

# **DINNER AND DANCE PACKAGE 2018**

Minimum of 8 tables of 10 persons or 80 persons

BUFFET DINNER \$85.00 per person

# CHINESE SET DINNER \$850.00 per table of 10 persons

- Sumptuous 8-course Chinese Set or International Buffet dinner menus specially prepared by our Culinary Team
- Solution Free flow of soft drinks for 4 hours
- Source Complimentary 3 bottles of house-pour red or white wine to be served during event
- Solution Complimentary 80 pieces of pre-event reception canapés (chef's selection) to be served
- So Waiver of corkage fee for 12 bottles of wine or hard liquor (sealed and duty-paid) brought into hotel for consumption during the event only
- So Complimentary Day-use room for Organizing Committee between 2pm 8pm
- ☞ 1 F&B voucher for dine-in at The Dining Room worth S\$100.00nett as lucky draw prize
- See Fresh floral arrangements to accentuate all dining tables
- Solution Usage of podium, microphone, stage, and seat covers for chairs
- Solution Complimentary parking for 25% of your guaranteed guests

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#### We are offering some additional perks with a minimum guaranteed of 25 tables of 10 persons:

- Complimentary 1 bottle of house-pour red or white wine per confirmed table^
- Complimentary 1 barrel of 22.7-liter Carlsberg draught beer
- 9 1 x weekend stay in a Deluxe room with breakfast for 2 persons as lucky draw prize

#### Note:

- Price quoted above is subject to 10% service charge and thereafter, prevailing goods and services tax
- Validity period: For dinner booking held in the hotel on or before 31 December 2018
- Supersedes wine perk indicated above





# **CHINESE SET MENU DINNER SELECTION**

Menu priced at \$\$850.00 per table of 10 persons



## APPETIZER

李白锦绣大拼盘

 Li Bai Deluxe Traditional Hors d'oeuvre: Create your own combination by choosing 5 of the following items:

烟鸭 / 醉鸡片 / 芝麻鸡 / 素鹅 / 虾沙律 / 迷你八爪鱼 / 紫菜卷 / 辣汁螺花 / 海蜇 / 炸蟹枣 Smoked Duck / Drunken Chicken / Sesame Chicken / Vegetarian Goose / Prawn Salad / Mini Octopus / Seaweed Rolls / Top Shell / Seasoned Jellyfish / Deep-fried Crabmeat Ball

## SOUP

- 花胶瑶柱蟹肉羹 ∽ Deluxe Seafood Broth A Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy
- ✤ 淮山杞子雪耳炖鸡 Double Boiled Chicken Soup with Snow Fungus
- ✤ 四川酸辣汤 Sze Chuan Hot and Sour Soup

## SEAFOOD

- ✤ XO酱彩椒炒虾仁 Sautéed Prawns with Walnut, Celery and Capsicum in XO Sauce
- ✤ XO酱西芹炒带子 Sautéed Fresh Scallops with Celery in XO Sauce





#### TOWERS SINGAPORE

### FISH

- ☞ 豉 ☆ 西曹 Steamed Sea Bass with Black Bean Sauce
- ✤ 港式蒸星斑 Steamed Star Garoupa "Hong Kong" Style
- ☞ 清蒸笋壳 Steamed Soon Hock with Light Soya Sauce

## POULTRY

- ☞ 蒜香吊烧鸡 Roast Crispy Chicken with Garlic Sauce
- ✤ 酱烧琵琶鸭 Roast Pi Pa Duck

## VEGETABLES

- ☞ 干贝的时蔬 Stewed Seasonal Vegetables with Conpoy
- 今 竹笙双翡翠 Sautéed two varieties of Seasonal Vegetables topped with Bamboo Piths

## **RICE/NOODLES**

- >>> 飘香神竹饭 Steamed Fragrant Fried Rice with Diced Chicken, Shrimps, Chinese Mushrooms and Conpoy wrapped in Lotus Leaf
- ✤ 花菇韭黄焖伊面 Stewed Ee-Fu Noodles with Mushroom & Yellow Chives
- ✤ 锦绣炒面线 Fried Rice Vermicelli with "Char Siew" and Beansprout





TOWERS SINGAPORE

#### DESSERT

- ☞ 香芒西米露 Sweetened Sago Cream with Mango
- ✤ 部時答 Chilled Aloe Vera and Grass Jelly topped with Mango Puree
- ☞ 白果芋泥 Yam Paste with Gingko Nuts

Note:

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## **INTERNATIONAL BUFFET DINNER MENU A**

Menu priced at S\$85.00 PER PERSON

### APPETIZER

Selection of Chinese Cold Platter Mix Fruit and Vegetable Rojak with Shrimp Paste Thai Beef Salad Fusilli Pasta with Roasted Mushroom (V) Tomato & Mozzarella Cheese, Basil Pesto (V) 3 Kinds of Seasonal Boutique Greens (V)

### DRESSINGS

Thousand Island, French, In-house Specialty, Sesame Soya

CONDIMENTS

Sweet Corn Kernel, Cucumber, Cherry Tomato, Sun Flower Seeds

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SOUP

Cream of Tomato (V) with bread and butter

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## **HOT DISHES**

Sweet and Sour Fish Oven Roasted Strip Ioin of Beef with Mushroom Sauce Stir-fried "Lo Hon" Vegetables (V) Grilled Satay Marinated Chicken Thigh with Peanuts Sauce Chardonnay Seafood Stew with Dill Steamed Jasmine Rice (V)

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## DESSERT

Freshly Sliced Tropical Fruits Platter (V) Selection of Mini French Pastries Mango Pudding Selection of Nonya Kueh (V) Strawberry Mousse Green Tea Jelly

## Coffee and Tea

Note:

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# **INTERNATIONAL BUFFET DINNER MENU B**

Menu priced at S\$85.00 PER PERSON

### **APPETIZER & SALAD**

Smoked Salmon with Capers, Horseradish Dip and Onion Marinated Baby Octopus with Wakame German Potato Salad with Chicken Sausage Traditional Greek Salad (V) Penne Pasta Salad with Pesto (V) 3 Kinds of Seasonal Boutique Greens (V)

DRESSINGS

Thousand Island, French, In-house Specialty, Sesame Soya CONDIMENTS Sweet Corn Kernel, Cucumber, Cherry Tomato, Sun Flower Seeds సాయసాయ

SOUP

Cream of Mushroom (V) with bread and butter බංගබංග

## **HOT DISHES**

Pan-fried Fillet of Seabass, Citrus Cream Sauce Wok Fried Slices Beef, Trio Bell Pepper Seasonal Vegetables, Assorted Mushroom & Egg Beancurd (V) Nonya Chicken Curry Spicy Tomato Seafood Stew Pilaf Rice with Dried Fruits

#### DESSERT

Freshly Sliced Tropical Fruits Platter (V) Selection of Mini French Pastries Chocolate Mousse Selection of Nonya Kueh (V) Strawberry Cheese Cake Jack Fruit Cream Brûlée

Coffee and Tea

Note:

Price quoted above is subject to 10% service charge and thereafter, prevailing goods and services tax

