

# *Solemnisation Packages*

## *Romance at the Bar*

**2010 / 2011**

### **Buffet Lunch**

12.00noon – 3.00pm

**\$58.00++ per person**

### **High Tea**

1.00pm – 4.00pm

**\$50.00++ per person**

Minimum 30 persons, Maximum 100 persons

### **Your Romance at the Bar includes**

Complimentary usage of J Bar for three hours

Sumptuous Lunch / High Tea buffet spread

Continuous flow of soft drinks, coffee and tea throughout the event

Waiver of corkage charge for all duty paid and sealed hard liquor brought in

Elegant wedding decorations to enhance the special occasion

One complimentary day use standard room

Complimentary car park coupons for 20% of confirmed attendance

# *Lunch Buffet Menu A*

(No Pork, No Lard)

## **APPETISERS**

Assorted Chinese Cold Cut Platter  
(Braised Soya Chicken, Spicy jelly Fish Salad,  
Fresh Prawn with Fruit Salad)  
Grilled Wild Mushroom with Balsamic Olive Oil  
Tuna and Vegetables Salad

## **HEALTHY SALAD BAR**

Belgian Endive / Red Chicory / Red Frisee / Green Frisee /  
Romain Lettuce / Red and Yellow Baby Tomato / Cucumber / Carrot

## **Condiments**

Green Olive, Kalamata Olive, Pickled Cucumber and Onion,  
Sweet Corn, Raisin, Assorted Nuts and Seeds

Thousand Island, French and Vinaigrette Dressings  
Assorted Bread Rolls and Sliced Bread with Butter

## **SOUP**

Cream of Wild Mushroom

## **FROM THE CHAFING DISHES**

Singapore Fried Rice  
Wok-fried Mushroom and Broccoli  
Sautéed Bean Curd with Black Fungus and Chinese cabbage  
Roasted Spring Chicken with Glazed Apple  
Grilled Sirloin with Green Peppercorn Sauce and Roasted Potatoes  
Marinated Fish Kebab with Cashew Nut and Saffron Paste  
Crispy Prawn Wanton with Sweet and Sour Dip

## **DESSERTS**

Selection of Sliced Chocolate Cakes  
Mango Soup with Sago and Pomelo  
Selection of French Pastries  
Tropical Fruit Platter

# *Lunch Buffet Menu B*

(No Pork, No Lard)

## **APPETISERS**

Assorted Sushi and Maki  
Smoked Salmon with Condiments  
Grilled Chicken and Thai Asparagus Salad

## **SALAD**

Gado Gado with Peanut Sauce  
Vegetable and Fetta Cheese Salad  
Mesclun Salad

## **Condiments**

Green Olive, Kalamata Olive, Pickled Cucumber & Onion,  
Sweet Corn, Raisin, Assorted Nuts and Seeds

Thousand Island, French and Vinaigrette Dressings  
Assorted Bread Rolls and Sliced Bread with Butter

## **ACTION STATION**

Teochew Kway Teow Fish Ball Soup

## **FROM THE CHAFING DISHES**

Butter and Raisin Rice  
Sautéed Vegetables with Almond Cream  
Pan-fried Salmon Fillet with Fine Bean and Pesto Potato  
Braised Tofu with Assorted Mushroom  
Wok-fried Chicken with Celery in Spicy Paste  
Southern Thai Curry with Beef  
Fried Sambal Prawns

## **DESSERTS**

Chilled Honey Dew and Sago Cream  
Selection of French Pastries  
Panna Cotta with Berries in Glass  
Apple, Raisin and Oatmeal Crumble with Vanilla Sauce  
Tropical Fruit Platter



# *High Tea Menu*

(No Pork, No Lard)

## **CANAPÉS AND SANDWICHES**

Fresh Cold Prawns with Black Olive Tapenade  
Roasted Beef and Cornichons with Horseradish  
Tomato, Cheese and Crisp Green in Glass

Assorted Bread Sandwiches  
(Chicken, Egg and Tuna Salad)

Assorted Maki with Condiments

## **ACTION STATION (DIY)**

Mee Siam with Condiments

## **HOT SAVOURIES**

Hokkien Spring Rolls with Thai Chili Sauce  
Double Happiness Braised Ee Fu Noodle with Yellow Chives  
Crumbled Chicken Drumlets  
Seafood Vol Au Vent  
Mini Tuna Puffs  
Steamed Prawn and Chicken Siew Mai in Bamboo Basket

## **DESSERTS**

Mini Sliced Cakes  
Assorted Sliced Fresh Fruits  
Happiness till Eternity  
(Red Bean Paste with Lotus Seeds)  
Chilled Rock Melon with Sago