



Grand Mercure Roxy
Singapore



Wedding Dinner Package
2009





Wedding Dinner Package 2009

Dining

- ♥ Choice of sumptuous 8-course Chinese Dinner or International Buffet
- ♥ Complimentary food tasting for 8 persons
- ♥ (Mondays to Thursdays, exclude Eve & on Singapore Public Holidays)

Beverage

- ♥ Free flow of soft drinks, mixers & Chinese tea throughout dinner
- ♥ Waiver of corkage for all sealed duty paid hard liquor
- ♥ Corkage charge of \$25nett per bottle of duty paid wine
- ♥ One complimentary 20-litres barrel of beer
- ♥ Complimentary bottle of Champagne to toast the occasion

Wedding Decorations

- ♥ Choice of wedding themes : Glamour Glitz, Oriental Charms or Garden of Eden
- ♥ Enchanting fresh floral arrangements for all tables, stage & aisle
- ♥ Wedding fanfare with dry ice effect
- ♥ Complimentary white seat covers for all chairs
- ♥ Exquisite 5-tier Champagne fountain
- ♥ Decorative 3-tier model wedding cake

Privileges

- ♥ Elegantly designed wedding invitation cards up to 70% of confirmed attendance (exclude printing & accessories)
- ♥ Choice of wedding favors for all invited guests
- ♥ Complimentary Guest Signature Book for your reception
- ♥ Memorable celebration stay in our luxurious Bridal Suite for the night with gourmet breakfast at Feast@East Buffet Restaurant or Royal Club Lounge
- ♥ Complimentary \$50nett F&B room service during stay (non-refundable if not utilized)
- ♥ Complimentary car park passes up to 20% of confirmed attendance
- ♥ VIP car park lot at the hotel's entrance for the Bridal car
- ♥ Complimentary use of LCD projector during wedding reception

*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
Prices subject to change without prior notice*



Romance Menu

Cold Platter (Choice of 5 items)

- | | |
|---------------------------------------|--|
| <input type="checkbox"/> Mini Octopus | <input type="checkbox"/> Char Siew |
| <input type="checkbox"/> Jellyfish | <input type="checkbox"/> Spring Roll |
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Drunken Chicken |

Soup

Braised Shark's Fin with Crabmeat & Golden Mushroom

Seafood

Sautéed Prawn in Nest

Fish

Steamed Garoupa in "Hong Kong" Style

Poultry

Fried Crispy Chicken

Vegetables

Stewed Mixed Vegetables in Oyster Sauce

Noodle

Braised Ee-fu Noodles

Dessert

- Chilled Mango Puree with Sago
- Sweetened Red Bean Paste with Lotus Seeds
- Chilled Mango Pudding
- Cream of Almond with Sesame Dumpling
- Yam Paste with Ginko Nut

Minimum 15 Tables & above

Weekdays \$768 nett per table

(Sundays to Fridays)

Weekends \$838 nett per table

(Saturdays, Eve & on Singapore Public Holidays)

Prices subject to change without prior notice



Enchanted Menu

Appetizer (Choice of 5 items)

- Mini Octopus
- Jellyfish
- Prawn Salad
- Char Siew
- Silver Bait
- Spring Roll
- Drunken Chicken
- Breaded Scallop

Soup

- Braised Shark's Fin in Chef's Special Stock
- Braised Fish Maw Soup with Assorted Seafood

Seafood

- Sautéed Scallop and Prawns in Nest
- Deep-fried Crispy Yam Ring with Prawn

Fish

- Steamed Seabass in "Hong Kong" Style
- Steamed Garoupa in Superior Soya Sauce

Poultry

- Roast Chicken with Garlic
- Stewed Chicken in Oyster Sauce

Vegetables

- Braised Sliced Abalone with Mushrooms and Vegetables
- Stewed Trio-Mushroom with Seasonal Vegetables

Rice or Noodle

- Mercure Lotus Leaf Rice with Assorted Meat & Mushrooms
- Braised Ee fu Noodle with Yellow Chive and Straw Mushroom

Dessert

- Chilled Mango Puree with Sago
- Sweetened Red Bean Paste with Lotus Seeds
- Chilled Mango Pudding
- Cream of Almond with Sesame Dumpling
- Yam Paste with Ginko Nut

Minimum 15 Tables & above

Weekdays \$818 nett per table
(Sundays to Fridays)

Weekends \$888 nett per table
(Saturdays, Eve & on Singapore Public Holidays)

Prices subject to change without prior notice



**Grand Mercure Roxy
Singapore**

Buffet Dinner Menu

Cold Appetizer (Choice of 3 items)

- Shrimp with Mango & Asparagus*
- Honeydew Salad with Crab Stick*
- Smoked Salmon with Onions, Caper & Horseradish Sauce*
- Gado Gado*
- Apple Waldorf with Dried Apricot & Diced Chicken*
- Tri Colour Pasta with Pommery Mustard and Smoked Duck Breast*
- Ghee-fried Chicken Ngoh Hiong with Sweet Flour Sauce*
- Grilled Mediterranean Vegetables with Lemon Vinaigrette*

*** Salad Bar is included**

Soup (Choice of 1 item)

- Cream of Asparagus*
- Cream of Forest Mushroom*
- Traditional French Onion Soup with Cheese Float*
- Italian Minestrone Soup*
- Sweet Corn Soup with Crabstick*
- Spicy Tom Yum Chicken Soup*

Hot Dishes (Choice of 6 items)

Rice or Noodle

- Pineapple Rice*
- Nasi Goreng*
- Nasi Briyani*
- Pilau Rice*
- Yong Chow Fried Rice*
- Mee Goreng*
- Braised Ee-fu Noodles*
- Hong Kong Noodle*
- Penang Fried 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*
- Wok-fried Hong Kong Chye Sim with Oyster Sauce*
- Braised Chap Chye*
- Stir-fried Mixed Vegetables with Mushroom Oyster Sauce*
- Broccoli with Egg White Sauce*

Fish

- Ikan Assam Pedas*
- Tandoori Fish Fillet*
- 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*
- 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*
- Braised Duck with Bamboo Shoot and Mushrooms*

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*
- 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*
- Assorted Steamed Dim Sum*
- Lyonnais Potatoes*
- Gratinated Potatoes*
- Sliced Honey Baked Ham*
- Stir-fried White Clams with Hot Bean Paste*

Dessert

(Choice of 5 items)

- Mini Fruit Tartlets*
- Selection of French Pastries*
- Oreo 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*

Minimum 150 persons

Weekdays \$78 nett per person

(Sundays to Fridays)

Weekends \$88 nett per person

(Saturdays, Eve & on Singapore Public Holidays)

Prices subject to change without prior notice