



HOTELS & RESORTS

SINGAPORE CLARKE QUAY



Solemnisation Package 2018

International Buffet Lunch at \$\$2,388.00++ for 30 persons (Additional at \$\$68.00++ per person)

High Tea Reception at \$\$2,188.00++ for 30 persons (Additional at \$\$60.00++ per person)

International Buffet Dinner at \$\$2,688.00++ for 30 persons (Additional at \$\$78.00++ per person)

Chinese Set Menu at \$\$800.00++ per table of 10 persons (Minimum guarantee of 3 tables)

With compliments

- Free flow of soft drinks, coffee and tea for 3 hours
- Floral arrangements for solemnisation table, a pair of pedestal stands and five (05) chair sash with posy
- ♣ Parking coupons based on 15% of your confirmed attendance
- ♣ One (01) night stay in Superior Room with breakfast for two (02) persons
- 4 One (01) bottle of house wine for every 10 guests confirmed (Applicable for buffet lunch and buffet dinner packages only)
- Waiver of corkage charge for all duty paid and sealed hard liquor brought in

Terms & conditions

- Minimum guarantee of 30 persons is required
- A non-refundable and non-transferable deposit of 50% on the contracted value is required upon confirmation
- Additional \$10.00++ per person will apply on Christmas Eve, Christmas Day, Eve of New Year and New Year
- Additional charges are applicable should the solemnisation ceremony be held at a different location prior to the event
- For outdoor solemnisation at Terrace, a rental charge of \$800.00++ which includes floral arrangements for solemnisation table, a pair of pedestal stands and five (05) chair sash with posy will be levied (back up venue will be in dining room in the event of bad weather
- Prices are for solemnisation held by 31 December 2018
- Prices are subject to 10% service charge and prevailing government taxes including GST, unless otherwise stated
- Prices are subject to changes without prior notice



Solemnisation Buffet Lunch



Salad & Sandwiches

Smoked Salmon Blinis
Open-face Sliced Beef Sandwich
Grilled Chicken Breast Croissant Sandwich
Classic Italian Style Cherry Tomatoes & Baby Mozarella Salad
Traditional Thai Style Green Papaya & Seafood Salad
Mediterranean Style Tabouleh Salad

Soup

Roasted Pumpkin Soup Bread Rolls & Butter

Hot Selection

Spanish Style Seafood Paella Classic Mac & Cheese Traditional Hungarian Beef Goulash Grilled Chicken Breast with Sweet Pepper Dressing Pan Seared Seabass with Pesto Cream Sauce Garlic Buttered Seasonal Vegetables

Dessert

Blueberry Panna Cotta
Mini Choux Puff
Double Chocolate Cake
Bread & Butter Pudding accompanied with Vanilla Sauce
Fresh Sliced Fruits



Solemnisation High Tea



Salad & Sandwiches

Smoked Salmon Croissant Sandwich
Grilled Beef Sandwich
Classic Egg and Mayo Sandwich
German Style Potato Salad with Gherkins
Grilled Honey Glazed Pumpkin Salad with Cranberry and Walnuts

Chinese Style Rojak Salad

Soup

Cream of Broccoli Bread Rolls & Butter

Hot Selections

Yang Chow Fried Rice Fried Yee Fu Noodles Steamed Chicken Siew Mai Steamed Lobster Dumpling Chicken Char Siew Pau Fried Chicken Money Bag Mushroom & Spinach Quiche Chicken Curry with Potatoes Nonya Chap Chai

Dessert

Blueberry Panna Cotta Double Chocolate Cake Mango Sago Butter Marble Cake Assorted Nonya Kueh



Solemnisation Buffet Dinner



Appetizer

Traditional Nicoise Salad
Grilled Beef Salad
Traditional Thai Style Green Papaya & Seafood Salad
Salmon Bellevue
Assorted Cold Cuts Selection (Beef Pastrami, Beef Salami, Chicken Ham)

Salad Bar

Mixed Lettuce, Tomatoes, Green Bean, Carrot, Broccoli, Corn Kernel, Cucumber Thousand Island, Balsamic & French Dressing, Mayonnaise, Tartar Sauce

Soup

Cauliflower & Truffle Veloute Bread Rolls & Butter

Hot Selection

Tomato Pilaf Rice
Grilled Vegetable Lasagna
Ayam Masak Merah
Poached Miso Salmon with Lemongrass, Lime Leave & Broccoli
Navarin of Lamb
Grilled Strips of Beef Striploin with Au Jus
Roasted New Potatoes with Thyme
Garlic Buttered Seasonal Vegetables

Dessert

Blueberry Cheese Cake
Traditional English Fruit Cake
Crème Brulee
Chocolate Fruit Tart
Assorted Nonya Kueh
Fresh Tropical Fruit



Chinese Set Menu

APPETIZER

四喜拼盘

An Appetizing Platter with the Following Starters: Spring Rolls (春卷), Golden Coin Meat (金钱肉), Jelly Fish (海蜇) & Mini Octopus (八爪鱼)

SOUP

八宝鱼肚羹 Fish Maw Soup

POULTRY

金沙蒜香脆皮鸡

Roasted Crispy Chicken Flavored with Deep-Fried Garlic (Flavored with salt & pepper, topped with deep-fried garlic, Shallots and fine-chopped chilli)

FISH

潮式金目鱸

Steamed Seabass in "Teo-chew Style" (With salted vegetables, dou-fu, sliced tomato, ginger and coriander)

SIGNATURE SPECIALTY

佛锛飘香

Signature Yam Ring

(Deep-fried yam ring stuffed with black fungus, mixed bell peppers, bamboo shoots, carrots & shitake mushrooms)

VEGETABLES

碧绿双脆

Wok-fried Assorted Vegetables (Sautéed celery, lotus roots, sweet pea, carrots & straw mushrooms)

NOODLES

干烧伊面

Stewed Ee Fu Noodles

DESSERT

莲子红豆沙

Cream of Red Bean with Lotus Seeds

The Novotel brand worldwide is convinced that natural diversity is a key element for human life on earth. Shark species are threatened across the world oceans and shark fin consumption is one of the most significant contributors to this decline. We do however respect your right to choose shark fin soup, which is available on the banquet menu selection. Novotel Singapore Clarke Quay is part of Planet 21 and certified ISO14001.





