



It's your big day, and you want it to unfold
in the most dreamy, luxurious way that is utterly unique to you.
With our personalised Romance Team, that fantasy wedding
need no longer remain a dream. A customised extravaganza
with the perfect theme can be yours to behold,
and awaits to fulfill your every desire.



SOLEMNISATION PACKAGE

CHINESE LUNCH

\$838

Per table of 10 persons

INTERNATIONAL BUFFET LUNCH

\$85

Per person

CHINESE DINNER

\$938

Per table of 10 persons

INTERNATIONAL BUFFET DINNER

\$95

Per person

THE SOLEMNISATION CELEBRATION

(Minimum of 50 guests)

- A selection of menus specially designed by our culinary team
- Mixed nuts and chips for pre-event cocktail
- Unlimited serving of soft drinks and mixers
- Waiver of corkage fees for all duty-paid wine and hard liquor
- Fresh floral centerpieces for all tables
- Choice of individually-packed brownies or chocolates for each guest
- Valet parking for the bridal car and self-parking coupons for 15% of confirmed guests
- Overnight accommodation in a Classic Room with breakfast for 2 persons
- Preferential guest room rates for overseas guests



CHINESE LUNCH

\$838⁺⁺ per table of 10 persons

Happiness Cold Dish Combination

(Prawn Salad, Black Pepper Cuttlefish and Corn Cake, Mini Japanese Octopus, Fuyong Egg with Crabmeat, Sea Jelly)

Braised Fish Maw Soup with Crabmeat and Conpoy

Sautéed Rainbow Prawns with Vegetables

Crispy Roast Chicken with Almond Flakes

Steamed Live Malabar Golden Snapper with Traditional Sauce

Stewed Ee-fu Noodles with Shredded Duck and Chives

Chilled Pearl Sago Cream with Mango and Aloe Vera Cubes

TWG Jasmine Tea

*All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.*





INTERNATIONAL BUFFET LUNCH

S\$85⁺⁺ per person

COLD SELECTION

Chinese Cold Dish Combination
(Marinated Jelly Fish, Roast Duck with Plum Sauce and Soya Chicken)

Cured Salmon Trout
with Hot Smoked Salmon

Avocado and Crab Meat California Roll
with Soy, Wasabi and Pickled Ginger

Swiss Specialties of Air Dried Meat
and Cold Cuts

SALAD

Red Potato Salad with
Cornichons and Chives

Genting Mesclun Salad and Sprouts
with your Choice of Dressing

Fusilli Pasta with Roasted Capsicum
and Mixed Mushroom with Basil Oil

Asian Slaw with Cabbage,
Green Papaya and Coriander

Fine Bean Salad Tossed with Seafood
and Sesame Soy Dressing

LOCAL HOT SELECTION

Pan-fried Lemon Sole on Lime Butter Sauce
with Crispy Butter

Curry Leaf and Baby Bok Choy

Grilled Mignon of Beef with Young Vegetables,
Glazed Shallots and Bordelaise Sauce

Steamed Seafood and Saffron Bouillabaisse
with Braised Fennel

Braised Malay Chicken Rendang with
Lemongrass and Toasted Coconut

Stir-fried Prawns "Kung Pao"
with Dry Chilli and Cashew Nuts

Braised Lo-han Vegetables with Button,
Straw and Wood's Ear Mushrooms

Wok-fried Nasi Goreng with
Tomato and Crispy Shallots

DESSERTS

Summer Berries Pudding, Vanilla Sauce

Golden Pineapple and Coconut Tart

Coconut Pumpkin Panna Cotta

Chocolate Passion Cake

Fresh Fruits Salad with Mint

Freshly Brewed Coffee or Tea



CHINESE DINNER

\$938⁺⁺ per table of 10 persons

Eternal Bliss Cold Dish Combination
*(Deep-fried Prawn Beancurd Dumpling, Sea Jelly, Japanese Baby Octopus,
Butter Prawns Curry Leaves, Giant Squid Szechuan Style)*

Braised Lobster Soup, Sea Cucumber, Dried Scallops

Sautéed Scallops, Asparagus, Mandarin Orange,
Almond, Hot Garlic Sauce

Oven Baked Eight Treasure Duck

Braised Shiitake Mushrooms,
Spinach, Fried Fish Maw

Steamed Golden Snapper, Red Fermented Gravy

Golden Fragrant Fried Rice, Seafood, Chinese Olive Vegetable

Chilled Sweet Corn Pudding with Lotus Seeds

TWG Jasmine Tea

*All prices are subject to 10% service charge and prevailing taxes.
Packages, prices and menus are subject to change, without prior notice.*



INTERNATIONAL BUFFET DINNER

\$95⁺⁺ per person

COLD SELECTION

Platter of Cured Salmon Gravavlax and Cold Smoked Salmon with Traditional Condiments

Homemade Charcuterie
(Coppa, Beef Salami, Chorizo and Air Dried Beef with Mixed Sweet Pickles)

Combination of Chinese Favorites
(Jelly Fish, Soya Chicken, Red Octopus and Roast Duck)

SALAD

Roasted Chicken with Fine Beans, Golden Mushrooms and Plum Soy Sesame Dressing

Classic Tabbouleh Salad with Parsley, Bulgur Wheat, Onion, Tomato and Extra Virgin Oil

Mesclun Greens with Baby Pear, Honey Tomato and your Choice of Dressing

Spicy Glass Noodle Salad with Seared Squid and Kalamansi Chilli Dressing

Oriental Slaw with Cabbage, Papaya and Coriander

WESTERN HOT SELECTION

Breast of Chicken "Sous-Vide" with Fresh Herbs and Albufera Sauce

Grilled Korean Beef Short Ribs "Kalbi" with Spicy Cilantro Sauce and Shredded Spring Onion

Steamed Seafood and Saffron Bouillabaisse with Garlic Aioli

Pan-Fried Red Snapper with Rosemary Beurre Blanc and Citrus Wilted Endives

Grilled Mediterranean Vegetables with Basil Pesto

Parmigiano Reggiano and Balsamic Gastrique

LOCAL HOT SELECTION

Malay Braised Chicken Kari Ayam with Tomato, Eggplant and Sweet Onions

Sautéed Spicy Sotong Goreng Kunyit in Turmeric Gravy

Wok-fried Sea Scallops with Asparagus and Roasted Macadamia Nuts

Braised Ee-Fu Noodles with Seasonal Vegetables, Topped with Crab Meat

Oriental Fried Rice with Yam and Mixed Vegetables

Freshly Brewed Coffee or Tea

