



# SOLEMNISATION PACKAGES

2016/2017



1 Netheravon Road Singapore 508502 Tel: 6379 7111 Fax: 6546 8884 Web: [weddingatfareast.com](http://weddingatfareast.com)



# SOLEMNISATION PACKAGES

2016/2017

(MINIMUM 30 PEOPLE)

Serenity Lunch Buffet at **\$78** per person

Tranquility Dinner Buffet at **\$88** per person



Customisable buffet menu

Exclusive use of function venue

Free flow of soft drinks, coffee & tea

Exquisite wedding decorations by florist

Choice of wedding favours for all guests

Waiver of corkage for all sealed duty-paid hard liquor

Corkage charge of \$20++ per bottle for duty-paid wine

## With Compliments

One-night stay in Junior Suite with fruit basket

Breakfast for 2 persons at Saltwater Café

Invitation cards based on 50% of the guaranteed attendance (printing costs excluded)

Bottle of housepour wine for every confirmed table of 10 (for dinner only)

Use of audio & visual equipment

VIP parking lot at hotel's entrance for bridal car

Parking passes for 20% of confirmed attendance (subject to availability)





# SOLEMNISATION PACKAGES

## 2016/2017

### DESIGN YOUR SOLEMNISATION BUFFET MENU

#### APPETIZERS (CHOICE OF 3 ITEMS)

- ☐ Apple and Cheese Salad with Walnut
- ☐ Bailing Mushrooms and Green Papaya Kerabu
- ☐ Beancurd Salad with Century Egg & Pickled Ginger
- ☐ Bistro Tuna Nicoise Salad
- ☐ Cherry Tomato and Boccocini Skewers (V)
- ☐ Chicken Roulade with Romesco Sauce
- ☐ Citrus Seafood in Basil Oil Dressing
- ☐ Confit of Mushroom with Herbs and Vinegar
- ☐ Fine Selections of Maki & Handroll
- ☐ Five Spiced Minced Chicken on Endives
- ☐ Gazpacho Shooters with EVO Oil (V)
- ☐ Goat Cheese Cream on Grilled Zucchini (V)
- ☐ Grilled Asparagus & Pomelo with Ginger Soya
- ☐ Grilled Beef Salad with Nam prik Dressing
- ☐ Grilled Squid with Chili Mango Chutney
- ☐ Poached Chicken with Ginger Cilantro Pesto
- ☐ Kerabu of Squid & Shrimp
- ☐ Poached Salmon Flakes with Mustard Dill
- ☐ Portobello with Silken Tofu Mousse (V)
- ☐ Roast Chicken Salad with Raisin & Walnuts

- ☐ Roasted Duck with Sesame and French Beans
- ☐ Roasted Vegetable with aged Balsamic
- ☐ Royal Beef Salad with Shredded Raw Mango
- ☐ Seared Tuna & Broken Soya Dressing
- ☐ Spanish Egg Fritata with Aioli
- ☐ Sundried Tomato on Feta Cheese with Basil Oil
- ☐ Vietnamese Style Beef in Rice Paper Wrap
- ☐ Watermelon & Crumbled Feta

#### SALAD BAR (CHOICE OF 1 COMBINATION)

##### ☐ MIXED LEAVES & GREENS

Mixed Leaves & Romaine  
Tomato, Spanish Onion, Cucumber, Radish & Chickpea  
Cornichons, Olives, Croutons  
Caesar Dressing, Balsamic & Thousand Island

##### ☐ MEDITERRANEAN SALAD BAR

Mixed Leaves & Arugula  
Tomato, French Beans, Zucchini, Onion & Eggplant  
Olives, Feta, Croutons  
Balsamic, French Dressing & Lemon Thyme Vinaigrette

\* (V) Vegetarian

Prices quoted are exclusive of 10% Service Charge & 7% GST | Prices and inclusions are subject to changes without prior notice



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## 2016/2017

### SOUP (CHOICE OF 1 ITEM)

- ☐ Mushroom Cream Soup (V)
- ☐ Clam Chowder
- ☐ Cream of Pumpkin (V)
- ☐ Cauliflower Veloute (V)
- ☐ Roasted Tomato Soup (V)
- ☐ Potato, Leek and Bacon
- ☐ Beef and Barley Soup
- ☐ Chicken Broth

### POULTRY (CHOICE OF 1 ITEM)

- ☐ Ayam Masak Merah
- ☐ Ayam Ponteh
- ☐ Gong Bao Chicken with Chili & Cashew Nuts
- ☐ Ragout of Poulet & Mushroom in Cream
- ☐ Roast Free Range Chicken with 13 Spices
- ☐ Ayam Buah Keluak
- ☐ Piccata of Turkey

### BEEF / MUTTON / LAMB (CHOICE OF 1 ITEM)

- ☐ Braised Beef with Root Vegetable
- ☐ Cantonese Beef Hot Pot with Daikon & Carrot
- ☐ Wok-fried Beef with Peppers
- ☐ Hungarian Beef Goulash with Sour Cream
- ☐ Beef Rendang
- ☐ Mutton Mysore
- ☐ Mutton Rendang
- ☐ Lamb & Root Vegetable Blanquette
- ☐ Mongolian-style Wok-fried Cumin Lamb
- ☐ Tongseng Kambing

### FISH (CHOICE OF 1 ITEM)

- ☐ Char Siew Infused Salmon Steak
- ☐ Baked Miso Barramundi with Soya Glaze
- ☐ Ikan Masak Pedas Nanas
- ☐ Wok-Fried Fish Fillet with Nori & Biscuit Powder
- ☐ Steamed Fish with Bonito & Soya Truffle Dressing

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### SHELLFISH (CHOICE OF 1 ITEM)

- ☐ Creole Cajun Prawns with Capsicum
- ☐ Black Mussels with Garlic & Chive Cream
- ☐ Wok-Fried Cuttlefish with Sambal Belacan
- ☐ Wok-Fried Prawns with Salted Egg Yolk
- ☐ Steamed Manila Clams with Ginger & Scallion

### VEGETARIAN (CHOICE OF 1 ITEM)

- ☐ BBQ Beancurd with Capsicum
- ☐ Paneer & Dhal Croquette
- ☐ Moroccan Eggplant Mousakka
- ☐ Fritata of Zucchini & Peppers
- ☐ Potato & Lentil Stew in Spices

### VEGETABLES (CHOICE OF 1 ITEM)

- ☐ Buttered Haricot Vert Amandine
- ☐ Roasted Root Vegetables with Almond Mimosa
- ☐ Broccoli and Shredded Carrots in shallot Oil
- ☐ Fried French Beans with Dried Shrimp
- ☐ Nonya Chap Chye

### RICE / NOODLES / PASTA (CHOICE OF 1 ITEM)

- ☐ Fragrant Steamed Rice
- ☐ Golden Fried Rice with Crispy Garlic Flakes
- ☐ Braised Ee Fu Noodles with Mushroom
- ☐ Gratin Mac & Cheese
- ☐ New Potato Lyonnaise
- ☐ Mee Goreng with Brassica & Bean Sprout
- ☐ Baked Roti with Clarified Butter



# SOLEMNISATION PACKAGES

## 2016/2017

### DESSERTS (CHOICE OF 4 ITEMS)

- ☐ Apple Strudel with French Vanilla Sauce
- ☐ Assorted Cupcakes
- ☐ Banana Banofie Pie
- ☐ Bread and Butter Pudding
- ☐ Cappuccino Mocha Mousse Cake
- ☐ Champedak Mousse
- ☐ Cheese Tartlet with Blueberry Jam
- ☐ Chocolate Banana Cake
- ☐ Coconut Chiboust with Caramelized Pineapple
- ☐ Coconut Panna Cotta with Gula Melaka Sago
- ☐ Dark Cherry Chocolate Tart
- ☐ Dark Chocolate Mousse with Crunchy Feuillitin
- ☐ Durian Pengat with Glutinous Rice
- ☐ Eton Mess
- ☐ Glazed Toffee Eclairs
- ☐ Lemongrass Jelly
- ☐ Mango Mascarpone in Shooters
- ☐ Mini Chocolate Brownie
- ☐ Panna cotta with raspberry coulis
- ☐ Peach Hollander
- ☐ Petite Passion Fruit Trifle
- ☐ Pistachio Financier
- ☐ Ricotta Cheese Mousse with Raspberry Jello
- ☐ Spiced Carrot & Walnut Cake
- ☐ Sticky Date Toffee Pudding
- ☐ Tiramisu in Cup Triple Chocolate mousse
- ☐ Turkish Milk & Rosewater Pudding
- ☐ White Chocolate Panna Cotta

Free flow of soft drinks, coffee and tea



# WEDDING LUNCH PACKAGES

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# WEDDING LUNCH PACKAGES

## 2016/2017

(MINIMUM 12 TABLES OF 10 PERSONS)

Enchanting Wedding Lunch at **\$788** per table  
(Mondays - Sundays)



### Dining

8-course Chinese menu tasting for 10 persons, specially prepared by banquet chefs. (Not available on Fridays, Saturdays, Sundays, eve of Public Holidays and Public Holidays)

### Beverage

One bottle of housepour wine per confirmed table  
One barrel of beer (20L)  
Complimentary bottle of champagne for toasting  
Free flow of Chinese tea and soft drinks  
Waiver of corkage for all duty-paid sealed hard liquor  
Corkage charge of \$20++ per bottle of duty-paid wine brought in

### Wedding Decorations

Floral decorations for stage  
Fresh floral decorations for VIP tables, pedestals along the aisle and reception table  
Tea light candles for all tables  
Multi-tiered model wedding cake  
Elegant champagne pyramid on stage  
Bubble effect for march-in

### With Compliment

One-night stay in Executive Suite with fruit basket  
Breakfast for two at Saltwater Cafe  
In-room dining credits worth \$60 on wedding day  
Choice of invitation cards based on 70% of the guaranteed attendance (printing costs excluded)  
Choice of wedding favour for your guests  
Guestbook and money box  
Use of audio & visual equipment  
VIP parking lot at hotel's entrance for bridal car  
Parking passes for 20% of confirmed attendees (subject to availability)







# WEDDING LUNCH PACKAGES

## 2016/2017

### DESIGN YOUR OWN 8-COURSE WEDDING LUNCH MENU

#### COMBINATION PLATTER (CHOICE OF 5 ITEMS)

- ☐ Jellyfish Salad with Sesame
- ☐ Vietnamese Spring Rolls
- ☐ Golden Chicken Coins
- ☐ Crispy Seafood Rolls
- ☐ Seafood Beancurd Rolls
- ☐ Roast Duck with Plum Dressing
- ☐ Golden Treasure Bags
- ☐ Teriyaki Chicken

#### SOUP (CHOICE OF 1 ITEM)

- ☐ Double Boiled Ginseng Chicken with Bamboo Pith & Mushroom
- ☐ Braised Sharks Fin Soup with Shredded Chicken
- ☐ Crabmeat Soup with Dried Scallops & Mushrooms
- ☐ Braised Fish Maw Soup with Shredded Chicken

#### SEAFOOD (CHOICE OF 1 ITEM)

- ☐ Stir-fried Prawns with Asparagus & Black Fungus
- ☐ Wokfried Prawns with Celery in Superior Sauce
- ☐ Wokfried Prawns with Crispy Cereal
- ☐ Crispy Garlic Prawns

#### POULTRY (CHOICE OF 1 ITEM)

- ☐ Crispy Chicken with Salt & Spices
- ☐ Crispy Chicken with Szechuan Sauce
- ☐ Boneless Crispy Chicken with Ginger Flower Dressing
- ☐ Roast Chicken with Sesame Sauce

#### FISH (CHOICE OF 1 ITEM)

- ☐ Crispy Seabass with Spicy Thai Mango Sauce
- ☐ Steamed Seabass with Osmathus
- ☐ Steamed Barramundi, Teochew Style

#### VEGETABLES (CHOICE OF 1 ITEM)

- ☐ Braised Seasonal Vegetables with Jade Abalone & Mushrooms
- ☐ Braised Spinach with Bai Ling Mushrooms
- ☐ Wokfried Chye Sim with Braised Bai Ling Mushrooms
- ☐ Wokfried Baby Kailan with Mushroom in Oyster Sauce

#### RICE OR NOODLES (CHOICE OF 1 ITEM)

- ☐ Golden Fried Rice with Crispy Silver Bait
- ☐ Baked Rice with Yam and Salted Fish
- ☐ Wokfried Crystal Noodles with Trio Peppers
- ☐ Braised Ee Fu Noodles with Dried Fish & Mushrooms

#### DESSERT (CHOICE OF 1 ITEM)

- ☐ Chilled Honeydew Melon with Pearl Sago
- ☐ Red Bean Paste with Lotus Seed
- ☐ Double Boiled White Fungus with Gingko
- ☐ Chilled Mango Puree with Pomelo and Pearl Sago



# WEDDING DINNER PACKAGES

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# WEDDING DINNER PACKAGES

## 2016/2017

(MINIMUM 16 TABLES OF 10 PERSONS)

Enchanting Wedding Dinner at **\$ 808** per table  
(Mondays - Fridays, excluding eve of Public Holidays & Public Holidays)

Enchanting Wedding Dinner at **\$ 908** per table  
(Saturdays and Sundays, excluding Christmas Eve, Christmas Day & New Year's Day)

### Dining

8-course Chinese menu tasting for 10 persons, specially prepared by banquet chefs. (Not available on Fridays, Saturdays, Sundays, eve of Public Holidays and Public Holidays)

### Beverage

One bottle of housepour wine per confirmed table

One barrel of beer (20L)

Complimentary bottle of champagne for toasting

Free flow of Chinese tea and soft drinks

Waiver of corkage for all duty-paid sealed hard liquor

Corkage charge of \$20<sup>++</sup> per bottle of duty-paid wine brought in

### Wedding Decorations

Floral decorations for stage

Fresh floral decorations for VIP tables, pedestals along the aisle and reception table

Tea light candles for all tables

Multi-tiered model wedding cake

Elegant champagne pyramid on stage

Bubble effect for march-in

### With Compliment

One-night stay in Executive Suite with fruit basket

Breakfast for two at Saltwater Cafe

In-room dining credits worth \$60 on wedding day

Day use room from 2pm - 6pm

Choice of invitation cards based on 70% of the guaranteed attendance (printing costs excluded)

Choice of wedding favour for your guests

Guestbook and money box

Use of audio & visual equipment

VIP parking lot at hotel's entrance for bridal car

Parking passes for 20% of confirmed attendees (subject to availability)





# WEDDING DINNER PACKAGES

## 2016/2017

### DESIGN YOUR OWN 8-COURSE WEDDING DINNER MENU

#### COMBINATION PLATTER (CHOICE OF 5 ITEMS)

- ☐ Jellyfish Salad with Sesame
- ☐ Vietnamese Spring Rolls
- ☐ Golden Chicken Coins
- ☐ Crispy Seafood Rolls
- ☐ Seafood Beancurd Rolls
- ☐ Roast Duck with Plum Dressing
- ☐ Golden Treasure Bags
- ☐ Teriyaki Chicken

#### SOUP (CHOICE OF 1 ITEM)

- ☐ Double Boiled Ginseng Chicken with Dried Scallop & Mushroom
- ☐ Braised Sharks Fin Soup with Sea Treasures
- ☐ Braised Sharks Fin Soup with Dried Scallop
- ☐ Braised Sharks Fin Soup with Fish Maw

#### SEAFOOD (CHOICE OF 1 ITEM)

- ☐ Sauteed Scallops with Broccoli & Pine Nuts
- ☐ Wokfried Prawns with Celery in Superior Sauce
- ☐ Wokfried Prawns with Salt & Spices
- ☐ Stirfried Prawns with Capsicum & Cashew Nut

#### POULTRY (CHOICE OF 1 ITEM)

- ☐ Crispy Chicken with Salt & Spices
- ☐ Crispy Chicken with Szechuan Sauce
- ☐ Boneless Crispy Chicken with Ginger Flower Dressing
- ☐ Roast Chicken with Sesame Sauce

#### FISH (CHOICE OF 1 ITEM)

- ☐ Deepfried Garoupa with Nonya Sauce
- ☐ Steamed Garoupa in Superior Soya
- ☐ Deepfried Snapper with Tomato & Pineapple

#### VEGETABLES (CHOICE OF 1 ITEM)

- ☐ Braised Seasonal Vegetables with Jade Abalone & Mushrooms
- ☐ Braised Spinach with Bai Ling Mushrooms & Bamboo Pith
- ☐ Braised Broccoli with Shitake & Conpoy
- ☐ Braised Baby Kailan with Mushrooms in Abalone Sauce

#### RICE OR NOODLES (CHOICE OF 1 ITEM)

- ☐ Golden Fried Rice with Crispy Silver Bait
- ☐ Seafood Treasures Fried Rice
- ☐ Wokfried Crystal Noodles with Trio Peppers
- ☐ Braised Ee Fu Noodles with Shrimps & Mushrooms

#### DESSERT (CHOICE OF 1 ITEM)

- ☐ Chilled Honeydew Melon with Pearl Sago
- ☐ Traditional Yam Paste with Ginkgo Nuts
- ☐ Iced Jelly with Calamansi & Nata De Coco
- ☐ Chilled Mango Puree with Pomelo and Pearl Sago



# IKHLAS WEDDING PACKAGES

2016/2017



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# IKHLAS WEDDING LUNCH PACKAGES

## 2016/2017

(MINIMUM OF 300 PEOPLE)

300 – 499 at **\$58** per person

500 – 799 at **\$52** per person

800 onwards at **\$46** per person



### Menu

Customisable Halal-certified buffet menu

### Perks

One night stay in Junior Suite with fruit basket

Breakfast for Two at Saltwater Cafe

Guest book and money box

Choice of wedding favours for guests

Choice of invitation cards based on 70% of guaranteed attendance  
(printing costs excluded)

Use of audio & visual equipment

Multi-tiered model wedding cake

Bubble effect for march-in

VIP parking lot at hotel's entrance for bridal car

Parking passes for 20% of confirmed attendees (subject to availability)

### Choice of Theme

Pelamin decoration on stage complete with backdrop

Fresh floral decorations for VIP tables, pedestals along the aisle and  
reception table

Tea light candles centrepieces for all tables

### Beverages

Free flow fruit punch or soft drinks

Free flow of coffee & tea



# IKHLAS WEDDING DINNER PACKAGES

## 2016/2017

CHOICE OF 2 APPETIZERS, 1 SOUP, 5 HOT ITEMS, 1 RICE, 1 NOODLES AND 3 DESSERTS

Minimum guaranteed attendance of 300 persons

### COLD APPETIZERS

- ☐ Mushroom Salad
- ☐ Rojak Buahan
- ☐ Garden Salad
- ☐ Gado Gado
- ☐ Achar Timun
- ☐ Cucumber Cup with Marsala Crabmeat

### SOUP

- ☐ Cream Of Wild Mushroom
- ☐ Sup Kambing
- ☐ Sup Kobis

### VEGETABLES

- ☐ Sayur Lodeh
- ☐ Indian Vegetarian Pakora
- ☐ Sayur Campuran (Chap Chye)
- ☐ Tofu with Soya Glazed Vegetables
- ☐ Sambal Goreng

### BEEF

- ☐ Black Pepper
- ☐ Beef Rendang
- ☐ Satay Goreng Lembu
- ☐ Beef Masak Kicap

### SEAFOOD

- ☐ Assam Prawns
- ☐ Sambal Udang
- ☐ Sotong Sauce Hitam
- ☐ Black Pepper Prawn
- ☐ Sambal Sotong
- ☐ Sotong Goreng

### FISH

- ☐ Ikan Assam Pedas
- ☐ Ikan Tandoori Fillet
- ☐ Curry Ikan
- ☐ Ikan Masak Sweet & Sour
- ☐ Ikan Masak Tiga Rasa
- ☐ Sambal Tiga Rasa
- ☐ Sambal Ikan Pari

### CHICKEN

- ☐ Ayam Pangang
- ☐ Ayam Tandoori
- ☐ Curry Ayam
- ☐ Ayam Masak Merah
- ☐ Ayam Kurma
- ☐ Ayam Black Pepper
- ☐ Ayam Masak Rendang

### MUTTON

- ☐ Mutton Kurma
- ☐ Mutton Keema
- ☐ Dalchar Rusuk Kambing
- ☐ Satay Goreng Kambing

### RICE

- ☐ Nasi Briyani
- ☐ Nasi Goreng
- ☐ Nasi Minyak
- ☐ Nasi Tomato
- ☐ Nasi Putih

### NOODLES

- ☐ Mee Rebus
- ☐ Mee Siam
- ☐ Mee Soto
- ☐ Village Mee Goreng
- ☐ Bee Hoon Goreng

### DESSERT

- ☐ Fresh Cut Seasonal Fruits
- ☐ Chilled Sago with Honey Dew
- ☐ Bubur Pulut Hitam
- ☐ Putri Salat
- ☐ Kuih Lapis
- ☐ Talam Jagung
- ☐ Mango Pudding