(he WEDDING LEBRATION 40 E

By Fairmont Singapore & Swissôtel the Stamford



Wedding Lunch from \$1,238++ per table

(Minimum of 200 persons)

- oo A selection of menus specially designed by our culinary team
- oo Complimentary menu tasting for 10 persons
- (Mondays to Thursdays only, excluding eve and day of Public Holidays)
- oo Mixed nuts and chips for pre-event cocktail
- oo TWG welcome mocktail during cocktail hour
- oo Complimentary 02 barrels of beer (30L)
- oo Enjoy 01 bottle of house wine per confirmed table
- oo Unlimited serving of soft drinks and mixers
- oo Corkage waiver for all duty-paid wines and hard liquor
- oo Selection of wedding themes with flower pedestals and floral centerpieces
- oo One model wedding cake on stage
- oo Distinctive wedding cake (500g) with compliments from our Pastry Chef
- oo A champagne fountain and a bottle of champagne for celebratory toast
- oo Usage of one LCD projector with screen
- oo A choice of wedding favours for each of your guests
- oo Valet parking for the bridal car and self-parking redemption coupons for 10% of guaranteed attendance
- oo Elegant wedding guest book and token gift box
- oo One-night stay in a Bridal Suite with breakfast for two persons
- oo Choice of pre or post-event meal from in-room dining, served in the bridal room
- oo A professional wedding concierge dedicated to your every need on your wedding day
- oo Printing of wedding invitation cards with a choice of design for a guaranteed attendance for 70 percent (printing of inserts included).
- oo Hand-carved ice sculpture decked with fruit and vegetable bites and dips



Wedding Dinner from \$1,338++ per table

(Minimum of 200 persons)

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- oo Complimentary menu tasting for 10 persons
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Indian Buffet

COLD SELECTION AND SALAD

Garden Greens, Vinaigrette (V) Carrots, Raisin Salad (V) Sliced Tomatoes, Green Chillies, Onion Ring, Carrots, Cucumbers (V) Green Dal Salad (V) Olive Pesto Pasta tossed with Peppers (V) Aloo Papdi Chaat (V) Spiced Potatoes and Chickpeas mixed with Crisp Wheat Flour Kachumber Raita (V)

CONDIMENTS

Mint Chutney Tamarind Chutney Pachranga Pickles Sweet Mango Chutney Pappadums

SOUP

Tamatar Dhaniya Shorba (V)Spiced Soup with Tomato, Cumin, Coriander Leaf



HOT SELECTION

Murgh Shahjahani Korma Mild Curry with Chicken, Aromatic Spices, Yoghurt, Saffron, Khoya, Kewra

Masala Fried Fish Onion and Vegetable Pakoras Deep-Fried Onion and Vegetable in Seasoned Chickpea Batter

Paneer Butter Masala (V)

Cottage Cheese Cubes in Creamy Tomato Gravy

Panchratna Dal (V) Lentil infused with Aromatic Spices & Ghee

Bhindi Masala (V)

Semi-Dry Lightly Spiced Curry with Okra

Saffron Biryani with Cashew Nuts (V)

Plain & Garlic Naan / Chapati (V)

Clay Oven Baked Bread

DESSERT

Ice Cream with Condiments Fresh Fruit Salad with Berries (V)

Hot Guiab Jamun (V)

Fried Dumplings in Rose-Scented Syrup

Chocolate Ganache Cake Chilled Rice Kheer



Basmati Rice, Milk, Nuts and Saffron

Freshly-Brewed Coffee or Tea

Indian Set Menu

Aloo Papdi Chaat with Tamarind Chutney and Tomatose Deep-Fried Potato and Vegetable Samosas

> Machli Amritsari Fingers Mixed Vegetable Pakora

Green Salad Mint Chutney, Mango Chutney

Murgh Hyderabadi Shorba Spiced Chicken Soup

Paneer Tikka Shashlik Marinated Cottage Cheese, Capsicum, Tandoori

Murgh Malai Kebab with Kali Mirch Marinated Chicken, Green Chilli, Coriandel; Black Pepper

Lasooni Machli Tikka Garlic Marinated Grouper Fillet with Salad, cooked in Clay Oven

> Jhinga Malabari South Indian Style Prawns, Coconut

Awadhi Lamb Korma Lamb Shoulder, Yoghurt, Almond Sauce

Subz Panchmel Vegetables, Tomato Fenugreek Sauce

Dal Maharani Slow-Cooked Black Lentil, Kidney Beans

> **GobhiKiTarkariBiryani** Cauliflower, Potato Biryani



Gajar Ka Halwa Carrot Pudding, Almond, Raisins

Freshly-Brewed Coffee or Tea