

PROM NIGHT PACKAGE 2018

Minimum of 80 persons

WEEKDAY LUNCH OR DINNER (MONDAYS TO THURSDAYS)
Buffet: \$75.00nett per person
7-course Chinese Set: \$750.00nett per table of 10 persons

WEEKEND LUNCH OR DINNER (FRIDAYS TO SUNDAYS)
Buffet: \$85.00nett per person
8-course Chinese Set: \$850.00nett per table of 10 persons

Inclusive of:

- A fine selection of sumptuous Buffet menus or Chinese set menus specially prepared by our culinary team at The Dining Room and Li Bai Cantonese Restaurant
- See Free flow of soft drinks, mixers and flavoured iced teas throughout the event
- So Usage of podium, in-house PA system, microphone, LCD projector and dance floor
- Solution Complimentary parking for 20% of your guaranteed guests
- Solution Fresh floral centerpiece on every table to accentuate the dining ambience
- Solution Complimentary hotel front porch parking for two cars
- So Exquisite chocolate praline box as gift for each guest
- Solution Complimentary setup from 3.00pm onwards on event day (subject to availability of venue)

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The following perks will be inclusive with a minimum guarantee of 20 tables of 10 persons:

- Complimentary weekend high tea voucher for two persons at The Lobby Bar (valued at \$94.20nett)
- ☞ Day-use room from 2.00pm to 8.00pm for planning committee

Note:

- Price quoted above is subject to 10% service charge and thereafter, prevailing goods and services tax
- Validity period: 01 October 2018 to 31 December 2018*





7-COURSE CHINESE SET MENU

S\$750.00nett per table of 10 persons



大虾沙律 Fresh King Prawn Salad മാര

紫菜海皇豆腐羹 A Thick Soup of Seafood with Beancurd and Seaweed නාශ

> 脆皮吊烧鸡 Crispy Roasted Chicken නca

豆酥巴丁鱼 Steamed Padding Fish with Crispy Beans 約3

法海蒲团 Braised Beancurd Skin with Mixed Vegetarian Stuffing නෙශ

> 家乡荷叶饭 Steamed Lotus Leaf Fried Rice മാരു

香芒西米露 Chilled Cream of Mango with Sago ಖಾನ

> 中国茶 Chinese Tea

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8-COURSE CHINESE SET MENU

S\$850.00nett per table of 10 persons

锦绣拼盘 (熏鸭片,斋鹅,香催石榴花,蟹枣) Deluxe Combination Platter (A Combination of Smoked Duck, Vegetarian Goose, Crispy Breaded Fish Paste and Crabmeat Roll) 2008

非黄四宝干贝羹 Braised Thick Soup of Shredded Abalone, Sea Cucumber, Fish Maw and Yellow Chives නාශ

沙汁蟹肉荔茸盒 Deep-fried Yam Paste Stuffed with Crabmeat and Homemade Sauce නාශ

> 动椒蒸金目鲈 Steamed Sea Bass with Spicy Chili のQ

姜茸豉油鸡 Soya Sauce Chicken with Ginger Sauce නෙශ

双菇洋腿扣津白 Braised Tientsin Cabbage with Assorted Mushroom and Ham മായ

茄子鸡菘焖伊面 Stewed Ee-Fu Noodle with Eggplant and Minced Chicken නාශ

艳阳芦荟 Chilled Aloe Vera with Glass Jelly and Mango Sauce නාශ

> 中国茶 Chinese Tea

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INTERNATIONAL BUFFET MENU A (No Pork, No Lard) S\$75.00nett per person

APPETIZER & SALADS

Chinese Combination Platter Thai Papaya Salad with Tiger Prawn Pickled Beet Root Salad with Raisin (V) Masala Potato Salad (V) Cha Soba Salad with Edamame & Seaweed (V) Garden Green Salad (V) Dressings Thousand Island, French, In-house Specialty Condiments Sweet Corn Kernel, Cucumber, Cherry Tomato, Sunflower Seed

SOUP

Forest Mushroom Soup

BREADS AND SMALL ROLLS

Assortment of Breads and Rolls with Salted & Unsalted Butter

HOT SELECTION

Wok Fried Gong Bao Chicken Cube with Chili & Cashew Nut Poached Kai Lan with Trio Mushroom (V) Terriyaki Snapper Fillet with Spring Onion Rogan Josh (Indian Curry Lamb Stew) Braised Seafood Stew with Laksa Sauce Braised Ee-fu Noodle with Mushroom & Yellow Chive (V) Steamed Basmati Rice with Fried Onion (V)

SWEET SENSATION

Tropical Sliced Fruit Platter Assorted Nonya Kueh New York Cheese Cake Strawberry Cake Pandan Layered Cake Cheng Teng Soup

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INTERNATIONAL BUFFET MENU A (No Pork, No Lard) S\$85.00nett per person

APPETIZER & SALADS

Thai Mango Salad with Smoked Duck Assorted Maki with Condiments Chicken Ngoh Hiang with Sweet and Spicy Dipping Roma Tomato & Cucumber Salad (V) Aloo Chaat Salad (V) Short Pasta Salad with Roasted Market Mushroom (V) Garden Green Salad (V) Dressings Thousand Island, French, In-house Specialty Condiments Sweet Corn Kernel, Cucumber, Cherry Tomato, Sunflower Seed

SOUP

Pumpkin Soup with Crab Meat

BREADS AND SMALL ROLLS

Assortment of Breads and Rolls with Salted & Unsalted Butter

HOT SELECTION

Wok Fried Chicken Cube with Ginger & Scallion Poached Broccoli with Trio Mushroom (V) Baked Snapper Fillet with Lemon Caper Sauce Hainanese Boneless Lamb Stew with Fermented Chili Beancurd Braised Beef Masak Merah (Spicy Tomato Sauce) Wok Fried Mee Tai Mak with Kim Chee Vegetables & Egg Turmeric Flavoured Basmati Rice with Almond & Dry Fruits (V)

SWEET SENSATION

Tropical Sliced Fruit Platter Assorted Nonya Kueh Marbled Cheese Cake Chocolate Brownie Exotic Mango Cake Red Bean Soup with Lotus Seed

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