


Solemnisation Package 2017 / 2018


Buffet High Tea

S\$ 2,600 ++ for 30 guests
S\$ 75 ++ per subsequent guest




Buffet Lunch

S\$ 2,800 ++ for 30 guests
S\$ 80 ++ per subsequent guest



Buffet Dinner

S\$ 3,000 ++ for 30 guests
S\$ 88 ++ per subsequent guest



Specially tailored menu for your guests

Unlimited soft drinks & mixers during the celebration

Waiver of corkage for sealed & duty paid spirits

An exquisitely dressed solemnisation table with fresh floral decoration for your signing ceremony and exchanging of wedding vows

Complimentary usage of ring pillow & signature pen


Complimentary floral arrangements for all tables

Complimentary car park coupons based on 20% of your guaranteed attendance

All packages require a minimum 30 guaranteed guests

Prices are subject to 10% service charge & prevailing government taxes

Prices are subject to changes without prior notice



Solemnisation Buffet High Tea Menu

Hors d'oeuvre

Mango and Prawn Cocktail
Smoked Duck Salad in Cups with Wonton Crisp
Kueh Pie Tee
Assorted California and Maki Roll
(Served with Wasabi/ Soyu / Gari)



Hot Selections

Stir Fried Seafood Vermicelli Singaporean Style
Pan Fry Yam Cake with Fresh Scallion
Prawn Net Roll with Wasabi Mayonnaise
Shrimp Paste Chicken Wing
Deep Fried Samosa
Steamed Dim Sum Combination
(Har Kow / Siew Mai / Chive Dumpling)



Desserts

Jasmine Tea Infused Crème Brule Tart
Mini Assorted French Pastries
Watercress Gelee with Lychee
Green Bean Soup with Sweet Potato and Coconut Cream



Freshly brewed Coffee & Tea



Solemnisation Buffet Lunch Menu

Compound Salad and Platters

Smoked Salmon and Potato Salad with Red Onion and Capers
Assorted Butchery Delicacies with Vegetable Pickles
French Bean and Tofu Salad in Sesame Dressing
The Garden Lettuces
(Assorted Vegetable Crudités / Cherry Tomatoes / Capsicum and Croutons
Balsamic Vinaigrette / Thousand Island / Caesar Dressing)



The Soup Kettle

New England Clam Chowder with Cheese Gougeres
Freshly Baked Bakery Bread Basket
(Served with Portion Butter and Herb Cream Cheese)



Main Dishes

Pan Seared Sea Bass Fillet with Ginger Balsamic and Cashew Nut Crunch
Herb Roasted Chicken with Forest Mushroom Ragout
Wok Seared Pork Ribs with Aromatic Spices
Braised Seasonal Vegetables with Bean curd Skin
Sautéed Spiral Pasta Aglio Olio
Fried Rice with Roasted Meat and Asparagus



Desserts

Assorted Mini French Pastries
Soy Milk Panna Cotta with Lemon Grass Syrup
Black Forest Trifle
Seasonal Fresh Cut Fruits Platter



Freshly brewed Coffee & Tea



Solemnisation Buffet Dinner Menu

Appetizer & Compound Salad

Poached Tiger Prawn with Citrus Fruit and Melon Salad

Marinated Baby Octopus Salad with Pickle Vegetables

Smoked Chicken and New Potato Salad

The Garden Lettuces

(Assorted Vegetable Crudités / Cherry Tomatoes / Capsicum and Croutons

Red Wine Vinaigrette / Thousand Island / Caesar Dressing)



The Soup Kettle

Double Boiled Seafood and Bean curd Soup

Freshly Baked Bakery Bread Basket

(Served with Portion Butter and Avocado Spread)



Main Dishes

Sautéed Fish Fillet with Aromatic Spices

Cantonese Roasted Duck with Ginger Mustard Dip

Roasted Australian Beef with Forest Mushroom Ragout

Cheese Crusted Broccoli and Cauliflower Florets

Sautéed Fettuccine with Chorizo

Pineapple Fried Rice with Chicken Floss & Shrimp



Desserts

Dark Cherry Clafoutis with Walnuts and Kirsch Sabayon

Assorted Mini French Pastries

Tiramisu Green Tea Infused

Banana Crumble Tart

Seasonal Fresh Cut Fruits Platter



Freshly brewed Coffee & Tea

