

# Wedding Solemnisation

AT SHERATON TOWERS SINGAPORE



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  
蒜蓉西兰花炒虾仁
  - ☞ 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 Ngho 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