

International Style SOLEMNISATION PACKAGE 2016

International Buffet Package Price	Lunch	High Tea	Dinner
(Minimum booking of 30 persons)	S\$1,788++	S\$1,588++	S\$1,988++
Additional person (per head)	S\$58++	S\$50++	S\$65++

Prices are subjected to an additional Goods and Services Tax (GST) and service charge.

DINING

- ♥ A sumptuous international buffet lunch, high tea or dinner menu

BEVERAGE

- ♥ Endless stream of soft drinks, coffee and tea while feasting
- ♥ Toast to a special rate of S\$38.00++ per bottle for white/red house-pour wine
- ♥ Waiver of corkage charge for all duty-paid hard liquor brought in

DECORATIONS

- ♥ A beautifully-decorated solemnisation table
- ♥ Selection of theatre or round table seating
- ♥ Complimentary seat covers for all chairs
- ♥ Floral arrangements and tea light candle centrepieces for all the dining tables

COMPLIMENTARY

- ♥ Wedding favours for all guests at Hotel's discretion
- ♥ Complimentary parking coupons for up to 20% confirmed attendance

OTHERS (OPTIONAL)

- ♥ Heritage room's themed decorations priced at a special rate of S\$200** per theme (backdrop theme decoration with champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ♥ Ballroom's themed-stage decorations priced at a special rate of S\$800** per theme (Six pedestal stands along the aisle, two VIP table centrepieces, champagne fountain on stage accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ♥ Complimentary one-night stay at our Deluxe Room (With minimum booking of 120 guests & above)
- ♥ Special rate for Bridal Suite Room available at S\$380.00++ per room/night inclusive of international breakfast for two at Tiffany Café & Restaurant

International Style SOLEMNISATION MENU 2016

Lunch Menu	High Tea Menu	Dinner Menu
<p>APPETISERS Marinated Jelly Fish Assorted Maki Chicken Hawaiian Salad</p> <p>SALAD Seasonal Greens Salad Assorted Beans Salad Potato Salad</p> <p>DRESSINGS Thousand Island French Honey Herbs</p> <p>SOUP Cream of Mushroom (served with Bread and Butter)</p> <p>HOT DISHES Steamed Garoupa Fillet – “Nonya Style” Seafood Fried Rice Brasata Sirloin of Beef with Mushroom Sauce Genovese Pasta with Tomato Coulis and Cheese Oven Baked Barbecue Chicken Ratatouille</p> <p>DESSERTS Seasonal Fresh Fruit Platter Mango Pudding Mini French Pastries Mini Fruit Tarts</p> <p>Coffee & Tea</p>	<p>APPETISERS Tahu Goreng Assorted Maki Assorted Finger Sandwiches</p> <p>HOT DISHES Pan-fried Gyoza accompanied with Ginger & Soy Dip Teriyaki Mid Wings Breaded Fish Fillet with Tartar Sauce Steamed Chicken Siew Mai Chive Pan Cake Mussel Au Gratin Dressed Tomato with Three Cheese Fried Hong Kong Noodle</p> <p>DESSERTS Mini Cream Puffs Seasonal Fresh Fruit Platter Bread & Butter Pudding Mango Pudding</p> <p>Coffee & Tea</p>	<p>APPETISERS Assorted Maki Hawaiian Seafood Cocktail Potato Salad with Bacon & Chives</p> <p>SALAD Mixed Garden Green Assorted Beans Salad Tomato Wedges with Black Peppercorn</p> <p>DRESSINGS Thousand Island, French, Honey Herbs</p> <p>SOUP Seafood Chowder (served with Bread and Butter)</p> <p>HOT DISHES Seafood Au Gratin Grilled Teriyaki Chicken Pan-fried Snapper with Thai Chilli Crispy Prawns coated with Oats Ala Tomatoes with Melted Cheese Broccoli with Almond Flakes Thai Pineapple Fried Rice with Chicken Floss</p> <p>DESSERTS Mini French Pastries Mango Pudding Almond Beancurd with Longan Fresh Fruit Platter</p> <p>Coffee & Tea</p>