

International Buffet Wedding Package

Minimum Requirement

Emerald Ballroom 1 – 150 guests

Emerald Ballroom 2 - 150 guests

Emerald Ballroom – 250 guests



2020

Weekday Lunch & Dinner Package
(Excludes Eve and Public Holiday)
Lunch or Dinner – SGD103.80++ per person

Weekend Lunch & Dinner Package
(Excludes Eve and Public Holiday)
Lunch or Dinner – SGD108.80++ per person



Packages subject to change without prior notice
All prices quoted are subject to 10% service charge and prevailing government taxes unless otherwise stated as nett

Lunch or Dinner Package

International Buffet Menu

Reception cocktail at foyer

Free flow of soft drinks throughout the event

Waiver of corkage fee for duty paid hard liquor

One night stay in our Bridal Suite with breakfast for two

SGD80.00nett Food & Beverage credit during your stay

Selection of Wedding Themes

A specially designed model wedding cake

One bottle of champagne for toasting

Guest Signature Book and Red Packet Box

2 VIP car park lots and 30% self-parking of the guaranteed attendance

Selection of Wedding Favour for each guest

Specially designed invitation cards for 70% of your confirmed guest (excludes printing)

Complimentary food tasting for a table of 10 persons
(Excludes weekends, public holiday & eve of public holiday)

For Weekday Package: Choice of 3 Wishes

For Weekend Package: Choice of 4 Wishes

Free flow of beer throughout the Wedding Banquet

Complimentary 2 bottles of house pour wine per confirmed table

90 minutes photo booth with unlimited printing

Additional one night stay in our Bridal Suite with breakfast for two

Complimentary usage of Day Use Room for helpers from 2pm to 8pm

Flower Bar

Team Building for Your Helpers

International Buffet Menu *(No Pork, No Lard)*

Appetizer

- Assorted Maki Rolls with Japanese Condiments
- Mediterranean Seafood Terrine with Saffron Vinaigrette
- Oven-roasted Duck with Pomelo, Sesame and Plum Dressing
- Crystal Prawn Cocktail Salad

The Healthy Corner

- Mixed Garden Green Salad
- Condiments: Cucumber, Cherry Tomato, Sweet Young Corn
- Served with: Thousand Island, French & Italian Dressing

From The Soup Kettle

- Creamy Shell Fish Bisque "Mariniere" Scented With Fresh Watercress
(Served with Bread Rolls and Butter)

Hot Selection (Choice of 7 items)

- Roasted Beef with Assorted Mushroom Sauce
- Wok Fried Prawns with Cashew Nut
- Indian Fish Amristasi Casserole
- Japanese Teriyaki Chicken
- Broccoli Au Gratin with Almond Flakes
- Oven Baked Tomatoes Filled with Spicy Ratatouille
- Braised Ee Fu Noodle with Straw Mushroom & Chive
- Roasted Potatoes with Assorted Bell Pepper
- Young Chow Fried Rice

Dessert

- Seasonal Fresh Fruits Platter
- Mini Chocolate Éclair
- Mango Pudding
- Cream Puff