



## SPLENDOUR Wedding Lunch

	January – December 2018	January – December 2019	Minimum Requirement
<b>SPLENDOUR</b> (Mondays to Sundays, Eve & Public Holidays)	\$1,238.00 or \$123.80	\$1,288.00 or \$128.80	<p><b>Ballroom</b> (22 tables of 10 persons or 220 persons)</p> <p><b>Topaz Room</b> (10 tables of 10 persons or 100 persons)</p>

### Package

- ☞ Choice of Western, buffet or design your own sumptuous 8-course Chinese Set Lunch 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
  - ☞ 1 barrel of 22.7-liter Carlsberg draught Beer or 12 bottles of house wine (Ballroom)  
8 bottles of house wine (Topaz Room)
  - ☞ 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)
- ☞ 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:**

- ❖ 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.



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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 LUNCH 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 LUNCH 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*

### 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)*

₹000

### *DRESSING & CONDIMENTS*

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

₹000

### *SOUP*

*Tomato Shorba (Indian Tomato Soup) (V)*

₹000

### *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)*

₹000

### *SWEETS*

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

₹000

*Coffee and Tea*

(V) - \*Vegetarian