

By Fairmont Singapore \& Swissôtel the Stamford

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## 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 ( 500 g ) 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

By Fairmont Singapore \& Swissôtel the Stamford

## Wedding Dinner from \$1,338++ per table <br> (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
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oo One model wedding cake on stage
oo Distinctive wedding cake ( 500 g ) with compliments from our Pastry Chef
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oo Hand-carved ice sculpture decked with fruit and vegetable bites and dips

# WEDDING ELEBRATION 

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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

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## HOT SELECTION

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

Masala Fried Fish<br>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

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Freshly-Brewed Coffee or Tea

## Indian Set Menu

Aloo Papdi Chaat with Tamarind Chutney and Tomatose Deep-Fried Potato and Vegetable Samosas<br>Machli Amritsari Fingers<br>Mixed Vegetable Pakora<br>Green Salad<br>Mint Chutney, Mango Chutney<br>Murgh Hyderabadi Shorba<br>Spiced Chicken Soup<br>Paneer Tikka Shashlik<br>Marinated Cottage Cheese, Capsicum, Tandoori<br>Murgh Malai Kebab with Kali Mirch<br>Marinated Chicken, Green Chilli, Coriande1; 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

GobhiKiTarkari Biryani
Cauliflower, Potato Biryani

# WEDDING ELEBRATION <br> By Fairmont Singapore \& Swissôtel the Stamford <br> Gajar Ka Halwa <br> Carrot Pudding, Almond, Raisins 

Freshly-Brewed Coffee or Tea

