



Wedding Dinner at Sheraton Towers 2010

*A Perfect Wedding is all about choices, and everything is yours
for choosing at Sheraton Towers Singapore Hotel.*

❖ **DIVINE PACKAGE**

\$968.00++ per table of 12 persons

Valid for Weekdays only, Mondays to Thursday

Min 20 tables, Max 45 tables for Grand Ballroom

Min 10 tables, Max 12 tables for Topaz room

- Prices are subject to 10% service charge and prevailing government taxes, and are subject to change without prior notice.

EAT, DRINK & BE MERRY

- Design your own 8 course **Chinese Set Dinner** from our ala carte menu created by our Master Chef from award winning Li Bai Cantonese Restaurant
- Free flow of soft drinks and mixers during cocktail reception and throughout dinner
- Complimentary welcome cocktail 'Sheraton Delight' for cocktail reception
- Free flow of beer for THREE(3) hours during dinner only
- 1 Complimentary bottle of Champagne for champagne pouring ceremony
- No corkage charge for duty paid hard liquor (up to 3 bottles)
- Complimentary 1 Kg Wedding cake with choice of flavors delivered to the suite
- 'In-laws get together' dinner for 12 persons for 8 ala carte dishes.

A PERFECT WEDDING IS MADE UP OF

- Choice of 4 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
- A specially designed Wedding cake for the cake cutting ceremony
- A choice of 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 1 LCD Projector
- Complimentary parking for 20% of your guaranteed attendance.
- 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.

REJUVENATE & PAMPER

- 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.
- Complimentary pralines & fruit basket in the Bridal Suite
- 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 PACKAGE**

\$1168.00++ per table of 12 persons

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

Min 30 tables, Max 45 tables for Grand Ballroom

Min 10 tables, Max 12 tables for Topaz room

* Prices are subject to 10% service charge and prevailing government taxes, and are subject to change without prior notice.

○ **EAT, DRINK & BE MERRY**

- Design your own **9 course Chinese Set Dinner** from our ala carte menu created by our Master
- Chef from award winning Li Bai Cantonese Restaurant
- Free flow of soft drinks and mixers during cocktail reception & throughout dinner
- Complimentary welcome cocktail 'Sheraton Delight' for cocktail reception
- Free flow of beer For THREE(3) hours during dinner only
- 1 Complimentary bottle of Champagne for champagne pouring ceremony
- No corkage charge for duty paid hard liquor (up to 3 bottles)
- Complimentary 1 Kg Wedding cake with choice of flavors delivered to the suite
- 'In-laws get together' dinner for 12 persons for 9 ala carte dishes.

○ **A PERFECT WEDDING IS MADE UP OF**

- Choice of 4 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
- A specially designed wedding cake for the cake cutting ceremony
- A choice of 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 2 LCD Projector
- Complimentary parking for 20% of your guaranteed attendance.
- 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.

○ **REJUVENATE & PAMPER**

- 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.
- Complimentary pralines & fruit basket in the Bridal Suite
- 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)

***Above packages are valid from 16th January 2010 to 30th June 2011, and are subject to change without prior notice.**



CHINESE WEDDING MENU

Please select one item from each category

Appetizer

- 大虾沙律
☞ *King Prawn Salad*
五彩拼盘
☞ *Deluxe Traditional Hors d' Oeuvre*
(Combination of Suckling Pig, Roast Duck, Vegetarian Goose and Drunken Chicken, garnished with Jellyfish)
五福临门
☞ *Deluxe Seafood Platter*
(Combination of Prawn Salad, Mini Octopus, Seaweed Rolls and Spicy Conch, garnished with Jellyfish)

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 Dried Scallop and Bamboo Piths*
京烧大生翅
☞ *Shark's Fin Soup "Capital" Style*
(Dried Scallops, Shredded Duck, Fish Maw and Mushrooms)
竹笙海鲜翅
☞ *Shark's Fin Soup with Seafood and Bamboo Piths*
淮山杞子响螺炖鸡
☞ *Double Boiled Sea Whelk with Chicken and Chinese Herbs*
瑶柱四宝羹
☞ *Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallops*

Abalone

(This section will not be applicable for weekdays weddings)

- 翡翠海参鲍片
☞ *Sliced Abalone with Sea Cucumber and Hong Kong Seasonal Vegetables*
鲍片花菇扒香港时蔬
☞ *Sliced Abalone with Shiitake Mushrooms and Hong Kong Seasonal Vegetables*
鲍片鲜腐竹扒时蔬
☞ *Sliced Abalone with Fresh Beancurd and Hong Kong Seasonal Vegetables*
鲍片灵芝菇扒时蔬
☞ *Sliced Abalone with Abalone Mushrooms and Hong Kong Seasonal Vegetables*

Seafood

X. O. 酱彩椒炒虾仁

- ☞ *Sautéed Prawns with Walnut, Celery and Capsicum in X.O. Sauce*
雀巢川式虾球
- ☞ *Sautéed Prawn Balls in Spicy Vinegar Sauce*
雀巢辣汁虾球时蔬
- ☞ *Sautéed Prawn Balls in Spicy Sauce with Seasonal Vegetables*
荷塘辣酱炒带子
- ☞ *Sautéed Fresh Scallops with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce*
西芹彩椒炒鲜尤（辣汁或XO酱）
- ☞ *Sautéed Celery, Capsicum and Cuttlefish in Spicy or X.O. Sauce*
辣汁鲜尤珊瑚蚌时蔬
- ☞ *Sautéed Coral Clams, Sliced Cuttlefish and Seasonal Vegetables with Hot Sauce*

With choice of one of the following accompaniments:

杏香蟹枣

- ☞ *Deep-fried Crabmeat Balls coated with Almond Flakes*
百花炸酿蟹钳
- ☞ *Deep-fried Crab Claws stuffed with Prawn Paste*
桂林炸虾丸
- ☞ *Deep-fried Prawn Balls "Guilin" Style*
甘香软壳蟹
- ☞ *Deep-fried Soft Shell Crab*
金黄炸带子
- ☞ *Deep-fried Scallops coated with Bread Crumbs*
荔茸带子
- ☞ *Deep-fried Scallops coated with Taro*
荔芋炸春卷
- ☞ *Deep-fried Spring Rolls stuffed with Diced Prawns and Yam*

Fish

港式蒸大星斑

- ☞ *Steamed Star Garoupa "Hong Kong" Style*
豉汁或辣汁蒸西曹
- ☞ *Steamed "Live" Sea Bass with Black Bean or Spicy Sauce*
葱蒜蒸或煎加拿大鲈鱼
- ☞ *Steamed or Pan-fried Canadian Cod with Garlic and Spring Onion Sauce*
豆酥或豉汁蒸生果鱼
- ☞ *Steamed Pading Fish with Broad Bean or Black Bean Sauce*

Meat

李白大补鸡

- ☞ *Li Bai's Herbal Emperor Chicken*
香蒜豉油鸡
- ☞ *Special Marinated Chicken with Soya Sauce*
蒜香吊烧鸡
- ☞ *Roast Crispy Chicken with Garlic Sauce*
一品太爷鸡
- ☞ *Marinated Chicken smoked with Jasmine Tea Leaves*
日式手烤鸡
- ☞ *Marinated Chicken in Special Japanese Sauce*
南乳脆皮鸡
- ☞ *Roast Crispy Chicken with Preserved Beancurd*
荷叶富贵鸡
- ☞ *Steamed Herbal Chicken wrapped in Lotus Leaf*
京都肉扒
- ☞ *Baked Pork Chops "Capital Style"*
酱烧琵琶鸭
- ☞ *Roast Pi Pa Duck*
黑椒或中式牛柳
- ☞ *Pan-fried Fillet of Beef "Chinese Style" or with Black Pepper*

Vegetables

竹笙双翡翠

- ☞ *Sautéed two varieties of Hong Kong Seasonal Vegetables, topped with Bamboo Piths*
红梅烩冬林
- ☞ *Stewed Winter Melon with Assorted Fungus and Mushrooms, topped with Carrot Sauce*
蟹肉扒香菇时蔬
- ☞ *Braised Seasonal Vegetables with Chinese Mushrooms, topped with Crabmeat Sauce*
干贝扒香港时蔬
- ☞ *Stewed Hong Kong Seasonal Vegetables with Dried Scallops*

Noodles / Rice

虾焖伊面

- ☞ *Stewed Ee-Fu Noodles with Prawns*
九王双喜伊面
- ☞ *Stewed Ee-Fu Noodles with Chives and Mushrooms*
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 wrapped in Lotus Leaf*
日式虾鱼茸面
- ☞ *Fish Noodles with Prawns "Japanese Style"*

Dessert

香芒西米露

- ☞ *Sweetened Sago Cream with Mango*
凤凰马蹄露
- ☞ *Sweetened Water Chestnut Cream with Egg, served hot or cold*
黑芝麻汤圆杏仁糊
- ☞ *Sweetened Almond Paste with Glutinous Rice Balls with Black Sesame Filling*
香芒或香芋或草莓布丁
- ☞ *Chilled Mango, Yam or Strawberry Pudding, garnished with Fresh Strawberries*
百年好合
- ☞ *Hundred Years Together*
(Lily Bud, Dried Longan, Red Dates, Gingko Nuts and Lotus Seed in Syrup, served hot)
红豆沙汤圆
- ☞ *Red Bean Paste with Glutinous Rice Balls with Black Sesame Filling*