

.WEDDING BUFFET DINNER PACKAGES.

LUSH 2011

\$90.00++ PER PERSON

Valid for Weekdays – Monday to Thursday

Min 250, Max 540 persons for Ballroom

Min 120, Max 144 persons for Topaz room

\$105.00++ PER PERSON

Valid for Weekends - Fridays to Sundays, eve of Public Holidays and Public Holidays

Min 350, Max 540 persons for Grand Ballroom

Min 120, Max 144 persons for Topaz room

- ☞ *Choice of 2 Tantalizing Buffet Dinner spread specially designed by our talented chefs*
- ☞ *Free flow of soft drinks and mixers during cocktail reception and throughout dinner*
- ☞ *Complimentary welcome mocktail ‘Sheraton Delight’ served butler style for cocktail reception*
- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Waiver of corkage charge for all wines purchased from one of our listed wine suppliers. No corkage charge for all duty paid hard liquor*
- ☞ *Complimentary 1 Barrel of 22.7Litres Carlsberg Draught Beer for a Topaz Wedding and 1 additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary 1 Bottle of House Wine per confirmed table (of 12 persons)*
- ☞ *Choice of 5 exclusive themes that comes complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that creates a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed Wedding cake for the cake cutting ceremony. A complimentary 1 Kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite Wedding favors for your guests*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *An elegant guest signature book with our compliments*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent’s car.*
- ☞ *Complimentary Day Use Room for your wedding entourage from 2pm to 8pm for a weekend wedding dinner*
- ☞ *Complimentary 1 night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery & waterfall at the Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

**.WEDDING BUFFET LUNCH PACKAGES.
ENCHANTMENT 2010**

\$85.00++ per person

**Valid for Mondays to Sundays, Eve of Public Holidays and Public Holidays
Min 250, Max 540 persons for Ballroom
Min 120, Max 144 persons for Topaz room**

- ☞ *Choice of 2 Scrumptious Buffet Lunch spread specially designed by our talented chefs*
- ☞ *Free flow of soft drinks and mixers during cocktail reception and throughout dinner*
- ☞ *Complimentary welcome mocktail ‘Sheraton Delight’ served butler style for cocktail reception*
- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Waiver of corkage charge for all wines purchased from one of our listed wine suppliers. No corkage charge for all duty paid hard liquor*
- ☞ *Complimentary 1 Barrel of 22.7Litres Carlsberg Draught Beer for a Topaz Wedding and 1 additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary 12 bottles of House Wine for a Ballroom Lunch & 06 Bottles of House Wines for a Topaz Lunch*
- ☞ *Choice of 5 exclusive themes that comes complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that creates a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed Wedding cake for the cake cutting ceremony. A complimentary 1 Kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite Wedding favors for your guests*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *An elegant guest signature book with our compliments*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent’s car.*
- ☞ *Complimentary 1 night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery & waterfall at the Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

***Prices are subject to 10% service charge and prevailing government taxes, and are subject to change without prior notice.
An additional of \$5.00++ per person is required for auspicious dates as determined by hotel**

WEDDING DINNER BUFFET MENU A



APPETIZERS/ SALADS

Burmese Style Fish, Coconut, Tamarind on Glass Noodles
Thai Shrimp, Lime, Fresh Herb & Melon Salad
Beef Pastrami & Cold Meat Cuts
Three kinds of Bell Peppers & Cabbage Coleslaw
Mixed Baby Lettuce with Herb Croutons
Black Olive & Tomato Salad and Fresh Herbs



DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental Dressing
Herb Croutons, Crispy Wonton Crackers, Pine Nuts



SOUP

Cream of Mushroom
With Bread & Butter Station



A LITTLE EXTRA

Assorted Meat Satay with Roasted Peanut Sauce



MAIN DISHES

Madras Lamb Curry
Oven Roasted Teriyaki Chicken Thigh
Polynesian Style Prawn, Pineapple, Vegetable & Cashew Nut Sambal
Baked Salmon Fillet with Lemon & Parsley Herb Crust
Buttered Seasonal Vegetables
Roasted Garlic Potatoes
A choice of Steamed Fragrant Rice or Jeera Rice



DESSERTS

Fresh Tropical Fruits Platter
Baked Lemon & Mango Cheesecake
Tiramisu
Mini Chocolate Brownies
Apple Pie
Cream Caramel Custard Pudding



COFFEE & TEA

WEDDING DINNER BUFFET MENU B



APPETIZERS/ SALADS

Chicken Ngoh Hiang Rolls with Sweet Chilli Vinaigrette
Selection of Li-Bai Chinese Cold Cuts
Marinated Spicy Arctic Surf Clam with Turnip Relish
Tomato and Olive Salad, Potato Salad,
Dill Cucumber Salad, Penne Pasta with Pesto Salad,
Assorted Fresh Garden Greens



DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental Dressing
Herb Croutons, Crispy Wonton Crackers, Pine Nuts



SOUP

Prawn Bisque
With Bread & Butter Station



A LITTLE EXTRA

Laksa Self Service Station



HOT DISHES

Pan-fried Fillet of Seabass with Fennel stew
Fried slice Beef with Sweet Basil
Roast Crispy Chicken
Shrimp Tempura
Stir-fried Seasonal Vegetables and Tou fu
Garlic Potato Gratin
A choice of Pad Thai OR Thai Seafood Fried Rice



DESSERTS

Fresh Tropical Fruits Platter
Selection of Nonya Kueh
Thai Tako Pasties
Durian Puffs
Mini French Pastries
Sweetened Sago Cream of Mango



COFFEE & TEA

WEDDING LUNCH BUFFET MENU A



SALADS AND APPETIZERS

Norwegian Smoked Salmon and Traditional Condiments
Cured Breast of Chicken with Melon Confit
Spicy Atlantic Crabmeat on Corn Salsa
Shrimp and Mango Salad
Artichoke Salad with Olives
Dill and Cucumber Salad
Assorted Salad Green



DRESSINGS AND CONDIMENTS

Thousand Island, Oriental, House Dressing
Herbs Crouton, Crispy Wonton Crackers and Capers



MAIN DISHES

Malaysia Chicken Curry with Condiments
Steamed Canadian Black Cod with Dried Shiitake Tomato and Ginger Soya
Sautéed Prawns in Nonya Chilli Sauce
Wok-fry slices Beef Bellpeppers and Oyster Sauce
Stir-fried "Lo Hon" Vegetables
A choice of Braised Ee-fu Noodle with Chinese Mushroom and Chives OR Nasi Goreng



DESSERTS

Fresh Tropical Fruits Platter
Selection of Nonya Kueh
Thai Tako Pasties
Durian Puffs
A choice of Cheng Tng OR Chilled Almond Jelly with Longan



COFFEE & TEA

WEDDING LUNCH BUFFET MENU B



SALADS AND APPETIZERS

Smoked Snow fish with Onion and Lemon
Tomato Basil and Mozzarella Cheese
Marinated Squids on Coriander Onion Relishes
Assorted Bean Salad
Penne Pasta with Olive Salad
Tuna Salad Nicoise style
Assorted Salad Green Bowl



DRESSINGS AND CONDIMENTS

Thousand Island, Oriental, House Dressing
Herbs Crouton, Crispy Wonton Crackers and Capers



MAIN DISHES

Pan-Fried Salmon Fillet with Dill Butter Sauce
Mediterranean Seafood Stew
Oven-roasted Striploin of Beef with Mustard Grain Sauce or Mushroom Sauce
Roasted Chicken with Cilantro Marinade
Buttered Seasonal Spring Vegetables
A choice of Mushroom Lasagne OR Pilaf Rice



DESSERTS

Fresh Tropical Fruits Platter
Bittersweet Chocolate Cream Puff
Mini French Pastries
Lemon & Passion Fruit Meringue Pie
Bread & Butter Pudding



COFFEE & TEA