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## WESTERN SET WEDDING 2012/ 2013

### LUNCH

**\$90.00++ per person [January – August 2012]**

**\$95.00++ per person [September 2012– December 2013]**

*Valid from Fridays to Sundays, Public Holidays and Eve of Public Holidays - 2012*

*Min 250 & max 540 persons for Grand Ballroom*

*Min 120 & 144 persons for Topaz Room*

### DINNER

**\$100.00++ per person [January – August 2012]**

**\$105.00++ per person [September 2012 – December 2013]**

*Valid from Monday to Thursday –2012*

*Min 250 & max 540 persons for Grand Ballroom*

*Min 120 & 144 persons for Topaz Room*

**\$120.00++ per person [January – August 2012]**

**\$125.00++ per person [September 2012 – December 2013]**

*Valid from Fridays to Sundays, Public Holidays and Eve of Public Holidays –2012*

*Min 350 & max 540 persons for Grand Ballroom*

*Min 120 & 144 persons for Topaz Room*

## PACKAGE INCLUDES

- ☞ *An exquisite spread of Individually plated Western Set Lunch/ Dinner menus for your choosing*
  
- ☞ *Complimentary 3 platters (12 pieces each) for a Topaz Wedding or 6 platters (of 12 pieces each) for a Ballroom Wedding of pre dinner Cocktail Canapés to be served butler style during cocktail reception, applicable only for Weekday Wedding Dinner*
  
- ☞ *Complimentary welcome mocktail ‘Sheraton Delight’ served butler style & free flow of soft drinks during cocktail reception*
  
- ☞ *Free flow of soft drinks, mixers, coffee and tea upon commencement of lunch/ dinner*
  
- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*
  
- ☞ *Complimentary 1 barrel of 22.7litres Carlsberg Draught Beer for a Topaz Wedding and an additional barrel for a Ballroom Wedding with a minimum of 350 persons guaranteed*
  
- ☞ *Complimentary 1 Bottle of House Wine per confirmed table (of 12 persons each)*
  
- ☞ *Waiver of corkage charge for wines that are purchased from our listed wine suppliers and no corkage charge for all duty paid hard liquors*

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WESTERN SET WEDDING 2012/ 2013

WITH OUR COMPLIMENTS

- ☞ *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 and an elegant guest signature book*
- ☞ *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. Package details and menu are subject to change without prior notice.  
An additional of \$5.00++ per person is required for auspicious dates as determined by hotel.*

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DESIGN YOUR OWN  
**4 COURSES WESTERN SET MENU**

Please select one item from each category

**.APPETIZERS.**

- ☞ *Patch work of Marinated Tuna and Norwegian Salmon with Lemon Thyme Oil and Aromatic Herbs*
- ☞ *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 slice with Kumquat compote and Vanilla Ice Cream*

## 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	<u>1</u>	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	<u>1</u>	2
<u>3</u>	4	5	6	7	8	9
10	11	12	<u>13</u>	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	<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	<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
4	5	6	7	<u>8</u>	<u>9</u>	10
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
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

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	<u>11</u>	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.