



Solemnisation Package 2020

**BUFFET
HIGH TEA**

S\$ 2,800 ++ for 30 guests
S\$ 80 ++ per subsequent guest

BUFFET DINNER

S\$ 3,200 ++ for 30 guests
S\$ 93 ++ per subsequent guest

BUFFET LUNCH

S\$ 3,000 ++ for 30 guests
S\$ 85 ++ per subsequent guest



Solemnisation privileges include

- Specially tailored menu for your guests
- Unlimited soft drinks & mixers during the celebration
- Waiver of corkage for sealed & duty paid spirits
- An exquisitely dressed solemnisation table with fresh floral decoration for your signing ceremony and exchanging of wedding vows
- Complimentary usage of ring pillow & signature pen
- Complimentary floral arrangements for all tables
- Complimentary car park coupons based on 20% of your guaranteed attendance

All packages require a minimum 30 guaranteed guests.
Prices quoted are subject to 10% service charge & prevailing government taxes.
Packages are subject to changes without prior notice.



Solemnisation Buffet
High Tea Menu

HORS D'OEUVRE

Mango and Prawn Cocktail
Smoked Duck Salad in Cups with Wanton Crisp
Kueh Pie Tee
Assorted California and Maki Roll
(Served with Wasabi/Shoyu/Garlic)

HOT SELECTIONS

Stir Fried Seafood Vermicelli Singaporean Style
Pan Fried Yam Cake with Fresh Scallion
Prawn Net Roll with Wasabi Mayonnaise
Shrimp Paste Chicken Wing
Deep Fried Samosa
Steamed Dim Sum Combination
(Har Kow/Siew Mai/Chive Dumpling)

DESSERTS

Jasmine Tea Infused Crème Brule Tart
Mini Assorted French Pastries
Watercress Gelee with Lychee
Green Bean Soup with Sweet Potato and Coconut Cream



Freshly brewed Coffee & Tea





Solemnisation Buffet Lunch Menu

COMPOUND SALAD AND PLATTERS

Salmon and Potato Salad with Red Onion and Capers
Assorted Butchery Delicacies with Vegetable Pickles
French Bean and Tofu Salad in Sesame Dressing
The Garden Lettuce:
Assorted Vegetable Crudités/Cherry Tomatoes/Capsicum and Croutons
with Balsamic Vinaigrette/Thousand Island/Caesar Dressing

THE SOUP KETTLE

New England Clam Chowder with Cheese Gougeres
Freshly Baked Bakery Bread Basket
(Served with Portion Butter and Herb Cream Cheese)

MAIN DISHES

Pan Seared Sea Bass Fillet with Ginger Balsamic and Cashew Nut Crunch
Herb Roasted Chicken with Forest Mushroom Ragout
Wok Seared Pork Ribs with Aromatic Spices
Braised Seasonal Vegetables with Bean curd Skin
Sautéed Spiral Pasta Aglio Olio
Fried Rice with Roasted Meat and Asparagus

DESSERTS

Assorted Mini French Pastries
Soy Milk Panna Cotta with Lemon Grass Syrup
Black Forest Trifle
Seasonal Fresh Cut Fruits Platter

Freshly brewed Coffee & Tea





*Solemnisation Buffet
Dinner Menu*

COMPOUND SALAD AND PLATTERS

Poached Tiger Prawn with Citrus Fruit and Melon Salad
Marinated Baby Octopus Salad with Pickle Vegetables
Smoked Chicken and New Potato Salad
The Garden Lettuce;
Assorted Vegetable Crudités/Cherry Tomatoes/Capsicum and Croutons
with Balsamic Vinaigrette/Thousand Island/Caesar Dressing

THE SOUP KETTLE

Double Boiled Seafood and Bean curd Soup
Freshly Baked Bakery Bread Basket
(Served with Portion Butter and Avocado Spread)

MAIN DISHES

Sautéed Fish Fillet with Aromatic Spices
Cantonese Roasted Duck with Ginger Mustard Dip
Roasted Australian Beef with Forest Mushroom Ragout
Cheese Crusted Broccoli and Cauliflower Florets
Sautéed Fettuccine with Chorizo
Pineapple Fried Rice with Chicken Floss & Shrimp

DESSERTS

Dark Cherry Clafoutis with Walnuts and Kirsch Sabayon
Assorted Mini French Pastries
Tiramisu Green Tea Infused
Banana Crumble Tart
Seasonal Fresh Cut Fruits Platter

Freshly brewed Coffee and Tea

