



Grand Mercure Roxy
Singapore



Wedding Lunch Package
2010





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Singapore**

Wedding Lunch Package

2010

Dining

- ♥ Choice of sumptuous 8-course Chinese Dinner or International Buffet
- ♥ Food tasting for 10 persons at a special price of 50%
(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



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Desire Menu

Double Happiness Cold Platter
(Jellyfish, Silver Baits, Prawn Salad, Spring Roll & Drunken Chicken)

Braised Shark's Fin with Crabmeat

Roasted Crispy Chicken Flavour with Fried Garlic

Steamed Seabass in Superior Soya Sauce

Braised Mushroom with Seasonal Vegetable

Braised Ee-fu Noodles with Yellow Chive and Straw Mushroom

Red Bean with Lotus Seed & Lily Bulb

Minimum 15 Tables & above

All days \$648 nett per table
(Sundays to Saturdays)

Prices subject to change without prior notice



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Destiny Menu

Eternity Happiness Cold Platter
(Mini Octopus, Jellyfish, Prawn Salad, Char Siew & Breaded Scallop)

Braised Shark's Fin Soup with Crabmeat

Stewed Chicken in Oyster Sauce

Steamed Garoupa in Superior Soya Sauce

Stewed Sliced Topshell with Seasonal Vegetable

Steamed Fragrance Rice with Chinese Sausage Wrapped in Lotus Leaf

Yam Paste with Ginko Nut

Minimum 15 Tables & above

All days \$698 nett per table

(Sundays to Saturdays)

Prices subject to change without prior notice



Grand Mercure Roxy Singapore

Buffet Lunch 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

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

* **Salad Bar is included**

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 Kway Teom
- 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 "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
- Sautéed Squid with Onion and Ketchup
- Stir-fried Seafood with Hot Basil

Dessert

(choose any 4 types)

- Mimi 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

Minimum 150 persons

All days \$68 nett per person
(Sundays to Saturdays)

Prices subject to change without prior notice