



DIVINE Weekday Wedding Dinner

	January – December 2018	January – December 2019	Minimum Requirement
DIVINE (Mondays to Fridays)	\$1,238.00 or \$123.80	\$1,288.00 or \$128.80	Ballroom (22 tables of 10 persons or 220 persons) Topaz Room (10 tables of 10 persons or 100 per persons)

Package

- ☞ Choice of Western, buffet or design your own sumptuous 8-course Chinese Set Dinner from award winning Li Bai Cantonese Restaurant
- ☞ Free flow of soft drinks, mixers and premium Chinese Tea throughout event
- ☞ A bottle of Champagne with tiered champagne tower for toasting ceremony
- ☞ 2 barrels of 22.7-liter Carlsberg draught Beer (1 barrel for Topaz Room)
- ☞ 1 bottle of house wine per confirmed table
- ☞ Enjoy a food tasting session for 10 persons (applicable from Mondays to Thursdays only and reservation is subject to availability, not applicable to buffet)
- ☞ Exclusive stage decoration and floral arrangement for every tables
- ☞ Specially designed model wedding cake for the cake cutting ceremony.
- ☞ Elegant guest signature book with an Ang Bao box
Complimentary choice of invitation cards for 70% of guaranteed attendance (excludes printing and accessories charges)
- ☞ A choice of exquisite wedding favor for all your guests
- ☞ Complimentary usage of LCD projector and screen
- ☞ Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lot in front of the Hotel for the bridal and entourage
- ☞ Complimentary 1 night stay in one of our Bridal Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery and waterfall at The Dining Room
- ☞ Exclusive private access strictly for the couple only to Tower Executive Lounge where you can enjoy your breakfast, afternoon tea and evening cocktails
- ☞ Welcome amenities (chocolate pralines & fruit basket) in the Bridal Suite and complimentary meal service for 2 persons from our in-room dining menu before or after the reception. (includes 1 main course and 1 non-alcoholic beverage per person)
- ☞ Exclusive use of Waterfall Pavilion for Solemnization can be arranged at special rental rate of \$888.00 per event (maximum of 24 persons)

NOTE:

- ❖ Usage of waterfall Pavilion is subject to availability and in the event of inclement weather (based on 2 hours before the event), the contingency venue will prevail.
- ❖ Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.
- ❖ Packages are subject to change without prior notice.



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CHINESE WEDDING MENU

Please select one item from each category

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:

乳猪 / 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 / 芋丝春卷
Suckling Pig / Smoked Duck / Drunken Chicken / Sesame Chicken / Vegetarian Goose / Prawn Salad /
Mini Octopus / Seaweed Rolls / Top Shell / Seasoned Jellyfish / Deep-fried Crabmeat Ball /
Deep-fried Spring Roll with Minced Chicken, Prawns and Yam

SOUP

花胶瑶柱蟹肉羹

☞ Deluxe Seafood Broth

(A Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

虫草花海螺炖鸡汤

☞ Double Boiled Cordyceps and Sea Whelk with Chicken

瑶柱四宝羹

☞ Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallops

SEAFOOD

X. O. 酱彩椒露笋炒虾仁

☞ Sautéed Prawns with Walnut, Asparagus and Capsicum in X.O. Sauce

荷塘辣酱炒带子

☞ Sautéed Fresh Scallops with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce

杏香芥末炸虾球

☞ Deep-fried Prawn Ball with Wasabi and Almond Flakes

荔茸带子

☞ Deep-fried Scallops coated with Taro

百花炸酿蟹钳

☞ Deep-fried Crab Claws stuffed with Prawn Paste



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FISH

港式蒸大星斑

- ☞ Steamed Star Garoupa "Hong Kong" Style
豉汁蒸西曹
- ☞ Steamed "Live" Sea Bass with Black Bean Sauce
清蒸西曹
- ☞ Steamed Sea Bass with Light Soya Sauce

MEAT

李白大补鸡

- ☞ Li Bai's Herbal Emperor Chicken
蒜香吊烧鸡
- ☞ Roast Crispy Chicken with Garlic Sauce
南乳脆皮鸡
- ☞ Roast Crispy Chicken with Preserved Beancurd
酱烧琵琶鸭
- ☞ Roast Pi Pa Duck

VEGETABLES

蟹肉扒香菇时蔬

- ☞ Braised Seasonal Vegetables with Chinese Mushrooms, topped with Crabmeat Sauce
干贝鲜腐竹扒时蔬
- ☞ Hong Kong Seasonal Vegetables with Fresh Beancurd Skin topped with Conpoy
干贝灵芝菇扒时蔬
- ☞ Stewed Hong Kong Seasonal Vegetables with Abalone Mushrooms topped with Conpoy

ABALONE

(UPGRADE SUGGESTION)

The following can be arranged at an additional of **\$50.00** per table of 10 persons:

鲍鱼花菇扒香港时蔬

- ☞ Braised Baby Abalone with Shitake Mushrooms and Hong Kong Seasonal Vegetables
鲍鱼灵芝菇扒香港时蔬
- ☞ Braised Baby Abalone with Abalone Mushrooms and Hong Kong Seasonal Vegetables
鲍鱼鲜腐竹扒香港时蔬
- ☞ Braised Baby Abalone with Fresh Beancurd Skin and Hong Kong Seasonal Vegetables



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NOODLES/ RICE

虾焖伊面

- ☞ Stewed Ee-Fu Noodles with Prawns

韭黄双喜伊面

- ☞ Stewed Ee-Fu Noodles with Chives and Mushrooms

日式虾鱼茸面

- ☞ Fish Noodles with Prawns “Japanese Style”

飘香荷叶饭

- ☞ Steamed Fragrant Fried Rice with Diced Chicken, Shrimps, Chinese Mushrooms and Conpoy wrapped in Lotus Leaf

DESSERT

杨枝甘露

- ☞ Sweetened Chilled Cream of Mango with Pomelo Sago

凤凰马蹄露

- ☞ Sweetened Water Chestnut Cream with Egg, served hot

香芒布丁

- ☞ Chilled Mango Pudding, garnished with fresh Strawberries

白果芋泥

- ☞ Yam Paste with Gingko Nuts

百年好合

- ☞ Hundred Years Together
(Lily Bud, Dried Longan, Red Dates, Gingko Nuts and Lotus Seed in Syrup, served hot)

红豆沙汤圆

- ☞ Red Bean Paste with Glutinous Rice Balls with Black Sesame Filling

WESTERN DESSERT (UPGRADE SUGGESTION)

The following can be arranged at an additional of **\$25.00** per table of 10 persons:

- ☞ Praline Crunchy Chocolate Cake with Kumquat Compote
- ☞ Raspberry Ivory Chocolate Cake served with Wild Strawberry Sorbet and Exotic Coulis



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WEDDING DINNER
BUFFET MENU A
(No Pork, No Lard)

APPETIZERS/SALADS

Burmese Style Fish, Coconut, Tamarind on Glass Noodles
Thai Shrimp, Lime, Fresh Herb & Melon Salad
Beef Pastrami & Cold Meat Cuts
Three kinds of Bell Peppers & Cabbage Coleslaw (V)
Mixed Baby Lettuce with Herb Croutons (V)
Black Olive & Tomato Salad and Fresh Herbs (V)
❧ ❧

DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental Dressing
Herb Croutons, Crispy Wonton Crackers, Pine Nuts
❧ ❧

SOUP

Cream of Mushroom (V)
Bread & Butter Station
❧ ❧

A LITTLE EXTRA

Chicken and Mutton Satay with Roasted Peanut Sauce and Condiments
❧ ❧

HOT DISHES

Madras Lamb Curry
Oven Roasted Teriyaki Chicken Thigh
Polynesian Style Prawn, Pineapple, Vegetable & Cashew Nut Sambal
Baked Salmon Fillet with Lemon & Parsley Herb Crust
Buttered Seasonal Vegetables (V)
Roasted Garlic Potatoes (V)
A choice of Steamed Fragrant Rice (V)
or
Jeera Rice (V)
❧ ❧

DESSERTS

Fresh Tropical Fruits Platter (V)
Baked Lemon & Mango Cheesecake
Tiramisu
Mini Chocolate Brownies
Apple Pie
Cream Caramel Custard Pudding
❧ ❧

Coffee and Tea

(V) - *Vegetarian



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WEDDING DINNER BUFFET MENU B

APPETIZERS/SALADS

Chicken Ngoh Hiang Rolls with Sweet Chilli Vinaigrette
Selection of Li-Bai Chinese Cold Cuts
Marinated Spicy Arctic Surf Clam with Turnip Relish
Tomato and Olive Salad, Potato Salad (V)
Dill Cucumber Salad, Penne Pasta with Pesto Salad (V)
Assorted Fresh Garden Greens (V)

☪ ☪

DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental Dressing
Herb Croutons, Crispy Wonton Crackers, Pine Nuts

☪ ☪

SOUP

Prawn Bisque
Bread & Butter Station

☪ ☪

A LITTLE EXTRA

Laksa self-service Station

☪ ☪

HOT DISHES

Pan-fried Fillet of Seabass with Fennel Stew
Fried Slice Beef with Sweet Basil
Roast Crispy Chicken
Shrimp Tempura
Stir-fried Seasonal Vegetables and Tofu (V)
Garlic Potato Gratin (V)
A choice of Pad Thai

or

Thai Seafood Fried Rice

☪ ☪

DESSERTS

Fresh Tropical Fruits Platter (V)
Selection of Nonya Kueh
Thai Tako Pasties
Durian Puffs
Mini French Pastries
Sweetened Sago Cream of Mango

☪ ☪

Coffee and Tea

(V) - *Vegetarian



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WESTERN SET MENU

Please select one item from each category

APPETIZERS

- ☞ *Smoked Salmon with condiment and Wasabi Mayonnaise*
- ☞ *Goose Liver and Truffle Terrine with Fruits Compote and Herbs Brioche*
- ☞ *Tea Leaf Infused Smoked Chicken Breast on Citrus Fruits Segments, Pineapple and Orange Juice Reduction*
- ☞ *Carpaccio of Fresh Salmon with Yuzu Soya and Fragrant Oil*
- ☞ *Chilled Baby Lobster Tail and Crabmeat Cocktail with Mango Relishes and Caviar Remoulade*

SOUP

- ☞ *Frosty White Bean Soup infused with Truffle Oil*
- ☞ *Fresh Lentil Soup with Forest Mushrooms*
- ☞ *Refreshing Minted Orange and Carrot Soup*
- ☞ *Lobster Bisque with a touch of Cognac*
- ☞ *Selection of Six Mushrooms, Cappuccino with Mushroom Fritters*

INTERMEZZO

- ☞ *Wild Strawberry Sorbet with Berries Compote*
- ☞ *Lime Sorbet with Berries Compote*

MAIN COURSE

- ☞ *Breast of Chicken infused with Soya and Garlic served with Broad Beans Tomato Ragout and a Goose Liver Puff*
- ☞ *Char Siew Rack of Lamb with Fig Compote and Aromatic Herbs*
- ☞ *Beef Fillet Mignons on Green Peas Mashed and Spring Vegetables with Mushroom and Glazed Shallot*
- ☞ *Pan-Roasted Canadian Black Cod on Egg White Scrambled, Asparagus and Balsamic Reduction*
- ☞ *Wok-Charred Salmon with Shiitakes, Pickle, Gingers, Market Fresh Vegetables and mashed Green Peas*

DESSERTS

- ☞ *Manjari Chocolate Mousse with Caramelized Banana and Crème Anglaise*
- ☞ *French Apricot Tart with Vanilla Ice Cream, Sesame Tulip and Exotic Coulis*
- ☞ *Green Tea Cream Brulee topped with Assorted Berries*
- ☞ *Raspberry Ivory Chocolate Cake served with Wild Strawberry Sorbet and Exotic Coulis*
- ☞ *Praline Crunchy Chocolate Cake with Kumquat Compote and Vanilla Ice Cream*

- ☞ *Coffee and Tea and Petit Fours*



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INDIAN BUFFET MENU

APPETIZER

Vegetarian Samosas (V)
Paneer Tikka (Roasted Marinated Cottage Cheese with Peppers)
Chana Chiligozoa (Salad of Chick Peas with Pomelo)
Cheese & Roma Tomato
Mixed Garden Salad (V)

₹

DRESSING & CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental, Herbs Croutons, Papadum,
Sweet Mango Chutney, Raita, Lemon Pickle, Green Chilli Pickle Soup

₹

SOUP

Tomato Shorba (Indian Tomato Soup) (V)

₹

MAIN DISHES

Jeera Rice (Cumin flavoured Basmathi Rice) (V)
Naan (Plain/Garlic-Tandoor baked Indian Bread)
Patrani Machi (Roasted Fish Fillet in Coconut Chutney Marination)
Palak Paneer (Cottage Cheese with Spinach) (V)
Aloo Ghobi (Cauliflower and Potato in Cumin Tomato Sauce) (V)
Murgh Makhani (Boneless Butter Chicken)
Rogan Josh (Mutton in Spicy Cashew Nuts and Tomato Gravy)

SWEETS

Rasmalai (Cardamom flavoured Milk Dumplings)
Gulab Jamun (Deep-fried Milk Dumplings in Saffron Syrup)
Assorted Nonya Kueh
Mango Pudding
Assorted Tropical Fresh Fruit Platter (V)

₹

Coffee and Tea

(V) - *Vegetarian