



SHERATON
Towers Singapore

SPLENDOUR

Wedding Lunch

Monday to Sunday, Eve & Public Holidays

January – December 2021

S\$1398 per table

Ballroom: 22 tables of 10 persons or 220 persons

Topaz Room: 10 tables of 10 persons or 100 persons

Package includes:

- Choice of sumptuous buffet or a self-curated 8-course Chinese Set Lunch from award-winning Li Bai Cantonese Restaurant
- Unlimited servings of soft drinks and premium Chinese Tea throughout event
- A bottle of Champagne with tiered champagne tower for toasting ceremony
- 1 barrel of 22.7-litre Carlsberg draught Beer or 12 bottles of house wine (Ballroom); 8 bottles of house wine (Topaz Room)
- Food tasting session for 10 persons (applicable from Mondays to Thursdays only and reservation is subject to availability, not applicable to buffet)
- Exclusive stage decoration and floral arrangement for every table
- Exquisitely-designed model wedding cake for the cake cutting ceremony
- Elegant guest signature book with an Ang Bao box
- Complimentary choice of invitation cards for 70% of guaranteed attendance (excludes printing and accessory charges)
- Choice of exquisite wedding favour for all guests
- Complimentary usage of LCD projector and screen
- Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lot in front of the Hotel for the bridal and entourage
- Complimentary 1-night stay in one of our Bridal Suites with complimentary breakfast-in-bed or dine-in amidst the lush tropical greenery and waterfall at The Dining Room
- Exclusive private access strictly for the couple to the Towers Executive Lounge where you can enjoy your breakfast, afternoon tea and evening cocktails
- Welcome amenities (chocolate pralines & fruit basket) in the Bridal Suite and complimentary meal service for 2 persons from our in-room dining menu before or after the reception (includes 1 main course and 1 non-alcoholic beverage per person)
- Exclusive use of Waterfall Pavilion for Solemnisation can be arranged at special rental rate of \$888.00 per event (maximum of 24 persons)

NOTE:

- In the event of inclement weather (based on 2 hours before the event), the contingency venue for Waterfall Pavilion will prevail.
- Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.
- Packages are subject to change without prior notice.





SHERATON
Towers Singapore



DIVINE

Wedding Dinner

Sunday to Friday

January to December 2021

S\$1528 per table

Ballroom: 25 tables of 10 persons or 250 persons

Topaz Room: 10 tables of 10 persons or 100 per persons

Package

- Choice of sumptuous buffet or a self-curated 8-course Chinese Set Dinner from award-winning Li Bai Cantonese Restaurant
- Unlimited servings of soft drinks and premium Chinese Tea throughout event
- A bottle of Champagne with tiered champagne tower for toasting ceremony
- 2 barrels of 22.7-litre Carlsberg draught Beer (1 barrel for Topaz Room)
- 1 bottle of house wine per confirmed table
- Food tasting session for 10 persons (applicable from Mondays to Thursdays only and reservation is subject to availability, not applicable to buffet)
- Exclusive stage decoration and floral arrangement for every table
- Exquisitely-designed model wedding cake for the cake cutting ceremony
- Elegant guest signature book with an Ang Bao box
- Complimentary choice of invitation cards for 70% of guaranteed attendance (excludes printing and accessory charges)
- A choice of exquisite wedding favour for all your guests
- Complimentary usage of LCD projector and screen
- Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lot in front of the Hotel for the bridal and entourage
- Complimentary 1-night stay in one of our Bridal Suites with complimentary breakfast in bed or dine-in amidst the lush tropical greenery and waterfall at The Dining Room
- Exclusive private access strictly for the couple to the Towers Executive Lounge where you can enjoy your breakfast, afternoon tea and evening cocktails
- Welcome amenities (chocolate pralines & fruit basket) in the Bridal Suite and complimentary meal service for 2 persons from our in-room dining menu before or after the reception (includes 1 main course and 1 non-alcoholic beverage per person)
- Exclusive use of Waterfall Pavilion for Solemnisation can be arranged at special rental rate of \$888.00 per event (maximum of 24 persons)

NOTE:

Usage of waterfall Pavilion is subject to availability and in the event of inclement weather (based on 2 hours before the event), the contingency venue will prevail.

Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.

Packages are subject to change without prior notice.



SHERATON
Towers Singapore

LAVISH

Weekend Wedding Dinner

Saturday, Eve & Public Holidays

January – December 2021

S\$1628 per table

Ballroom: 30 tables of 10 persons or 300 persons

Topaz Room: 10 tables of 10 persons or 100 persons

Package includes:

- Choice of sumptuous buffet or a self-curated 8-course Chinese Set Dinner from award-winning Li Bai Cantonese Restaurant
- Unlimited servings of soft drinks and premium Chinese Tea throughout event
- A bottle of Champagne with tiered champagne tower for toasting ceremony
- 2 barrel of 22.7-litre Carlsberg draught Beer (1 barrel for Topaz Room)
- 1 bottle of house wine per confirmed table
- Food tasting session for 10 persons (applicable from Mondays to Thursdays only and reservation is subject to availability, not applicable to buffet)
- Exclusive stage decoration and floral arrangement for every table
- Exquisitely-designed model wedding cake for the cake cutting ceremony
- Elegant guest signature book with an Ang Bao box
- Complimentary choice of invitation cards for 70% of guaranteed attendance (excludes printing and accessory charges)
- A choice of exquisite wedding favor for all your guests
- Complimentary usage of LCD projector and screen
- Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lot in front of the Hotel for the bridal and entourage
- Complimentary 1-night stay in one of our Bridal Suites with complimentary breakfast-in-bed or dine-in amidst the lush tropical greenery and waterfall at The Dining Room
- Exclusive private access strictly for the couple to the Towers Executive Lounge where you can enjoy your breakfast, afternoon tea and evening cocktails
- Welcome amenities (chocolate pralines & fruit basket) in the Bridal Suite and complimentary meal service for 2 persons from our in-room dining menu before or after the reception (includes 1 main course and 1 non-alcoholic beverage per person)
- Exclusive use of Waterfall Pavilion for Solemnisation can be arranged at special rental rate of \$888.00 per event (maximum of 24 persons)



NOTE:

In the event of inclement weather (based on 2 hours before the event), the contingency venue for Waterfall Pavilion will prevail.

Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.

Packages are subject to change without prior notice.



SHERATON
Towers Singapore

Lunch Menu

APPETISER

李白锦绣大拼盘
Li Bai Deluxe Traditional Hors d'oeuvre
Create your own combination by choosing 5 of the following items:

烧肉 Roast Pork
海蜇 Seasoned Jellyfish
紫菜卷 Seaweed Roll
烟鸭 Smoked Duck
虾沙律 Prawn Salad
脆皮蝴蝶虾 Butterfly Prawn
芝麻鸡 Sesame Chicken
迷你八爪鱼 Mini Octopus
炸蟹枣 Deep-fried Crabmeat Ball
素鹅 Vegetarian Goose
辣汁螺花 Top Shell with Spicy Sauce
芋丝春卷 Deep-fried Spring Roll with Minced Chicken, Prawn and Yam

SOUP

花胶瑶柱蟹肉羹
Deluxe Seafood Broth
(Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

瑶柱四宝羹
Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallop

虫草花海螺炖鸡汤
Double-boiled Chicken Soup with Cordyceps and Sea Whelk

淮山枸杞雪耳炖鸡汤
Double-boiled Chicken Soup with Chinese Yam, Wolfberry and Snow Fungus

SEAFOOD

醉虾
Drunken Prawn

X. O. 酱彩椒露笋炒虾仁
Sautéed Prawn with Walnut, Asparagus and Capsicum in X.O. Sauce

杏香芥末炸虾球
Deep-fried Prawn Ball with Wasabi and Almond Flake

金沙虾球
Crispy Prawn with Golden Egg Sauce

荷塘彩椒炒带子
Sautéed Fresh Scallop with Snow Pea, Lotus Root and Capsicum

FISH

港式蒸大星斑
Steamed Star Garoupa "Hong Kong" Style

葱蒜蒸或煎比目鱼
Steamed or Pan-fried Halibut with Garlic and Spring Onion Sauce

蒸西曹
Steamed "Live" Sea Bass with:
豉汁 / 清蒸 / 剁椒
Black Bean Sauce / Light Soya Sauce / Diced Chilli Pepper Sauce

MEAT

华盐烧鸡
Roast Crispy Chicken with Pepper Salt

蒜香吊烧鸡
Roast Crispy Chicken with Garlic Sauce

酱烧琵琶鸭
Roast Pi Pa Duck

镇江排骨
Stewed Pork Rib in Special Sauce

VEGETABLE

蟹肉扒香菇西兰花
Braised Chinese Mushroom with Broccoli and Crabmeat Sauce

干贝鲜腐竹扒菠菜
Hong Kong Spinach with Fresh Beancurd Skin and Conpoy

干贝灵芝菇扒白菜苗
Stewed Abalone Mushroom with Baby Cabbage and Conpoy

ABALONE/SEA CUCUMBER (upgrade suggestion)

The following can be arranged at an additional of \$50.00 per table of 10 persons:

鲍鱼花菇扒西兰花
Braised Baby Abalone with Shiitake Mushroom and Broccoli

鲍鱼鲜腐竹扒菠菜
Braised Baby Abalone with Fresh Beancurd Skin and Spinach

海参灵芝菇扒白菜苗
Braised Sea Cucumber with Abalone Mushroom and Baby Cabbage

NOODLE/RICE

虾焖伊面
Stewed Ee-Fu Noodle with Prawn

黑椒海鲜乌冬
Seafood Black Pepper Japanese Udon

锦绣炒面线
Wok Fried Mian Xian with Chicken

飘香荷叶饭
Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

DESSERT

白果芋泥
Yam Paste with Gingko Nut

西柠凤凰马蹄露
Water Chestnut Cream with Egg (served hot)

杨枝甘露
Cream of Mango with Pomelo Sago (served cold)

艳阳芦荟
Aloe Vera & Grass Jelly topped with Mango Puree (served cold)



SHERATON

Towers Singapore

Dinner Menu

APPETISER

李白锦绣大拼盘
Li Bai Deluxe Traditional Hors d'oeuvre
Create your own combination by choosing 5 of the following items:

乳猪 Suckling Pig
海蜇 Seasoned Jellyfish
桂花炒鱼肚 Sauteed Fish Maw with Egg
烟鸭 Smoked Duck
虾沙律 Prawn Salad
脆皮蝴蝶虾 Butterfly Prawn
醉鸡片 Drunken Chicken
迷你八爪鱼 Mini Octopus
炸蟹枣 Deep-fried Crabmeat Ball
素鹅 Vegetarian Goose
辣汁螺花 Top Shell with Spicy Sauce
芋丝春卷 Deep-fried Spring Roll with Minced Chicken, Prawn and Yam

SOUP

雪耳鸡茸燕窝羹
Thick Soup of Bird's Nest with Minced Chicken & White Fungus
瑶柱四宝羹
Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallop
虫草花海螺炖鸡汤
Double-boiled Chicken Soup with Cordyceps and Sea Whelk
鲜人参炖黑鸡
Double-boiled Black Chicken Soup with Chinese Ginseng

SEAFOOD

醉虾
Drunken Prawn
X. O. 酱彩椒露笋炒虾仁
Sautéed Prawn with Walnut, Asparagus and Capsicum in X.O. Sauce
金沙虾球
Crispy Prawn with Golden Egg Sauce
荷塘彩椒炒带子
Sautéed Fresh Scallop with Snow Pea, Lotus Root & Capsicum
荔茸带子
Deep-fried Scallop coated with Taro

FISH

港式蒸大星斑
Steamed Star Garoupa "Hong Kong" Style
葱蒜蒸或煎比目鱼
Steamed or Pan-fried Halibut with Garlic and Spring Onion Sauce
蒸笋壳
Steamed "Live" Marble Goby with:
豉汁 / 清蒸 / 剁椒
Black Bean Sauce / Light Soya Sauce / Diced Chilli Pepper Sauce

MEAT

李白大补鸡
Li Bai Signature Herbal Emperor Chicken
蒜香吊烧鸡
Roast Crispy Chicken with Garlic Sauce
南乳脆皮鸡
Roast Crispy Chicken with Preserved Beancurd
酱烧琵琶鸭
Roast Pi Pa Duck
镇江排骨
Stewed Pork Rib in Special Sauce

VEGETABLE

鲍鱼花菇扒西兰花
Braised Baby Abalone with Shiitake Mushroom and Broccoli
鲍鱼灵芝菇扒菠菜
Braised Baby Abalone with Lingzhi Mushroom and Hong Kong Spinach
鲍鱼鲜腐竹扒白菜苗
Braised Baby Abalone with Fresh Beancurd Skin and Baby Cabbage
海参灵芝菇扒西兰花
Braised Sea Cucumber with Abalone Mushroom and Broccoli

NOODLE/RICE

蟹肉焖伊面
Stewed Ee-Fu Noodle with Crabmeat
锦绣炒面线
Wok Fried Mian Xian with Chicken
日式虾鱼茸面
Fish Noodle with Prawn "Japanese Style"
飘香荷叶饭
Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

DESSERT

白果金瓜芋泥
Pumpkin Yam Paste with Gingko Nut
红枣银耳桃胶糖水
Sweet Soup of Peach Gum with Red Date & Snow Fungus (served hot)
杨枝甘露
Cream of Mango with Pomelo Sago (served cold)
艳阳芦荟
Aloe Vera & Grass Jelly topped with Mango Puree (served cold)