

Two of a Kind

S\$1,588.00** per table of 10 persons / **S\$158.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Fridays & Sundays, excluding auspicious dates, eve of and public holidays)

The Feast

- 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

- 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

- 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

- 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

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

Two of a Kind

8-Course Chinese Set Menu

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Combination Platter (choice of 5 items)

- 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

- Double-boiled beef consommé with bamboo pit
- Braised dried fish maw with fungus and crabmeat Szechuan style

Seafood

- Fried prawns with Japanese mayonnaise
- Lemongrass steamed tiger prawns with Cambodian Kampot pepper

Poultry

- Roasted pipa duck with special barbecue sauce
- Spicy mala roasted chicken

Fish

- Pan-fried cod fish steak with XO sauce
- Steamed barramundi in ginger and onion

Vegetable

- Braised abalone with spinach
- Wok-fried Hong Kong kale with black mushroom sauce

Rice / Noodles

- Fried egg noodles with roasted duck and Chinese pickle
- Baked rice with minced pork and black olives in casserole

Dessert

- Mashed taro with pumpkin and ginkgo nuts
- Chilled mango sago cream with pomelo

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4-Course Western Set Menu

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Appetisers (please select one for all diners)

- Scottish salmon tartar with crispy parmesan and hen's egg
- Organic leaves, bell pepper confetti, Greek kalamata olives, shaved Manchego cheese with roasted cashew nuts with sherry vinegar dressing

Soup (please select one for all diners)

- Local seafood bouillabaisse with pistou crostini
- Wild mushroom consommé en croûte with white truffle oil

Main Course (please select one for all diners)

- Pan roasted Australian jack creek beef tenderloin with black summer truffle, kale, potato air and black olive crumble
- Fine herb crusted Norwegian salmon pave with niçoise vegetables, red wine and brown butter sauce

Dessert (please select one for all diners)

- Palm sugar crème brûlée with macerated berries and muscovado crisp
- Glazed crème chiboust with compressed tropical fruits in beetroot soup

Beverage

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

Two of a Kind International Buffet Menu

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Appetisers

- Blackened yellowfin tuna and glass noodle salad with wasabi mayonnaise
- Drunken chicken marinated in Chinese wine and jellyfish salad
- Ma Maison Magret duck terrine with torched Anjou pear
- Parma ham with honeydew melon and wild rocket
- Larb pla duk – spicy catfish with ground roasted rice salad

Salad

- Selection of hand-picked organic greens and seasonal vegetables spaghetti bar
- Panzanella salad, BBQ cauliflower & pomegranate, avocado with shrimp
- Assortment of dressings, olive oil, coconut oil, nuts and nutritional seeds

Soup

- Sweet pumpkin and clam chowder
- Artisan breads, extra virgin olive oil and French butter

Main Dishes

- Garlic and thyme flavored New Zealand lamb ragout with abalone mushroom
- Miso crusted toothfish with dehydrated watermelon
- Maldivian fish curry with fragrant coconut rice
- Hor mok moo med bua – steamed curried pork pudding with lotus seeds in banana leaf
- House made duck sausages with fermented red cabbage
- Bucatini noodles with aromatic beef broth
- Nutritional riceberry
- Braised garbanzo beans

Chef's Table

- Pla pao – Bangkok salt crusted red snapper BBQ with Thai seafood sauce

Desserts

- Assortment of Thai sweets
- Coconut caramel custard
- X-treme chocolate cake
- Durian pancakes
- Japanese tropical fruit nigiri
- Sakoo Piak Khao Pod – tapioca with corn kernel