

The Estimate Approx. Submission 2009/2010

(Minimum 30 persons)

<i>Party</i>	Afternoon Tea Buffet	\$68.00 per person
<i>Ceremony</i>	Lunch Buffet	\$78.00 per person
<i>Reception</i>	Dinner Buffet	\$98.00 per person

Create your own exclusive buffet from our selection of menus

Free flow of Soft Drinks, Coffee & Tea

Complimentary 1 night stay in our Premier Room with fruit basket and breakfast for 2 persons at Saltwater Café

Exquisite wedding decorations by florist

Complimentary usage of Ring Pillow & Signature Pen

Theatre seating with white seat covers for all chairs during your ceremony

1 VIP Parking lot at the front entrance of the hotel for bridal car

Complimentary self-parking facilities for 35% of your confirmed attendances (subject to availability)



Afternoon Tea Buffet - \$68.00 per person
(Perfect your match with 18 items)

Assorted Open-faced Sandwiches

Egg Mayonnaise
Tuna Mayonnaise
Seafood Mousse
Salmon Tartar
Prawn & Avocado
Chicken Mayonnaise

Canapés

Crabmeat & Cherkins in Mango Aioli
Prawn with Chickpea Curry Mashed
Quail Egg with Hollandaise Sauce & Fish Roe
Seafood Parfait with Chives & Crème Fraiche topped Salmon Caviar
Camembert Cheese with Honey Pepper on Crackers
Cold Tofu in Tamarind Sauce topped Bonito & Spring Onion

Sizzling Savouries

Tandoori Chicken Wing
Steamed Har Kau
Steamed Siew Mai
Salmon Turnover
Mini Sausage Roll
Tempura Tofu in Shoyu Mushroom topped Borito & Nori Flakes
Assorted Satay with Condiments
Beef on Bell Pepper Ratatouille
Chawanmushi with Shiitake Mushroom
Chicken Kebab

Noodles / Rice

Glutinous Rice Dumpling in Lotus Leaf
Wok-fried Udon with Yellow Chives
Mee Goreng Istimewa
Mee Siam in Sweet Spicy Coconut Gravy
Noodles in Prawn Broth
Nonya Laksa with Prawns
Mee Soto with Shredded Chicken
Penne Arrabiata

Sweet Endings

Raisins Scones with Cream, Butter & Jam
Assorted Mini Pastries
Assorted Muffins
Chocolate Bread & Butter Pudding
Marble Cheese Cake
Warm Red Dates Tea with Dried Longans
Chilled Mango Sago
Apple Pie
Pineapple Crumble
Fresh Fruit Platter
Freshly Brewed Coffee or Tea



Lunch Buffet - \$78.00 per person
(Perfect your match with 20 items)

Appetisers / Salads

Thai Beef Salad
Traditional Smoked Salmon
Panzanella of Tomato, Mozzarella & Bread
Mixed Mushrooms Salad
Top Shell Salad with Mango & Thai Chili Sauce
Chicken Teriyaki & Arugula Salad
Tangy Shrimp Noodles Salad
Mediterranean Salad Mix

Soup

Mushroom Soup
Seafood Minestrone Soup
Tomato Basil Pesto Soup
Salted Vegetable Duck Soup
Seafood Tom Yum Soup
Chicken Pumpkin Broth with Garlic Crisp
Bouillabaisse of Fresh Breads & Butter

Rice / Noodles

Steamed Fragrant Rice
Wok-fried Udon with Yellow Chives
Mee Goreng Istimewa
Mee Siam in Sweet Spicy Coconut Gravy
Nonya Laksa with Prawns
Mee Soto with Shredded Chicken
Penne Arrabiata

Condiments

Cherkin, Silver Onions, Olives, Ikan Billis,
Tortilla Chips, Croutons, Grated Parmesan

Sizzling Savouries

Stir-fried Beef with Ginger & Onion
Herbal Braised Beef
Steamed Sea Bass in Superior Soya Sauce Drizzled with Scallion Oil
Sea Bass in Sambal
Kong Pao Chicken
Golden Chicken Tossed in Plum Sauce
Roast Duck in Cinnamon Orange Sauce
Braised Duck with Straw Mushroom & Yam
Steamed Prawn with Egg White & Minced Garlic
Golden Prawns Tossed in Mango Mayonnaise

Sweet Endings

Chocolate Cake
Strawberry Cheesecake
Strawberry PannaCotta
Green Tea PannaCotta
Chocolate Mousse
Mango Mousse
Mini Mango Tiramisu
Mini Passion Fruit Tiramisu
Chrysanthemum Jelly with Berry Compote
Chocolate Bread & Butter Pudding

Canapés

Crabmeat & Cherkins in Mango Aioli
Seafood Parfait with Chives & Crème Fraiche topped Salmon
Cold Tofu in Tamarind Sauce topped Bonito & Spring Onion
Mussel Topped w/ Thai Spicy Tomato Salsa
Salmon Tartar Shot in Bloody Mary
Marinated Salmon Roe with Watermelon Ice Cube

Sautee Squid with Asparagus & Ginger
Str Fry Kong Pao Squid
Vegetables

Freshly Brewed Coffee or Tea

Silken Tofu with Assorted Vegetables
Sautéed Broccoli with Crabmeat
Spinach with Abalone Mushroom
Broccoli with Chinese Mushroom

Share Perfect Days by the Sea
Prices quoted are subject to 10% service charge & Prevailing Government Taxes
Packages are subject to change without prior notice



Dinner Buffet - \$98.00 per person
(Perfect your match with 21 items, including a choice of 1 item from the "Live" Carving Station)

Appetisers / Salads

- Thai Beef Salad
- Traditional Smoked Salmon
- Panzanella of Tomato, Mozzarella & Bread
- Mixed Mushrooms Salad
- Top Shell Salad with Mango & Thai Chili Sauce
- Chicken Teriyaki & Arugula Salad
- Tangy Shrimp Noodles Salad
- Mesclun Salad Mix

Condiments

- Gherkin, Silver Onions, Olives, Ikan Billis, Tortilla Chips, Croutons, Grated Parmesan

Dressing

- Thousand Island, Herb Vinaigrette, French Dressing
- Balsamic Vinaigrette, Sweet Tamarind, Caesar Dressing

Canapés

- Crabmeat & Gherkins in Mango Aioli
- Cold Tofu in Tamarind Sauce topped Bonito & Spring Onion
- Mussel Topped w/ Thai Spicy Tomato Salsa
- Salmon Tartar Shot in Bloody Mary

Soup

- Mushroom Soup
- Seafood Minestrone Soup
- Tomato Basil Pesto Soup
- Salted Vegetable Duck Soup
- Seafood Tom Yum Soup
- Chicken Pumpkin Broth with Garlic Crisp
- Bouillie of Fresh Breads & Butter

"Live" Carving Station (applicable to Dinner only)

- Tandoori Leg of Lamb with Mango Chutney
- Roast Beef in Red Wine Jus
- Roast Chicken with Garlic Mayonnaise
- Roast Duck with Orange Sauce
- Sizzling Savouries
- Stir-fried Beef with Ginger & Onion
- Herbal Braised Beef
- Steamed Sea Bass in Superior Soy Sauce Drizzle
- Ginger Scallion

Oil

- Sea Bass in Sambal
- Kong Pao Chicken
- Golden Chicken Tossed in Plum Sauce
- Roast Duck in Cinnamon Orange Sauce
- Braised Duck with Straw Mushroom & Yam
- Steamed Prawn with Egg White & Minced Garlic
- Golden Prawns Tossed in Mango Mayonnaise
- Sautee Squid with Asparagus & Ginger
- Stir Fry Kong Pao Squid

Vegetables

- Silken Tofu with Assorted Vegetables
- Sautéed Broccoli with Crabmeat
- Spinach with Abalone Mushroom
- Broccoli with Chinese Mushroom

Rice / Noodles

- Steamed Fragrant Rice
- Wok-fried Udon with Yellow Chives
- Mee Goreng Isitmewa
- Mee Siam in Sweet Spicy Coconut Gravy
- Nonya Laksa with Prawns
- Mee Soto with Shredded Chicken
- Penne Arrabiata

Sweet Endings

- Chocolate Cake
- Strawberry Cheesecake
- Strawberry Pannacotta
- Green Tea Panacotta
- Chocolate Mousse
- Mango Mousse
- Mini Mango Tiramisu
- Mini Passion Fruit Tiramisu
- Chrysanthemum Jelly with Berry Compote
- Chocolate Bread & Butter Pudding
- Apple Pie
- Pineapple Crumble
- Chilled Mango with Sago
- Assorted Mini Pastries
- Fresh Fruits Platter
- Freshly Brewed Coffee or Tea

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Packages are subject to change without prior notice

Warm Perfect Day by the Sea