



Wedding Solemnisation at Sheraton Towers 2010/ 2011
A Perfect Wedding is all about choices, and everything is yours for choosing
at Sheraton Towers Singapore Hotel.

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 chefs.



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CHINESE LUNCH

\$738.00++ per table of 10 persons
(min of 3 three tables of 10 persons each)

BUFFET LUNCH

\$75.00++ per person
(min 40 persons)

HIGH TEA BUFFET

\$60.00++ per person
(min 40 persons)

CHINESE DINNER

\$838.00++ per table of 10 persons
(min of 3 three tables of 10 persons each)

BUFFET DINNER

\$85.00++ per person
(min 50 persons)

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PACKAGE INCLUDES...

EAT, DRINK & BE MERRY

- 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 Menu**,
Choice of **2 sumptuous Buffet Dinner Menu**,
Choice of **2 Delectable High Tea Menus**, specially prepared by our chefs.
- Free flow of soft drinks and mixers throughout event
- No corkage charge for all duty paid hard liquor

A PERFECT WEDDING IS MADE UP OF

- Choice of 2 Solemnisation Venue that comes complete with chairs & tables setup inclusive of 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 for your Solemnisation lunch in the function room
- Fresh Flower arrangements to accentuate every table
- Two heart-shaped chocolates wrapped in dainty boxes for your guests
- Complimentary parking for 20% of your guaranteed attendance. The Newton MRT station provides convenient access for your non-driving guests.
- Exquisite stage decorations & fresh floral shower for your grand bridal stroll and fresh floral arrangements on all dining & reception tables 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

*Prices are subject to 10% service charge and prevailing government taxes, and are subject to change without prior notice.

*Above packages are for 2010 & 2011, except for blackout dates as determined by the hotel and are subject to change without prior notice.



CHINESE WEDDING MENU

Please select one item from each category.

Appetizer

锦绣大拼盘

∞ *Deluxe Hors d' Oeuvre*

任选四种:

Choice of any 4 types:

炸蟹枣

∞ *Deep Fried Crabmeat Ball*

芋丝春卷

∞ *Deep Fried Spring Roll with Minced Chicken, Prawns and Yam*

金黄炸带子

∞ *Deep Fried Scallop Coated with Bread Crumbs*

宝岛千丝卷

∞ *Layered Beancurd Roll*

日本蟹柳

∞ *Japanese Crabmeat Sticks*

素鹅

∞ *Vegetarian Goose*

迷你八爪鱼

∞ *Mini Octopus*

沙汁虾球

∞ *Deep Fried Prawn with Mayonnaise*

乳猪

∞ *Suckling Pig*

醉鸡片

∞ *Drunken Chicken*

海蜇

∞ *Seasoned Jellyfish*

泰式鲜尤

∞ *Seasoned Cuttlefish "Thai Style"*



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*

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*
葱蒜蒸或煎加拿大鲈鱼
 - ☞ *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*



Seafood

(This Section is only applicable for Solemniation Dinner Packages)

- 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*
西芹彩椒炒鲜尤 (辣汁或XO酱)
 - ∞ *Sautéed Celery, Capsicum and Cuttlefish in Spicy or X.O. Sauce*
辣汁鲜尤珊瑚蚌时蔬
 - ∞ *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*



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

Below items are only applicable for Solemnisation Dinner Package

- 竹笙双翡翠
- ∞ *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*

Below items are only applicable for Solemnisation Lunch Package

- 带子海螺肉扒时蔬
- ∞ *Sautéed Scallops with Sea Whelk and Hong Kong Seasonal Vegetables*
灵芝菇鲜腐竹扒时蔬
- ∞ *Braised Abalone Mushrooms with Fresh Beancurd Skin and Hong Kong Seasonal Vegetables*
干贝花菇扒时蔬
- ∞ *Braised Dried Scallops with Shiitake Mushrooms and Hong Kong Seasonal Vegetables*



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*
日式虾鱼荞面
- ∞ *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)



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 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 Lasagna 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 RECEPTION MENU A

Hors d' Oeuvre

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)
Layered Ham and Cheese on Bamboo Skewer
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 RECEPTION MENU B

Hors d' Oeuvre

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