

DINNER & DANCE PACKAGE 2017

BUFFET DINNER \$88.00 per person (min of 250 persons)

CHINESE SET DINNER \$938.00 per table of 10 persons (min of 25 tables)

- A selection of sumptuous Buffet dinner menus or Chinese set menus specially prepared by our Master Chefs from Li Bai Cantonese Restaurant
- Free flow of soft drinks & mixers throughout the event
- Butler-passed 240 pieces of Deep-fried Mini Mantou in Chili Crab Dip, assorted mixed nuts served during pre-event reception
- Peking Duck action station during pre-event reception
- Somplimentary 8 bottles of house white or red wine
- Waiver of corkage charge for 6 bottles duty-paid hard liquor (served during the event only)
- Complimentary 1 x 22.7 liter barrel Carlsberg beer
- One gift voucher for a weekend night's stay (inclusive breakfast for 2 persons) at The Sheraton Towers Singapore
- Complimentary weekend buffet dinner voucher for 2 persons at The Dining Room (valued at \$146.00nett)
- Complimentary one day-use room from 2.00pm to 8.00pm for organizing committee
- Usage of stage, podium, in-house P.A system, microphone, LCD projector and dance floor
- Mesmerizing ambience with our intelligent lightings in the Ballroom and fresh floral arrangements to accentuate all dining and reception tables
- Complimentary seat covers for all chairs
- Complimentary parking for 20% of your guaranteed guests
- Special room rates for quests who wish to stay with us

NOTE:

- Packages are subject to change without prior notice
- Additional canapé platter is price at \$240.00 per platter of 60 pieces each
- Prices are subject to 10% service charge and prevailing government taxes and are subject to change without prior notice.



CHINESE SET DINNER MENU A

(No Pork No Lard)

五富临门

紫菜卷,虾沙律,迷你八爪鱼,辣汁螺花,海蜇)

Deluxe Seafood Platter (Combination of Prawn Salad, Mini Octopus, Seaweed Rolls and Spicy Conch, garnished with Jellyfish)

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花胶瑶柱蟹肉羹

Deluxe Seafood Broth
(A Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

葱蒜煎鲈鱼

Pan-fried Cod Fish with Garlic and Spring Onion Sauce

X.O. 酱彩椒露笋炒虾仁

Sautéed Prawns with Walnut, Asparagus and Capsicum in X.O. Sauce

蒜香吊烧鸡

Roast Crispy Chicken with Garlic Sauce

干贝扒时蔬

Braised Seasonal Vegetables with Dried Scallop

韭黄伊面

Stewed Ee-Fu Noodles with Chives and Mushrooms

杨枝甘露

Sweetened Chilled Cream of Mango with Pomelo Sago

中国茶

Chinese Tea



CHINESE SET DINNER MENU B

(No Pork No Lard)

锦绣拼盘

芝麻鸡,虾沙律,迷你八爪鱼,烧鸭,海蜇)

BBQ Combination

(Combination of Sesame Chicken, Prawn Salad, Mini Octopus and Roast Duck, garnished with Jellyfish)

瑶柱四宝羹

Thick Soup of Abalone, Sea Cucumber, Fish Maw and Conpoy ∽
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杏香芥末炸虾球

Deep Fried Prawn Ball with Wasabi & Almond Flakes

港式蒸星斑

Steamed Star Garoupa "Hong Kong" Style

一品太爷鸡

Marinated Chicken smoked with Jasmine Tea Leaves ∞ ⊗

蟹肉扒香菇时蔬

Braised Seasonal Vegetables with Chinese Mushrooms and Crabmeat Sauce

飘香荷叶饭

Steamed Fragrant Fried Rice with Dice Chicken, Shrimps, Chinese Mushrooms and Conpoy wrapped in Lotus Leaf

香芒布丁

Chilled Mango Pudding with Fresh Strawberries

中国茶

Chinese Tea



BUFFET DINNER MENU A

APPETIZERS

Selection of Chinese Cold Platter Smoked Salmon with Horseradish Dip Cured Szechuan Beef with Hoi Sin Sauce ରେ ରେ

SALAD

Fusilli Pasta with Tomato Salad, Potato Salad Tomato Raisin Salad, Shredded Carrot and Onion Salad Thai Beef Salad, Assorted Garden Green

DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing Oriental Dressing, Black Olive Crispy Wantons Crackers, Herb Croutons

SOUP

Cream of Mushroom Bread and Butter Station ১০ থে

MAIN DISHES

Madras Mutton Curry
Pan-fried Fillet of Seabass with Fennel stew
Assorted Tempura
Roasted Chicken with Cilantro Marinade
Oven Roasted Strip Loin of Beef with Mushroom Sauce
Roasted Garlic Potatoes
Roasted Buttered Seasonal Vegetables
Pilaf Rice

DESSERTS

Freshly sliced Tropical Fruit Platter
Assorted sliced Chocolate Cake
Mango Yoghurt Cake
Cream Caramel Custard Pudding
Strawberry Canella
Black Forest Cheese Verrine

Coffee and Tea



BUFFET DINNER MENU B

(No Pork No Lard)

APPETIZERS

Smoked Salmon with Capers, Horseradish Dip and Onion Chicken Ngoh Hiang Rolls with Sweet Chilli Vinaigrette Marinated Spicy Arctic Surf Clam with Turnip Relish & G

SALADS

Tomato and Olive Salad, Potato Salad, Dill Cucumber Salad, Penne Pasta with Pesto Salad, Assorted Fresh Garden Greens හ ශ

DRESSINGS AND CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental Dressing
Her Croutons, Crispy Wanton Crackers, Sunflower Seeds

A LITTLE EXTRA

Assorted Chicken, Mutton and Beef Satay with Rice Cake, Cucumber and Peanut Sauce

MAIN DISHES

Steamed Seabass with Dried Shiitake Tomato and Ginger Soya
Fried slice Beef with Sweet Basil
Roast Crispy Chicken
Prawn Sambal
Stir-fried Seasonal Vegetables and Tou fu
Garlic Potato Gratin
Nasi Goreng

DESSERTS

Strawberry Cheese Cake
Assorted Nonya Kueh
Durian Puff
Tiramisu
Sweetened Sago Cream with Mango
Freshly Sliced Tropical Fruit Platter

Coffee and Tea