



# SOLEMNISATION PACKAGES 2017



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# SOLEMNISATION PACKAGES

## 2017

(MINIMUM 30 PEOPLE)

Serenity Lunch Buffet at **\$78** per person

Tranquility Dinner Buffet at **\$88** per person



Customisable buffet menu  
Exclusive use of function venue  
Free flow of soft drinks, coffee & tea  
Exquisite wedding decorations by florist  
Choice of wedding favours for all guests  
Waiver of corkage for all sealed duty-paid hard liquor  
Corkage charge of \$20++ per bottle for duty-paid wine

### With Compliments

One-night stay in Junior Suite with fruit basket  
Breakfast for 2 persons at Saltwater Café  
Invitation cards based on 50% of the guaranteed attendance (printing costs excluded)  
Bottle of housepour wine for every confirmed table of 10 (for dinner only)  
Use of audio & visual equipment  
VIP parking lot at hotel's entrance for bridal car  
Parking passes for 20% of confirmed attendance (subject to availability)





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### DESIGN YOUR SOLEMNISATION BUFFET MENU

#### APPETIZERS (CHOICE OF 3 ITEMS)

- Apple and Cheese Salad with Walnut
- Bailing Mushrooms and Green Papaya Kerabu
- Beancurd Salad with Century Egg & Pickled Ginger
- Bistro Tuna Nicoise Salad
- Cherry Tomato and Boccocini Skewers (V)
- Chicken Roulade with Romesco Sauce
- Citrus Seafood in Basil Oil Dressing
- Confit of Mushroom with Herbs and Vinegar
- Fine Selections of Maki & Handroll
- Five Spiced Minced Chicken on Endives
- Gazpacho Shooters with EVO Oil (V)
- Goat Cheese Cream on Grilled Zucchini (V)
- Grilled Asparagus & Pomelo with Ginger Soya
- Grilled Beef Salad with Nam prik Dressing
- Grilled Squid with Chili Mango Chutney
- Poached Chicken with Ginger Cilantro Pesto
- Kerabu of Squid & Shrimp
- Poached Salmon Flakes with Mustard Dill
- Portobello with Silken Tofu Mousse (V)
- Roast Chicken Salad with Raisin & Walnuts

- Roasted Duck with Sesame and French Beans
- Roasted Vegetable with aged Balsamic
- Royal Beef Salad with Shredded Raw Mango
- Seared Tuna & Broken Soya Dressing
- Spanish Egg Fritata with Aioli
- Sundried Tomato on Feta Cheese with Basil Oil
- Vietnamese Style Beef in Rice Paper Wrap
- Watermelon & Crumbled Feta

#### SALAD BAR (CHOICE OF 1 COMBINATION)

##### MIXED LEAVES & GREENS

Mixed Leaves & Romaine  
Tomato, Spanish Onion, Cucumber, Radish & Chickpea  
Cornichons, Olives, Croutons  
Caesar Dressing, Balsamic & Thousand Island

##### MEDITERRANEAN SALAD BAR

Mixed Leaves & Arugula  
Tomato, French Beans, Zucchini, Onion & Eggplant  
Olives, Feta, Croutons  
Balsamic, French Dressing & Lemon Thyme Vinaigrette

\* (V) Vegetarian

Prices quoted are exclusive of 10% Service Charge & 7% GST | Prices and inclusions are subject to changes without prior notice



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### SOUP (CHOICE OF 1 ITEM)

- Mushroom Cream Soup (V)
- Clam Chowder
- Cream of Pumpkin (V)
- Cauliflower Veloute (V)
- Roasted Tomato Soup (V)
- Potato, Leek and Bacon
- Beef and Barley Soup
- Chicken Broth

### POULTRY (CHOICE OF 1 ITEM)

- Ayam Masak Merah
- Ayam Ponteh
- Gong Bao Chicken with Chili & Cashew Nuts
- Ragout of Poulet & Mushroom in Cream
- Roast Free Range Chicken with 13 Spices
- Ayam Buah Keluah
- Piccata of Turkey

### BEEF / MUTTON / LAMB (CHOICE OF 1 ITEM)

- Braised Beef with Root Vegetable
- Cantonese Beef Hot Pot with Daikon & Carrot
- Wok-fried Beef with Peppers
- Hungarian Beef Goulash with Sour Cream
- Beef Rendang
- Mutton Mysore
- Mutton Rendang
- Lamb & Root Vegetable Blanquette
- Mongolian-style Wok-fried Cumin Lamb
- Tongseng Kambing

### FISH (CHOICE OF 1 ITEM)

- Char Siew Infused Salmon Steak
- Baked Miso Barramundi with Soya Glaze
- Ikan Masak Pedas Nanas
- Wok-Fried Fish Fillet with Nori & Biscuit Powder
- Steamed Fish with Bonito & Soya Truffle Dressing

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### SHELLFISH (CHOICE OF 1 ITEM)

- Creole Cajun Prawns with Capsicum
- Black Mussels with Garlic & Chive Cream
- Wok-Fried Cuttlefish with Sambal Belacan
- Wok-Fried Prawns with Salted Egg Yolk
- Steamed Manila Clams with Ginger & Scallion

### VEGETARIAN (CHOICE OF 1 ITEM)

- BBQ Beancurd with Capsicum
- Paneer & Dhal Croquette
- Moroccan Eggplant Mousakka
- Fritata of Zucchini & Peppers
- Potato & Lentil Stew in Spices

### VEGETABLES (CHOICE OF 1 ITEM)

- Buttered Haricot Vert Amandine
- Roasted Root Vegetables with Almond Mimosa
- Broccoli and Shredded Carrots in shallot Oil
- Fried French Beans with Dried Shrimp
- Nonya Chap Chye

### RICE / NOODLES / PASTA (CHOICE OF 1 ITEM)

- Fragrant Steamed Rice
- Golden Fried Rice with Crispy Garlic Flakes
- Braised Ee Fu Noodles with Mushroom
- Gratin Mac & Cheese
- New Potato Lyonnaise
- Mee Goreng with Brassica & Bean Sprout
- Baked Roti with Clarified Butter



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### DESSERTS (CHOICE OF 4 ITEMS)

- Apple Strudel with French Vanilla Sauce
- Assorted Cupcakes
- Banana Banofie Pie
- Bread and Butter Pudding
- Cappuccino Mocha Mousse Cake
- Champedak Mousse
- Cheese Tartlet with Blueberry Jam
- Chocolate Banana Cake
- Coconut Chiboust with Caramelized Pineapple
- Coconut Panna Cotta with Gula Melaka Sago
- Dark Cherry Chocolate Tart
- Dark Chocolate Mousse with Crunchy Feuillitin
- Durian Pengat with Glutinous Rice
- Eton Mess
- Glazed Toffee Eclairs
- Lemongrass Jelly
- Mango Mascarpone in Shooters
- Mini Chocolate Brownie
- Panna cotta with raspberry coulis
- Peach Hollander
- Petite Passion Fruit Trifle
- Pistachio Financier
- Ricotta Cheese Mousse with Raspberry Jello
- Spiced Carrot & Walnut Cake
- Sticky Date Toffee Pudding
- Tiramisu in Cup Triple Chocolate mousse
- Turkish Milk & Rosewater Pudding
- White Chocolate Panna Cotta

Free flow of soft drinks, coffee and tea