International Style Solemnisation Package

Our Solemnization Package Includes:

- Sumptuous International Buffet Lunch, High Tea or Dinner menu
- ♥ Free flow of Assorted Soft Drinks, Coffee & Tea (Excluding Juices)
- ▼ Toast to a special rate of S\$58.00++ per bottle for white/red house-pour wine
- ♥ Waiver of corkage charge for all duty-paid hard liquor brought in
- ▼ A beautifully-decorated solemnisation table
- Selection of theatre or round table seating
- Complimentary seat covers for all chairs
- Floral arrangements and tea light candle centrepieces for all the dining tables
- Lovely Wedding favours for your guest
- ♥ A personalized guest signature sook
- ♥ Complimentary car park coupons for up to 20% of the guaranteed attendance
- ♥ Corporate rate will be given on room accommodation

Others (Optional)

- ▼ Themed decorations priced at a special rate of S\$200** per theme (backdrop theme decoration with champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ▼ Premium themed decorations priced at a special rate of S\$800** per theme (Six pedestal stands along the aisle, two VIP table centrepieces, champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- Special rate for Bridal Suite Room available at S\$280.00++ per room/night inclusive of international breakfast for two at Tiffany Café & Restaurant

Buffet Lunch	High Tea	Buffet Dinner
S\$1,788.00++	S\$1,588.00++	S\$1,988.00++
for a group of 30	for a group of 30	for a group of 30
persons	persons	persons
S\$58.00++ per person	S\$50.00++ per person	S\$65.00++ per person
for additional pax	for additional pax	for additional pax

^{*}Prices are subject to an additional Goods and Services Tax (GST) and Service Charges

BUFFET LUNCH MENU

APPETIZERS

Marinated Jellyfish Assorted Maki Chicken Hawaiian Salad

20 ♦ 03

SALAD

Seasonal Greens Salad Assorted Beans Salad Potato Salad

80 **¥**03

DRESSINGS

Thousand Island French Honey Herbs

80 **V** 08

SOUPS

HOT SELECTIONS

Steamed Fish Fillet in "Nyonya Style"
Seafood Fried Rice
Brasata Sirloin of Beef with Mushroom Sauce
Genovese Pasta with Tomato
Coulis and Cheese
Oven Baked Barbecue Chicken
Ratatouille

80 ¥ 03

DESSERTS

Fresh Fruits Platter Mango Pudding Mini French Pastries Mini Fruit Tarts

Coffee & Tea

HI-TEA RECEPTION MENU

APPETISERS

Tahu Goreng Assorted Maki Assorted Finger Sandwiches

80 ¥03

HOT SELECTIONS

Pan-fried Gyoza accompanied with Ginger & Soy Dip
Teriyaki Mid Wings
Breaded Fish Fillet with Tartar Sauce
Steamed Chicken Siew Mai
Chive Pancake
Mussel Au Gratin
Dressed Tomato with Three Cheese
Fried Hong Kong Noodle

80 **₹**08

DESSERTS

Tropical Fresh Fruits Platter Mini Cream Puffs Bread and Butter Pudding Mango Pudding

Coffee & Tea

BUFFET DINNER MENU

APPETIZERS

Assorted Maki Hawaiian Seafood Cocktail Potato Salad with Bacon & Chives

80 **Y** 03

SALAD

Mixed Garden Green Assorted Beans Salad Tomato Wedges with Black Peppercorn 80 **¥**03

DRESSINGS

Thousand Island French Honey Herbs 80 **Y** 03

SOUPS

Seafood Chowder (served with Bread and Butter)

80 **¥**03

HOT SELECTIONS

Seafood Au Gratin Grilled Teriyaki Chicken Pan-fried Snapper with Thai Chilli Crispy Prawns with Oats Ala Tomatoes with Melted Cheese Broccoli with Almond Flakes Thai Pineapple Fried Rice with Chicken Floss

80 **¥**03

DESSERTS

Fresh Fruits Platter Mango Pudding Mini French Pastries Almond Beancurd with Longan

Coffee & Tea