

# Solemnisation Package 2010 & 2011

2010

## Buffet Hi Tea Package

S\$ 1500.00 ++ for 30 guests  
Additional guest at S\$ 48.00 ++ per person

## Buffet Lunch Package

S\$ 1700.00 ++ for 30 guests  
Additional guest at S\$ 56.00 ++ per person

## Buffet Dinner Package

S\$ 1900.00 ++ for 30 guests  
Additional guest at S\$ 62.00 ++ per person

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 for up to four (4) hours  
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 10% of your guaranteed attendance  
*\* For 2011 Solemnisation Packages, complimentary car park coupons based on 20% of the confirmed attendance will be provided*

*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 oleh shiitake mushrooms in tartlet shell  
assorted finger sandwiches (tuna, cheese, vegetables & egg)

## **Hot Selections**

fried vermicelli with ocean seafood  
pan-fried carrot cake 'cantonese' style  
steamed cantonese siew mai  
vietnamese mango & yam net roll  
crispy chicken karaage with sweet chili sauce  
deep-fried vegetarian samosas

## **Sweet Selections**

assorted cream swiss rolls  
forest fruit tartlets  
mini chocolate eclairs  
american strawberry cheese cake

freshly brewed coffee & tea



# Solemnisation Buffet Lunch Menu

## Appetizers

classic norwegian smoked salmon with silver onions, capers & dill  
assorted maki rolls with shoyu, pickle ginger & wasabi  
singapore style rojak with dough fritter

## 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 pumpkin with almond flakes  
served with freshly baked bread roll & butter

## Hot Selections

steamed fragrant chicken rice  
slow boiled boneless hainanese chicken with condiment  
pacific john dory fillet in black bean sauce  
roast new zealand leg of lamb with confit onion & thyme glazed  
california cut sautéed vegetables with butter  
scallop omelette served with chilli dip  
wok-fried prawn in sweet & sour sauce

## Desserts

crème caramel  
assorted french pastries  
mango pudding in cup  
manjari chocolate truffle cake  
fresh tropical fruits platter  
  
freshly brewed coffee & tea



# Solemnisation Buffet Dinner Menu

## Appetizers

chilled thai chicken & vegetable terrine  
tossed broccoli & cauliflower with cheddar cheese  
smoked norwegian salmon with caper, onion & horseradish  
selection of sushi moriwase 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  
pan-fried fish fillet with mongolian sauce  
rosette ocean seafood au gratin  
stir fried black pepper beef with trio capsicum  
wok-fried garden mixed vegetable in oyster sauce  
'capital' style sweet & sour chicken

## Desserts

durian mousse cake  
assorted nonya kueh  
crème brulee  
american strawberry cheesecake  
tropical fresh fruit platter

freshly brewed coffee & tea

