

SOLEMNISATION 2021



PACKAGE INCLUSIONS

DINING

· Sumptuous choice of an Western Set Menu or Chinese Set Menu specially prepared by our Executive Chef and his culinary team.

BEVERAGE

- · Free flow of Soft Drinks & Fragrant Chinese Tea.
- · Waiver of corkage charge for hard liquor and wine brought in (Strictly no duty free hard liquor and wine allowed under the Customs and Excise Law of Singapore)

DECOR

- · Solemnisation Setting with Backdrop, Theater Style Seating and Sash for Aisle Chairs
- · Fresh Floral Centerpiece for the VIP Table and Reception with minimum of 30 guaranteed guests

COMPLIMENTS

- · Use of Basic Sound System and two wireless microphones
- · Use of LCD projectors and screens for wedding montage presentation (AV technician on site to assist)
- · VIP parking lot reserved for the Bridal Car
- \cdot Parking coupons up to 20% of guaranteed attendance (the rest at per entry basis)

ADD-ONS

- · Free flow of draught beer OR fine wine throughout the dinner from the 1st course until the dessert is served (\$50++ per person)
- · Additional 1 barrel of 30L draught beer (\$680++ per barrel)
- · House Wines (\$38++ per bottle)

WESTERN SET MENU

\$68++ per person

(Minimum of 15 persons)

SALAD

Mesclun Salad with Cherry Tomato & Honey Citrus Dressing

SOUP

Cream of Wild Mushroom Soup served with Bread & Butter / Creamy Roasted Pumpkin Soup served with Bread & Butter

MAIN COURSE

Grilled Chicken Breast with Red Wine-Shallot Sauce & Grilled Vegetables / Baked Cod Fish with Superior Soy Sauce and Seasonal Vegetables

DESSERT

Chocolate Brownies Fudge Cake / Fresh Fruit Platter

WESTERN SET MENU

\$78++ per person

(Minimum of 15 persons)

SALAD

Garden Green Salad with Melon and Cheese, served with Balsamic Vinaigrette

SOUP

Cream of Wild Mushroom Soup served with Bread & Butter / Creamy Roasted Pumpkin Soup served with Bread & Butter

MAIN COURSE

Australian Beef Fillet Mignon with
Chargrilled Green Asparagus and Red Wine Jus /
Chicken Roulade with Mushroom
served Creamy Mashed Potato and Grilled Vegetables

DESSERT

Granny Smith Apple Crumble with Vanilla Ice-cream / Molten Chocolate Cake

CHINESE SET MENU

\$88.8++ per person

(Minimum of 20 persons)

五福拼盘(沙律虾片,凉拌海蜇,醉鸡,脆皮蟹枣,麻油小云耳) Prawn Salad, Marinated Jellyfish, Drunken Chicken, Crabmeat Roll, Sesame Fungus

红烧三丝干贝羹 / 红烧鲍鱼鸡丝羹

Braised Sea Cucumber, Dried Conpoy with Shredded Chicken and Mushroom / Braised Abalone Broth with Shredded Chicken and Mushroom

腰果西芹彩椒炒虾仁 / 西汁虾球

Stir-Fried Prawn with Capsicum, Cashew Nuts and Celery / Deep Fried Prawn in Homemade Mayonnaise Sauce

清蒸金目鲈/娘惹蒸巴丁鱼

Steamed Barramundi in "Hong Kong Style"/ Steamed River Patin in "Nyonya Style"

脆皮烧鸡 / 杏香脆皮鸡

Crispy Roasted Chicken / Crispy Roasted Chicken with Spicy Almond Flake

草菇扣津白菜 / 冬菇菠菜

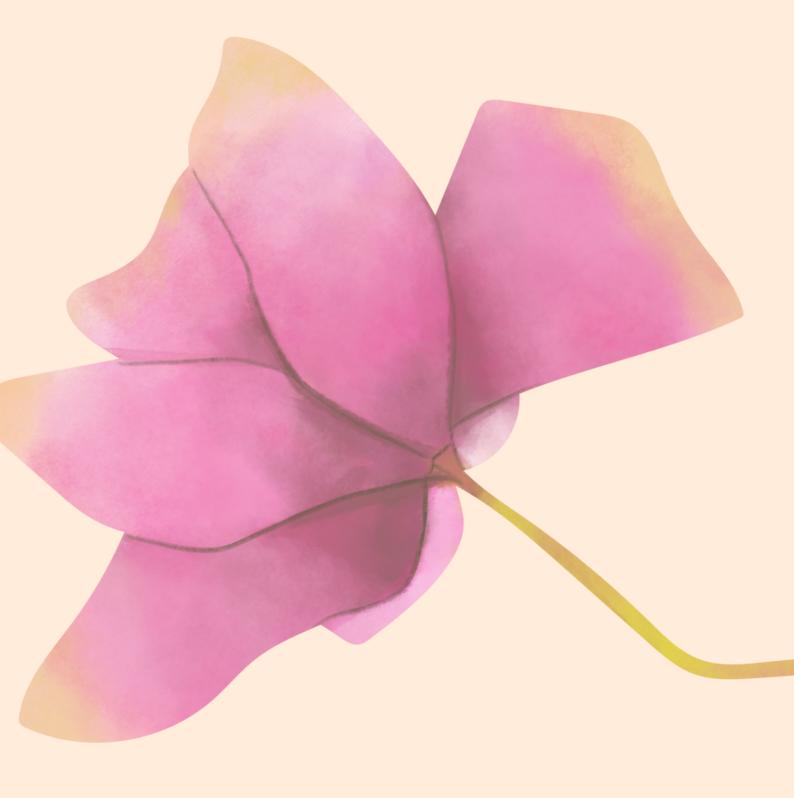
Braised Straw Mushroom and Chinese Cabbage in Oyster Sauce / Braised Spinach and Mushroom in Oyster Sauce

香菇干烧伊面 / 荷叶糯米饭

Stewed Ee Fu Noodles with Mushroom / Lotus Leaf Glutinous Rice

什果豆腐 / 白果金瓜芋泥

Homemade Beancurd with Cocktail Fruit / Homemade Yam Paste with Ginkgo Nuts



COPTHORNE KING'S HOTEL

403 Havelock Road Singapore 169632 **T** +65 6733 0011 **F** +65 6732 5764

E catering.cks@millenniumhotels.com **W** www.copthornekings.com.sg

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