**WEDDING SOLEMNISATION PACKAGE 2020/2021**

<table>
<thead>
<tr>
<th>Service</th>
<th>2020 Price</th>
<th>2021 Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea Reception</td>
<td>$80++</td>
<td>$85++</td>
</tr>
<tr>
<td>Buffet Lunch</td>
<td>$85++</td>
<td>$95++</td>
</tr>
<tr>
<td>Buffet Dinner</td>
<td>$118++</td>
<td>$128++</td>
</tr>
</tbody>
</table>

A surcharge of $1,000++ is applicable for wedding solemnisations held on Auspicious Dates including Christmas Eve, Christmas Day, New Year’s Eve and New Year’s Day.

**INCLUDES**
- Free flow of soft drinks throughout the event
- Floral arrangements for dining tables
- Complimentary use of function room up to 4 hours
- Complimentary parking tickets based on 20% of confirmed attendance
- Enhanced solemnisation decoration can be arranged from $888++

**OPTIONAL**
For outdoor solemnization at our Promenade by the Singapore River, a rental charge from $1,200++ which includes set-up, floral arrangement and sound system will be levied (back up venue will be in dining room in the event of bad weather)

**TERMS AND CONDITIONS**
- Minimum 50 persons
- Prices and conditions are subject to change without prior notice
- Prices are subject to 10% service charge and prevailing government taxes
COLD SELECTION
• Assorted Open Face Sandwiches
• Croissant and Farmer’s Bread Sandwiches with Assorted Filling
• Apple, Pineapple and Turkey Salad
• Jelly Fish and Crab Claw Salad

HOT FOOD ITEMS

WESTERN SELECTION
• Mini Pizza with Olives
• Baked Chicken Puffs

DIM SUM SELECTION
• Mini Char Siew Pau
• Steamed Siew Mai

LOCAL SELECTION
• Fried Chicken Wings, Malay Style
• Fried Mee Goreng

CAKES AND DESSERTS
• Baked Cheesecake
• Chocolate Eclairs
• Mango Pudding
• Scones with Butter and Jams
• Pulot Hitam with Coconut Cream
• Fresh Fruit Platter
BUFFET LUNCH
No Pork No Lard

COLD SELECTION
• Dill Marinated Salmon
• Smoked Chicken with Grilled Sweetcorn, Italian dressing
• Grilled Peppered Tuna on Red Gaspacho
• Tomato and Egg Plant with Shrimp

THE BREAD BASKET
• Assorted Sliced Bread, Assorted Bread Rolls and Crackers with Butter and Margarine

OUR SALAD BAR
• Selection of Green Leaves
• Curried Ratatouille Vegetable
• Diced Vegetables Russian Style
• Tuna Shreds, Diced Red Onions, Black Olives and White Beans

DRESSINGS AND CONDIMENTS
• Vinaigrette Dressing, Thousand Island Dressing, French Dressing
  Dijon Mustard, Creamed Horseradish, Black and Green Olives, Pickled Onions and Cornichons

SOUP STATION
• Mixed Vegetable Soup with Pesto

HOT WESTERN DISH
• Roast Leg of Lamb with Garlic and Pepper, Mint Gravy
• Seabass Fillet marinated with Mustard served with Young Asparagus
• Gratin of Mushroom and Potato

ASIAN DISH
• Braised Broccoli with Mushrooms
• Thai Green Curry Chicken
• Hong Kong Fried Rice

DESSERT
• Seasonal Sliced Fruits
• Bread and Butter Pudding
• Red Bean Soup with Lotus Seed
• Mango Mousse
• Chocolate Brownies
BUFFET DINNER
No Pork No Lard

COLD SELECTION
• Chilled Prawn with Lemon Mayonnaise
• Top Shell Salad
• Octopus Salad with Nonya Achar
• Smoked Chicken with Glass Noodle in Thai Chilli Soy Dressing
• Smoked Salmon Platter with Condiments

THE BREAD BASKET
• Assorted Sliced Bread, Assorted Bread Rolls and Crackers with Butter and Margarine

OUR SALAD BAR
• Selection of Green Leaves
• Baked Egg Plant Salad
• Tofu Goreng with Peanut Sauce
• Surimi, Carrot and Iceberg Lettuce Mayonnaise Salad

DRESSINGS AND CONDIMENT
• Vinaigrette Dressing, Thousand Island Dressing, Cocktail Sauce
• French Dressing, French Mustard, Pickled Onions and Cornichons

SOUP STATION
• Cream of Wild Mushroom

HOT WESTERN DISH
• Seared Beef mignon served with Wood Mushroom Sauce
• Grilled Chicken Breast with Walnut Sauce
• Fillet of Seabass with Baby Clam and Olive Oil Broth
• Gratin Potato

ASIAN DISH
• Sotong (Squid) Masak Sambal
• Braised Assorted Vegetables
• Hong Kong Fried Rice
• Sautéed Prawns with Straw Mushrooms and Broccoli

DESSERT
• Hot Apple Crumble
• Tiramisu
• Cream Brulée
• Assorted Fresh Fruit Platter
• Strawberry Flan
• Assorted Nonya Kueh