



Brunch of Love

S\$198.80++ per person

Minimum guarantee of 250 persons

(Applicable on Mondays to Sundays including auspicious dates, eve of and Public Holidays)

The Feast

- Delectable Brunch Buffet Menu
- Complimentary menu tasting for 6 persons at The Greenhouse on Saturday or Sundays *(subject to availability)*

The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers, coffee and tea
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary unlimited serving of beer for four hours and two bottles of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary unlimited serving of beer and house wine for four hours with a minimum guarantee of 350 persons

The Ornamentations

- Choice of exclusively curated wedding themes with fresh floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance *(exclude printing)*
- Selection of wedding favors for your guests
- Wedding accessory set consisting of an ang bao box and guest book
- Use of one 1 podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$188.00 nett F&B dining credit *(not applicable for banquet charges)*
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family & friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before 31st December 2020



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GARDEN TO FORK

Selection of hand-picked organic garden greens
(seasonal salad leaves and vegetables from our own organic garden plantation)

Supersides and Dressings

Red and yellow beets, seaweeds, nutritional sprouts, avocado, heirloom tomato, broccoli, spirulina, asparagus, arugula, carrots, kale, nuts and seeds
Italian, French, thousand island, olive oil, coconut oil, selection of vinegars and citrus

BOULANGERIE

Selection of whole grains and seeded artisan sour dough breads
Dippers, Spanish olive oil, French butter

COMBINATION PLATTER

Beetroot & granny smith apple salad with toasted walnut
Avocado & tomato salad with Roscoff onions
Pumpkin & almond cheese raviolis with sour lemon vignette
Barcelona tapas platter – pork flautas, potatoes bravas, boiled prawns, chorizo & octopus
Smoked Magret duck with mango salsa
Sicilian Panzanella salad with Palomino Vinagre de Jerez
Shrimp soba noodles with Tobiko soy sesame dressing
Sous vide foie gras torchon with pickled wild mushrooms and aged balsamic

CHARCUTERIES

Andalusia chorizo, salami Milano, mortadella, air-dried beef and prosciutto di Parma

GRAVLAX AND SMOKED FISH

Scottish smoked salmon, miso wahoo and citrus yellowfin tuna

OYSTER & SEAFOOD BAR

(Select 3)

Fine de Clair oyster / tiger prawn / black mussel / blue crab / Alaskan king crab /
sustainable US Boston lobster / cherrystone clam

Dressings & Condiments

Cocktail, lemon chili spicy, tamarind, red wine & shallot vinegar, wasabi mayo, lime and chimichurri

JAPANESE & NIKKEI KITCHEN

Sushi and sashimi bar
(Hand-rolled sushi, maki, California rolls and sashimi)

HOT APPETISER

Pan-fried scallops and foie gras with grape chutney and rocket salad

SOUP

Green asparagus cream soup with white truffle oil



ROAST CARVING LIVE STATION

(Select 2)

New Zealand lamb leg baked in charred hay / whole rib of angus beef / honey roast Paris ham

Dressings & Condiments

Pan gravy, mint jelly, mustard Dijon, whole grain mustard, horseradish confit, pineapple gravy, onion & beer sauce

Accessories

(Select 3)

Idaho potatoes roasted in duck fat / mashed potatoes with French butter / braised red cabbage / broccoli hollandaise / cauliflower gratinated with Gruyere cheese / baked carrots / Yorkshire pudding / French beans in black bean sauce

PASTA & TRUFFLE KITCHEN

(Select 2)

Spinach ricotta agnolotti / wild mushroom ravioli / beetroot gnocchi / spaghetti / pappardelle / penne pasta

Sauces

Bolognese / napolitana / carbonara / alfredo / marinara / vongole / American pesto / aglio olio / mushroom truffle cream sauce / fresh rocket / aged parmesan

A LA PLANCHA

(Select 2)

Squid / marinated pork loin / marinated angus onglet steak / piri piri chicken / Atlantic salmon steak / rock lobster / lamb sausage / veal sausage

Accessories

BBQ corn on the cob, baked Idaho potato with sour cream and crispy bacon

HOT DISHES

Seafood thermidor with sand lobster
Organic Australian chicken with rosemary, mascarpone, sauvignon blanc and toasted walnuts
Slow roasted Kurobuta pulled pork shoulder with chermoula sauce
Deep-fried tiger prawn with tamarind sauce
Confit of Peking duck, butternut squash and gremolata
Norwegian salmon in Thai red curry and water spinach
B' couscous I Love You – baked couscous with pine nuts and kale
Purple eggplant Parmigianino and burrata

HEAVEN IN CHEESE

Camembert, Boursin, Livarot, Pont-l'Évêque, Emmental, Gruyere, Manchego

Condiments

Walnut, lavosh, fruit pastes, dried fruits, selection of crackers, baguette

DESSERTS

Pistachio nut cheese cake with macerated Dutch strawberries
Salted almond truffle tart
Coffee eclairs
Tropical fruits and white chocolate tart
Raspberry mille-feuille
Red hot velvet brownies with crème cheese frosting
Assorted macaroons & cookies
Assorted Thai sweet desserts

Pastry Kitchen

Belgium chocolate fountain with sweets and marshmallows
Ice cream teppanyaki & sorbets
Madagascar vanilla, chocolate mocha, raspberry sorbet, coconut sorbet
Hand cut seasonal fresh fruits