(pe WEDDIN EBRATION j

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 Unlimited serving of soft drinks and mixers
- oo Selection of wedding themes with flower pedestals and floral centerpieces
- oo Magical bridal march-in with romantic mist effect
- 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)

- 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
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- oo Selection of wedding themes with flower pedestals and floral centerpieces
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- 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 A day's use of the preparation room for the bridal party between 3pm to 7pm
- 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



Muslim Buffet

APPETISER

Kerabu Taugeh dengan Kelapa Goreng (V)

Bean Sprouts Salad, Dried Coconut

Gado Gado (V) Mixed Vegetables, Peanut Sauce

Tauhu Sambal Sayur-Sayuran (V) Stuffed Beancurd, Julienned Vegetables

Terung Sambal Udang Kering Samba/ Eggplant, Dried Shrimps

Rojak Buah-Buahan dengan Otak Udang

Mixed Fruits, Prawn Paste

Salad Betik Muda Dengan Ikan Bilis

Young Papaya Salad, Crispy Anchovies

Sushi dan Maki AlaJepun Assorted Sushi, Maki, Condiments

SOUP

Sup Ayam Wangian Serai Lemongrass Clear Chicken Soup



LIVE STATION

Laksa

Singapore Laksa Noodle with Condiments

HOT SELECTION

Ayam Panggang Hirisan Daun Kunyit Baked Chicken, Julienned Turmeric Leaf

> Kari Kambing Mutton Curry

Daging Panggang Dengan Sambal Kerisik Grilled Beef Loin, Chilli Coconut

> Udang Gulai Mangga Muda Mild Prawn Curry, Young Mango

Ikan Seabass Masak Kicap Manis

Fried Sea Bass Fillet, Chilli, Sweet Soy Sauce

Sayur Kentang dan Terung Dal (V) Yellow Lentil, Eggplant

Brokoli dan Cendawan (V) Braised Black Mushroom, Broccoli

Nasi Baiduri Basmati Rice, Fresh Tomato, Traditional Spices



DESSERT

Kuih Muih Melayu Assorted Nyonya Kueh, Kueh Lapis

KekCoklat Chocolate Raspberries, Pistachio Cream

> Puding Mangga Homemade Mango Pudding

> **Buah-Buahan Tempatan** Seasonal Fresh Fruits Platter

Kopi dan Teh Freshly-Brewed Coffee or Tea



Muslim Set Menu I

Tauhu Sumbat, Thai Sauce

Signature Stuffed Beancurd with Vegetables, Sweet Thai Dressing

SotoAyam Clear Chicken Soup with Soto Spice and Local Coriander Leaf

> **Kambing Masak Kicap Pedas** *Braised Lamb with Spicy Sweet Soy Sauce*

Ayam Panggang Percik Balok Pulao

Grilled Chicken marinated with Turmeric, Lemongrass and Local Spice

Ikan Kerapu Masak Tiga Rasa Deep-Fried Grouper Fillet with Three-Flavoured Sauce

Udang Masak Lemak Nenas Braised Tiger Prawn with Turmeric Coconut Sauce

Sayur Campur Rampai Sari Mixed Vegetables with Turmeric and Curry Leaf Sauce

Nasi Royale Bersama Gajus dan Kismis Steamed Royal Basmati Rice with Chestnut and Raisins

Sago Gula Melaka with Ice Cream

Kopi dan Teh Freshly-Brewed Coffee or Tea



Muslim Set Menu II

Kerabu Mangga

Signature Young Mango Salad with Sweet and Sour Dressing

SupKambing

Mutton Soup

Rendang Daging

Braised Beef with Rendang Paste

Ayam Goreng Sos Lemon

Deep-Fried Crispy Chicken, Lemon Sauce

Ikan Siakap Goreng Kunyit dan Bawang

Deep-Fried Siakap Fish Fillet with Turmeric and Sliced Onions

Sambal Udang

Wok-Fried Tiger Prawn with Sweet Chilli Paste

Sayur Dhalca Mixed Vegetables with Yellow Lentil Curry Sauce

Nasi Biryani

Steamed Bilyani with Chestnut and Raisins

Assorted Nyonya Kueh

Kopi dan Teh

Freshly-Brewed Coffee or Tea