



## Wedding at Sheraton Towers 2011

*A Perfect Wedding is all about choices, and everything is yours for choosing at Sheraton Towers Singapore Hotel.*

### .WEDDING DINNER PACKAGES.

<p>❖ <b>DIVINE</b></p> <p><b>\$1028.00++ per table of 12 persons</b>  <i>Weekdays only, Mondays to Thursday</i>  <i>Min 20 tables, Max 45 tables for Grand Ballroom</i>  <i>Min 10 tables, Max 12 tables for Topaz room</i></p>	<p>❖ <b>LAVISH</b></p> <p><b>\$1228.00++ per table of 12 persons</b>  <i>(valid for January to August)</i>  <b>\$1288.00++ per table of 12 persons</b>  <i>(valid for September to December)</i>  <b>Weekends, Fridays to Sundays,</b>  <b>eve of Public Holidays and Public Holidays</b>  <i>Min 30 tables, Max 45 tables for Grand Ballroom</i>  <i>Min 10 tables, Max 12 tables for Topaz room</i>  <i>*Min of 35 tables apply for auspicious dates</i></p>
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### EAT, DRINK & BE MERRY

- Design your own **\*8/ 9 course Chinese Set Dinner** from our ala-carte menu created by our Master Chef from award winning Li Bai Cantonese Restaurant
- Free flow of soft drinks and mixers during cocktail reception and throughout dinner
- Complimentary welcome cocktail "Sheraton Delight" for cocktail reception
- Free flow of beer for THREE(3) hours during dinner only
- 1 Complimentary bottle of Champagne for champagne pouring ceremony
- No corkage charge for duty paid hard liquor (up to 3 bottles)
- Complimentary 1 Kg Wedding cake with choice of flavors delivered to the suite
- 'In-laws get together' dinner for 12 persons for \*8/ 9 ala carte dishes.

*\* 9 course meal is only applicable for Lavish Wedding Package.*

### A PERFECT WEDDING IS MADE UP OF

- Choice of 4 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
- A specially designed Wedding cake for the cake cutting ceremony
- 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 1 LCD Projector
- Complimentary parking for 20% of your guaranteed attendance.
- 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.

### REJUVENATE & PAMPER

- 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.
- Complimentary pralines & fruit basket in the Bridal Suite
- 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 LUNCH PACKAGES.

### ❖ SPLENDOUR

**\$888.00++ per table of 12 persons**

**Valid from Mondays to Sundays,**

**Eve of Public Holidays and Public Holidays**

*Min 20 tables, Max 45 tables for Grand Ballroom*

*Min 10 tables, Max 12 tables for Topaz room*

### EAT, DRINK & BE MERRY

- Design your own **8 course Chinese Set Lunch** from our ala-carte menu created by our Master Chef from award winning Li Bai Cantonese Restaurant
- Free flow of soft drinks and mixers during cocktail reception and throughout dinner
- Complimentary welcome cocktail "Sheraton Delight" for cocktail reception
- Complimentary 1 barrel of 22.7litres Carlsberg Draught Beer  
*\*Additional Beer can be arranged at a special price of \$500.00++ per barrel or \$11.50++ per glass*
- 1 Complimentary bottle of Champagne for champagne pouring ceremony
- No corkage charge for duty paid hard liquor (up to 3 bottles)
- Complimentary 1 Kg Wedding cake with choice of flavors delivered to the suite
- 'In-laws get together' dinner for 12 persons for 8 ala carte dishes.

### A PERFECT WEDDING IS MADE UP OF

- Choice of 4 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
- A specially designed Wedding cake for the cake cutting ceremony
- Two heart shaped chocolates wrapped in dainty boxes 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 1 LCD Projector
- Complimentary parking for 20% of your guaranteed attendance.
- 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.

### REJUVENATE & PAMPER

- 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.
- Complimentary pralines & fruit basket in the Bridal Suite
- 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.

\*Above packages are valid until 31<sup>st</sup> December 2011 and are subject to change without prior notice.

\*An additional of \$60.00++ per table applies for weddings held on auspicious dates as determined by the hotel



## CHINESE WEDDING MENU

Please select one item from each category

### Appetizer

大虾沙律

☞ King Prawn Salad

五彩拼盘

☞ Deluxe Traditional Hors d' Oeuvre

(Combination of Suckling Pig, Roast Duck, Vegetarian Goose and Drunken Chicken, garnished with Jellyfish)

五福临门

☞ Deluxe Seafood Platter

(Combination of Prawn Salad, Mini Octopus, Seaweed Rolls and Spicy Conch, garnished with Jellyfish)

### 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 Dried Scallop and Bamboo Piths

京烧大生翅

☞ Shark's Fin Soup "Capital" Style

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

竹笙海鲜翅

☞ Shark's Fin Soup with Seafood and Bamboo Piths

淮山杞子响螺炖鸡

☞ Double Boiled Sea Whelk with Chicken and Chinese Herbs

瑶柱四宝羹

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

### Abalone

This section will not be applicable for Lush & Splendour (Weekday Dinner and Lunch Wedding) Packages

翡翠海参鲍片

☞ Sliced Abalone with Sea Cucumber and Hong Kong Seasonal Vegetables

鲍片花菇扒香港时蔬

☞ Sliced Abalone with Shiitake Mushrooms and Hong Kong Seasonal Vegetables

鲍片鲜腐竹扒时蔬

☞ Sliced Abalone with Fresh Beancurd and Hong Kong Seasonal Vegetables

鲍片灵芝菇扒时蔬

☞ Sliced Abalone with Abalone Mushrooms and Hong Kong Seasonal Vegetables



## Seafood

- X.O. 酱彩椒炒虾仁
- ∞ *Sautéed Prawns with Walnut, Celery and Capsicum in X.O. Sauce*  
雀巢川式虾球
  - ∞ *Sautéed Prawn Balls in Spicy Vinegar Sauce*  
雀巢辣汁虾球时蔬
  - ∞ *Sautéed Prawn Balls in Spicy Sauce with Seasonal Vegetables*  
荷塘辣酱炒带子
  - ∞ *Sautéed Fresh Scallops with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce*  
西芹彩椒炒鲜龙 (辣汁或XO酱)
  - ∞ *Sautéed Celery, Capsicum and Cuttlefish in Spicy or X.O. Sauce*  
辣汁鲜龙珊瑚蚌时蔬
  - ∞ *Sautéed Coral Clams, Sliced Cuttlefish and Seasonal Vegetables with Hot Sauce*

***With choice of one of the following accompaniments:***

- 杏香蟹枣
- ∞ *Deep-fried Crabmeat Balls coated with Almond Flakes*  
百花炸酿蟹钳
  - ∞ *Deep-fried Crab Claws stuffed with Prawn Paste*  
桂林炸虾丸
  - ∞ *Deep-fried Prawn Balls "Guilin" Style*  
甘香软壳蟹
  - ∞ *Deep-fried Soft Shell Crab*  
金黄炸带子
  - ∞ *Deep-fried Scallops coated with Bread Crumbs*  
荔茸带子
  - ∞ *Deep-fried Scallops coated with Taro*  
荔芋炸春卷
  - ∞ *Deep-fried Spring Rolls stuffed with Diced Prawns and Yam*



## *Fish*

港式蒸大星斑

- ☞ *Steamed Star Garoupa "Hong Kong" Style*  
豉汁或辣汁蒸西曹
- ☞ *Steamed "Live" Sea Bass with Black Bean or Spicy Sauce*  
葱蒜蒸或煎加拿大鲑鱼
- ☞ *Steamed or Pan-fried Canadian Cod with Garlic and Spring Onion Sauce*  
豆酥或豉汁蒸生果鱼
- ☞ *Steamed Pading Fish with Broad Bean or Black Bean Sauce*

## *Meat*

李白大补鸡

- ☞ *Li Bai's Herbal Emperor Chicken*  
香蒜豉油鸡
- ☞ *Special Marinated Chicken with Soya Sauce*  
蒜香吊烧鸡
- ☞ *Roast Crispy Chicken with Garlic Sauce*  
一品太爷鸡
- ☞ *Marinated Chicken smoked with Jasmine Tea Leaves*  
日式手烤鸡
- ☞ *Marinated Chicken in Special Japanese Sauce*  
南乳脆皮鸡
- ☞ *Roast Crispy Chicken with Preserved Beancurd*  
荷叶富贵鸡
- ☞ *Steamed Herbal Chicken wrapped in Lotus Leaf*  
京都肉扒
- ☞ *Baked Pork Chops "Capital Style"*  
酱烧琵琶鸭
- ☞ *Roast Pi Pa Duck*  
黑椒或中式牛柳
- ☞ *Pan-fried Fillet of Beef "Chinese Style" or with Black Pepper*



## Vegetables

竹筴双翡翠

- ☞ *Sautéed two varieties of Hong Kong Seasonal Vegetables, topped with Bamboo Piths*  
红梅烩冬菇

- ☞ *Stewed Winter Melon with Assorted Fungus and Mushrooms, topped with Carrot Sauce*  
蟹肉扒香菇时蔬

- ☞ *Braised Seasonal Vegetables with Chinese Mushrooms, topped with Crabmeat Sauce*  
干贝扒香港时蔬

- ☞ *Stewed Hong Kong Seasonal Vegetables with Dried Scallops*

## Noodles / Rice

虾焖伊面

- ☞ *Stewed Ee-Fu Noodles with Prawns*  
九王双喜伊面

- ☞ *Stewed Ee-Fu Noodles with Chives and Mushrooms*  
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 wrapped in Lotus Leaf*  
日式虾鱼茸面

- ☞ *Fish Noodles with Prawns "Japanese Style"*

## Dessert

香芒西米露

- ☞ *Sweetened Sago Cream with Mango*  
凤凰马蹄露

- ☞ *Sweetened Water Chestnut Cream with Egg, served hot or cold*  
黑芝麻汤圆杏仁糊/红豆沙汤圆

- ☞ *Sweetened Almond Paste or Red Bean Paste with Glutinous Rice Balls with Black Sesame Filling*  
香芒或香芋或草莓布丁

- ☞ *Chilled Mango, Yam or Strawberry Pudding, garnished with Fresh Strawberries*  
百年好合

- ☞ *Hundred Years Together*  
(Lily Bud, Dried Longan, Red Dates, Gingko Nuts and Lotus Seed in Syrup, served hot)