

Forever & Always

S\$1,888++ per table of 10 persons / **S\$188.80++** per person

Minimum guarantee of 12 tables / 120 persons

A surcharge of \$5++ per person applies for eve of and on public holidays

Available for Monday to Sunday, valid from 1 February 2024 - 31 October 2024

The Feast

- Choice of 8-course Chinese Set Menu / 4-course Western Set Menu / 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 (Monday – Thursday)

The Celebration

- Unlimited serving of soft drinks, mixers and Chinese tea (Chinese Set Menu)
- Unlimited serving of soft drinks, mixers, coffee and tea (Western Set 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
- Complimentary one bottle of house wine for every 10 paying guests

The Ornamentation

- 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 favors 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 a Prestige Verandah Suite with breakfast for two persons
- S\$100 nett F&B dining credit (not applicable for banquet charges)
- Preferential rates for room upgrades, day use room for wedding entourage
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

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8-Course Chinese Set Menu

Combination Platter

Fried chicken roll's
Golden abalone in wine sauce
Salad prawn with fruits
Fried crab meat with egg
Thai style sea whelk

Soup

Double-boiled assorted mushroom with chicken and conpoy

Seafood

Stir-fried prawn ball with sweet pea in XO sauce

Poultry

Crispy fried chicken with crispy crumbs

Fish

Steamed marble goby in Cantonese style

Vegetable

Slow braised sea cucumber and mushroom with spinach

Rice / Noodles

Steamed assorted wax meat wrapped in Lotus leaf

Dessert

Hot yam paste with pumpkin and ginkgo nuts

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4-Course Western Set Menu

Appetiser

King Crab | Chive | Avocado | Herbs

Soup

Cauliflower cream soup with macadamia nuts and truffle oil

Main Course

Miso over baked salmon | Mushroom |
Pickled kale

OR

Slow cooked beef tenderloin | Foie gras | Shallot |
Green seasonal vegetable

Dessert

Strawberry shortcake

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International Buffet Menu

Appetisers

- Norwegian salmon tartare | Crème fraiche | herring caviar
- Italian burratina cheese | Harvest heirloom beefsteak | aged balsamico
- Compressed watermelon | Vinegar | Cucumber | black truffle
- Dry aged beef carpaccio | White anchovies | Olive soil
- Sushi moriwase 6 types (chef choice)

Artisan Baker's Table

- Sourdough bread, whole wheat and brioche
- Extra virgin olive oil, iced vinegar, french butter, romesco

Soup

- Cauliflower soup

Entrée's

- Spaghetti aglio oilo
- Stir fried jasmine rice with yellow curry and Thai pineapple
- Thai green curry gai
- Atlantis seabass with lemon butter sauce
- Baked aussie lamb cutlet in mustard sauce and dukkah
- Braised mushroom and broccoli in chef special sauce

Desserts

- Coconut milk rice, mango and passion fruit
- Chocolate banana bread pudding
- Assorted macaron
- Apple crumble
- Assorted Thai fresh fruits