



Grand Mercure Roxy
Singapore



Wedding Dinner Package
2010





Wedding Dinner Package *2010*

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 \$788 nett per table
(Sundays to Fridays)

Weekends \$838 nett per table
(Saturdays, Eve & on Singapore Public Holidays)

Prices subject to change without prior notice



**Grand Mercure Roxy
Singapore**

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 \$838 nett per table

(Sundays to Fridays)

Weekends \$888 nett per table

(Saturdays, Eve & on Singapore Public Holidays)

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**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
- Pilai Rice
- Yong Chow Fried Rice
- Mee Goreng
- Braised Ee-fu Noodles
- Hong Kong Noodle
- Penang Fried Kwai Teow
- Spaghetti with Bolognese or Pomodoro Sauce

Vegetable

- Sayur Lodeh
- Stir-fried Thai Baby Kallian with Salted Fish
- Sautéed 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

- Sautéed Prawns with Cerole Sauce
- Wok-fried Prawns with Tomato Sauce
- Stir-fried Celery 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
- Assorted Steamed Dim Sum
- Lyonnaise 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)

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