



# Solemnisation Package 2011



***Buffet Lunch Package S\$1,500.00 ++ for 30 guests  
Additional guest at S\$45.00 ++ per person***

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***Buffet Lunch Package S\$1,700.00 ++ for 30 guests  
Additional guest at S\$55.00 ++ per person***

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***Buffet Dinner Package S\$1,900.00 ++ for 30 guests  
Additional guest at S\$65.00 ++ 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

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## **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

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## **DIM SUM**

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

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## **NOODLE**

*Laksa with Condiments*

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## **DESSERT**

Tropical Cut Fruits  
Scones with Preserves & Cream  
Assorted French Pastries

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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

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## **SOUP**

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

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## **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

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## **DESSERT**

Assorted French Pastries  
Mango Pudding  
Chocolate Chip Brownies  
Sliced Tropical Fruits

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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

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## **SOUP**

Pumpkin, Cumin Cream  
served with Country Soft & Hard Rolls

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## **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

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## **DESSERT**

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

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Coffee & Tea