



## *Wedding Solemnisation at Sheraton Towers 2010*

*Say 'I do' in a picturesque spot by our signature waterfall, after which, proceed to one of our private function rooms to savor the delectable dishes specially created by our chefs.*

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

### *Chinese Lunch Menu*

\$738.00++ per table of 10 persons  
(min of 3 three tables of 10 persons each)

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### *Buffet Lunch*

\$70.00++ per person  
(min 40 persons)

\* \* \*

### *High Tea menu*

\$60.00++ per person  
(min 40 persons)

\* \* \*

### *Chinese Dinner*

\$888.00++ per table of 10 persons  
(min of 3 three tables of 10 persons each)

\* \* \*

### *Buffet Dinner*

\$85.00++ per person  
(min 50 persons)

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



## *Package Includes...*

### EAT, DRINK & BE MERRY

- Design your own **7 course Chinese Set Lunch or 8 course Chinese Set Dinner** from our a-la-carte menu / **Choice of 2 sumptuous Buffet Lunch or dinner menu/ Choice of 2 High Tea Menus**, specially prepared by our chefs.
- Free flow of soft drinks and mixers during Solemnization Reception & throughout lunch
- No corkage charge for all duty paid hard liquor

### A PERFECT WEDDING IS MADE UP OF

- Choice of 2 Solemnization Venue that comes complete with chairs & tables setup inclusive of fresh floral arrangement for your ROM Table.
  - Waterfall (maximum capacity 50 persons)
  - Function Room (maximum capacity 150 persons)
- Complimentary chair covers for your Solemnization lunch in the function room
- Two heart-shaped chocolates wrapped in dainty boxes for your guests
- Complimentary parking for 20% of your guaranteed attendance. The Newton MRT station provides convenient access for your non-driving guests.
- Exquisite stage decorations & fresh floral shower for your grand bridal stroll and fresh floral arrangements on all dining & reception tables can be arranged at a special rate of \$350.00++

**\*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 Se 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 Prawn "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, 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*



## 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 Wanton, 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



## 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



## WEDDING HIGH TEA RECEPTION MENU A

### COLD ITEMS

Assorted Finger Sandwiches  
Gado Gado



### HOT ITEMS

Crispy Chicken Wings with Hot Sauce  
Deep-fried Vegetarian Spring Rolls with Chilli Sauce  
Sausage Rolls  
Mini Pizzas  
Steamed Siew Mai  
Braised Ee-fu Noodles with Assorted Mushrooms



### SWEETS

Fresh Tropical Sliced Fruits  
Assorted French Pastries  
Chocolate Brownies  
Chilled Almond Beancurd with Longan



Coffee & Tea



## WEDDING HIGH TEA RECEPTION MENU B

### COLD ITEMS

Assorted Open-face Sandwiches

Rojak



### HOT ITEMS

Deep-fried Shrimp Wanton with Plum Sauce

Vegetable Samosas

Onion and Mushroom Quiches

Steamed Char Siew Pau

Steamed Soon Kueh with Sweet Sauce

Fried Hong Kong Noodles



### SWEETS

Fresh Tropical Sliced Fruits

Pulut Hitam

Old Fashion Marble Cheese Cake

Chocolate Mousse in Glass with Berries



Coffee & Tea



## WEDDING DINNER BUFFET MENU A

### COLD APPETISERS

Burmese Style Fish, Coconut, Tamarind on Glass Noodles  
Thai Shrimp, Lime, Fresh Herb & Melon Salad  
Smoked Turkey Pastrami & Paprika rubbed Scotch Fillet Cold Meat Cuts



### SALAD

Three kinds of Bell Peppers & Cabbage Coleslaw  
Mixed Baby Lettuce with Herb Croutons  
Black Olive & Tomato Salad and Fresh Herbs



### SOUP

Cream of Mushroom



### MAIN DISHES

Madras Lamb Curry  
Assorted Meat Satay with Roasted Peanut Sauce  
Polynesian Style Prawn, Pineapple, Vegetable & Cashew Nut Sambal  
Assorted Vegetables, Shitake Mushroom and Tofu  
Braised Seafood Ee-Fu Noodles  
Baked Salmon Fillet with Lemon & Parsley Herb Crust  
Penne Pasta "Al Funghi"  
Pilaf Rice



### DESSERTS

Fresh Fruits Platter  
Baked Lemon & Mango Cheesecake  
Apple, Nutmeg & Peach Pie  
White Chocolate & Honey Mousse  
Classical Black Forest  
Bread & Butter Pudding



COFFEE & TEA



## WEDDING DINNER BUFFET MENU B

### APPETIZERS

Chicken Ngoh Hiang Rolls with Sweet Chilli Vinaigrette  
Selection of Li-Bai Chinese Cold Cuts  
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  
Herb Croutons, Crispy Wonton Crackers, Sunflower Seeds



### SOUP

Prawn Bisque  
*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  
Nasi Goreng



### DESSERTS

Freshly sliced Tropical Fruits Platter  
Selection of Mini French Pastries  
Chocolate Mousse,  
Assorted Nonya Kueh  
Walnuts Slices Cakes



COFFEE & TEA