SOLEMNIZATION PACKAGES

2017/2018

Hilton

SINGAPORE

SOLEMNIZATION PACKAGES

2017

LUNCH

7-course Chinese Menu:	S$780++ per table of 10 persons
Lunch Buffet:	S$78++ per person

DINNER

8-course Chinese Menu:	S$880++ per table of 10 persons
Dinner Buffet:	S$88++ per person

2018

LUNCH

7-course Chinese Menu:	S$800++ per table of 10 persons
Lunch Buffet:	S$80++ per person

DINNER

8-course Chinese Menu:	S$900++ per table of 10 persons
Dinner Buffet:	S$90++ per person

CHINESE MENU

Minimum of 5 tables | Maximum of 8 tables

BUFFET MENU

Minimum of 50 guests | Maximum of 80 guests

PACKAGE HIGHLIGHTS

Food & Drinks

- Your choice of a personalised Chinese or buffet menu
- Free flow of soft drinks throughout your cocktail reception & wedding event

Flowers & Decorations

- A complimentary reception table with floral centrepiece
- VIP table set-up with chair decorations for one bridal table
- One floral centrepiece and five chairs decorated with organza
- Floral centrepieces for all guest tables
- One wedding arch
- White seat covers for all chairs

Others

- Complimentary use of LCD projectors & screens
- Complimentary car park passes for 20% of your guests
- VIP parking lot for your bridal car in front of the hotel

The hotel reserves the rights to amend the prices without prior notice. All prices are subject to 10% service charge & GST.

7-Course Chinese Lunch Menu A

Appetiser Platter 五福大拼盘:
Marinated Jellyfish sprinkled with Sesame Seeds/
Szechuan Garlic Pork/Sesame Prawn Toast/Organic Prawns
with Lime Mayonnaise/Five-Spice Chicken in Bean Curd Roll
芝麻海蜇/四川蒜泥白肉/虾吐司/青柠虾沙律/五香马蹄卷

Braised Four Treasures Broth 红烧四宝羹

Crispy Roasted Chicken in Chef's Signature Sauce
秘汁脆皮烧鸡

Hong Kong Style Steamed Garoupa in Superior Soya Sauce
港式蒸活石斑

Braised Bai Ling & Nameko Mushrooms with
Seasonal Vegetables 白灵菇蚝皇双菠扒园蔬

Ee-Fu Noodles with Yellow Chives & Shimeji Mushrooms
韭王松菇焖伊面

Cream of Red Bean Paste with Glutinous Rice Balls 红豆沙汤圆

7-Course Chinese Lunch Menu B

Appetiser Platter 五福大拼盘:
Crispy Whitebait Fish/Breaded Bacon Prawn Rolls/
Marinated Jellyfish sprinkled with Sesame Seeds/
Spiral Pasta with Marinated Baby Squid/
Poached Fragrant Chicken Rolls
烧汁白饭鱼/烟肉虾卷/芝麻海蜇/意粉墨鱼仔/香酒醉鸡卷

Braised Lobster Soup 山珍海味龙虾羹

Coffee Pork Ribs 咖啡香排骨

Braised Chinese Mushrooms with Superior Stock &
Seasonal Vegetables 黄焖北菇扒园蔬

Steamed Snapper with Minced Garlic in Superior Soya Sauce
金银蒜蒸红鲷鱼

Steamed Rice with Assorted Meat in Lotus Leaf 腊味荷叶饭

Chilled Mango Pudding with Raspberry Sauce 覆盆子酱芒果布丁

8-Course Chinese Dinner Menu A

Appetiser Platter 五福大拼盘:
Crispy Whitebait Fish/Breaded Bacon Prawn Rolls/
Marinated Jellyfish sprinkled with Sesame Seeds/
Spiral Pasta with Marinated Baby Squid/
Poached Fragrant Chicken Rolls
烧汁白饭鱼/烟肉虾卷/芝麻海蜇/意粉墨鱼仔/香酒醉鸡卷

Braised Lobster Soup 山珍海味龙虾羹

Poached Prawns in Inaka Miso Soup 味噌灼活虾

Zhenjiang Pork Ribs 镇江排骨王

Home-made Steamed Garoupa 家乡式蒸活石斑

Braised Broccoli with Bai Ling Mushrooms 西兰花焖白灵菇

Steamed Rice with Assorted Preserved Meat in Lotus Leaf
腊味荷叶饭

Warm Yam Purée & Gingko Nuts with Pumpkin in
Coconut Jus 潮式白果金瓜芋泥

8-Course Chinese Dinner Menu B

Appetiser Platter 五福大拼盘:
Crispy Whitebait Fish/Organic Prawns with Lime Mayonnaise/
Nanjing Poached Duck/Marinated Jellyfish sprinkled with
Sesame Seeds/Five-Spice Chicken in Bean Curd Roll
烧汁白饭鱼/青柠虾沙律/南京盐水鸭/芝麻海蜇/五香马蹄卷

Braised Seafood with Fried Fish Maw Soup 红烧海鲜鱼鳔羹

Signature Herbal Empress Chicken 特制药材皇帝鸡

Crispy Mongolian Prawns in 'Pik Fong Tong' Style 避风塘虾球

Hong Kong Style Steamed Garoupa in Superior Soya Sauce
港式蒸活石斑

Braised Asparagus with Dried Mushrooms in Oyster Sauce
红烧露筍花菇

Fried Udon with Dried Shrimps, Black Pepper Sauce &
Golden Mushrooms 黑椒金菇虾干乌东面

Chilled Cream of Mango with Pomelo & Sago 杨枝甘露

International Lunch Buffet Menu

Appetiser

Smoked Salmon with Sour Cream & Chives

Fish Ragout topped with Puff Pastry

California Rolls & Vegetable Maki

Soup & Salad

Salad Bar with Fresh Greens, Dressings & Condiments

Japanese Spinach with Soy & Bonito Flakes

Roasted Sweet Potato & Pine Nuts

Selection of Home-made Bread, Grissini & Lavash

Main

Beef Medallion with Mushroom Cream Sauce

Madras Long Grain Rice with Raisins & Almonds

Home-made Duck Leg Confit with Sautéed Sweet Cabbage & Mustard Cream

French Green Beans with Almonds

Potato Gratin with Celeriac Mash

Sweet & Sour Fish

Braised Ee-fu Noodles

Dessert

Warm Chocolate Brownie with Vanilla Ice Cream

Red Bean Soup with Glutinous Rice Balls

Assorted Mini French Pastries

Assorted Cakes

Fresh Fruits

Coffee or Tea

International Dinner Buffet Menu

Appetiser

Honey Roast Chicken with Green Asparagus

Marinated Thai Beef Salad

Assorted Smoked Fish with Lemon & Horseradish

Gado-gado

Soup & Salad

Selection of Tomatoes, Cucumber, Cauliflower & Fresh Asparagus

Seasonal Imported Greens with Croutons & Parmesan Cheese

Pumpkin Soup with Young Ginger

Selection of Home-made Bread, Grissini & Lavash

Main

Stir-fried Seafood with Vegetables

Pan-fried Escalope of Sea Bass with Almond Butter Sauce

Mini Beef Fillet with Creamy Pepper Sauce

Assorted Satay with Condiments

Assorted Vegetables with Mushrooms

Spicy Tomato Penne Pasta

Seafood Fried Rice

Teriyaki Chicken

Dessert

Tropical Sliced Fruits

Famous Hilton Cheesecake

Assorted Mini French Pastries

Chocolate Mousse

Crème Brûlée

Coffee or Tea