

*Weddings Crafted in Perfection*

AT SHERATON TOWERS SINGAPORE



**. BUFFET DINNER WEDDING PACKAGES.**

**LUSH 2012**

**\$95.00++ per person [January – August]**

**\$98.00++ per person [September - December]**

**Valid for Weekdays – Monday to Thursday**

**Min 250, Max 540 persons for Ballroom**

**Min 120, Max 144 persons for Topaz room**

**\$115.00++ per person [January – August]**

**\$118.00++ per person [September – December]**

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

**Min 360, 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*
- ☞ *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)*
- ☞ *Waiver of corkage charge for all wines purchased from one of our listed wine suppliers. No corkage charge for all duty paid hard liquor*
- ☞ *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 & an elegant guest signature book with our compliments*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *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)*

**. BUFFET LUNCH WEDDING PACKAGES.  
ENCHANTMENT 2012**

**\$85.00++ per person [January – August]**

**\$88.00++ per person [September – December]**

**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*
- ☞ *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*
- ☞ *Waiver of corkage charge for all wines purchased from one of our listed wine suppliers. No corkage charge for all duty paid hard liquor*
- ☞ *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

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## 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  
with condiments

# WEDDING DINNER BUFFET MENU B

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## 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  
with condiments

# WEDDING LUNCH BUFFET MENU A

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## 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  
with condiments

# WEDDING LUNCH BUFFET MENU B

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## 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  
With condiments