

Wedding Dinner Packages 2011 (Western & Buffet)



Celebrate this special occasion with our following wedding privileges:

DINING

A sumptuous wedding banquet specially prepared by our Executive Chef and his culinary team for a Western Set & Buffet
A pre-event tasting of selected set menu for up to six (6) guests for Western Set Cuisine with our compliments

* Applicable on weekdays, excluding Eve & Public Holidays

* Please note that pre-event tasting session is not applicable for buffet menu

BEVERAGE

Unlimited soft drinks, mixers & chinese tea during the dinner for up to four (4) hours

Complimentary one (1) 30 litre barrel of beer

Complimentary one (1) bottle of house wine for every 10 confirmed guests. Additional bottles can be arranged at a special price
Corkage of \$18 nett per bottle will be charged on additional bottles of sealed & duty paid wine or champagne brought into the event

Corkage waived for sealed & duty paid spirits

Champagne fountain with a complimentary bottle of champagne for toasting

DECORATIONS

Elegantly designed model wedding cake for cake cutting ceremony with one complimentary wedding cake
for your private celebration

Creative themed wedding floral decorations

Unique wedding gifts for all guests

An exquisite designed guest signature book to record all well wishes from your guests

Complimentary usage of one (1) LCD projector & screen

Choice of specially designed invitation cards for up to 70% of your confirmed attendance (excluding printing & accessories)

Complimentary car park coupons based on 20% of the confirmed attendance

PRIVATE ENJOYMENT

Enjoy one (1) overnight stay in our luxurious bridal suite with welcome amenities

American Set Breakfast is served the following morning in your suite

or you may enjoy a hearty International Buffet Breakfast at Azur Restaurant

S\$50.00 nett credit on all in-room dining during your stay

All packages require a minimum of 200 guests
Menus are subjected to revision after 30 June 2011



Wedding Dinner Western Set Menu

Appetiser

trio of duckling
(roasted, salsa tomato & terrine)

Soup

ocean consommé of shellfish
served with thinly sliced truffle scented crisps

Main Course

oven roasted rack of lamb with vegetable ratatouille
X.O frittata and natural pan tarragon jus

OR

miso baked cod fish with bacon potato mousseline
garden greens & chive lemon butter sauce

Dessert

strawberry "tiramisu"
lady finger sponge infused liquor with mascarpone cheese

freshly brewed coffee & tea



Wedding Dinner Buffet Menu

Appetizers

thai style prawn salad with rice noodles
classic norwegian smoked salmon, chopped onions, capers, dill
citrus crabmeat pine nut salad in a shooter glass
spicy chicken breast a la capanon
green fibre bar with selections of leaves served with condiments & dressings

Soup

seafood minestrone served with freshly baked bread rolls & garlic bread

Hot Selections

supreme "X.O" sauce fried rice
braised assortment of mushrooms with baby pak choy
pan fried cod fillet on lemon butter sauce
marinated baked char siew glazed lamb T-bone scented with thyme
roast chicken with crispy garlic & mild curry sauce
sautéed lyonnaise potato
grilled vegetables & zucchini

Carving Station

oven roasted sirloin of beef with grain mustard & port wine sauce
or
pink peppercorn gravy

Desserts

american cheese cake
bo bo cha cha
cream caramel
forest fruit tartlets
assorted french pastries
manjari chocolate truffle cake
tropical fresh fruit platter

coffee & tea

