

# SOLEMNIZATION PACKAGE (YEAR 2020)

**HIGH TEA BUFFET: \$73.00 ++** per person

**BUFFET LUNCH: \$93.00++** per person

**BUFFET DINNER: \$103.00++** per person

**CHINESE SET LUNCH: \$938.00++** per table of 10 persons (7 course)

**CHINESE SET DINNER: \$1,038.00++** per table of 10 persons (8 course)

Minimum 40 persons

## EXQUISITE CUISINE

- A Sumptuous choice of High Tea / International Buffet menu / 7 / 8 course Chinese Set menus specially prepared by our Culinary team

## BEVERAGES

- Complimentary free flow of soft drinks, mixers & Signature Ice Tea to be served throughout event
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except champagne)
- Special rates extended for any alcoholic beverage ordered

## DECORATIONS

- Fresh floral arrangements for all tables
- Choice of Elegant tablecloths with chair covers
- Provision of Ang Bao box
- Complimentary usage of In-house sound system with LCD projectors & screens

## ACCOMMODATION

- One night stay in our Superior room inclusive of a sumptuous breakfast at our F&B outlet
- Special room rates extended for your guests

## OTHERS

- Complimentary usage of La Terrasse for your solemnization ceremony (inclusive of fresh floral arrangement for your ROM table)
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event

\* Prices are subject to 10% service charge and 7% goods & services tax. Packages are subject to change without prior notice. Prices quoted are applicable for solemnization held between 1 January 2020 to 31 December 2020.

## 五福拼盘 | DELUXE PLATTER

(CHOICE OF FIVE ITEMS)

- Crispy Pork Belly
- Prawn Salad with Wasabi Mayonnaise
- Japanese Octopus with Sesame Seeds
- Marinated Jellyfish with Thai Sweet Chilli
- Topshell with Sriracha Chilli Dressing
- Smoked Duck with Hoisin Sauce
- Sweet Sliced BBQ Pork/Chicken Coin
- Drunken Chicken with Wolfberries
- Cantonese Roasted Duck
- 'Fu Yong' Fried Egg with Crabmeat

## 汤 | SOUP

(CHOICE OF ONE ITEM)

- Braised Crab Meat & Fish Maw Soup
- Braised Pumpkin Seafood & Enoki Mushroom Soup
- Rich Consommé with Four Treasures (Dried Scallop, Jellyfish, Jin Hua Ham, Cordyceps Flower)

## 海鲜 | SEAFOOD

(CHOICE OF ONE ITEM)

(APPLICABLE FOR SOLEMNIZATION DINNER PACKAGE)

- XO Sauce Shrimp on Asparagus
- Szechuan Style Shrimp & Celery in Yam Ring
- Drunken Prawns with Wolfberries
- Herbal Prawns with Chinese Celery

## 鱼 | FISH

(CHOICE OF ONE ITEM)

- Steamed / Deep Fried Soon Hock
- Steamed / Deep Fried Seabass
- Steamed / Deep Fried Malabar

*In Hong Kong Style / Teochew Style / Szechuan Sauce / Spicy Black Sauce*

## 禽 | POULTRY

(CHOICE OF ONE ITEM)

- Steamed Herbal Chicken in Lotus Leaf
- Crispy Chicken with Spice Salt & Golden Garlic
- Roasted Duck with Plum Sauce

## 蔬菜 | VEGETABLES

(CHOICE OF ONE ITEM)

- Braised Trio Mushroom on Iceberg Lettuce
- Braised Shitake & Bai Ling Mushrooms with Seasonal Vegetables
- Sliced Top Shell & Garlic on Spinach

## 面饭 | NOODLE / RICE

(CHOICE OF ONE ITEM)

- Japanese Udon with Assorted Seafood
- Ee-Fu Noodle with Crab Meat, Enoki Mushroom & Egg White Sauce
- Braised Ee-Fu Noodle with Mushroom & Yellow Chives
- Fragrant Rice with Waxed Meat in Lotus Leaf

## 甜品 | DESSERT

(CHOICE OF ONE ITEM)

- Warm Cream of Red Bean with Glutinous Sesame Rice Ball
- Warm Yam Paste with Ginko Nut in Chestnut Sauce
- Chilled Cream of Mango with Pomelo & Sago
- Chilled Korean Pear with Dates & Snow Fungus

