

Weekend Wedding Lunch Package

Minimum of 12 tables required

January to December 2015 *Our Creation On Your Wedding Day*

- *Choice of 8 course Chinese, 4 course Western or International Buffet Lunch*
- *Food tasting, if required can be arranged on weekdays, at a special price of 50% off 1 table*
- *Complimentary soft drinks and mixers for up to 4 hours during your celebration*
- *Special rate for wine purchased from the hotel*
- *Waiver of corkage charge for all sealed and duty paid hard liquor brought into the hotel*
- *Champagne fountain with a complimentary bottle of Champagne*
- *Glamorous wedding decorations to enhance your celebrations*
- *Creative floral centrepieces on all tables*
- *Complimentary seat covers for all chairs*
- *Wedding cake replica for cake cutting ceremony*
- *Selection of invitation cards based on 70% of your guaranteed attendance (excluding printing)*
- *Wedding accessories consisting a of a token box and guest signature register*
- *Usage of LCD projector and screen*
- *A choice of wedding gifts for your guests*
- *One night stay in one of your luxurious suites and enjoy your breakfast at Tablescape*
- *Complimentary parking tickets for up to 20% of your guaranteed attendance*
- *One reserved VIP parking lot at the main hotel entrance*
- *Complimentary admission into the island for your guests*
- *Pre-event snacks will be served in the comfort of your Bridal Suite*
- *Your selection of post-event meal served in the comfort of your Bridal Suite with a value of S\$80nett*
- *1kg complimentary cake*

From S\$1088++ per table of 10 persons, inclusive of one 22.7 litre barrel of beer

Chinese Set Lunch Menu A

Deluxe Combination Platter

*Deep Fried Silver Bait, Marinated Baby Octopus, Pacific Clam with Thai Sauce,
Deep Fried Seafood Roll, Stir-Fried Scramble Egg with Crabmeat*



Braised Deluxe Seafood Broth with Trio Mushroom



Crispy Chicken with Prawn Crackers



Steamed Garoupa with Chef's Special Sauce



Stir Fried Asparagus with Prawns in X.O Sauce



Braised Flower Mushroom with Dried Scallop and Spinach



Braised Ee-Fu Noodle with Yellow Chive and Mushroom



Chilled Cream of Mango, Sago and Pomelo



Chinese Tea

Chinese Set Lunch Menu B

Deluxe Combination Platter

*Pomegranate Chicken, Marinated Jelly Fish, California Maki Roll,
Deep-fried Seafood Roll, Stir-Fried Scramble Egg with Crabmeat*



Braised Deluxe Seafood Soup with Crab Meat, Fish Maw, Dried Scallops



Deep-fried Boneless Chicken with Chef Special Sauce and Crispy Lotus Roots



Steamed Sea Bass with Superior Soya Sauce



Poached Live Prawns with Chinese Herbs & Wine



Braised Trio Mushrooms with Chinese Spinach



Fragrant Fried Rice with Char Siew & Chinese Sausages wrapped in Egg Crepe



Sweetened Red Bean Puree with Duo Glutinous Rice Ball



Chinese Tea

International Buffet Lunch Menu

Appetizer

*Mixed Green with Traditional House Dressing
Smoked Chicken and Kidney Bean Salad with Charred Corn and Capsicum
Grilled Vegetables Antipasto with Balsamic Vinaigrette
Hawaiian Style Cole Slaw with Ginger Dressing and Grilled Pineapple*

Soup

*Cream of Mushroom with Chives
Assorted Bread Basket*

Hot-main

*Italian Chicken Stew with Black Olive, Ripe Tomatoes and Sweet Onion
Seared Seabass with Citrus Cream, Braised Fennel
Steamed Season Vegetables with Lemon Zest and Parsley
Penne Pasta with Basil Tomato Cream Sauce*

Local-main

*Lamb korma
Chilli Prawn and Egg Bean Curd
Steamed Jasmine Rice*

Dessert

*Peppermint Flan
Banana Bread
Warm Apple Crumble with Vanilla Sauce
Assorted Fruit Platter with Lime*

Beverage

*Soft drinks
Coffee and Tea*

Réception de Mariage

Minimum of 100 persons required

S\$118.80++ per person

Appetizers

*Mesclun Greens with Shredded Smoked Duck,
Crumbled Goat's Cheese, Toasted Walnuts and Peppered Honey Dressing*



Main Course

*Slow Roasted Salmon Fillet with Smoked Garlic Mashed Potatoes,
Sautéed Asian Vegetables and Wasabi Chablis Cream*



Dessert

*Warm Orange Short Cake
with Raspberry Compote and Mövenpick Vanilla Ice Cream*



Coffee or Tea