



Wedding Solemnisation

AT SHERATON TOWERS SINGAPORE



From creating the perfect ambience paired with the finest cuisine,
to the minute details that will bring your celebration of love to life...
Our Wedding Consultants will look after your every need with the meticulous attention
that is signature of the **Sheraton Brand**....

PROMOTION

Host your Wedding Solemnisation
with a minimum of 50 persons guaranteed before 30 April 2011
& enjoy the following additional irresistible privileges:

- ☞ Complimentary 1 night stay in a Deluxe Room with breakfast inclusive
- ☞ Complimentary 1 bottle of House Wine per confirmed table (for Chinese Set)
or per 10 persons (For Buffet)

For Enquiries, call 6839-5846 / 5847 or email weddings.Singapore@sheraton.com

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Say 'I do' in a picturesque spot by our signature waterfall, after which, proceed to one of our private function rooms to savor the delectable dishes specially created by our talented chefs.

.WEDDING SOLEMNISATION PACKAGES 2011/2012.

CHINESE SET LUNCH AT \$788.00++ PER TABLE

Min 3 Tables of 10 persons each

BUFFET LUNCH AT \$80.00++ PER PERSON

Min 40 persons

BUFFET HIGH TEA AT \$65.00++ PER PERSON

Min 40 persons

DINNER SET DINNER AT \$888.00++ PER TABLE

Min 3 Tables of 10 persons each

BUFFET DINNER AT \$90.00++ PER PERSON

Min 50 persons

PACKAGE INCLUDES...

- ☞ *Design your own 7 course Chinese Set Lunch or 8 course Chinese Set Dinner from our a-la-carte menu / Choice of 2 sumptuous Buffet Lunch or dinner menu/ Choice of 2 High Tea Menus, specially prepared by our chefs*
- ☞ *Free flow of soft drinks and mixers during Solemnization Reception & throughout event*
- ☞ *No corkage charge for all duty paid hard liquor*
- ☞ *Choice of 2 Solemnization Venue that comes complete with fresh floral arrangement for your ROM Table & complimentary use of our exquisite ring pillow and signing pen
Waterfall (maximum capacity 50 persons)
Function Room (maximum capacity 150 persons)*
- ☞ *Complimentary chair covers*
- ☞ *Fresh Flower arrangements to accentuate every table*
- ☞ *Exquisite stage & aisle decorations & fresh floral shower for your grand bridal stroll can be arranged at a special rate of \$350.00++*
- ☞ *Special room rates for you or your guests who wish to stay with our hotel*

WITH OUR COMPLIMENTS...

- ☞ *Chocolate Pralines wrapped in dainty boxes as wedding favors for your guests*
- ☞ *Complimentary parking for 20% of your guaranteed attendance. The Newton MRT station provides convenient access for your non-driving guests.*
- ☞ *Complimentary Invitation Cards for 60% of your guaranteed attendance (printing and accessories not included)*

CHINESE WEDDING MENU

Please choose 1 item from each category

APPETIZER

李白锦绣大拼盘

☞ Li Bai Deluxe Traditional Hors d'Oeuvre:

Create your own combination by choosing 5 of the following items:

乳猪/ 烧鸭/ 醉鸡片/ 芝麻鸡/ 芋丝春卷/ 素鹅/ 紫菜卷/ 虾沙律/ 迷你八爪鱼/ 辣汁螺花/ 海蜇/ 炸蟹枣

Suckling Pig/ Roast Duck/ Drunken Chicken/ Sesame Chicken/ Vegetarian Goose/ Prawn Salad, Mini

Octopus/ Seaweed Rolls/ Spicy Conch/ Seasoned Jellyfish/ Deep Fried Crabmeat Ball/ Deep fried Spring Roll

with Minced Chicken, Prawns and Yam

SOUP

蟹肉鸡丝翅

☞ Shark's Fin Soup with Shredded Chicken and Crabmeat

干贝竹笙翅

☞ Shark's Fin Soup with Conpoy and Bamboo Piths

蟹肉竹笙翅

☞ Shark's Fin Soup with Crabmeat and Bamboo Piths

京烧大生翅

☞ Shark's Fin Soup "Capital" Style

(Dried Scallops, Shredded Duck, Fish Maw and Mushrooms)

瑶柱四宝羹

☞ Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallops

SEAFOOD

Not applicable for Lunch 7 course menu

X. O. 酱彩椒露笋炒虾仁

☞ Sautéed Prawns with Walnut, Asparagus and Capsicum in X.O. Sauce

荷塘辣酱炒带子

☞ Sautéed Fresh Scallops with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce

活醉虾

☞ 'Live' Drunken Prawns

杏香芥末炸虾球

☞ Deep Fried Prawn Ball with Wasabi & Almond Flakes

荔茸带子

☞ Deep-fried Scallops coated with Taro

桂林炸虾丸

☞ Deep-fried Breaded Shrimp Balls with Water Chestnut

FISH

- 港式蒸大星斑
- ☞ Steamed Star Garoupa “Hong Kong” Style
豉汁蒸西曹
 - ☞ Steamed “Live” Sea Bass with Black Bean Sauce
清蒸西曹
 - ☞ Steamed Sea Bass with Light Soya Sauce
葱蒜蒸或煎加拿大鲈鱼
 - ☞ Steamed or Pan-fried Canadian Cod with Garlic and Spring Onion Sauce

MEAT

- 李白大补鸡
- ☞ Li Bai’s Herbal Emperor Chicken
蒜香吊烧鸡
 - ☞ Roast Crispy Chicken with Garlic Sauce
金蒜凤沙鸡
 - ☞ Roasted Chicken with Crispy Garlic
一品太爷鸡
 - ☞ Marinated Chicken smoked with Jasmine Tea Leaves
日式手烤鸡
 - ☞ Roast Crispy Chicken with Preserved Beancurd
酱烧琵琶鸭
 - ☞ Roast Pi Pa Duck

VEGETABLES

- 蟹肉扒香菇时蔬
- ☞ Braised Seasonal Vegetables with Chinese Mushrooms, topped with Crabmeat Sauce
干贝鲜腐竹扒时蔬
 - ☞ Hong Kong Seasonal Vegetables with Fresh Beancurd Skin topped with Conpoy
干贝花菇扒时蔬
 - ☞ Stewed Hong Kong Seasonal Vegetables with Abalone Mushrooms topped with Conpoy

The below is only applicable for 7 course set lunch:

- 带子海螺肉扒时蔬
- ☞ Sauteed Scallops with Sea Whelk and Hong Kong Seasonal Vegetables
菘菇西兰花炒虾仁
 - ☞ Sauteed Prawns with Broccoli and Shimeiji Mushrooms

NOODLES/ RICE

- 虾焖伊面
- ☞ Stewed Ee-Fu Noodles with Prawns
韭黄双喜伊面
 - ☞ Stewed Ee-Fu Noodles with Chives and Mushrooms
日式虾鱼茸面
 - ☞ Fish Noodles with Prawns “Japanese Style”
黑椒海鲜焖乌冬
 - ☞ Stewed Japanese Udon Noodles with Seafood and Black Pepper
生炒糯米饭
 - ☞ Fried Glutinous Rice with Preserved Meat and Sausages
飘香荷叶饭
 - ☞ Steamed Fragrant Fried Rice with Dice Chicken, Shrimps, Chinese mushrooms and Conpoy wrapped in Lotus Leaf

DESSERT

- 杨枝甘露
- ☞ Sweetened Chilled Cream of Mango with Pomelo Sago
艳阳芦荟
 - ☞ Chilled Aloe Vera and Grass Jelly topped with Mango Puree
凤凰马蹄露
 - ☞ Sweetened Water Chestnut Cream with Egg, served hot or cold
香芒布丁
 - ☞ Chilled Mango Pudding, garnished with Fresh Strawberries
白果芋泥
 - ☞ Yam Paste with Gingko Nuts
百年好合
 - ☞ Hundred Years Together
(Lily Bud, Dried Longan, Red Dates, Gingko Nuts and Lotus Seed in Syrup, served hot)
红豆沙汤圆
 - ☞ Red Bean Paste with Glutinous Rice Balls with Black Sesame Filling

**SOLEMNISATION 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

SOLEMNISATION 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

SOLEMNISATION 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

**SOLEMNISATION 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

SOLEMNISATION HIGH-TEA BUFFET MENU A



HORS D'OEURVE

Assorted Finger Sandwiches
(Selection of Egg & Tuna Mayonnaise with cucumber)
Open Faced Sandwiches
(Selection of Smoked Salmon on French Baguette & Crabmeat Curry Mayonnaise on Mini croissant)
California Maki Roll
Homemade scones with raspberry, whipped cream and butter



HOT SAVOURIES

Crispy Spicy Wing Zing
Black Pepper Chicken Pie
Seared Scallop with roasted Capsicum on Focaccia
Mushroom and Onion Quiches
Seafood Vol Au Vent
Mini Pizzas



SWEETS

Fresh Tropical Sliced Fruits
Assorted French Pastries
Chocolate Crunchy Praline
Bread & Butter Pudding
Strawberry Cheese Cake
Chilled Almond Beancurd with Longan



COFFEE & TEA

SOLEMNISATION HIGH-TEA
BUFFET MENU B



HORS D'OEURVE

Assorted Finger Sandwiches
(Selection of Egg & Tuna Mayonnaise with cucumber)
Open Faced Sandwiches
(Selection of Smoked Salmon on French Baguette & Crabmeat Curry Mayonnaise on Mini croissant)
Gado Gado
Rojak



HOT SAVOURIES

Assorted Dim Sum
(Selection of Siew Mai, Steamed Char Siew Pau and Lotus Pau)
Tom Yam Money Bags
Spicy Thai Fish Cakes with Cucumber in Chilli Sauce
Crispy Phoenix Tail Prawns
Steamed Soon Kueh with Sweet Sauce
Fried Hong Kong Noodles



SWEETS

Fresh Tropical Sliced Fruits
Old Fashioned Apple Pie
Chocolate Brownies
Lemon and Passion Fruit Meringue Pie
Assorted Nonya Kueh
Cheng Tng/ Tow Sua



COFFEE & TEA