

**CHAMPAGNE BRUNCH WEDDING PACKAGE**

**\$132.00++ per person |**

**A deduction of \$15.00++ will apply for Sparkling wines to be served instead of Champagne**

*Applicable for Saturdays, Sundays and Public Holidays only*

*Min 360, Max 540 persons for Grand Ballroom*

*Min 120, Max 144 persons for Topaz room*

- ☞ *Choice of 2 Tantalizing Brunch Menus spread specially designed by our talented chefs*
- ☞ *Free flow of soft drinks and mixers throughout event*
- ☞ *Free flow of Sparkling Wine/ Champagne throughout event for up to a maximum of 3 hours*
- ☞ *Complimentary welcome mocktail ‘Sheraton Delight’ served butler style at the cocktail reception*
- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Complimentary 1 Barrel of 22.7Litres Carlsberg Draught Beer for a Topaz Wedding and 1 additional barrel for a Grand Ballroom Wedding. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Waiver of corkage charge for all wines purchased from one of our listed wine suppliers. No corkage charge for all duty paid hard liquor*
- ☞ *Choice of 5 exclusive themes that comes complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that creates a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed Wedding cake for the cake cutting ceremony. A complimentary 1 Kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite Wedding favors for your guests & an elegant guest signature book with our compliments*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent’s car.*
- ☞ *Complimentary 1 night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery & waterfall at the Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

*\*Prices are subject to 10% service charge and prevailing government taxes, and are subject to change without prior notice.  
An additional of \$5.00++ per person is required for auspicious dates as determined by hotel.*

## CHAMPAGNE BRUNCH MENU A



### APPETIZERS

Assorted Chinese Seafood Platter  
Assorted Chinese Meat Platter  
Assorted Dim Sum (3 Kinds) with Condiments  
Chee Cheong Fun with Condiments



### SOUP

Mutton Bak Kut Teh  
Plain Congee with Condiments



### DYO NOODLE STATION

Choose 1 item of Sheraton Laksa, Chicken Soup with Bee Hoon or Mee Soto



### HOT DISHES

Egg Fu Yong with Chicken and Scallion  
Nasi Bryani  
Fried Seafood Hong Kong Mee  
Imperial Chicken  
Steamed Snapper with Soya and Preserved vegetable  
Braised Duck with American Ginseng and Wolfberry  
Chinese Vegetables with Mushroom  
Chili Prawn with Mantou



### DESSERTS

Freshly sliced Tropical Fruits Platter  
Selection of Kueh Lapis  
Assorted Malay Kueh  
Mango Pudding  
Choice of Pulut Hitam, Cheng Tng or Bobo Cha Cha  
Almond Pudding with Longan  
Pandan Kaya Cake



COFFEE & TEA  
with condiments

## CHAMPAGNE BRUNCH MENU B

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### APPETIZERS

Smoked Salmon with Capers, Horseradish Dip and Onion  
Assorted Cold Cut  
Imported Cheese Platter  
Assorted Yogurt  
Assorted Cereal with Milk



### SALADS

Pasta Salad with Feta Cheese and Fresh Basil  
Dill Cucumber Salad  
Assorted Fresh Garden Greens



### DRESSINGS AND CONDIMENTS

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



### SOUP

Cream of Mushroom  
With Assorted bread Including Muffin, Danish, Croissant, Dinner Roll, Jam and Butter



### HOT DISHES

Scramble Egg with Chive and Cheese  
Sautéed Potato with Caramelized Onion  
Breakfast Sausage and Bacon  
Roasted Herb Chicken with Natural Jus and Onion  
Seared Fish with Saffron Butter Sauce and Tomato Caper Salsa  
Sliced Roasted Beef with Mushroom Ragout  
Assorted Seasonal Vegetable



### DESSERTS

Freshly sliced Tropical Fruits Platter  
Selection of Mini French Pastries  
Chocolate Mousse  
Mini Apple Crumble  
Ivory Chocolate Cake  
Assorted Cheese Cake  
Warm Bread & Butter Pudding with Sauce Anglaise



COFFEE & TEA  
with condiments