



*Wedding Lunch at Sheraton Towers 2010*  
*A Perfect Wedding is all about choices, and everything is yours for choosing*  
*at Sheraton Towers Singapore Hotel.*

❖ **SPLENDOUR PACKAGE**

**\$828.00++ per table of 12 persons**

**Valid for both Weekdays and Weekends, Eve of Public Holidays and Public Holidays**

*Min 20 tables, Max 45 Tables for Grand Ballroom, Mondays to Thursdays*

*Min 25 tables, Max 45 Tables for Grand Ballroom, Fridays – Sundays, Eve of Public Holidays and Public Holidays*

*Min 10 Tables, Max 45 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 **7 course Chinese Set Lunch** from our a-la-carte menu, specially prepared by the Master Chef of award winning Li Bai Cantonese Restaurant
- Free flow of soft drinks and mixers during cocktail reception & throughout lunch
- Complimentary welcome cocktail 'Sheraton Delight' for cocktail reception
- 1 complimentary 22.7litre barrel of Carlsberg Draught Beer. Additional barrel of beer can be arranged at \$500.00++ per barrel or \$11.50++ per glass.
- 1 Complimentary bottle of Champagne for champagne pouring ceremony
- No corkage charge for all duty paid hard liquor
- Complimentary 1 Kg Wedding cake with choice of flavors delivered to the suite
- 'In-laws get together' dinner for 6 persons for 7 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
- Two heart shaped chocolates wrapped in dainty boxes
- 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)

## ❖ **ENCHANTMENT PACKAGE**

**\$84.00++ per person**

**Min of 200 persons applies**

### **EAT, DRINK & BE MERRY**

- Choice of 2 sumptuous **Buffet Lunch** menus
- Free flow of soft drinks and mixers during cocktail reception & throughout lunch
- Complimentary welcome cocktail 'Sheraton Delight' for cocktail reception
- 1 complimentary 22.7litre barrel of Carlsberg Draught Beer. Additional barrel of beer can be arranged at \$500.00++ per barrel or \$11.50++ per glass.
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**\*Above packages are valid from 16<sup>th</sup> January 2010 to 30<sup>th</sup> June 2011, and are subject to change without prior notice.**



## Chinese Wedding Menu

*Please select one item from each category.*

### *Appetizer*

锦绣大拼盘

∞ *Deluxe Hors d' Oeure*

任选四种:

*Choice of any 4 types:*

炸蟹枣

∞ *Deep Fried Crabmeat Ball*

芋丝春卷

∞ *Deep Fried Spring Roll with Minced Chicken, Prawns and Yam*

金黄炸带子

∞ *Deep Fried Scallop Coated with Bread Crumbs*

宝岛千丝卷

∞ *Layered Beancurd Roll*

日本蟹柳

∞ *Japanese Crabmeat Sticks*

素鹅

∞ *Vegetarian Goose*

迷你八爪鱼

∞ *Mini Octopus*

沙汁虾球

∞ *Deep Fried Prawn with Mayonnaise*

乳猪

∞ *Suckling Pig*

醉鸡片

∞ *Drunken Chicken*

海蜇

∞ *Seasoned Jellyfish*

泰式鲜尤

∞ *Seasoned Cuttlefish "Thai Style"*

## *Shark's Fin Soup*

蟹肉鸡丝烩生翅

☞ *Shark's Fin Soup with Shredded Chicken and Crabmeat*

红烧四宝翅

☞ *Shark's Fin Soup with Dried Scallop, Sea Cucumber, Fish Maw and Shredded Abalone*

竹笙花胶蟹肉翅

☞ *Shark's Fin Soup with Bamboo Piths, Fish Maw and Crabmeat*

## *Meat*

蒜辣香露鸡

☞ *Braised Chicken with Special Spicy Fish Sauce*

日式手烤鸡

☞ *Marinated Chicken in Special Japanese Sauce*

南乳吊烧鸡

☞ *Roast Crispy Chicken with Preserved Beancurd*

酱烧琵琶鸭

☞ *Roast Pi Pa Duck*

## *Vegetable*

带子海螺肉扒时蔬

☞ *Sauteed Scallops with Sea Whelk and Hong Kong Seasonal Vegetables*

灵芝菇鲜腐竹扒时蔬

☞ *Braised Abalone Mushrooms with Fresh Beancurd Skin and Hong Kong Seasonal Vegetables*

干贝花菇扒时蔬

☞ *Braised Dried Scallops with Shiitake Mushrooms and Hong Kong Seasonal Vegetables*

## *Fish*

玉树麒麟蒸鲈鱼

- ∞ *Steamed Canadian Cod with Mushrooms and Seasonal Vegetables*  
蒜茸或豉酱或豆酥蒸西曹
- ∞ *Steamed "Live" Sea Bass with Black Bean Sauce or Garlic Sauce or Broad Bean Sauce*  
蒜茸或豆酱或豆酥蒸生果鱼
- ∞ *Steamed Pading Fish with Black Bean Sauce or Garlic Sauce or Broad Bean Sauce*

## *Noodles / Rice*

黑椒海鲜焖乌冬

- ∞ *Stewed Japanese Udon Noodles with Seafood and Black Pepper*  
日式虾鱼茸面
- ∞ *Fish Noodles with Prawns "Japanese Style"*  
生炒腊味糯米饭
- ∞ *Fried Glutinous Rice with Preserved Meat and Sausages*

## *Dessert*

蜜瓜西米露

- ∞ *Sweetened Sago Cream with Honeydew*  
百年好合
- ∞ *Hundred years Togetherness*  
(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*



## WEDDING LUNCH BUFFET MENU A

### 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 Canadian Black Cod 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 Tako Pasties  
Durian Puffs  
Freshly Sliced Tropical Fruits Platter  
Cheng Tng



Coffee & Tea



## WEDDING LUNCH BUFFET MENU B

### 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 Wanton, 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



Coffee & Tea