



TRADITIONAL
Wedding Banquet

Classic banquet dining featuring
signature delicacies.



OUR *Story*

WHERE EVERY TABLE
BECOMES A FEAST OF LOVE.

————— ♥ —————

Your wedding banquet is more than a meal —
it is a moment of connection, tradition, and celebration.

JUMBO's Communal Wedding Banquet brings families
together with generous, familystyle portions served per table,
honouring the timeless Chinese banquet experience while
elevating it with modern finesse.



WHY Choose Us

BEAUTIFULLY CURATED WEDDING EXPERIENCES
DESIGNED WITH WARMTH AND ELEGANCE.



SIGNATURE CHINESE BANQUET DINING

Communal family-style dining
thoughtfully served for shared
celebrations.



ELEGANT WEDDING PRESENTATION

Refined table settings, floral styling,
and coordinated banquet
presentation.



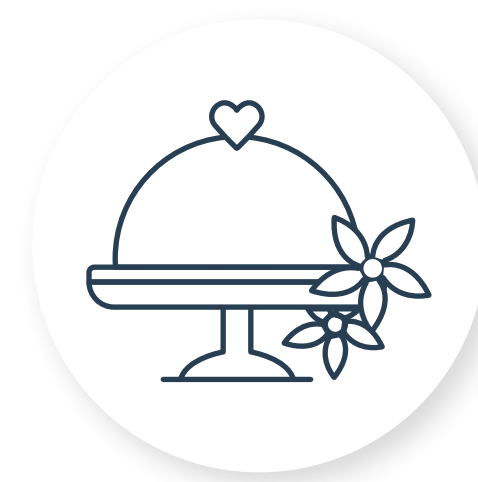
COMPLETE WEDDING ENHANCEMENTS

Curated ceremonial touches and
wedding accessories designed
for the occasion.



FULL-SERVICE WEDDING HOSPITALITY

An experienced banquet team
managing every detail with care
and professionalism.



COMPLIMENTARY FOOD TASTING

Complimentary banquet tasting
for up to 10 guests prior to the
celebration.



COMPLIMENTARY BEVERAGE ARRANGEMENTS

Free-flow soft drinks, Chinese tea,
house wine, and waived corkage
for duty-paid alcohol.

WEDDING BANQUET *Experience*



TRADITIONAL BANQUET



Our banquet menus are served family-style for 10 guests per table — bringing together conversation, celebration, and the joy of dining together. Rooted in Singapore Chinese culinary heritage, each course features the signature flavours JUMBO is known for, from iconic seafood favourites to timeless banquet classics enjoyed across generations.

With decades of trusted dining experience, JUMBO brings warmth, familiarity, and memorable flavours to your wedding celebration.



TRADITIONAL Wedding Banquet

CLASSIC MENU A

珍宝精选拼盘

酸辣带子, 生炸五香枣, 脆炸苏东仔, 生捞海蜇

JUMBO Appetiser Platter

Chilled Scallop Tossed with Chef's Special Sauce,
Deep-fried *Ngho Hiang*, Crispy Fried Baby Squid,
Chilled Marinated Jellyfish

蟹肉鱼鳔羹

Braised Crab Meat and Fish Maw Soup

麦片虾球

Shelled Prawns Stir-fried with Cereal

油浸金目鲈

Seabass Deep-fried with Soy Sauce

干贝皮蛋扒菠菜

Spinach Braised with Conpoy and Century Egg

辣椒蟹肉汁配炸馒头

Chilli Crab Meat Sauce with Fried *Mantou*

海鲜滑蛋生面

Crispy Noodles with Seafood and Egg

鲜果青柠果冻

Chilled Lime Jelly with Mixed Fruits

SIGNATURE MENU B

珍宝精选拼盘

果生汁油条, 生炸五香枣, 生捞海蜇, 脆炸苏东仔

JUMBO Appetiser Platter

Donut Salad Tossed with Fresh Fruits,
Deep-fried *Ngho Hiang*, Crispy Fried Baby Squid,
Chilled Marinated Jellyfish

虫草花海皇羹

Supreme Seafood Soup with Cordyceps Flower

蒜香大明虾球

Shelled King Prawn Stir-fried with Garlic

油浸活笋壳鱼

Live *Soon Hock* Deep-fried with Soy Sauce

带子炒西兰花

Scallop Stir-fried with Broccoli

辣椒蟹肉汁配炸馒头

Chilli Crab Meat Sauce with Fried *Mantou*

海鲜皇炒饭

Supreme Seafood Fried Rice

杨枝甘露

Chilled Mango Sago Pomelo

\$888⁺⁺

per table
(min. 10 tables)

\$1088⁺⁺

per table
(min. 10 tables)

我们的食物可能含有或接触过 (包含但不限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。

Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans.

FOOD *Highlights*

CURATED SIGNATURE CREATIONS



Crafted with JUMBO's signature flavours and premium ingredients, each course is thoughtfully prepared to deliver a wedding dining experience that is rich in flavour, beautifully presented, and memorable for every guest.



MOCHA PORK RIBS

Tender, aromatic, and deeply satisfying



CEREAL PRAWN

Golden, fragrant and irresistibly crisp



PREMIUM SEAFOOD SELECTION

A selection of premium seafood favourites



**HOMEMADE VEGETABLE BEANCURD
WITH MUSHROOM**

Silky, wholesome and comforting



**CHILLI CRAB MEAT SAUCE
WITH FRIED MANTOU**

Luxurious twist on a Singapore favourite



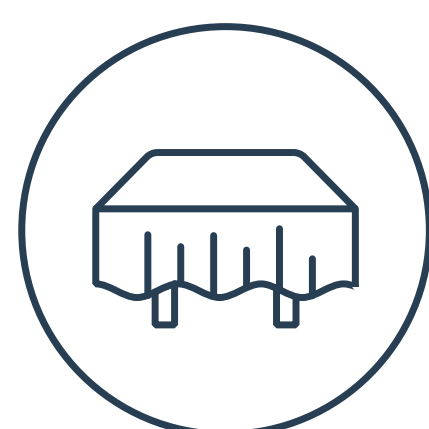
MANGO SAGO POMELO

The perfect refreshing finale



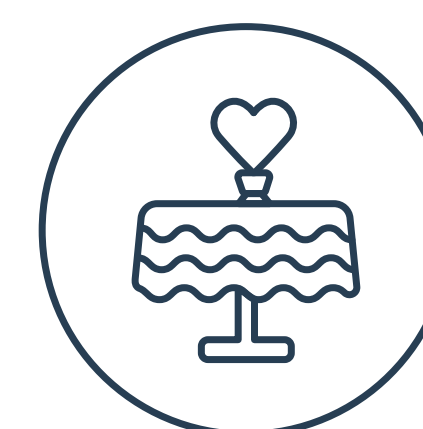
Wedding

BANQUET INCLUSION



DINING & TABLE SETUP

- Tables dressed with **full linen** and **banquet chairs with chair covers**
- **Communal-style dining portions** served per table, based on 10 guests per table
- **Complete table setting** with porcelain ware, silverware, glassware, and cloth napkins
- Exclusive **floral centrepiece** and **premium table styling** for 2 VIP tables (10 guests per table)
- Elegantly styled **chair covers with sash** and **floral posy** for 2 VIP tables
- **Floral centrepieces** for all guest tables



WEDDING STYLING ENHANCEMENTS

- 1 reception table with 2 banquet chairs
- 1 photo album table (if required)
- Complimentary usage of 2 ivory *ang pao* boxes
- Complimentary champagne tower with 1 bottle of Prosecco
- Complimentary tea ceremony set including red date longan tea, teapot and teacups
- Complimentary 5-tier dummy cake for cake-cutting ceremony
- Complimentary wedding favours for all confirmed guests
- Complimentary wedding invitation cards for up to 70% of confirmed attendance (Card and standard printing only)
- Wedding stage and aisle decoration included



Wedding

BANQUET INCLUSION



KITCHEN & SERVICE TEAM

- **Dedicated kitchen logistics setup** area required for on-site cooking and plating operations



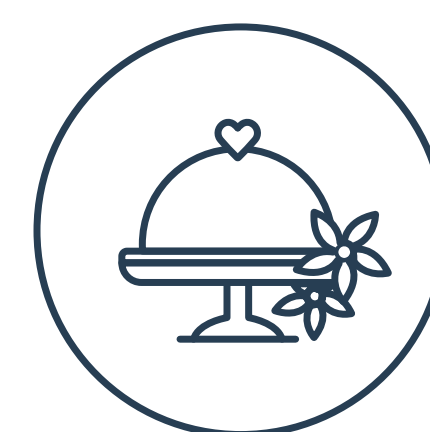
Insufficient preparation space may affect food quality and service flow

- Uniformed chef team for banquet food preparation
- Uniformed service staff providing full dinner service throughout the event



PAYMENT AND PRICING

Prices are not applicable with other discounts, promotions, vouchers, or privileges unless otherwise stated. All prices are subject to prevailing **GST**.



COMPLIMENTARY FOOD TASTING

- **Complimentary banquet tasting** for up to 10 guests prior to the celebration.



COMPLIMENTARY BEVERAGES

- **Free flow** of soft drinks and Chinese tea
- Complimentary 1 bottle of **house pour wine** for every guaranteed table
- **Waived corkage** for all self brought duty-paid wines and hard liquors (strictly no duty-free hard liquor allowed under Singapore customs & excise law)