



Solemnisation Package 2010



Hi-Tea Package at S\$1,400.00 ++ for 30 guests

Additional guest at S\$40.00 ++ per person

Buffet Lunch Package at S\$1,600.00 ++ for 30 guests

Additional guest at S\$50.00 ++ per person

Buffet Dinner Package at S\$1,800.00 ++ for 30 guests

Additional guest at S\$60.00 ++ per person

Specially tailored sumptuous menu for your guests (menus enclosed)

Free flow of soft drinks served up to three (3) hours

Waiver of Corkage Charge for sealed duty-paid wine & hard liquor

Usage of a private function room

*Complimentary seat covers for all chairs & fresh flower centrepiece for
solemnisation table*

*Complimentary one (1) deluxe room for one night stay inclusive of
breakfast for two (2) persons*

*Complimentary usage of stereo sound system with two microphones
& one LCD Projector*

Complimentary car park coupons for up to 30% of confirmed attendance

Special room rates for guests who wish to stay with us

*All packages require minimum guaranteed attendees of 30 persons
Prices quoted are subject to 10% service charge & prevailing government taxes
Prices are subject to changes without prior notice*



Buffet Hi Tea Menu

COLD HORS D' OEUVRE

Assorted Finger Sandwich
Gado Gado with Condiment

HOT HORS D' OEUVRE

Deep Fried Fish Fillets Crispy Batter with Tartar Sauce
Marinated Chicken glazed with Teriyaki & Sesame Seed
Lamb Kebabs with Cilantro Salsa
Vegetarian Spring Roll
Fried Carrot Cake with Shrimp Samba, Garlic & Eggs

DIM SUM

Siew Mai (Chicken)
Mini Glutinous Rice in Lotus Leaf
Lotus Bun

NOODLE

Laksa with Condiments

DESSERT

Tropical Cut Fruits
Scones with Preserves & Cream
Assorted French Pastries

Coffee & Tea



Buffet Lunch Menu

COLD HORS D' OEUVRE

Selection of Baby Mixed Greens with Condiments & Dressings
Tomato, Red Onion, Balsamic Reduction
Pasta Salad, Tuna & Green Beans
Gado Gado with Condiment

SOUP

Leak & Potato with Snipped Chives
served with Country Soft & Hard Rolls

HOT HORS D' OEUVRE

Confit of Chicken Drumsticks with Creamy Leeks Fondue
Grilled Fish Tikka kebabs with Mint Yogurt Dressing
Slow Braised Lamb with Rosemary & Potatoes
Panache of Seasonal Vegetables with Basil Butter
Fragrant Baked Rice

DESSERT

Assorted French Pastries
Mango Pudding
Chocolate Chip Brownies
Sliced Tropical Fruits

Coffee & Tea



Buffet Dinner Menu

COLD HORS D' OEUVRE

Selection of Baby Mixed Greens, Condiments & Dressing
Greek Salad, Persian Feta, Black Olives, Olive Oil & Lemon Dressing
Roast Beef & Egg Salad French Dressing
Achar Achar with Crunchy Peanuts

SOUP

Pumpkin, Cumin Cream
served with Country Soft & Hard Rolls

HOT HORS D' OEUVRE

Oven Baked Chicken with Sage, Pan Jus
Sautéed Fish Fillet, Crispy Leeks, White Wine Dill Reduction
Wok Fried Beef, Bell Peppers
Tofu Clay Pot with Mushrooms & Vegetables
Stir Fried Vegetables, Crispy Onion Topping
Whisked Potatoes with Confit of Garlic
Baked Tomato Rice

DESSERT

Assorted French Pastries
Honeydew with Coconut Sago
Chocolate Mousse Cups
Sliced Tropical Fruits

Coffee & Tea