

SOLEMNIZATION PACKAGES 2018

Min 3 Tables of 10 persons or 30 persons

PACKAGE INCLUDES...

- Design your own 8 course Chinese Set Lunch or Dinner from our a-la-carte menu / Choice of sumptuous Buffet Lunch, High Tea or Dinner menus, specially prepared by our master chefs
- See Free flow of soft drinks and mixers throughout during Solemnization reception
- Seer can be arranged at a special price of \$550.00 per barrel or \$11.50 per glass. House-pour wines can be arranged at a special price of \$48.00 per bottle
- Fresh floral arrangement for your ROM table and complimentary use of our exquisite ring pillow and signing pen
- Solution Waterfall Pavilion (max. capacity 24 persons) can be arranged at a special rate of \$688.00 per event
- Solution Complimentary chair covers and fresh flower arrangements to accentuate every table
- Special room rates for you or your guests who wish to stay with our hotel

WITH OUR COMPLIMENTS...

- Source Chocolate Pralines wrapped in dainty boxes for your guests
- Solution Complimentary parking for 20% of your guaranteed attendance

NOTE:

- In the event of inclement weather (based on 2 hours before the event), the contingency venue for Waterfall Pavilion 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.





CHINESE WEDDING MENU

Please choose 1 item from each category

APPETIZER

李白锦绣大拼盘

 See 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
- So Double Boiled Cordyceps and Sea Whelk with Chicken

SEAFOOD

X. 0. 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
- Solution See Contract See
- ✤ Deep-fried Scallops coated with Taro 桂林炸虾丸
- Deep-fried Breaded Shrimp Balls with Water Chestnut

FISH

港式蒸大星斑

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





TOWERS SINGAPORE

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

NOODLES/ RICE

虾焖伊面

- Stewed Ee-Fu Noodles with Prawns 非黄双喜伊面
- Stewed Ee-Fu Noodles with Chives and Mushrooms (*Restaurant's special) 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 香芒布丁
- Chilled Mango Pudding, garnished with fresh Strawberries 白果芋泥
- Yam Paste with Gingko Nuts (*Restaurant's special) 百年好合
- Hundred Years Together
 红豆沙汤圆
- Sed Bean Paste with Glutinous Rice Balls with Black Sesame Filling





SOLEMNIZATION LUNCH MENU

APPETIZER & SALAD

Thai Basil Beef Salad Baked Tomato with Garlic and Balsamic (V) Indonesian Gado Gado with Tangy Peanut Sauce (V) Chinese Style Top Shell Salad Five Spice Duck Salad with Mango 3 Kinds of Seasonal Boutique Greens (V)

80 GS

DRESSINGS & CONDIMENTS

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

80 GS

HOT DISHES

Masala Okra (V) Madras Style Fish Curry Baked Chicken with Trio Roasted Potato Stir Fried Squid with Hot Bean Paste

80 (K

DESSERT

Freshly Sliced Tropical Fruits Platter (V) Walnut Brownies Raspberry Mousse Pandan Kaya Slice Thai Tea Cheese Cake Soya Milk Panna Cotta

Coffee and Tea





SOLEMNIZATION HIGH-TEA MENU

COLD SELECTION

Roasted Beef Sandwich with Pickle Tuna and Corn Croissant Turkey & Cheese Tortilla Wrap Tomato and Cucumber Sandwiches (V) Vietnamese Rice Paper Rolled

80 (X

HOT SELECTION

Choice of Two (02) Steamed Dim Sum with Hot Bean Sauce (Chicken Siew Mai / Prawn Har Gau / Chicken Char Siew Pau / Crystal Dumpling (V) / Salted Egg Pau)

> Choice of <u>One</u> (01) Baked Pie (Black Pepper Chicken Pie / Mini Chicken Pie / Rendang Chicken Pie)

Choice of <u>One</u> (01) Quiche (Turkey & Cheese / Salmon & Spinach / Mushroom & Leek (V) / Spinach & Cheese (V))

> Crab Meat Chawamushi Tandoori Chicken Drumlets Seafood Mee Goreng

> > 80 03

UNDER THE LIGHTS Plain & Chocolate Scone Clotted Cream & Fruit Preserve

80 03

DESSERT

Walnut Tart Raspberry Financier Coffee Chocolate Cup Mango Panna Cotta Pistachio Cheese Cake Freshly Sliced Tropical Fruits Platter (V)

Coffee and Tea





SOLEMNIZATION DINNER MENU

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)

80 03

DRESSINGS & CONDIMENTS

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

80 03

SOUP Cream of Mushroom (V) with bread and butter

80 GS

ACTION

Singapore Laksa Thick Bee Hoon, Bean Sprouts Prawn, Fish Cake & Quail Egg with Spicy Coconut Gravy and Condiments

80 03

HOT DISHES

Pan-fried Fillet of Seabass, Citrus Cream Sauce Braised Duck Breast with Red Wine Vinegar & Vegetables Seasonal Vegetables, Assorted Mushroom & Egg Beancurd (V) Nonya Chicken Curry Spicy Tomato Seafood Stew Pilaf Rice with Dried Fruits

80 03

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

