



## Wedding Solemnization Package 2009

Buffet Dinner Package: **S\$1,955.00++**  
(for 1<sup>st</sup> 30 guests)

Our Solemnization Package Includes:

- ♥ Exclusive use of the Dallas Lounge for 4 hours
- ♥ Free flow of Soft Drinks
- ♥ Complimentary usage of One (1) microphone
- ♥ Complimentary usage of sound system
- ♥ Sumptuous Buffet Dinner spread
- ♥ Fresh flora decorations
- ♥ Flora centerpieces for dining table
- ♥ Pink organza sash with fresh floral posy  
*(Solemnization table will be set up with a ring pillow, a pen set, floral centerpiece, sash tie – backs for all 5 chairs with 2 stalk flowers on the back of couple's chairs)*
- ♥ Special discount for any purchase of our house wine and beer.
- ♥ Waiver of corkage charge of maximum 3 bottles of wine  
(Must be duty paid and sealed)
- ♥ Corkage charge for additional bottle of wine is at **S\$35.00++**  
(Must be duty paid and sealed)
- ♥ Subsequent guest is chargeable at a special rate at **S\$60.00++** per person for Dinner
- ♥ Note: Additional surcharge applicable for auspicious dates.

♣ **Special discount of 10% off from S\$1,955.00++ on the following dates:**

From 27 March 2009 to 24 April 2009

From 20 August 2009 to 18 September 2009

\*The above promotion is not applicable for 09 September 2009

*Pricing is based on minimum 30 persons  
Package price and menu is subject to changes without prior notice  
No Pork No Lard and Vegetarian menu can be arranged upon request.*

Dallas Boat Quay Pte Ltd  
31 Boat Quay  
Singapore 049820  
Tel: 6532 2131 Fax: 6534 2131  
Email: events@dallas.sg



## BUFFET DINNER MENU

### APPETIZER

Seafood in Spicy Garlic Dressing  
Cold Mussel in Basil Tomato Sauce  
Marinated Prawn Salad with Sweet Thai Chilies

### SOUP

Cream of Mushroom (V)

### From the Baker's oven

Assorted Bread Rolls and Butter

### SALAD

Fusilli with Spicy Tuna  
Pineapple and Chicken Salad  
Crisp Seasonal Lettuce Greens with Choice of Dressings (V)

### HOT SELECTION

Seafood in Citrus Cream Sauce  
Spinach & Parmesan Ravioli in Tomato Sauce (V)  
Roast Striploin with Basil-Black Peppercorn Sauce  
Baked Snapper Fillet with Caper Butter Sauce  
Roasted Potatoes with Rosemary (V)  
Root Beer Chicken  
Seasonal Vegetable (V)  
American Fried Rice (V)

### DESSERT

Fresh Fruit Platter (V)  
Array of Mini French Pastries

\*free flow of soft drinks (Coke and Sprite)