



Sheraton®
TOWERS SINGAPORE

BABY SHOWER / BIRTHDAY PACKAGE 2017

Tea Reception at \$55.00 per person

Buffet Lunch at \$70.00 per person

Minimum 30 persons to maximum of 120 persons



- ☞ A sumptuous lunch or high tea buffet created by our team of chefs
- ☞ Usage of event venue from 12:00pm to 3:30pm or 2:00pm to 5:00pm
- ☞ Free flow of coffee and tea, flavoured iced teas or soft drinks and mixers throughout the event
- ☞ Red eggs basket and Ang Ku Kueh platter for every table
- ☞ Colourful balloon decorations
- ☞ Complimentary 1kg cake
- ☞ Chocolate pralines in dainty boxes for each guest
- ☞ Complimentary parking for 20% of your guaranteed guests
The Newton Interchange train station provides convenient access for your non-driving guests.



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TOWERS SINGAPORE

High Tea Menu A (no pork, no lard)

HORS D'OEUVRES

Assorted Finger Sandwiches
(Selection of Egg, Tuna Mayonnaise with Cucumber, Turkey Ham and Cheese)

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COLD SAVOURIES

Shrimp and Mango Salad

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JAPANESE SAVOURIES

California Maki, Kappa Maki, Kanpyo Maki Saba, Tamago and Oshinko Maki

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HOT SAVOURIES

Seafood Vol Au Vent
Mini Chicken Burger with Condiments
Assorted Satays (Chicken, Mutton and Beef) with Peanut Sauce, Rice Cake and Condiments
Spicy Thai Fish Cakes with Cucumber in Chilli Sauce
Crispy Spicy Wing Zing
Mini Vegetarian Pizza (V)
Braised Ee-Fu Noodle with Chinese Mushroom and Chives (V)

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SWEETS

Praline Crunchy Chocolate
Bittersweet Chocolate Cream Puff
Apple Pie
Homemade Scones with Raspberry, whipped cream and Butter
Ang Ku Kueh / A Basket of Red Eggs (on table)

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Coffee and Tea



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High Tea Menu B (contains pork)

HORS D'OEUVRES

Assorted Finger Sandwiches
(Selection of Egg, Tuna Mayonnaise with Cucumber, Turkey Ham and Cheese)

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COLD SAVOURIES

Marinated Squid on Coriander Onion Relishes

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JAPANESE SAVOURIES

California Maki, Kappa Maki, Kanpyo Maki Saba, Tamago and Oshinko Maki

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HOT SAVOURIES

Assorted Dim Sum
(Selection of Siew Mai, steamed Chicken Pau and Lotus Pau)
TLC Mini Burgers
Sweet Potato Fries (V)
Assorted Tempura
Scallop Potato
Steamed Butter Corn in Cup
Baked Penne with Mozzarella Cheese and Tomato sauce (V)

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SWEETS

Durian Puff
Assorted Mini French Pastries
Butter Pudding with Vanilla sauce
Black Forest Cake
Ang Ku Kueh / A Basket of Red Eggs (on table)

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Coffee and Tea



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Lunch Menu A (no pork, no lard)

SALADS AND APPETISERS

Poached Salmon with Dill Cream Cheese and Wasabi Mayonnaise
Seared Beef Carpaccio with Lemon Aioli
Chicken Liver Pate
Assorted Cheese Platter
Pasta with Kalamata Olive, Pepper and Onion Salad (V)
Green Asparagus Salad with Lemon Vinaigrette and shaved Parmesan Cheese (V)
Assorted Salad Green (V)
Romaine Lettuce (V)
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DRESSINGS AND CONDIMENTS

Caesar, Thousand Island, Oriental, House Dressing
Herb Crouton, Cucumber, Tomato, Corn and Parmesan Cheese
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MAIN DISHES

Roasted Snapper with Herb and Beans Ragout
Seared Chicken with Caponata Sauce
Sliced Roasted Beef with Mushroom Ragout and Roasted Potato
Steamed Asparagus with Hollandaise Sauce (V)
Saffron Rice with Almond and Raisin (V)
Baked Penne with Mozzarella Cheese and Tomato sauce (V)
Roasted Carrot and Root Vegetable with Balsamic Glaze (V)
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DESSERTS

Freshly sliced Tropical Fruits Platter
Chocolate Fudge Cake
Strawberry Mousse Cake
Mango Pudding with Strawberry
Praline Crunchy Chocolate
Bubur Cha-cha
Ang Ku Kueh / A Basket of Red Eggs (on table)
☎ ☎

Coffee and Tea



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Lunch Menu B (no pork, no lard)

SALADS AND APPETISERS

Marinated Seafood with Green Papaya
Thai Beef Salad
Prawn and Mango
Marinated Mushroom Salad with Green Onion (V)
Tomato, Cucumber and Onion Salad with Indian Spice (V)
Marinated Cucumber with Garlic and Chilli (V)
Assorted Salad Green (V)
Romaine Lettuce (V)



DRESSINGS AND CONDIMENTS

Caesar, Thousand Island, Oriental, House Dressing
Herb Crouton, Cucumber, Tomato, Corn and Parmesan Cheese



MAIN DISHES

Baked Seabass with Coriander and Lemongrass Broth
Duck Confit with Braised Red Cabbage
Mutton Rendang
Baked Potato with Condiments (V)
Tomato Rice (V)
Vegetable Hong Kong Noodle (V)
Chinese Spinach with Mushroom (V)



DESSERTS

Freshly sliced Tropical Fruits Platter
Blueberry Cheese Cake
Soya Pudding with Longan
Assorted Malay Kueh
Assorted Indonesian Kueh Lapis
Pulut Hitam
Ang Ku Kueh / A Basket of Red Eggs (on table)



Coffee and Tea