

WESTERN

SOLEMNISATION PACKAGE



WESTERN



Dining

Choice of a sumptuous four-course Western set menu

Venue

Exclusive use of the function space for up to four hours

Beverages

Free flow of soft drinks, coffee and tea throughout the function

Free flow wine and beer throughout the function

Wedding Decorations

Exquisite solemnisation decorations

Sashes for aisle chairs

Signature pen and ring pillow

Floral centrepiece for the reception table

With Compliments

Guest book and money box


Use of audio visual equipment

Choice of wedding favours for all guests

One-night stay in a Deluxe Room with club benefits and breakfast for two persons at Saltwater

Carpark coupons for 30% of the guaranteed attendance

(subject to availability)



WESTERN



Four-course Western lunch from SGD150 nett per person

Four-course Western dinner from SGD160 nett per person

Minimum guarantee of 20 persons

DESIGN YOUR SOLEMNISATION MENU

Appetisers

CHOICE OF ONE ITEM

- Classic Caesar Salad with Poached Quail's Egg
- Grilled Prawn Salad with Romesco Salsa
- Roasted Vegetable Salad (V)

Soup

CHOICE OF ONE ITEM

- Clam and Potato Chowder
- Spiced Butternut Squash Soup (V)
- Wild Mushroom Soup (V)

Main Course

CHOICE OF TWO ITEMS

- Spiced Duck Breast with Sauce Miel
- Slow Cooked Chicken with Madeira Sauce
- Roasted Sirloin with Bordelaise
- Baked Snapper with Sicilian Pistachio Crust
- Roasted Barramundi with Sauce Vierge
- Truffle and Wild Mushroom Pasta (V)


Dessert

CHOICE OF ONE ITEM

- Sea Salt Caramel Cheesecake
- Red Velvet Bar with Toasted Coconut
- Hazelnut Orange Torte with Creme Chantilly
- Chocolate Fudge Brick
- Kaffir Lime Meringue Tart

(V) — Vegetarian

Prices and inclusions are subject to changes without prior notice.



CHINESE SIT-DOWN

SOLEMNISATION PACKAGE



CHINESE SIT-DOWN



Dining

Sumptuous eight-course Chinese set menu

Venue

Exclusive use of the function space for up to four hours

Beverages

Free flow of soft drinks, coffee and tea throughout the function

Free flow wine and beer throughout the function

Wedding Decorations

Exquisite solemnisation decorations

Sashes for aisle chairs

Signature pen and ring pillow

Floral centrepiece for the reception table

With Compliments

Guest book and money box

Use of audio visual equipment

Choice of wedding favours for all guests

One-night stay in a Deluxe Room with club benefits and breakfast
for two persons at Saltwater

Carpark coupons for 30% of the guaranteed attendance

(subject to availability)



CHINESE SIT-DOWN



Solemnisation Lunch: SGD160 nett per person
with a minimum guarantee of 20 persons

LUNCH MENU

Cold Combination Platter

Jellyfish with Seaweed Salad, Grilled Teriyaki Chicken,
Golden Treasure Bag, Vietnamese Spring Roll,
Crispy Seafood Ngoh Hiang

Soup

Braised Fish Maw with Conpoy and Mushrooms

Fish

Traditional Steamed Barramundi

Poultry

Roasted Chicken with Sesame Sauce

Seafood

Poached Prawns with Chinese Herbs

Vegetables

Braised Spinach with Bai Ling Mushrooms

Noodles

Braised Ee Fu Noodles with Chives and Mushrooms

Dessert

Chilled Mango Puree with Pomelo and Pearl Sago



CHINESE SIT-DOWN

*Solemnisation Dinner: SGD180 nett per person
with a minimum guarantee of 20 persons*

DINNER MENU

Cold Combination Platter

Chilled Salad Prawn, Thai-style Marinated Top Shell,
Smoked Duck with Mango Dressing,
Crispy Seafood Beancurd Roll, Vietnamese Spring Roll

Soup

Braised Four Treasure Soup
(Conpoy, Bamboo Shoot, Black Fangus, Crabmeat)

Fish

Hong Kong-style Steamed Garoupa

Poultry

Roasted Chicken with Five Spices

Seafood

Pan-fried Tiger Prawns in Cantonese Sauce

Vegetables

Broccoli with Mushrooms and Pacific Clams

Rice

Steamed Rice with Three Treasures in Lotus Leaf

Dessert

Warm Yam Paste with Ginkgo Nuts and Coconut Cream

Prices and inclusions are subject to changes without prior notice.
Packages are applicable for a table of 10 persons

BUFFET

SOLEMNISATION PACKAGE



BUFFET



Serenity Lunch Buffet from SGD108 nett per person

Tranquility Dinner Buffet from SGD118 nett per person

Minimum guarantee of 50 persons

Customisable buffet menu (Halal-certified)

Exquisite floral decorations

Exclusive use of the function space

Free flow of soft drinks, coffee and tea

Choice of wedding favours for all guests

Waiver of corkage for all sealed duty-paid hard liquor and wine

With Compliments

Use of audio and visual equipment

One-night stay in a Junior Suite with a fruit basket and breakfast for two persons at Saltwater

VIP parking lot at the hotel's entrance for the bridal car

Carpark coupons for 20% of the guaranteed attendance (subject to availability)

One bottle of house pour wine per guaranteed table of 10 persons (for dinner only)

DESIGN YOUR SOLEMNISATION BUFFET MENU

Appetisers CHOICE OF THREE ITEMS

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|---|--|
| <input type="checkbox"/> Apple and Cheese Salad with Walnut | <input type="checkbox"/> Five-spice Minced Chicken on Endives |
| <input type="checkbox"/> Bistro Tuna Nicoise Salad | <input type="checkbox"/> Gazpacho Shooters with EVO Oil (V) |
| <input type="checkbox"/> Bai Ling Mushrooms and Green Papaya Kerabu | <input type="checkbox"/> Goat Cheese Cream on Grilled Zucchini (V) |
| <input type="checkbox"/> Beancurd Salad with Century Egg and Pickled Ginger | <input type="checkbox"/> Grilled Asparagus and Pomelo with Ginger Soya |
| <input type="checkbox"/> Cherry Tomato and Bocconcini Skewers (V) | <input type="checkbox"/> Grilled Beef Salad with Nam prik Dressing |
| <input type="checkbox"/> Chicken Roulade with Romesco Sauce | <input type="checkbox"/> Kerabu of Squid and Shrimp |
| <input type="checkbox"/> Citrus Seafood in Basil Oil Dressing | <input type="checkbox"/> Grilled Squid with Chilli Mango Chutney |
| <input type="checkbox"/> Confit of Mushrooms with Herbs and Vinegar | <input type="checkbox"/> Portobello with Silken Tofu Mousse (V) |
| <input type="checkbox"/> Fine Selection of Maki and Hand Rolls | <input type="checkbox"/> Roasted Duck with Sesame and French Beans |
| | <input type="checkbox"/> Poached Chicken with Ginger Cilantro Pesto |
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BUFFET



- Roasted Chicken Salad with Raisins and Walnuts
- Sundried Tomato on Feta Cheese with Basil Oil
- Vietnamese-style Beef in Rice Paper Wrap
- Seared Tuna and Broken Soya Dressing
- Spanish Egg Fritata with Aioli
- Watermelon and Crumbled Feta

Salad Bar CHOICE OF ONE COMBINATION

- Mixed Leaves and Greens*
Mixed Leaves and Romaine
Cornichons, Olives and Croutons
Caesar Dressing, Balsamic and Thousand Island
Tomato, Spinach Onion, Cucumber, Radish and Chickpea
- Mediterranean Salad Bar*
Mixed Leaves and Arugula
Olives, Feta and Croutons
Balsamic, French Dressing and Lemon Thyme Vinaigrette
Tomato, French Beans, Zucchini, Onion and Eggplant

Soup CHOICE OF ONE ITEM

- Mushroom Cream Soup (V)
- Clam Chowder
- Cream of Pumpkin (V)
- Cauliflower Veloute (V)
- Roasted Tomato Soup (V)
- Potato, Leek and Bacon
- Beef and Barley Soup
- Chicken Broth


Fish CHOICE OF ONE ITEM

- Ikan Masak Pedas Nanas
- Baked Miso Barramundi with Soya Glaze
- Wok-fried Fish Fillet with Nori and Biscuit Powder
- Steamed Fish with Bonito and Soya Truffle Dressing

Beef/Mutton/Lamb

CHOICE OF ONE ITEM

Shellfish CHOICE OF ONE ITEM

- Black Mussels with Garlic and Chive Cream
 - Creole Cajun Prawns with Capsicum
 - Wok-fried Prawns with Salted Egg Yolk
 - Wok-fried Cuttlefish with Sambal Belacan
 - Steamed Manila Clams with Ginger and Scallion
 - Beef Rendang
 - Mutton Mysore
 - Mutton Rendang
 - Tongsenng Kambing
 - Wok-fried Beef with Peppers
 - Braised Beef with Root Vegetables
 - Lamb and Root Vegetables Blanquette
 - Mongolian-style Wok-fried Cumin Lamb
 - Hungarian Beef Goulash with Sour Cream
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BUFFET



Vegetables

CHOICE OF ONE ITEM

- Nonya Chap Chye
- Buttered Haricots Verts Amandine
- Fried French Beans with Dried Shrimp
- Broccoli and Shredded Carrots in Shallot Oil
- Roasted Root Vegetables with Almond Mimosa

Vegetarian

CHOICE OF ONE ITEM

- Paneer and Dhal Croquette
- Fritata of Zucchini and Peppers
- Potato and Lentil Stew in Spices
- Moroccan Eggplant Mousakka

Poultry

CHOICE OF ONE ITEM

- Ayam Ponteh
- Piccata of Turkey
- Ayam Masak Merah
- Ayam Buah Keluah
- Ragout of Poulet and Mushroom in Cream
- Roasted Free Range Chicken with 13 Spices
- Gong Bao Chicken with Chilli and Cashew Nuts

Rice/Noodles/Pasta

CHOICE OF ONE ITEM

- Fragrant Steamed Rice
- Gratin Mac and Cheese
- New Potato Lyonnaise
- Baked Roti with Clarified Butter
- Braised Ee-fu Noodles with Mushrooms
- Mee Goreng with Brassica and Bean Sprouts
- Golden Fried Rice with Crispy Garlic Flakes

Desserts CHOICE OF FOUR ITEMS

- Assorted Cupcakes
- Banana Banoffee Pie
- Bread and Butter Pudding
- Chocolate Banana Cake
- Coconut Panna Cotta with Gula Melaka Sago
- Coconut Chiboust with Caramelised Pineapple
- Cappuccino Mocha Mousse Cake
- Cheese Tartlet with Blueberry Jam
- Dark Cherry Chocolate Tart
- Dark Chocolate Mousse with Crunchy Feuilletine
- Glazed Toffee Éclairs
- Eton Mess
- Lemongrass Jelly
- Mini Chocolate Brownie
- Mango Mascarpone in Shooters
- Panna Cotta with Raspberry Coulis
- Petite Passion Fruit Trifle
- Spiced Carrot and Walnut Cake
- Sticky Date Toffee Pudding
- Tiramisu in Cup
- Triple Chocolate Mousse
- White Chocolate Panna Cotta

(V) — Vegetarian

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