



Fusion Set Wedding Package

A SELECTION OF ELEGANT 4 COURSE MODERN FUSION CUISINES

PACKAGE INCLUDES (for bookings with more than 100 persons)

- ~ Guest registration table with cushion covered chairs and fresh floral arrangement
- ~ Dining table complete with full drape linen, overlay and fresh floral centrepiece
- ~ Cushion covered chairs for all dining tables (8 persons per table)
- ~ Table settings include crockery, cutlery, glassware and cloth napkin
- ~ 1 hour of pre-cocktail includes relishes, nuts, chips, soft drinks and mineral water
- ~ Free flow of soft drinks, mineral water, coffee and tea during reception
- ~ Uniformed service staff in attendance (Ratio of 1 staff to 8 guests)
- ~ A 3-tier champagne fountain for champagne pouring ceremony
- ~ Waiver of corkage charges for sealed duty paid hard liquor and wine (2 bottles per every 10 persons)
- ~ Waiver of transportation charges

COMPLIMENTARY ITEMS (for bookings with more than 100 persons)

- ~ Complimentary Items (for booking above 100 persons):
- ~ Fresh floral posies with organza chair ribbons for maximum 2 sets of VIP tables (16 persons)
- ~ Exclusively designed wedding invitation cards for up to 60% of guaranteed attendance
- ~ A wedding cake model for cake cutting ceremony
- ~ A bottle of sparkling wine for champagne pouring
- ~ A 30 litre barrel of Tiger draught beer
- ~ Choice of individually packed chocolate pralines or fruit cake in gift box for all catered guests

TERMS & CONDITIONS

- ~ Total amount is subject to 10% service charge and prevailing GST
- ~ Package is for a minimum booking of 100 persons and above
- ~ A non-refundable deposit of \$2,000 is required upon confirmation of booking
- ~ Balance payment by cheque or credit card is required 3 working days prior to event date
- ~ Food tasting can be arranged at 50% of menu price upon confirmation of booking (Minimum 1 table of 8 persons)

*Latest revision on October 2009 (Subject to change without prior notice)



Fusion Set Wedding Banquet

S/N O	MENU DESCRIPTION	WEEKDAYS & WEEKENDS MON-SUN & PUBLIC HOLIDAYS
1	BLISS WESTERN MENU A	\$68.00 ++ PER PERSON
2	ROMANCE WESTERN MENU B	\$78.00 ++ PER PERSON
3	ETERNITY WESTERN MENU C	\$88.00 ++ PER PERSON
4	WESTERN VEGETARIAN MENU	\$68.00 ++ PER PERSON
5	INDIAN VEGETARIAN MENU	\$68.00 ++ PER PERSON

Minimum Requirement Of 100 Persons
(8 Persons Per Table)

Bliss Western Menu A

APPETIZER

POACHED CRYSTAL PRAWN SALAD
Served On A Mixture Of Young Fresh Mesclun Salad
Drizzled With Mango Vinagrette Dressing

SOUP

FRESH ASPARAGUS AND ORANGE
Topped With Crabmeat And Drizzled With Truffle Oil

ENTREE

OVEN BAKED CHICKEN TERIYAKI WITH BONITO FLAKES
Served With Garden Vegetables, Golden Raisins And Yellow Rice

OR

SALMON FILLET

Served On Oriental Rice And Asparagus
With Tomato And Onion Chutney

DESSERT

VHARONA CHOCOLATE PANACOTTA
With Mango Coulis And Seasonal Trio Berries

Romance Western Menu B

APPETIZER

SMOKED GOOSE BREAST AND QUENELLE OF DUCK LIVER
Green Peppercorn And Spring Leaves
Tossed In Hazelnut Dressing

SOUP

CUPPUCCHINO OF WILD MUSHROOM
With Aromatic Roasted Chestnut Crunch

ENTREE

LAMB RACK WITH A TINGE OF ORIENTAL TOUCH
Pine Nuts, Herbs, Chinese Kai Lan And Mango Salsa

OR

SHOYU MARINATED ARCTIC COD FILLET
Hon Shimeji Mushroom Timbale
Infused With Pesto Oil Emulsion

DESSERT

MOCHA FRAICHE SAVOYODI
With Honey Almond Crackers

Eternity Western Menu C

APPETIZER

PAN-SEALED SCALLOP ON FOIE GRAS MILLE FEUILLE
Cepes Mushroom Ragout
Infused With Orange Balsamico Dressing

SOUP

FRESH PUMPKIN DUBARRY
With Chicken Salami
Served In Whole Mini Pumpkin

ENTREE

CHAR-BROILED LOBSTER "MONSIEUR MITCHEL" BEEF FILLET MIGNON
Served With Baby Parisienne
Dressed With Crushed Black Pepper Jus

DESSERT

MACAROON WITH TIMBER OF LAYERED MOUSSE
With Fresh Strawberry And Chocolate Shavings

Western Vegetarian Menu

APPETIZER

TERRINE OF FRESH WILD MUSHROOM
Served With Flinder Salad And Orange Segment
Herb Summer Truffle Dressing

SOUP

CREMÈ DE BROCCOLINI
With Pine Nut

ENTREE

BOUQUETS BOUQUETIÈRE
An Assortment Of Asparagus, Baby Carrot, Fresh Corn And Zucchini
Accompanied With Duchess Potato With Fresh Italian Herbs

DESSERT

GRANNY SMITH FRUIT PIE WITH ICE CREAM
Topped With Chocolate Blade

Indian Vegetarian Menu

APPETIZER

CATESS ALA KING TIKKA

Vegetarian Prawn With Indian Salad
Drizzled With Natural Yoghurt

SOUP

CORIANDER SPINACH SOUP

ENTREE

DELHI VEGETABLE ROTTA MASALA

Mushroom, Green Pea, Baby Vegetable
Cooked In Exotic Indian Spices With Lentil Pulao Rice

DESSERT

SEMIYA TIKE