

**WEDDING PACKAGE 2012-2013
CHINESE BANQUET**

DIVINE
Weekday Wedding Dinner

(January 2012 – August 2012) \$1068.00++ per table of 12 persons
(September 2012 – December 2013) \$1118.00++ per table of 12 persons

Valid for Mondays to Thursdays

Ballroom - Minimum of 20 tables, maximum 45 tables
Topaz Room – Minimum 10 tables, maximum 12 tables

*Minimum of 30 tables for Grand Ballroom & 12 tables for Topaz Room apply for auspicious dates

LAVISH
Weekend Wedding Dinner

(January 2012 – August 2012) \$1338.00++ per table of 12 persons
(September 2012 – December 2013) \$1388.00++ per table of 12 persons

Valid for Fridays to Sundays, Public Holidays and eve of Public Holidays

Grand Ballroom - Minimum of 30 tables, maximum 45 tables
Topaz Room – Minimum 10 tables, maximum 12 tables

*Minimum of 35 tables for Grand Ballroom & 12 tables for Topaz Room apply for auspicious dates

SPLENDOUR
Wedding Lunch

(January 2012 – August 2012)

\$928.00++ per table of 12 persons [7 Course Menu]
\$968.00++ per table of 12 persons [8 Course Menu]

(September 2012 – December 2013)

\$958.00++ per table of 12 persons [7 Course Menu]
\$998.00++ per table of 12 persons [8 Course Menu]

Ballroom - Minimum of 20 tables, maximum 45 tables
Topaz Room – Minimum 10 tables, maximum 12 tables

*Minimum of 30 tables for Grand Ballroom & 12 tables for Topaz Room apply for auspicious dates

NOTE:

- ❖ 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.
- ❖ An additional of \$60.00++ per table is required for auspicious dates.
- ❖ Please refer to attached calendar for auspicious dates and public holidays.

Weddings craft in Perfection

AT SHERATON TOWERS SINGAPORE



DIVINE
Weekday Wedding Dinner

- ☞ *Design your own **8 course Chinese Set Dinner** from our ala-carte menu created by our Master Chefs from award winning Li Bai Cantonese Restaurant*
- ☞ *Free flow of soft drinks, mixers & premium Chinese Tea during cocktail reception and throughout dinner*
- ☞ *Complimentary welcome mocktail 'Sheraton Delight' & pre-dinner Cocktail Canapés served butler style during cocktail reception (3 platters of 12 pcs each for Topaz Wedding and 6 platters of 12 pcs each for a Ballroom Wedding)*
- ☞ *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*
- ☞ *Complimentary 1 bottle of House Wine per confirmed table. Additional wines can be arranged at \$35.00++ per bottle*
- ☞ *Waiver of corkage charge for wines purchased from any one of our listed wine suppliers and no corkage charge for duty paid hard liquors*
- ☞ *Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for 8 ala-carte dishes*
- ☞ *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 Day Use Room for your Wedding Entourage from 2pm to 8pm*
- ☞ *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)*

LAVISH
Weekend Wedding Dinner

- ☞ Design your own **9 course Chinese Set Dinner** from our ala-carte menu created by our Master Chefs from award winning Li Bai Cantonese Restaurant
- ☞ Free flow of soft drinks, mixers & premium Chinese Tea during cocktail reception and throughout dinner
- ☞ Complimentary welcome mocktail "Sheraton Delight" served butler style for 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
- ☞ Complimentary 1 bottle of House Wine per confirmed table. Additional wines can be arranged at \$35.00++ per bottle
- ☞ Waiver of corkage charge for wines purchased from any one of our listed wine suppliers and no corkage charge for duty paid hard liquors
- ☞ Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for 9 ala-carte dishes
- ☞ 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 use 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 Day Use Room for your Wedding Entourage from 2pm to 8pm
- ☞ 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)

SPLENDOUR
Wedding Lunch

- ☞ *Design your own ***7/8 course Chinese Set Lunch** from our ala-carte menu created by our Master Chefs from award winning Li Bai Cantonese Restaurant*
- ☞ *Free flow of soft drinks and mixers during cocktail reception and throughout lunch*
- ☞ *Complimentary welcome mocktail 'Sheraton Delight' served butler style for cocktail reception*
- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*
- ☞ *Complimentary 1 Barrel of 22.7Litres Carlsberg Draught beer. Additional beer can be purchased at \$500.00++ per barrel or \$11.50++ per glass*
- ☞ *Complimentary 12 bottles of House Wine for a Ballroom Lunch & 06 Bottles of House Wines for a Topaz Lunch. Additional wines can be arranged at \$35.00++ per bottle*
- ☞ *Waiver of corkage charge for wines purchased from any one of our listed wine suppliers and no corkage charge for all duty paid hard liquor*
- ☞ *Enjoy a complimentary Food Tasting session for 12 persons (Grand Ballroom Wedding) or 06 persons (Topaz Wedding) for *7/8 ala-carte dishes*
- ☞ *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*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *An elegant guest signature book with our compliments*
- ☞ *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)*

CHINESE WEDDING MENU

Please choose 1 item from each category

APPETIZER

大虾沙律

- 🍴 King Prawn Salad

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/芋丝春卷/素鹅/紫菜卷/虾沙律/迷你八爪鱼/辣汁螺花/海蜇/炸蟹枣
Suckling Pig/ Smoked Duck/ Drunken Chicken/ Sesame Chicken/ Vegetarian Goose/ Prawn Salad/
Mini Octopus/ Seaweed Rolls/ Spicy Conch/ Seasoned Jellyfish/ Deep Fried Crabmeat Ball/
Deep fried Spring Roll with Minced Chicken, Prawns and Yam

SOUP

蟹肉鸡丝翅

- 🍴 Shark's Fin Soup with Shredded Chicken and Crabmeat
干贝竹笙翅
- 🍴 Shark's Fin Soup with Conpoy and Bamboo Piths
蟹肉竹笙翅
- 🍴 Shark's Fin Soup with Crabmeat and Bamboo Piths
京烧大生翅
- 🍴 Shark's Fin Soup "Capital" Style
(Dried Scallops, Shredded Chicken, Fish Maw and Mushrooms)
瑶柱四宝羹
- 🍴 Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallops

ABALONE

Only applicable for Lavish Weekend Wedding Dinner Package

翡翠海参鲍片

- 🍴 Braised Sliced Abalone with Sea Cucumber and Hong Kong Seasonal Vegetables
鲍片花菇扒香港时蔬
- 🍴 Braised Sliced Abalone with Shitake Mushrooms and Seasonal Vegetables
鲍片灵芝菇扒时蔬
- 🍴 Braised Sliced Abalone with Abalone Mushrooms and Hong Kong Seasonal Vegetables
鲍片鲜腐竹扒时蔬
- 🍴 Braised Sliced Abalone with Fresh Beancurd and Hong Kong Seasonal Vegetables

SEAFOOD

Not applicable for Splendour 7 course lunch

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
活醉虾
- 🍴 'Live' Drunken Prawns
杏香芥末炸虾球
- 🍴 Deep Fried Prawn Ball with Wasabi & Almond Flakes
荔茸带子
- 🍴 Deep-fried Scallops coated with Taro
桂林炸虾丸
- 🍴 Deep-fried Breaded Shrimp Balls with Water Chestnut
百花炸酿蟹钳
- 🍴 Deep-fried Crab Claws stuffed with Prawn Paste

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
葱蒜蒸或煎加拿大鲈鱼
- 🍴 Steamed or Pan-fried Canadian Cod with Garlic and Spring Onion Sauce

MEAT

李白大补鸡

- 🍴 Li Bai's Herbal Emperor Chicken
蒜香吊烧鸡
- 🍴 Roast Crispy Chicken with Garlic Sauce
金蒜凤沙鸡
- 🍴 Roasted Chicken with Crispy Garlic
一品太爷鸡
- 🍴 Marinated Chicken smoked with Jasmine Tea Leaves
日式手烤鸡
- 🍴 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

The below is only applicable for Splendour 7 course set lunch:

带子海螺肉扒时蔬

- 🍴 Sauteed Scallops with Sea Whelk and Hong Kong Seasonal Vegetables
菘菇西兰花炒虾仁
- 🍴 Sauteed Prawns with Broccoli and Shimeiji Mushrooms

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”
黑椒海鲜焖乌冬
- 🍴 Stewed Japanese Udon Noodles with Seafood and Black Pepper
生炒糯米饭
- 🍴 Fried Glutinous Rice with Preserved Meat and Sausages
飘香荷叶饭
- 🍴 Steamed Fragrant Fried Rice with Dice Chicken, Shrimps, Chinese mushrooms
and Conpoy wrapped in Lotus Leaf

DESSERT

杨枝甘露

- 🍴 Sweetened Chilled Cream of Mango with Pomelo Sago
艳阳芦荟
- 🍴 Chilled Aloe Vera and Grass Jelly topped with Mango Puree
凤凰马蹄露
- 🍴 Sweetened Water Chestnut Cream with Egg, served hot or cold
香芒布丁
- 🍴 Chilled Mango Pudding, garnished with Fresh Strawberries
白果芋泥
- 🍴 Yam Paste with Ginkgo Nuts
百年好合
- 🍴 Hundred Years Together (Lily Bud, Dried Longan, Red Dates, Ginkgo Nuts and Lotus Seed in Syrup, served hot)
红豆沙汤圆
- 🍴 Red Bean Paste with Glutinous Rice Balls with Black Sesame Filling

2012 CALENDAR

JANUARY						
S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4

FEBRUARY						
S	M	T	W	T	F	S
29	30	31	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	1	2	3

MARCH						
S	M	T	W	T	F	S
26	27	28	29	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

APRIL						
S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5

MAY						
S	M	T	W	T	F	S
29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2

JUNE						
S	M	T	W	T	F	S
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

JULY						
S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4

AUGUST						
S	M	T	W	T	F	S
29	30	31	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1

SEPTEMBER						
S	M	T	W	T	F	S
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	1	2	3	4	5	6

OCTOBER						
S	M	T	W	T	F	S
30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3

NOVEMBER						
S	M	T	W	T	F	S
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	1

DECEMBER						
S	M	T	W	T	F	S
25	26	27	28	29	30	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

LEGENDS:

- Public Holiday
- Auspicious Dates

* Please note that auspicious dates are subject to changes as determined by the hotel without prior notice.

2013 CALENDAR

JANUARY						
S	M	T	W	T	F	S
30	31	<u>1</u>	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2

FEBRUARY						
S	M	T	W	T	F	S
27	28	29	30	31	1	2
3	4	5	6	7	8	9
<u>10</u>	<u>11</u>	<u>12</u>	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	1	2

MARCH						
S	M	T	W	T	F	S
24	25	26	27	28	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	<u>29</u>	30
31	1	2	3	4	5	6

APRIL						
S	M	T	W	T	F	S
31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	1	2	3	4

MAY						
S	M	T	W	T	F	S
28	29	30	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	<u>24</u>	25
26	27	28	29	30	31	1

JUNE						
S	M	T	W	T	F	S
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	1	2	3	4	5	6

JULY						
S	M	T	W	T	F	S
30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3

AUGUST						
S	M	T	W	T	F	S
28	29	30	31	1	2	3
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11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

SEPTEMBER						
S	M	T	W	T	F	S
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8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5

OCTOBER						
S	M	T	W	T	F	S
29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	<u>15</u>	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2

NOVEMBER						
S	M	T	W	T	F	S
27	28	29	30	31	1	<u>2</u>
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

DECEMBER						
S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	<u>25</u>	26	27	28
29	30	31				

LEGENDS:

■ **Public Holiday** (Please kindly note that dates are underlined are subject to changes.)

■ **Auspicious Dates**

* Please note that auspicious dates are subject to changes as determined by the hotel without prior notice.