



solemnisation package 2025

Chinese Set Lunch / Dinner
\$1398 per table of 10 persons

Lunch Buffet
\$128 per person

High Tea Buffet
\$108 per person

Dinner Buffet
\$138 per person

Min 3 tables of 10 persons or 30 persons

Package includes

- A self-curated 8-course Chinese Set Lunch or Dinner from the à la carte menu or sumptuous buffet menu handcrafted by the culinary team
- Unlimited servings of soft drinks, Chinese tea (Chinese Set) or coffee & tea (Buffet) throughout the event
- Beer and house wine can be arranged at a preferential rate
- Fresh floral arrangement for your ROM table
- Complimentary usage of our exquisite ring pillow and signing pen
- Complimentary usage of LCD projector and screen
- Waterfall Pavilion (maximum of 24 persons) can be arranged at a special rate of \$688 per event
- Preferential room rates for your family and friends

With compliments

- Chocolate pralines wrapped in dainty boxes for your guests
- Complimentary parking coupons for 20% of your guaranteed attendance

In the event of inclement weather (based on 2 hours before the event), the contingency venue for Waterfall Pavilion will prevail.
Prices are subject to 10% service charge and prevailing government taxes.
Packages and prices are subject to changes without prior notice.

chinese set menu

Appetiser

李白锦绣大拼盘 Li Bai's Deluxe Combination Platter (select 5):

- 烧肉 Roast Pork
- 烟鸭 Smoked Duck
- 醉鸡片 Drunken Chicken
- 芝麻鸡 Sesame Chicken
- 素鹅 Vegetarian Goose
- 虾沙律 Prawn Salad
- 迷你八爪鱼 Mini Octopus
- 紫菜卷 Seaweed Roll
- 辣汁螺花 Top Shell
- 海蜇 Seasoned Jellyfish
- 炸蟹枣 Deep-fried Crabmeat Ball
- 芋丝春卷 Deep-fried Spring Roll with Minced Chicken, Prawn and Yam

Soup

- 花胶瑶柱蟹肉羹 Deluxe Seafood Broth (Fish Maw, Fresh Crabmeat and Conpoy)
- 虫草花海螺炖鸡汤 Double-boiled Chicken Soup with Cordyceps and Sea Whelk

Seafood

- XO 酱彩椒露笋炒虾仁 Sautéed Prawn with Walnut, Asparagus and Capsicum in XO Sauce
- 荷塘彩椒炒带子 Sautéed Fresh Scallop with Snow Pea, Lotus Root and Capsicum
- 杏香芥末炸虾球 Deep-fried Wasabi Prawn Ball with Almond Flake
- 荔茸带子 Deep-fried Scallop coated with Taro
- 桂林炸虾丸 Deep-fried Breaded Shrimp Ball with Water Chestnut

Fish

- 港式蒸大星斑 Hong Kong-style Steamed Star Grouper
- 清蒸西曹 Steamed Sea Bass with Light Soya Sauce

Meat

- 李白大补鸡 Li Bai's Herbal Emperor Chicken
- 蒜香吊烧鸡 Crispy Roast Chicken with Garlic Sauce
- 南乳脆皮鸡 Crispy Roast Chicken with Preserved Beancurd
- 酱烧琵琶鸭 Roast Pi Pa Duck

Vegetable

- 蟹肉扒香菇时蔬 Braised Seasonal Vegetable with Chinese Mushroom and Crabmeat Sauce
- 干贝鲜腐竹扒时蔬 Seasonal Vegetable with Fresh Beancurd Skin and Conpoy
- 干贝灵芝菇扒时蔬 Stewed Seasonal Vegetable with Abalone Mushroom and Conpoy

Noodle / Rice

- 虾焖伊面 Stewed Ee-Fu Noodle with Prawn
- 韭黄双喜伊面 Stewed Ee-Fu Noodle with Chive and Mushroom
- 日式虾鱼茸面 Japanese-style Fish Noodle with Prawn
- 飘香荷叶饭 Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

Dessert

- 杨枝甘露 Chilled Cream of Mango with Pomelo Sago
- 香芒布丁 Chilled Mango Pudding with Fresh Strawberry
- 白果芋泥 Yam Paste with Gingko Nut
- 百年好合 Hundred Years Together
- 红豆沙汤圆 Red Bean Paste with Glutinous Rice Ball with Black Sesame Filling

buffet menu

Lunch

APPETISER

- Selection of Chinese Cold Platter
- Mixed Fruit and Vegetable Rojak with Shrimp Paste
- Thai Basil Beef Salad
- Roasted Mushroom Fusilli 🍴
- Tomato Mozzarella with Basil Pesto 🍴
- 3 Kinds of Seasonal Boutique Greens 🍴

DRESSING

- Thousand Island
- French
- In-house Specialty
- Sesame Soy

CONDIMENT

- Sweet Corn Kernel
- Cucumber
- Cherry Tomato
- Sunflower Seed

HOT DISHES

- Sweet and Sour Fish
- Oven-roasted Striploin with Mushroom Sauce
- Buddha's Delight (*Lo Han Jai*)
- Grilled Chicken Thigh Satay with Peanut Sauce
- Chardonnay Seafood Stew with Jasmine Dill Rice 🍴

DESSERT

- Freshly Sliced Tropical Fruit Platter 🍴
- Selection of Mini French Pastries
- Selection of Nyonya Kueh 🍴
- Mango Pudding
- Strawberry Mousse
- Green Tea Jelly

COFFEE AND TEA

High Tea

COLD SELECTION

- Roasted Beef Sandwich with Pickle
- Tuna and Corn Croissant
- Turkey and Cheese Tortilla Wrap
- Tomato and Cucumber Sandwich 🍴
- Vietnamese Rice Paper Roll

HOT SELECTION

Choice of 2 Steamed Dim Sum with Hot Bean Sauce:

- Chicken Siew Mai
- Prawn Har Gau
- Chicken Char Siew Pau
- Crystal Dumpling 🍴
- Salted Egg Pau

Choice of 1 Baked Pie:

- Black Pepper Chicken Pie
- Mini Chicken Pie
- Rendang Chicken Pie

Choice of 1 Quiche:

- Turkey & Cheese
- Salmon & Spinach
- Mushroom & Leek 🍴
- Spinach & Cheese 🍴
- Crabmeat Chawanmushi
- Tandoori Chicken Drumlet
- Seafood Mee Goreng

UNDER THE LIGHT

- Plain and Chocolate Scones
- Clotted Cream and Fruit Preserve

DESSERT

- Walnut Tart
- Raspberry Financier
- Coffee Chocolate Cup
- Mango Panna Cotta
- Pistachio Cheese Cake
- Freshly Sliced Tropical Fruit Platter 🍴

COFFEE AND TEA

🍴 Vegetarian

buffet menu

Dinner

APPETISER & SALAD

Smoked Salmon with Caper, Horseradish Dip and Onion

Marinated Baby Octopus with Wakame

German Potato Salad with Chicken Sausage

Traditional Greek Salad 🌱

Penne Pasta Salad with Pesto 🌱

3 Kinds of Seasonal Boutique Greens 🌱

DRESSING & CONDIMENT

Thousand Island

French

In-house Specialty

Sesame Soy

Sweet Corn Kernel

Cucumber

Cherry Tomato

Sunflower Seed

SOUP

Cream of Mushroom 🌱
with Bread and Butter

ACTION THEATRE

Singapore Laksa

Thick Bee Hoon, Beansprout, Prawn, Fish Cake and Quail Egg with Spicy Coconut Gravy and Condiments

HOT DISHES

Pan-fried Fillet of Sea Bass with Citrus Cream Sauce

Braised Duck Breast with Red Wine Vinegar and Vegetable

Seasonal Vegetable with Assorted Mushroom and Egg Beancurd 🌱

Nonya Chicken Curry

Spicy Tomato Seafood Stew

Rice Pilaf with Dried Fruit

DESSERT

Freshly Sliced Tropical Fruit Platter 🌱

Selection of Mini French Pastries

Chocolate Mousse

Selection of Nyonya Kueh 🌱

Strawberry Cheese Cake

Jackfruit Crème Brûlée

COFFEE AND TEA

🌱 Vegetarian



SHERATON
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