

“A BLISSFUL UNION”



Our Package Includes:

- ☞ A sumptuous Hi-Tea or Buffet Lunch reception from \$48.00++ per person (**min 30 persons**)
- ☞ Choice of Chinese set menu at S\$728.00++ per table of 10 person (**min 50 persons**)
- ☞ Free flow of soft drinks & coffee/tea
- ☞ Choice of indoor or outdoor venues for Hi-Tea or Buffet Lunch
- ☞ Pre-cocktail reception inclusive of soft drinks
- ☞ Complimentary day use room for couple from 12.00pm – 5.00pm (Hi Tea package)
- ☞ Complimentary One night stay at Pacific Club Room with breakfast for 2 persons. (**Applicable for Chinese set lunch menu or Buffet Lunch**)
- ☞ Choice of wedding favours for all guest in attendance. (**Applicable for Chinese set lunch menu & Buffet lunch**)
- ☞ Fresh floral arrangement for all guest tables in attendance
- ☞ Waiver of corkage for hard liquors (Duty Paid & Sealed)
- ☞ Complimentary flower centrepiece for solemnisation table and a table centrepiece for all tables
- ☞ Stage and solemnisation table with 5 chairs with seat covers

Hi-Tea Buffet Menu

\$48.00++ Per Person

Minimum 30 persons

Cold Dishes

Garlic Prawn with Mango Salsa
Teriyaki Chicken on Cha Soba and Sesame
Lamb Kofta with Cucumber and Mint Yoghurt
Tomato and Cheese
Egg Mayonnaise

Hot Dishes

Sugar Cane Prawns
Mexican Poppiah
Scones with Butter, Cream and Preserve
Mini Puff Pastries

Desserts

Mini Fruit Tartlets
Assorted Tea Cakes
English Trifle
Assorted Cookies
Selection of Fresh Fruits

Coffee and Tea

Lunch Buffet Menu

S\$70.00++ Per Person

Cold Selection

Sweet Water Prawns with Thai Glass Noodles Salad
Smoked Salmon with Fennel and Onion, Sweet Mustard Sauce
Mesclun Salad with Condiments
Fusilli Salad with Mushrooms and Spring Chicken
Tomato Salad with Arugula and Balsamic Vinaigrette
Assorted Japanese Maki with condiments

Condiment

Green and Black Olives, Pickled Onion, Cucumber Raita

Soup

Mushroom Soup
Assorted Breads with Butter

Hot Selection

Pan-fried Nile Perch served with Capers and Lime sauce
Vietnamese Spring Roll with Thai Chilli-Coriander Dip
Roasted Leg of Lamb with Garlic and Rosemary Sauce
Green Chicken Curry with Eggplant and Potato
Stir-fried Prawns with Szechuan Chilli and Capsicum
Stir-fried Mixed Vegetables with Mushroom
Assorted char-grilled satay with peanut sauce
Fried Olive Rice

Dessert

Pineapple and banana crumble
Exotic fruit Salad in Watermelon Soup
Strawberry Roulade with Kirsch cream
Espresso Mousse
Champagne Peach Trifle

CHINESE BANQUET MENU

S\$728.00 per table of 10 guests

Assorted Cold Dish

*(Gold Coin Meat, Japanese Seasoned Octopus, Soya Sauce Top Shell,
Fu Yong Egg and Crab Stick)*

Fish Maw Soup with Crabmeat

Steamed "Live" Red Garoupa with Spring Onion in Superior Soy Sauce

Crispy Roasted Chicken with Thai Chilli

Sauteed King Prawns in Kung Po Sauce

Sauteed Chinese Mushroom with Broccoli

Ee-Fu Noodles with Dried Fish

Red Bean Paste with Sweet Dumplings

The above rates quoted are subject to 10% service charge and all prevailing government taxes

CHINESE BANQUET MENU

S\$728.00 per table of 10 guests

Assorted Cold Dish

*(Gold Coin Meat, Japanese Seasoned Octopus, Soya Sauce Top Shell,
Fu Yong Egg and Crab Stick)*

Braised Shark's Fin with Crabmeat and Conpoy

Roasted Whole Crispy Chicken

Steamed "Live" Red Garoupa with Spring Onion

Braised Abalone and Mushroom

Braised Dried Oyster with Black Moss and Mushrooms

Ee-Fu Noodles with Dried Fish

Red Bean Paste with Sweet Dumplings

The above rates quoted are subject to 10% service charge and all prevailing government taxes