

Celebrate your ceremony of love at our beautiful landscaped pool.

Weekdays

(Monday to Thursday, excluding eves of and Public Holidays)

High-Tea Buffet at \$68 per person International Buffet Lunch at \$78 per person Chinese Set Lunch at \$780 per table of I0 persons International Buffet Dinner at \$98 per person Chinese Set Dinner at \$980 per table of I0 persons

Weekends

(Friday to Sunday, including eves of and Public Holidays)

High-Tea Buffet at \$78 per person International Buffet Lunch at \$88 per person Chinese Set Lunch at \$880 per table of 10 persons International Buffet Dinner at \$108 per person Chinese Set Dinner at \$1080 per table of 10 persons

Beverage

- · Free-flowing soft drinks and Chinese tea for Chinese menu OR
- · Free-flowing soft drinks, coffee and tea for buffet
- · Corkage waiver for one bottle of hard liquor per confirmed table (sealed and duty paid)
- · House wine at \$58 per bottle
- · Draft beer at \$650 per 20-litre barrel

Complimentary

- Specially customised floral decorations with fresh floral centrepieces for the reception, solemnisation and guest tables
- \cdot One-night stay in a Deluxe Room with sumptuous buffet breakfast for two persons at Element restaurant
- · Car park coupons for 20% of confirmed attendance

Terms & Conditions

- · Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.
- · A minimum booking of 40 persons applies.
- · A maximum of 10 guests per table applies.
- · Bookings are subject to availability.
- · A surcharge may apply on popular wedding dates.
- · Packages are subject to change without prior notice.



Solemnisation

Package 2018

High-Tea Buffet \$68 per person (Weekdays) \$78 per person (Weekends)

Cold Savouries

Creamy Truffle Egg Sandwiches Marinated Tuna Croissants Beef Pastrami with Honey Mustard Ciabatta Mini Foie Gras on Melba Toast with Chutney

DIY Station

Kueh Pie Tee
(shredded egg, sliced prawn, coriander, crushed peanut, chilli sauce, braised turnip, sweet sauce)
OR
Kong Bak Pau
(man tou, lettuce, braised pork belly)

Hot Savouries

Selection of Dim Sum in Bamboo Basket
Crispy Chicken Wing
Mini Beef Burger with Grilled Bell Pepper
Seafood Gyoza with Vinegar and Ginger
Braised Ee-Fu Noodle with Seasonal Mushroom
Smoked Salmon Quiche
Prawn and Vegetable Tempura

Sweet Treats

Assorted Scones with Clotted Cream and Jam
Kueh Lapis
Carrot Cake
Assorted French Pastries
Seasonal Fresh Fruits
Assorted Macarons

Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.



Solemnisation

Package 2018

International Buffet Lunch \$78 per person (Weekdays) \$88 per person (Weekends)

Appetisers and Salads

Curried Potato with Turkey Ham
Smoked Salmon Platter with Condiments and Pickles
Selection of Sushi and Maki with Condiments
Prawn Cocktail with Melon and Tobiko
Thai Style Grilled Chicken with Green Mango Salad
Selection of Mesclun with Dressings and Condiments

Soup

Selection of Freshly Baked Bread Rolls and Butter
Lotus Root and Pork Rib Soup
OR
Seasonal Wild Mushroom Veloute

Hot Selections

Grilled Snapper with Spicy Tomato Sauce
Grilled Meatballs with Kabayaki Sauce and Bonito
Wok-fried Tiger Prawns with Chilli Crab Sauce
Herb-roasted Beef Fillet with Port Jus
Stir-fried Scallops and Broccoli with XO Sauce
Braised Udon Noodle with Shredded Roast Duck and Chives
Sautéed Penne Aglio Olio with Chorizo

Desserts

Assorted French Pastries
Mango Pudding with Seasonal Fruits
Carrot Cake with Salted Cream Cheese
Chempedak Crème Brûlée
Seasonal Fresh Fruits

Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.



Solemnisation

Package 2018

International Buffet Dinner \$98 per person (Weekdays) \$108 per person (Weekends)

Appetisers and Salads

Cajun Spiced Grilled Portobello Mushroom
Sichuan Style Smoked Salmon with Scallions and Fried Shallot
Italian Seafood Salad with Trio Peppers
Drunken Chicken with Wolfberries and Cilantro
Selection of Sushi and Maki with Condiments
Fresh Mesclun Bar with Dressings and Condiments

Soup

Selection of Freshly Baked Bread Rolls and Butter Double-boiled Ginseng Black Chicken Soup OR Roast Parsnip Veloute

Hot Selections

Baked Caramelised Miso Cod Fish with Bonito
Beef Bourguignon with Red Wine Sauce and Mushroom
Grilled Crayfish with Chilli Crab Sauce
Herb-roasted Lamb Rack with Mustard Jus
Sautéed U.S. Asparagus with Sambal Chilli Sauce
Seafood Fried Rice with Tobiko

Desserts

Assorted French Pastries
Vanilla Crème Brûlée with Berries Compote
Pistachio Financier
Rich Chocolate Fudge Cake
Seasonal Fresh Fruits

Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.





Chinese Set Lunch \$780 per table of 10 persons (Weekdays) \$880 per table of 10 persons (Weekends)

Amara Five-Treasure Combination Platter
(black pepper smoked duck, chicken ngoh hiang, spring roll, Thai style jellyfish, baby octopus with sesame)

Superior Shredded Abalone Soup with Fish Maw

Steamed Red Garoupa with Ginger, Leek and Premium Soy Sauce

Crispy Fried Chicken with Aromatic Curried Floss

Braised Fresh Farm Mushroom with Oyster Sauce and Spinach

Stewed Ee-Fu Noodle with Seasonal Mushroom and Chives

Creamy Mango Pudding with Seasonal Fruits

Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.





Package 2018

Chinese Set Dinner \$980 per table of 10 persons (Weekdays) \$1080 per table of 10 persons (Weekends)

Amara Five-Treasure Combination Platter

(marinated scallop, Oriental style jellyfish, crispy roast pork, honey smoked duck, baby octopus with sesame)

Braised Shark's Fin Soup with Shredded Chicken and Fish Maw

Steamed Garoupa with Chinese Olive Leaves and Scallions

Spicy Crispy Roast Chicken with Sesame

Wok-fried King Prawn with Oyster Sauce and Lily Bulb

Superior Braised Abalone with Fresh Mushroom and Seasonal Greens

Steamed Fragrant Rice with Premium Sausage in Lotus Leaves

Chilled Duo Melon Sago with Coconut Cream

Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST.

