


Solemnisation Package 2011


Buffet Hi Tea Package

S\$ 1600.00 ++ for 30 guests
Additional guest at S\$ 50.00 ++ per person




Buffet Lunch Package

S\$ 1800.00 ++ for 30 guests
Additional guest at S\$ 60.00 ++ per person



Buffet Dinner Package

S\$ 2000.00 ++ for 30 guests
Additional guest at S\$ 67.00 ++ per person



Specially tailored menu for your guests
Unlimited soft drinks & mixers during the celebration
Waiver of corkage for sealed & duty paid spirits
An exquisitely dressed solemnisation table with fresh floral decoration for your signing ceremony and exchanging of wedding vows
Complimentary usage of ring pillow & signature pen
Complimentary floral arrangements for all tables
Complimentary car park coupon based on 20% of your guaranteed attendance

*All packages require a minimum 30 guaranteed attendees
Prices quoted are subject to 10% service charge & prevailing government taxes
Prices are subject to changes without prior notice*



Solemnisation Buffet Hi Tea Menu

Cold Selections

Marinated Prawn with Mango Mousse & Trout Roe
Sambal Shitaki Mushrooms in Tortilla Wrap
Assortment of Finger Sandwiches (Tuna, Cheese, Vegetables & Egg)

Hot Selections

Fried Egg Noodle with Char Siew & Shrimp
Hong Kong Style Pan-Fried Carrot Cake
Steam Chicken Char Siew Pau in Bamboo Basket
Golden Fried Gyoza with Ginger Black Vinegar
Vietnamese Mango & Yam Net Roll
Crispy Chicken Karaage with Sweet Chili Sauce

Sweet Selections

Assorted Cream Swiss Rolls
Fresh Fruit Tartlets
Mini Chocolate Éclairs
Strawberry Cheese Cake

Freshly Brewed Coffee & Tea



Solemnisation Buffet Lunch Menu

Appetizers

Chilled Thai Chicken with Lemon Jello
Fisherman Seafood Salad in Spicy "Chili Crab" Dressing
Assorted Maki Rolls with Shoyu, Pickle Ginger & Wasabi

Fresh Salad Bar

Selection of Green Leaves
Vinaigrette Dressing / Thousand Island Dressing / Italian Dressing
Black & Green Olives, Assorted Nuts
Pickled Onions and Cornichons

Soup

Cream of Farmer Soup
served with Freshly Baked Bread Roll

Hot Selections

Steam Fragrant Chicken Rice
Slow Boiled Boneless Hainanese Chicken with Condiment
Wok-Fried Vegetable & Mushroom with Oyster Sauce
Sea Catch Fish Fillet with Sundried Tomato & Kaffir Lime Sauce
Roast Leg of N.Z. Lamb with Confit Onion & Thyme Glazed
Scallop Omelet served with Chili Dip

Desserts

Crème Caramel
Assorted French Pastries
Mango Pudding in Cup
Chocolate Manjari Truffle Cake
Fresh Tropical Fruits Platter

Freshly Brewed Coffee & Tea



Solemnisation Buffet Dinner Menu

Appetizers

Chilled Thai Chicken & Lemon Jello
Tossed Broccoli & Cauliflower with Cheddar Cheese
Smoked Norwegian Salmon with Caper, Onion & Horseradish
Selection of Morawaise Sushi with Shoyu, Wasabi & Pickle Ginger

Fresh Salad Bar

Selection of Green Leaves
Vinaigrette Dressing / Thousand Island Dressing / Italian Dressing
Black & Green Olives, Assorted Nuts
Pickled Onions and Cornichons

Soup

French Onion Soup
served with Freshly Baked Bread Roll & Butter

Hot Selections

Seafood Fried Rice with Waxed Sausage
Sea Catch Fish Fillet & Baby Carrot in Coriander Fondue
Stir Fried Tender Beef Slice with Hong Kong Kai Lan
Oven Baked Chicken Leg & Pine Nut with Tomato "Aurora"
Sautéed Garden Vegetables with Herbs and Butter
Rosette Ocean Seafood Au Gratin

Desserts

D-24 Durian Mousse Cake
Warm Banana Crepe with Caramel Orange Sauce
Wine Sabayon in Mini Shooters
Cheese Cake with Strawberry
Tropical Fresh Fruit Platter

Freshly Brewed Coffee & Tea

