL DUCK

蟹肉干烧伊面 (天长地久)
BRAISED EE-FU NOODLE WITH CRAB MEAT

创世金瓜露雪糕 (永浴爱河)
CHILLED CREAM OF PUMPKIN WITH ICE CREAM

高雅迎婚宴

ELEGANCE WEDDING

每席 : \$899.00Nett (per table)

沙律龙虾双热拼 (百年恩爱双心结)
LOBSTER SALAD WITH TWO HOT DISHES

红烧大鲍翅 (永浴爱河共偕老)
BRAISED SUPERIOR SHARK'S FIN WITH SUPREME STOCK

香芒生果烧鸭 (地阔天高翼齐飞)
ROAST DUCK WITH FRESH FRUITS AND MANGO SAUCE

清蒸大斗蟹 (意笃情深日俱增)
STEAMED POMFRET WITH SOYA SAUCE

蚝皇兰花8头鮑 (同德同心美姻缘)
BRAISED 8 HEAD ABALONE WITH BRUSSELS IN OYSTER
SAUCE

油泡带子鲜脆蚌 (早生贵子幸福永)
SAUT'ED FRESH SCALLOP WITH SEA CLAM

家乡炒面线 (千里姻缘一线牵)
TRADITIONAL FRIED THREAD NOODLES (MEE SUA)

椰汁粟米芋泥 (甜蜜蜜蜜情永恒)
SWEETENED YAM PASTE WITH HARSMA & COCONUT
CREAM