



SOLEMNISATION PACKAGE 2020

SET MENU A

S\$738.00++ per table of 10 pax

SET MENU B

S\$838.00++ per table of 10 pax

BUFFET MENU

S\$75.00++ per person

STAY APPETIZING

- ❖ Choice of 8 Course Menu from Award Winning Wah Lok Restuarant or International buffet spread specially prepared by our Master Chefs for all your distinguished guests
- ❖ Free flow of soft drinks throughout event (excluding juices) with cocktail nuts
- ❖ Full waiver of corkage charge up to 5 bottles of Duty Paid Sealed Hard Liquor brought in

STAY MESMERIZING

- ❖ Provision of elegant sash for chairs of solemnisation table, fresh floral centerpiece for solemnisation, reception table and distinctive centerpiece for all dining tables

STAY HIGH TECH

- ❖ Complimentary utilization of existing LCD Projector and screen with 2 wireless microphones
- ❖ Complimentary usage of projector for your video montage

COMPLIMENTARY

- ❖ Complimentary car park coupons for up to 20% of your guaranteed attendance

EXCLUSIVE PRIVILEGES

- ❖ House wine can be arranged at \$38.00++ per bottle
- ❖ Beer can be arranged at a special price of S\$720.00++ per 30-litre barrel or at S\$14.00++ per glass
- ❖ Solemnisation Floral Decorations can be arranged from SGD\$800.00++



INTERNATIONAL BUFFET MENU

S\$75.00++ per person

Minimum 30 persons | Maximum of 60 persons

APPETISER

Healthy Fruits Salad with Passion Fruit Dressing
Shredded Roast Duck in Hoisin Sauce
Japanese Octopus Salad



CHEF'S CRAFT SOUP

Cream of Pumpkin Veloute
Served with Bread Roll & Butter



MAIN COURSE

Seafood Pomodoro
Baked Fish Fillet in Dill Sauce
Baked Cajun Chicken
Baby Kailan with Assorted Mushrooms
Steamed Fragrant Jasmine Rice (V)
Spaghetti Napolitana (V)



DESSERT

Bread & Sweet Corn Pudding with Crème Anglaise
Chilled Almond Longan with Beancurd
Mini Chocolate Brownie
Mini Pandan Kaya Cake
Assorted Fresh Fruit Platter
(Papaya, Watermelon & Pineapple)



CHINESE SET MENU A

S\$ 738.00++ per table of 10 persons

Minimum 3 table of 10 persons | Maximum of 6 tables of 10 persons

锦绣大拼盘

(沙律虾, 炒桂花粉丝, 日式迷你八爪鱼, 香炸白饭鱼, 迷你春卷)

Deluxe Cold Dish Combination

(Prawn Salad, Scrambled Eggs with Vermicelli, Japanese Baby Octopus,
Deep Fried Silverfish, Mini Spring Roll)



红烧蟹肉鱼鳔羹

Braised Fish Maw Soup with Crabmeat



蒜茸蒸金目鲈

Steamed Sea Bass Minced Garlic in Soya Sauce



宫保虾球

Sautéed Prawns in Kung Po Sauce



干贝花菇扒时蔬

Braised Shiitake Mushroom with Conpoy & Seasonal Vegetables



脆皮烧鸡

Crispy Roasted Chicken



鼓油皇海鲜粒炒面线

Fried Mian Xian with Diced Seafood



龙眼红枣汤圆

Glutinous Rice Ball in Longan and Red Dates Soup

Chinese Tea



CHINESE SET MENU B

S\$ 838.00++ per table of 10 persons

Minimum 3 table of 10 persons | Maximum of 6 tables of 10 persons

锦绣大拼盘

(沙律虾, 辣汁海蜇, 日式迷你八爪鱼, 香炸白饭鱼, XO 海螺)

Deluxe Cold Dish Combination

(Prawn Salad, Marinated Jellyfish, Japanese Baby Octopus, Deep Fried Silverfish, XO Topshell)



五宝羹

(海参, 蟹肉, 瑶柱, 鱼瓢, 金菇)

Five Treasures Soup

(Sea Cucumber, Crabmeat, Conpoy, Fish Maw, Enoki Mushroom)



港式蒸海班

Steamed Garoupa in Superior Soya Sauce



芥茉虾球

Sautéed Prawns in Wasabi Sauce



海螺扒菠菜

Sliced Giant Topshell with Spinach



茶皇豉油鸡

Smoked Chinese Tea Soya Chicken



银芽九王干烧伊府面

Braised Ee-Fu Noodles with Sliver Sprout and Chives



青苹果菊冻

Chilled Green Apple Jelly with Chrysanthemum

Chinese Tea