

Perfect CELEBRATIONS

Private Collection

**Dinner
(Weekday)**

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of the exclusive Azalea Room
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A bottle of champagne for the toasting ceremony
- ❖ Free flow of aerated soft drinks, mixers, chinese tea or coffee and tea
- ❖ A thirty litre barrel of Tiger draught beer
- ❖ A five-tier 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 decorations for the venue
- ❖ 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 Buffet Breakfast for two at The Line restaurant, Level 1
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

***S\$1,288.00 per table of 10 guests
(Valid for Sunday to Thursday, excluding Eve of Public Holidays
and Public Holidays)***

Azalea Room

Minimum Requirements ~ 120 guests
(Maximum Seating Capacity ~ 200 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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Dinner
(Weekday)

International Buffet Dinner

Menu

Fresh Blue Oysters and Shrimps on Ice with Condiments

Selection of Appetisers

Steamed Cod Fillet on Ratatouille with Gazpacho Dressing
California Sushi Rolls with Soya Sauce and Wasabi
Black Pepper Crusted Sirloin of Beef with Tomato flavored Tartar Sauce
Cannelloni Beans Salad with Duck Confit
Salad of New Potatoes and Fusili Pasta
Ceviche with Lemon Juice and Cilantro
Assorted Salad Leaves with Dressings and Condiments
Assorted Rolls and Bread Basket

Soup

New England Corn and Clam Chowder, Creamy Leek Stew
Selection of Bread Rolls

Carving

Salmon Fillet baked in Rock Salt with Lemon Butter Sauce

Main Courses

Ginger Beef with Spring Onions
Ee Fu Noodles with Golden Mushrooms
Chinese Fried Rice
Chicken Breast with Shiitake Mushrooms
Pan-roasted Baramundi on Creamy Leeks
Selection of Garden Fresh Vegetable
Australian Lamb Chops with Minted Jus
Gratin Potatoes glazed with Swiss Cheese

Sweets

Selection of Exotic Fruits
Baked Cheese Cake with Berry Compote
Black Forest Gateau
Traditional Bread and Butter Pudding with Vanilla Sauce
Chocolate Nutty Cinnamon Truffle
Chilled Mango Pudding
White and Dark Chocolate Mousse in Glass
Selection of 3 Varieties of French Pastries

Coffee or Tea

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**Dinner
(Weekday)**

Western Set Dinner

Menu
(Choice of 'one' for each course)

Deep-fried Sesame Crusted Chicken Fillet
Mixed Nut and Apple Salad, Hazelnut Dressing

or

Tandoor-marinated Red Seabass Fillet
Avocado Mixed Salad, Citrus Dressing



Clear Tomato and Basil Broth, Baby Vegetable Pearls

or

New England Corn and Clam Chowder, Creamy Leek Stew



Lightly Seasoned Duck Confit
Fleurie Wine Jus, Thai Asparagus, Potatoes and Chick Pea Mousseline

or

Chicken Teriyaki
Macaire Potatoes, Braised Endive, Assorted Mushroom Ragout



Strawberry and Mango Crème Brûlée Tartlet, Praline Custard

or

Orange Crème Caramel, Blueberries and Double Cream



Petits Fours

Coffee or Tea

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Dinner
(Weekday)

Chinese Set Dinner

Menu I

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)*



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



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



Sautéed Crispy Scallops
with Shimeiji Mushrooms and Kai Lan



Steamed Herbal Chicken
with Ginseng wrapped in Lotus Leaves



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



Deep-fried Egg Noodles
topped with Assorted Seafood



Chilled Mango Pudding
surrounded by Seasonal Fruits

Chinese Set Dinner

Menu II

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)*



Braised Fish Maw
with Shredded Abalone,
Sea Cucumber and Conpoy



Baked Sea Perch
with Teriyaki Sauce



Poached Drunken Live Prawns
served with Soya Sauce



Crispy Mongolian Chicken
"Pik Fong Tong" Style



Braised Seasonal Greens
topped with Fresh Crab Meat



Shang Palace Fried Rice



Sweetened Cream of Red Bean
with Glutinous Dumplings