



Grand Mercure Roxy
Singapore



Solemnisation Package
2009 / 2010





Solemnisation Package *2009 / 2010*

Usage of function room or poolside for solemnisation ceremony
Contemporary wedding decorations with fresh flowers to enhance the occasion
(flower stands, reception table & solemnisation table)
Complimentary seat covers for all chairs
Choice of sumptuous Lunch, Hi-Tea or Dinner Menu
Free flow of Soft Drinks, Mixers & Coffee/Tea or Chinese Tea
Waiver of corkage for all sealed duty paid hard liquor
Specially priced wine & alcoholic beverages
Memorable wedding celebration stay in our Deluxe Room for the night with breakfast
Choice of wedding favours for all guests
Complimentary use of sound system
Complimentary car park passes for 20% of confirmed attendance

Packages are for attendance up to 30 persons

Hi-Tea Package at \$1,299

**Subsequent guest at \$35*

Lunch Package at \$1,599

**Subsequent guest at \$45*

Dinner Package at \$1,899

**Subsequent guest at \$55*

Marquee set-up at Poolside is compulsory, chargeable at \$900

Air Cooler rental is optional, chargeable at \$180 per set

Prices subject to 10% service charge and the prevailing government taxes



Buffet Lunch Menu

Solemnisation Package

Cold Appetizer

(Choice of 3 items)

- Cold Soba Noodles served with Soba Sauce
- Roasted Mushroom and Chestnut Salad
- Deep-Fried Spring Roll
- Spicy Thai Minced Chicken Salad
- German Potato Salad
- Seafood Vermicelli Salad
- Deep-Fried Golden Samosa
- Assorted Maki with Condiment
- Grilled Mediterranean Vegetables with Lemon Vinaigrette

* Salad Bar is included

Soup (Choice of 1 item)

- Cream of Pumpkin served with Bread Roll
- Cream of Carrot served with Bread Roll
- Traditional French Onion Soup with Cheese Float
- Italian Minestrone Soup
- Watercress with Chicken Soup
- Spicy Tom Yum Chicken Soup

Hot Dishes (Choice of 6 items)

Rice or Noodle

- Pineapple Rice
- Nasi Goreng
- Pilai Rice
- Yong Chow Fried Rice
- Mee Goreng
- Hong Kong Noodles
- Penang Kway Teow
- Spaghetti with Bolognese or Pomodoro Sauce

Vegetable

- Sayur Lodeh
- Stir-fried Thai Baby Kalia with Salted Fish
- Sautéed French Beans with Crispy Bacon
- Steamed Garden Vegetable with Butter Sauce
- Braised Chap Chye
- Stir-fried Mixed Vegetables with Oyster Sauce
- Braised Poh Chye with Bailing Mushrooms

Fish

- Ikan Assam Pedas
- Curry Fish
- Deep-fried Fish with Thai Chilli Dip
- Wok-fried Fish in Black Bean Garlic Sauce
- Sweet & Sour Fish
- Steamed Fish Fillet "Teochew" Style
- Steamed Fish Fillet "Hong Kong" Style
- Pan-fried Fish Fillet with Lime Butter Sauce

Poultry

- Ayam Panggang
- Chicken Curry
- Chicken Stew with Mushrooms
- Green Curry Chicken
- Stir-fried Chicken with Hot Basil
- Kong Bao Chicken
- Har Cheong Kai
- Stewed Herbal Chicken
- Roast Chicken with Fragrance Salt
- Wok-fried Black Pepper Chicken

Seafood

- Sautéed Prawns with Cerole Sauce
- Wok-fried Prawns with Tomato Sauce
- Kong Bao Prawns
- Herbal Prawns
- Assam Prawns
- Sambal Squid
- Sautéed Squid with Onion and Ketchup
- Stir-fried Seafood with Hot Basil

Others

- Braised Beancurd with Seafood
- Braised Mushrooms with Beancurd
- Ma Po Beancurd
- Steamed Assorted Dim Sum
- Lyonnaise Potatoes
- Gratinated Potatoes
- Stir-fried White Clams with Hot Bean Paste

Dessert

(Choice of 4 items)

- Mini Fruit Tartlets
- Selection of French Pastries
- Oreo Cheese Cake
- Chocolate Mousse (Not for Poolside Function)
- Cocktail Fruit Jelly
- Assorted Nonya Kueh
- Almond Longan Beancurd
- Bread & Butter Pudding
- Mango Pudding
- Caramel Custard
- Green Tea Tiramisu
- Sliced Fruit Platter



**Grand Mercure Roxy
Singapore**

Hi-Tea Menu

Solemnisation Package

Cold Appetizer **(Choice of 3 items)**

- Assorted Stuffed Croissant
- Deep-Fried Chicken Ngoh Hiong with Sweet Flour Sauce
- Gado Gado
- Singapore Rojak
- Thai Fish with Spicy Dip
- Deep-fried Sugarcane Prawns
- Assorted Maki with Condiments
- Cold Soba Noodles with Soba Sauce
- Assorted Cold Cut Platter with Condiments

Hot Dishes **(Choice of 5 items)**

- Laksa Noodles with Condiments
- Mee Siam with Condiments
- Mee Rebus with Condiments
- Oyster Mee Sua
- Grilled Otak
- Pandan Chicken
- Har Cheong Kai
- Deep-fried Chicken Wings
- Assorted Steamed Dim Sum
- Roti Prata with Vegetable Curry
- Sing Chow Bee Hoon
- Glutinous Rice with Shrimp & Mushrooms
- Seafood Ball with Melon Seeds
- Char Siew So
- Mini Pizza
- Fried Carrot Cake
- Prawns Fritters with Mayo
- Steamed Soon Kueh
- Oyster Omelette
- Assorted Satay with Condiments

Dessert **(Choice of 5 items)**

- Almond Longan Jelly
- Apple Pie
- Assorted Nonya Kueh
- Green Tea Tiramisu
- Fruit Jelly
- Chocolate Brownie
- Chocolate Eclair
- Mango Pudding
- Orea Cheese Cake
- Sliced Fruit Platter
- Strawberry Mousse



Buffet Dinner Menu

Solemnisation Package

Cold Appetizer (Choice of 3 items)

- Roasted Mushroom with Chestnut Salad
- Deep-Fried Spring Roll
- Spicy Thai Minced Chicken Salad
- German Potato Salad
- Seafood Vermicelli Salad
- Deep-Fried Golden Samosa
- Assorted Maki with Condiment
- Grilled Mediterranean Vegetables with Lemon Vinaigrette

*** Salad Bar is included**

Soup (Choice of 1 item)

- Cream of Spinach served with Bread Roll
- Cream of Mushroom served with Bread Roll
- Traditional French Onion Soup with Cheese Float
- Italian Minestrone Soup
- Bamboo Fungus Soup
- Spicy Tom Yum Chicken Soup

Hot Dishes (Choice of 6 items)

Rice or Noodle

- Pineapple Rice
- Pilai Rice
- Yong Chow Fried Rice
- Mee Goreng
- Hong Kong Noodles
- Penang Kway Teow
- Spaghetti with Bolognese or Pomodoro Sauce

Vegetable

- Sayur Lodeh
- Stir-fried Thai Baby Kallian with Salted Fish
- Sauteed French Beans with Crispy Bacon
- Steamed Garden Vegetables with Butter Sauce
- Braised Chap Chye
- Stir-fried Mixed Vegetables with Mushroom Oyster Sauce
- Broccoli with Egg White Sauce

Fish

- Ikan Assam Pedas
- Curry Fish
- Deep-fried Fish with Thai Chilli Dip
- Wok-fried Fish in Black Bean Garlic Sauce
- Sweet & Sour Fish
- Steamed Fish Fillet "Teochew" Style
- Steamed Fish "Hong Kong" Style
- Pan-fried Fish Fillet with Lime Butter Sauce

Poultry

- Ayam Pangang
- Tandoori Chicken
- Chicken Curry
- Chicken Stew with Mushroom
- Green Curry Chicken
- Stir-fried Chicken with Hot Basil
- Kong Bao Chicken
- Har Cheong Kai
- Roast Chicken with Fragrance Salt
- Wok-fried Black Pepper Chicken
- Roast Duck

Beef or Mutton or Pork

- Beef Rendang
- Roast Beef with Red Wine Shallot Sauce
- Red Beef Curry
- Stir-fried Beef with Oyster Sauce
- Mutton Stew
- Roast Leg of Lamb with Rosemary Jus
- Hainanese Mutton
- Mutton Korma
- Coffee Pork
- BBQ Pork
- Sweet & Sour Pork
- Wok-fried Capital Pork Chop

Seafood

- Sauteed Prawns with Cerole Sauce
- Wok-fried Prawns with Tomato Sauce
- Stir-fried Celery Prawns
- Herbal Prawns
- Cereal Prawns
- Assam Prawns
- Sambal Squid
- Sauteed Squid with Onion and Ketchup
- Stir-fried Seafood with Hot Basil

Others

- Braised Beancurd with Seafood
- Braised Mushrooms with Beancurd
- Ma Po Beancurd
- Lyonnaise Potatoes
- Gratinated Potatoes
- Sliced Honey Baked Ham
- Stir-fried White Clams with Hot Bean Paste

Dessert

(Choice of 4 items)

- Mini Fruit Tartlets
- Selection of French Pastries
- Orea Cheese Cake
- Chocolate Mousse (Not for Poolside Function)
- Chocolate Brownie
- Cocktail Fruit Jelly
- Assorted Nonya Kueh
- Almond Longan Beancurd
- Bread & Butter Pudding
- Mango Pudding
- Caramel Custard
- Green Tea Tiramisu
- Sliced Fruit Platter
- Durian Eclair



Chinese Set Lunch

Solemnisation Package

Deluxe Cold Cut Combination

Chicken Herbal Soup

Crispy Roast Duck

Deep-fried Sea Bass with Superior Sauce

*Braised Seasonal Vegetables with
Mushroom & Crabmeat*

Seafood Fried Rice

Chilled Almond Beancurd with Longan

Chinese Set Dinner

Solemnisation Package

BBQ Cold Cut Combination

Braised Fish Maw Soup

*Steamed Chicken with Kailan in Oyster
Sauce*

Deep-fried Sea Bass with Deluxe Sauce

Stir-fried Prawns with Black Pepper

Braised Spinach with Assorted Mushrooms

Ee-fu Noodles with Chives

Cream of Red Bean with Gingko Nuts