

# One & Only

**S\$1,388.00\*\*** per table of 10 persons / **S\$138.80\*\*** per person

Minimum guarantee of 25 tables / 250 persons

*(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)*

## The Feast

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- Choice of 8-course Chinese Set / 4-course Western Set / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for six persons / International Buffet Menu tasting (choice of two appetisers, two mains & two desserts) for six persons on Monday to Thursday

## The Celebration

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- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers and Chinese tea (*Chinese Set Menu*)
- Unlimited serving of soft drinks, mixers, coffee and tea (*Western Set and International Buffet Menu*)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

## The Ornamentations

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- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (*exclude printing*)
- Selection of wedding favours for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

## With Compliments

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- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$100.00 nett F&B dining credit (not applicable for banquet charges)
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family and friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

## Exclusive Offer

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- Enjoy 8% rebate for wedding banquets held on or before December 31, 2021

# One & Only

## 8-Course Chinese Set Menu

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### Combination Platter (choice of 5 items)

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- ☐ Spicy shellfish
- ☐ Organic scrambled egg with crabmeat
- ☐ Sweet & sour cabbage
- ☐ Breaded prawn
- ☐ Drunken chicken
- ☐ Vegetable net roll
- ☐ Marinated gluten with black mushrooms
- ☐ Mini octopus in sesame chilli sauce
- ☐ Japanese spicy crispy seaweed salad
- ☐ Chicken in beancurd skin

### Soup

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- ☐ Braised four treasures in chicken consommé
- ☐ Braised shredded fish maw with bamboo pith and shiitake mushrooms

### Seafood

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- ☐ Deep-fried cereal prawns
- ☐ Steamed prawns in Chinese wine

### Poultry

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- ☐ Roasted chicken in pepper and salt served with crackers
- ☐ Crispy chicken with cereal

### Fish

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- ☐ Steamed sea perch in brown sauce
- ☐ Steamed sand goby in Hong Kong style

### Vegetable

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- ☐ Braised bailing mushroom with spinach
- ☐ Braised bamboo pith, shimeji mushroom and broccoli

### Rice / Noodles

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- ☐ Braised ee-fu noodles with Chinese mushrooms and chives
- ☐ Steamed pearl rice with Chinese sausage, BBQ pork and Chinese mushrooms

### Dessert

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- ☐ Sesame seed dumplings in ginger syrup
- ☐ Red bean with glutinous rice balls

# One & Only

## 4-Course Western Set Menu

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### Appetisers (please select one for all diners)

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- ☐ Yellowfin tuna with Seville orange, organic slow cooked egg yolk, jasmine flower, lemon and basil
- ☐ Textures of Jerusalem artichoke with raw crisps roquette and black summer truffle

### Soup (please select one for all diners)

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- ☐ Seasonal mushroom cappuccino with sourdough four grain bread
- ☐ Chilled Andalusian tomato gazpacho with green apple sorbet and extra virgin olive oil

### Main Course (please select one for all diners)

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- ☐ Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese
- ☐ Australian pasture raised Hereford beef entrecote with Idaho potato fondant, sugar snap pea salad, roasted banana shallots, asparagus, horseradish confit, morel mushroom, bordelaise sauce and torched bone marrow

### Dessert (please select one for all diners)

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- ☐ Assiette of strawberries and cream with caramelised marshmallow and chocolate soil
- ☐ Palm sugar crème brûlée with macerated berries and muscovado crisp

### Beverage

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- Lavazza coffee and Ronnefeldt tea selection with Chef's signature petit fours

## One & Only International Buffet Menu

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### Appetisers

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- Shrimp and scallop cocktail on chilli mayonnaise with organic hens' eggs
- Miso marinated lamb loin with edamame beans
- Norwegian smoked salmon salad with cucumber radish dill and yoghurt dressing
- Yum ta wai – spicy mixed vegetable salad with peanut sauce

### Salad

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- Selection of hand-picked organic garden greens (seasonal)
- Picked herbs, Asian slaw, Berliner potato with crispy bacon and Caesar smoked chicken salad with assortment of five dressings and extra virgin olive oil

### Soup

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- Cauliflower cream soup with salmon caviar
- Artisan breads, dippers and French butter

### Main Dishes

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- Seabass piccata on cream spinach
- Oyster glazed pork belly with dried chili pineapple and cashew nuts
- Pasture raised Australian beef tenderloin stroganoff with sour cream and pickled cucumber
- Glazed onions, Vichy carrots, cannellini beans, tomato and herb casserole
- Roasted garlic potato fondue
- Polenta with ricotta cheese

### Desserts

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- Assortment of Thai sweets
- Lotus and coconut île flottante with garden mint
- Baked American cream cheese cake
- Gluay cheum – banana in syrup topped coconut milk
- Assorted seasonal hand cut fresh fruits