



## *BABY SHOWER PACKAGE 2010*

*Selection from our sumptuous buffet menus*

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*Free flow of soft drinks*

\* \* \*

*Complimentary welcome cocktail "Sheraton Delight" for your reception*

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*Giveaways for all guests*

*(Two red eggs or Ang Ku Kueh)*

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*A complimentary 1kg cake to celebrate the occasion*

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*No corkage charge for all duty-paid hard liquor*

*(Serving of duty free liquor is an offence under the Customs Act)*

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*Fresh floral arrangements*

*for all dining and reception tables*

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*Complimentary chair covers*

\* \* \*

*One VIP parking lot in front of the Hotel*

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*Complimentary parking for 20% of your guaranteed guests*

*The Newton MRT station provides convenient access for your non-driving guests*

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*Buffet Lunch at \$75.00++ per person*

*Tea Reception at \$60.00++ per person*

*Buffet Dinner at \$85.00++ per person*

*(Minimum 30 persons)*

*Price are subject to 10% Service Charge and prevailing Government Tax*



## INTERNATIONAL BUFFET LUNCH MENU 1

### SALADS AND APPETIZERS

Norwegian Smoked Salmon and Traditional Condiments  
Cured Breast of Chicken with Melon Confit  
Spicy Atlantic Crabmeat on Corn Salsa  
Shrimp and Mango Salad  
Artichoke Salad with Olives  
Dill and Cucumber Salad  
Assorted Salad Green



### DRESSINGS AND CONDIMENTS

Thousand Island, Oriental, House Dressing  
Herbs Crouton, Crispy Wonton, Crackers and Capers



### MAIN DISHES

Oven Roasted Teriyaki Chicken Thigh  
Steamed Seabass with Dried Shiitake Tomato and Ginger Soya  
Stir-fried Beef Slice in Oyster Sauce  
Wok-fried Eggplants and Minced Chicken with Hot Bean Sauce  
Braised Ee-fu Noodle with Chinese Mushroom and Chives  
Buttered Seasonal Spring Vegetables



### DESSERTS

Selection of Nonya Kueh  
Thai Taiko Pastries  
Durian Puffs  
Freshly Sliced Tropical Fruits Platter  
Cheng Tng



## INTERNATIONAL BUFFET LUNCH MENU 2

### SALADS AND APPETIZERS

Smoked Snow fish with Onion and Lemon  
Tomato Basil and Mozzarella Cheese  
Marinated Squids on Coriander Onion Relishes  
Assorted Bean Salad  
Penne Pasta with Olive Salad  
Tuna Salad Nicoise style  
Assorted Salad Green Bowl



### DRESSINGS AND CONDIMENTS

Thousand Island, Oriental, House Dressing  
Herbs Crouton, Crispy Wonton, Crackers and Capers



### MAIN DISHES

Pan-Fried Salmon Fillet with Dill Butter Sauce  
Mediterranean Seafood Stew  
Mushroom Lasagna  
Ravioli in Basil Cream  
Dauphinoise Potatoes  
Buttered Seasonal Spring Vegetables



### DESSERTS

Tiramisu  
Mini French Pastries  
Apple Pie  
Cream Caramel Custard Pudding  
Freshly Slice Tropical Cut Fruits



## HIGH TEA MENU 1

### SAVOURIES

Open Face Sandwich of Tuna and Tomato on Baguette  
Layered Ham and ches on Bamboo Skewer  
Tim Sum of Steamed Chicken Siew Mai and Har Gau  
Onion and Mushroom Quiches  
California Maki Roll  
Spring Rolls  
Crispy Ika Balls with Seaweed



### SWEETS

Fresh Tropical Cut Fruits  
Marble Butter Cake  
Lemon and Passion Fruit Meringue Pie  
Selection of Nonya Kueh  
Longan and Almond Tofu



## HIGH TEA MENU 2

### SAVOURIES

Layered Ham and Cheese on Bamboo Skewer  
Smoked Salmon on French Baguette  
Cured Turkey Breast with Mayonnaise on Mini Croissant  
Seafood Mee Goreng  
Crispy Spicy Wing Zing  
Deep-fried Shrimp Wantons  
Steamed Siew Mai  
Steamed Mini Chicken Pau  
Crispy Ika Ball with Seaweed



### SWEETS

Fresh Tropical slice Fruits  
Raisin Scones with Jam and Clotted Cream  
Selection of Mini French Pastries  
Chocolate Mousse in Glass  
Assorted Financiers



## INTERNATIONAL BUFFET DINNER MENU A

(MINIMUM OF 60 PERSONS)

### APPETIZERS

Selection of Chinese Cold Platter  
Smoked Salmon with Horseradish Dip  
Cured Szechuan Beef with Hoi Sin Sauce



### SALAD

Fusille Pasta with Tomato Salad, Potato Salad  
Tomato Raisin Salad, Shredded Carrot and Onion Salad  
Thai Beef Salad, Assorted Garden Green



### DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing  
Oriental Dressing, Black Olive  
Crispy Wantons Crackers, Herb Croutons



### HOT DISHES

Madras Mutton Curry  
Sweet and Sour Fish  
Oven Roasted Strip loin of Beef with Mushroom Sauce  
Stir-fried "Lo Hon" Vegetables  
Garlic Potato Gratin  
Teriyaki Chicken  
Mexican Blue Prawns in Nonya Sauce  
Steamed Rice



### DESSERTS

Freshly sliced Tropical Fruits Platter  
Assorted sliced Chocolate Cake  
Mango Pudding  
Selection of Nonya Kueh  
Strawberry Mousse  
Fruit Tea Jelly



## INTERNATIONAL BUFFET DINNER MENU B

(MINIMUM OF 60 PERSONS)

### APPETIZERS

Smoked Salmon with Capers, Horseradish Dip and Onion  
Chicken Ngoh Hiang Rolls with Sweet Chilli Vinaigrette  
Marinated Spicy Arctic Surf Clam with Turnip Relish



### SALADS

Tomato and Olive Salad, Potato Salad,  
Dill Cucumber Salad, Penne Pasta with Pesto Salad,  
Assorted Fresh Garden Greens



### DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental Dressing  
Her Croutons, Crispy Wonton Crackers, Sunflower Seeds



### SOUP

Cream of Mushroom  
with bread and butter



### HOT DISHES

Pan-fried Fillet of Seabass with Fennel stew  
Wok-fry slices Beef Bellpeppers and Oyster Sauce  
Stir-fried Seasonal Vegetables and Tu fu  
Malaysia Chicken Curry with Condiments

Prawn Sambal

Nasi Goreng



### DESSERTS

Freshly sliced Tropical Fruits Platter

Selection of Mini French Pastries

Chocolate Mousse

Assorted Nonya Kueh

Walnuts Slices Cakes

Gula Malaka