



Sheraton®
TOWERS SINGAPORE



SOLEMNISATION PACKAGE 2021

Chinese Set Lunch • S\$1138 per table of 10 persons

Chinese Set Dinner • S\$1238 per table of 10 persons

Buffet Lunch • S\$115 per person

Buffet High Tea • S\$98 per person

Buffet Dinner • S\$125 per person

min 3 tables of 10 persons or 30 persons

Package includes:

- Choice of a self-curated 8-course Chinese Set Lunch or Dinner from the a-la-carte menu or sumptuous Buffet Lunch, High Tea or Dinner menu, specially-handcrafted by the culinary team
- Free flow of soft drinks, Chinese Tea (Chinese Set) or Coffee & Tea (Buffet) throughout the event
- Beer can be arranged at a special price of \$550.00 per barrel or \$11.50 per glass. House-pour wines can be arranged at a special price of \$48.00 per bottle
- Complimentary chair covers and fresh flower arrangements to accentuate every table
- Fresh floral arrangement for your ROM table and complimentary use of our exquisite ring pillow and signing pen
- Complimentary usage of LCD projector and screen
- Waterfall Pavilion (max. capacity 24 persons) can be arranged at a special rate of \$688.00 per event
- Special room rates for you or your guests who wish to stay with our hotel

With Our Compliments:

- Chocolate Pralines wrapped in dainty boxes for your guests
- Complimentary parking for 20% of your guaranteed attendance

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.





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TOWERS SINGAPORE

Chinese 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
烟鸭 Smoked Duck
醉鸡片 Drunken Chicken
芝麻鸡 Sesame Chicken
素鹅 Vegetarian Goose
虾沙律 Prawn Salad
迷你八爪鱼 Mini Octopus
紫菜卷 Seaweed Roll
辣汁螺花 Top Shell
海蜇 Seasoned Jellyfish
炸蟹枣 Deep-fried Crabmeat Ball
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)
虫草花海螺炖鸡汤
Double Boiled Cordyceps and Sea Whelk with Chicken

SEAFOOD

X. O. 酱彩椒露笋炒虾仁
Sautéed Prawn with Walnut, Asparagus and Capsicum in X.O. Sauce
荷塘辣酱炒带子
Sautéed Fresh Scallop with Snow Pea, Lotus Root and Chinese Celery with Spicy Sauce
杏香芥末炸虾球
Deep-fried Prawn Ball with Wasabi and Almond Flakes
荔茸带子
Deep-fried Scallops coated with Taro
桂林炸虾丸
Deep-fried Breaded Shrimp Ball with Water Chestnut

FISH

港式蒸大星斑
Steamed Star Garoupa "Hong Kong" Style
豉汁蒸西曹
Steamed Sea Bass with Black Bean Sauce
清蒸西曹
Steamed Sea Bass with Light Soya Sauce

MEAT

李白大补鸡
Li Bai's 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

VEGETABLE

蟹肉扒香菇时蔬
Braised Seasonal Vegetable with Chinese Mushroom, topped with Crabmeat Sauce
干贝鲜腐竹扒时蔬
Hong Kong Seasonal Vegetable with Fresh Beancurd Skin topped with Conpoy
干贝灵芝菇扒时蔬
Stewed Hong Kong Seasonal Vegetable with Abalone Mushroom topped with Conpoy

NOODLE/RICE

虾焖伊面
Stewed Ee-Fu Noodle with Prawn
韭黄双喜伊面
Stewed Ee-Fu Noodle with Chive and Mushroom
日式虾鱼茸面
Fish Noodles with Prawns "Japanese Style"
飘香荷叶饭
Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

DESSERT

杨枝甘露
Sweetened Chilled Cream of Mango with Pomelo Sago
香芒布丁
Chilled Mango Pudding, garnished with fresh Strawberries
白果芋泥
Yam Paste with Gingko Nuts
百年好合
Hundred Years Together
红豆沙汤圆
Red Bean Paste with Glutinous Rice Ball with Black Sesame Filling



Lunch Menu

APPETISER

Thai Basil Beef Salad
Baked Tomato with Garlic and Balsamic (V)
Indonesian Gado Gado with Tangy Peanut Sauce (V)
Chinese Style Top Shell Salad
Five Spice Duck Salad with Mango
3 Kinds of Seasonal Boutique Greens (V)

DRESSINGS

Thousand Island, French, In-house Specialty,
Sesame Soya

CONDIMENTS

Sweet Corn Kernel, Cucumber, Cherry
Tomato, Sun Flower Seeds

HOT DISHES

Masala Okra (V)
Madras Style Fish Curry
Baked Chicken with Trio Roasted Potato
Stir Fried Squid with Hot Bean Paste
Wok-fried Crabmeat Fried Rice

DESSERT

Freshly Sliced Tropical Fruit Platter (V)
Walnut Brownie
Raspberry Mousse
Pandan Kaya Slice
Thai Tea Cheese Cake
Soya Milk Panna Cotta

Coffee and Tea

Afternoon Tea Menu

COLD SELECTION

Roasted Beef Sandwich with Pickle
Tuna and Corn Croissant
Turkey & Cheese Tortilla Wrap
Tomato and Cucumber Sandwiches (V)
Vietnamese Rice Paper Roll

HOT SELECTION

Choice of Two Steamed Dim Sum with Hot
Bean Sauce
(Chicken Siew Mai / Prawn Har Gau /
Chicken Char Siew Pau / Crystal Dumpling
(V) / Salted Egg Pau)

Choice of One Baked Pie
(Black Pepper Chicken Pie / Mini Chicken
Pie / Rendang Chicken Pie)

Choice of One Quiche
(Turkey & Cheese / Salmon & Spinach /
Mushroom & Leek (V) / Spinach & Cheese
(V))

Crab Meat Chawamushi
Tandoori Chicken Drumlets
Seafood Mee Goreng

UNDER THE LIGHTS

Plain & Chocolate Scone
Clotted Cream & Fruit Preserve

DESSERT

Walnut Tart
Raspberry Financier
Coffee Chocolate Cup
Mango Panna Cotta
Pistachio Cheese Cake
Freshly Sliced Tropical Fruit Platter (V)

Coffee and Tea

Dinner Menu

APPETISER & SALAD

Smoked Salmon with Capers, Horseradish
Dip and Onion
Marinated Baby Octopus with Wakame
German Potato Salad with Chicken Sausage
Traditional Greek Salad (V)
Penne Pasta Salad with Pesto (V)
3 Kinds of Seasonal Boutique Greens (V)

DRESSINGS & CONDIMENTS

Thousand Island, French, In-house
Specialty, Sesame Soya
Sweet Corn Kernel, Cucumber, Cherry
Tomato, Sun Flower Seeds

SOUP

Cream of Mushroom (V)
with bread and butter

ACTION

Singapore Laksa
Thick Bee Hoon, Bean Sprout
Prawn, Fish Cake & Quail Egg with Spicy
Coconut Gravy and Condiments

HOT DISHES

Pan-fried Fillet of Seabass, Citrus Cream
Sauce
Braised Duck Breast with Red Wine Vinegar
& Vegetable
Seasonal Vegetable, Assorted Mushroom &
Egg Beancurd (V)
Nonya Chicken Curry
Spicy Tomato Seafood Stew
Pilaf Rice with Dried Fruit

DESSERT

Freshly Sliced Tropical Fruit Platter (V)
Selection of Mini French Pastries
Chocolate Mousse
Selection of Nonya Kueh (V)
Strawberry Cheese Cake
Jack Fruit Cream Brûlée

Coffee and Tea