

WEEKEND BUFFET LUNCH PACKAGE (YEAR 2021)

(SATURDAY, SUNDAY, EVE & PUBLIC HOLIDAY)

\$118.80⁺⁺ per person

Minimum 230 persons

EXQUISITE CUISINE

- A Sumptuous Choice of International Buffet Lunch menu specially prepared by our Culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Monday – Thursday)
- Complimentary one (1) kg wedding cake to be delivered to bridal suite upon check-in

BEVERAGES

- Complimentary free flow of soft drinks, mixers & Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary one (1) x beer barrel of beer (20L)
- Complimentary one (1) x bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except champagne)

DECORATIONS

- A specially design 5 tier wedding cake for cake cutting ceremony.
- Stylish 3 wedding themes with stage backdrop and floral arrangements for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favours for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (Excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors & screens

ACCOMMODATION

- One-night stay in our luxurious Bridal suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) x day use room for helpers from 10am to 4pm
- Complimentary one (1) x bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Usage of La Terrasse can be arranged at a special price from \$1,000.00⁺⁺ onwards

* Prices are subject to service charge and prevailing goods & services tax. Packages are subject to change without prior notice.

WEEKEND BUFFET DINNER PACKAGE (YEAR 2021) (SATURDAY, SUNDAY, EVE & PUBLIC HOLIDAY)

\$148.80++ per person

Minimum 250 persons

EXQUISITE CUISINE

- A Sumptuous Choice of International Buffet Dinner menu specially prepared by our Culinary team
- Complimentary food tasting for 10 persons (applicable only on weeknights, Monday – Thursday)
- Complimentary one (1) kg wedding cake to be delivered to bridal suite upon check-in

BEVERAGES

- Complimentary free flow of soft drinks, mixers & Chinese Tea to be served throughout event
- Complimentary one (1) x bottle of Champagne for toasting ceremony
- Complimentary two (2) x beer barrel of beer (20L)
- Complimentary one (1) bottle of house wine per confirmed table
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor and wine (except champagne)

DECORATIONS

- A specially design 5 tier wedding cake for cake cutting ceremony.
- Stylish 3 wedding themes with stage backdrop and floral arrangements for all tables
- Captivating floral stands to line the march-in aisle with smoke effect
- Exquisite wedding favors for all guests
- An elegant wedding guest book to record all well wishes from your guests
- Provision of Ang Bao box
- Complimentary Wedding Invitation cards for up to 70% of your guaranteed attendance (Excluding printing cost)
- Complimentary usage of In-house sound system with LCD projectors & screens

ACCOMMODATION

- One night stay in our luxurious Bridal suite inclusive of a sumptuous in-room breakfast or enjoy your breakfast at our F&B outlet
- Complimentary one (1) day use room for helpers from 2pm to 8pm
- Complimentary one (1) bottle of Champagne and Chocolate Pralines to be delivered to bridal suite
- Complimentary meal for couple to be utilized during wedding stay only (1 main course & 1 non-alcoholic beverage per person)

OTHERS

- Two (2) VIP parking lots reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Usage of La Terrasse can be arranged at a special price from \$1,000.00++ onwards

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INTERNATIONAL BUFFET LUNCH

(NO PORK NO LARD)

APPETIZERS & SALAD

Cured Beef Salad with Pickled Vegetables
Sautéed Bluewater Prawns with Thai Papaya Coriander Salad
Green Zucchini, Tomatoes & Red Onion, Orange Dressing (V)
Mederi Style Root Vegetable with Cucumber, Olive Oil Herbs

BOUTIQUE GARDEN SYMPHONY

Mesclun, Romaine Lettuce, Baby Green, Arugula

Dressing & Condiments:

*Honey Mustard, Creamy French Dressing, Caesar Dressing, Balsamic Vinegar
Green Olive, Black Olive, Red Tomatoes, Black Raisins & Nuts*

SOUP

Corn and Vegetable with Double Cream Herbs
Bread of Spices, Handmade Fresh & Bread
Black Olive Puree, Basil Pesto, Beans, Unsalted Butter

CHEF TABLE CRAVING

Cajun Spices Baby Spring Chicken, Chicken Jus
Grilled Corn & Mustard

MAIN GALLERY

Duck ala Orange with Simple Jus
Stir-Fried Beef with Black Pepper & Scallion Green
Chingri Malaikari - Red Snapper in Creamy Gravy
Braised Silken Tofu with Mushroom (V)
Oven Baked Seasonal Root Vegetable, Herb Oil (V)
Roasted Potatoes with Thyme & Garlic (V)

DESSERTS

Pandan Layered Cake
Orange Marble Cake
Raspberry Panna Cotta
Green Tea Chestnut
Tropical Fresh Fruits Platter

** Subject to change based on availability of products.*

INTERNATIONAL BUFFET DINNER A

(NO PORK NO LARD)

APPETIZERS & SALAD

Marinated Thai Beef Salad with Glass Noodle, Hot Basil Leaves
Roasted Chicken with Cucumber, Middle Eastern Yoghurt Dressing
Mozzarella Cheese, Tomatoes, Basil Pesto, Crispy Green (V)
Quinoa with Fresh Green Broccoli Salad Almond Oil (V)
Wild Mushroom Salad (V)

BOUTIQUE GARDEN SYMPHONY

Mesclun, Butter Lettuce, Arugula, Endive

Dressing & Condiments:

*Honey Mustard, Creamy French & Cocktail Sauce, Caesar Dressing, Balsamic Vinegar
Green Olive, Red Cherry Tomatoes, Black Olive, Black Raisins & Nuts*

SOUP

Cauliflower Velouté
Bread of Spices, Handmade Fresh & Bread
Black Olive Puree, Basil Pesto, Beans, Unsalted Butter

CHEF TABLE CRAVING

Oven Baked Mustard Crusted Leg of Lamb
Grilled Corn, Mustard Seeds Sauce

MAIN GALLERY

Wok-Fried Chicken with Cashew Nuts
Steamed White Fish with Ginger & Soy Jus
Meen Kulambu, Indian Fish Curry
Gobi Masala- Cauliflower with Mild Spices
Seasonal Root Vegetable, Fried Herbs
Saffron Pilaf Rice

DESSERT

Carrot Cake with Walnut
Mocha Éclair
Blueberry Pie
Green Tea Panna Cotta
Tropical Fresh Fruits Platter

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INTERNATIONAL BUFFET DINNER B

(NO PORK NO LARD)

APPETIZERS & SALAD

Smoked Duck with Lychee Salad
Marinated Squids Salad with Celery & Red Onion
Quinoa with Black Raisin (V)
Penne Pasta Salad, Basil Pesto (V)
Cucumber & Roma Tomatoes Salad (V)

BOUTIQUE GARDEN GREEN SYMPHONY

Mesclun, Butter Lettuce, Baby Spinach, Rocket

Dressing & Condiments:

*Cocktail Sauce, French Dressing, Caesar Dressing, Balsamic Vinegar
Greens Olive, Red Cherry Tomatoes, Black Olive, Black Raisins & Nuts*

SOUP

Roma Tomatoes
Bread of Spices, Handmade Fresh & Bread
Black Olive Puree, Basil Pesto, Beans, Unsalted Butter

CHEF TABLE CRAVING

Roasted Sirloin with Mustard Seeds
Grilled Corn, Mustard Sauce

MAIN GALLERY

Seared Seabass, Braised Fennel Dill
Sweet and Sour Chicken
Melody of Seafood, Basil Leaves
Palak Paneer- Cottage Cheese with Spinach (V)
Chickpeas Casserole with Root Vegetable (V)
Roasted Seasonal Vegetable with Mushroom, Fresh Herbs Cream

DESSERT

Lychee Parfait
Tiramisu
Gulab Jamun
Yuzu Mango Cheese Cake
Tropical Fresh Fruits Platter

** Subject to change based on availability of products.*

