

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 six 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 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 favours for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one 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 and 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 December 31, 2021

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Delectable Brunch Buffet Menu

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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 vinaigrette
- 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 and Seafood Bar (select 3)

- Fine de Clair oyster
- Tiger prawn
- Black mussel
- Blue crab
- Alaskan king crab
- Sustainable US Boston lobster
- Cherrystone clam

Dressings and Condiments

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

Japanese and Nikkei Kitchen

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

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Delectable Brunch Buffet Menu (Cont'd)

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Accessories (select 3)

- Idaho potatoes roasted in duck fat
- Mashed potatoes with French butter
- Braised red cabbage
- Broccoli hollandaise
- Cauliflower gratinated with Gruyère 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

Accompaniments

- *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

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Heaven in Cheese

- Camembert, Boursin, Livarot, Pont-l'Évêque, Emmental, Gruyère, 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