

Perfect CELEBRATIONS

Grand Collection

Lunch

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A dinner savouring for your selected set menu for ten persons
(Applicable from Monday to Thursday only)
- ❖ Free flow of aerated soft drinks, mixers, Chinese tea or coffee and tea
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ A thirty litre barrel of Tiger draught beer
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Fresh floral wedding decorations in the ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ A night stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and breakfast for two
- ❖ A day-use in our Tower Wing Deluxe Room for your coordinators
(From 9.00am to 4.00pm)
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

S\$1,188.00 per table of 10 guests

(Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)

Minimum Requirements:

- ❖ Tower Ballroom ~ 250 guests; Island Ballroom ~ 400 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package price is subject to changes.*

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Menu I

香格里拉锦绣拼盘

Shangri-La Appetisers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



虫草华海螺花胶炖鸡汤

Double-boiled Superior Broth
with Cordyceps Flower, Sea Whelk
and Fish Maw



鼓油皇油浸荀殼

Deep-fried Fresh Soon Hock in Soya Sauce
garnished with Coriander Leaves



荷香人参药材鸡

Steamed Herbal Chicken
with Ginseng wrapped in Lotus Leaves



金菇素鲍片时蔬

Braised Sliced Vegetarian 'Abalone'
with Spring Vegetables
and Golden Mushrooms



海鲜炒生面

Deep-fried Egg Noodles
topped with Assorted Seafood



鲜果香芒布丁

Chilled Mango Pudding
surrounded by Seasonal Fruits

Menu II

香格里拉锦绣拼盘

Shangri-La Appetisers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



鲍鱼海参干贝花胶丝羹

Braised Fish Maw
with Shredded Abalone,
Sea Cucumber and Conpoy



烧汁焗海鱸魚

Baked Sea Perch
with Teriyaki Sauce



避风塘蒙古风沙鸡

Crispy Mongolian Chicken
“Pik Fong Tong” Style



蟹肉扒时蔬

Braised Seasonal Greens
topped with Fresh Crab Meat



香宫炒饭

Shang Palace Fried Rice



红豆沙汤圆

Sweetened Cream of Red Bean
with Glutinous Dumplings

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International Buffet Lunch

Menu

Appetiser

Baked Cajun Chicken with Avocado and Herb Oil
Trio of Smoked Fish with Capers, Herbed Lemon, Cherry Tomatoes
Roasted eggplant and Minced Vegetable Rolls
Pate of Chicken, Mushrooms, Chive and Goose Liver

Soup

Classic Style Cream of Mushroom with Chive Crouton Toast
and “Shiitake Powder” Whipped Cream
Selection of Bread Rolls

Salad Bar

Green Salad of Cucumber, Celery, Green Apple and Mesclun
Roasted Cocktail Potatoes with Rosemary and Sea Salt
Mesclun Mixed Salad Served with French, Italian and Thousand Island Dressings and
Condiments
Kalamata Olive, Chopped Hard Boiled Egg, Cheese Shavings, Scallions,
Bread Croutons and Anchovies

Hot Selection

Lamb Fillet Rolled with Sage and Tomato Stuffing
Braised Ee Fu Noodles
Moroccan Chermoula Chicken and Roasted Sweet Potato
Saffron, Mint and Golden Raisin Steamed Rice
“Mélange” of Vegetables in Herb Butter
Oven Baked Sea Bass with Capponata Olive and Red Pepper Sauce

Dessert

Fresh Fruit Platter
Cheese Cake
Selection of Homemade Cookies
Chocolate Truffle
Assorted French Pastries

Coffee or Tea

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Western Set Lunch

Menu

(Choice of 'one' for each course)

Hoisin marinated Chicken Breast on Frisee Salad
Soy Sesame Dressing

or

Traditional Salad Caprese
Crushed Black Pepper and Pistachio Tuna Herb Oil

❧

Parmesan Crusted Chicken Breast
Herbed Creamy Polenta, Bell Pepper Stew
Roasted Beet Glaze

or

"Petit" Assortment of Sea Bass, Salmon Fillet
King Prawns and Scallop
Creamy Fennel Compote, Light Shellfish Bisque

❧

Vanilla Bean and Wild Strawberry
Crème Brûlée

or

Red Berry Summer Pudding
Marinated Strawberries and Ginger Essence

❧

Petits Fours

Coffee or Tea