



Sheraton[®]
TOWERS SINGAPORE

PROM NIGHT PACKAGE 2017

BUFFET DINNER

\$75.00 per person (min of 120 persons)

CHINESE SET DINNER

\$800.00 per table of 10 persons (min of 12 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 and flavored iced teas throughout the event*
- ☞ *Butler-passed 80 pieces of butler-passed canapé, assorted mixed nuts served in paper cone (kacang puteh) during pre-event reception*
- ☞ *Complimentary weekend high tea voucher for 2 persons at The Lobby Bar (value at \$94.20nett)*
- ☞ *Usage of podium, in-house P.A system, microphone, LCD projector and dance floor*
- ☞ *Complimentary parking for 20% of your guaranteed guests*
- ☞ *Fresh floral centerpiece on every table to accentuate the dining ambience*
- ☞ *Invitation cards for 60% of guarantee attendance (excluding printing charges)*
- ☞ *Day-use room from 2pm to 8pm for planning committee*
- ☞ *Complimentary hotel front porch for 2 cars*
- ☞ *Individual gift for all guests*

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.*



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CHINESE SET DINNER MENU A (No Pork No Lard)

七彩沙律

(鸡丝, 烧鸭丝, 蜜瓜, 海蜇, 花生西柠汁)

Rainbow Salad

*(An Array of Shredded Chicken, BBQ Duck, Honeydew Melon and Jellyfish,
tossed with Peanut and Lemon Dressing)*

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淮山杞子雪耳炖鸡

Double Boiled Chicken Soup with Snow Fungus

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黄金麦香虾球

Deep-fried Prawns with Cereal

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豆汁蒸西曹

Steamed Sea Bass with Black Bean Sauce

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一品太爷鸡

Marinated Chicken Smoked with Jasmine Tea Leaves

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竹笙双翡翠

Sautéed Two varieties of Seasonal Vegetables topped with Bamboo Piths

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飘香荷叶饭

Steamed Lotus Leaf Rice

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香芒西米露

Sweetened Sago Cream with Mango

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中国茶

Chinese Tea



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CHINESE SET DINNER MENU B (No Pork No Lard)

鲜虾沙律
Fresh Prawn Salad
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四川酸辣汤
Sze Chuan Hot and Sour Soup
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XO酱西芹炒带子
Sautéed Fresh Scallops with Celery in XO Sauce
฿๓๘

清蒸西曹
Steamed Sea Bass with Light Soya Sauce
฿๓๘

蒜香吊烧鸡
Roast Crispy Chicken with Garlic Sauce
฿๓๘

干贝扒时蔬
Stewed Seasonal Vegetables with Conpoy
฿๓๘

花菇九王焖伊面
Stewed Ee-Fu Noodles with Mushrooms and Yellow Chives
฿๓๘

蜜瓜西米露
Sweetened Cream of Sago with Honey Dew
฿๓๘

中国茶
Chinese Tea



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INTERNATIONAL BUFFET DINNER MENU A

(No Pork No Lard)

APPETIZERS

Assorted Smoked Fish Platter with Capers, Horseradish Dip and Marinated Fruit
Gado Gado
Grilled Vegetable Platter (V)

SALADS

Indian Style Spicy Chix Pea Salad with Onion, Tomato and Cucumber
Penne Pasta Salad with Seafood and Pesto
Tuna Nicoise Salad
Assorted Fresh Garden Greens with Dressings and Condiments

SOUP

Cream of Mushroom
Assorted Breads and Butter

HOT DISHES

Braised Beef Cheek in Red Wine Sauce
Seared Chicken with Caponata
Baked Fish with Sun Dried Tomato Sambal
Stir-fried Seasonal Vegetables
Cauliflower Aux Gratin with Blue Cheese
Vegetarian Hong Kong Noodle
Steamed Rice

DESSERTS

Freshly sliced Tropical Fruits Platter
Selection of Mini French Pastries
Chocolate Mousse
Assorted Nonya Kueh
Mini Pecan Pie
Indonesia Kueh Lapis

Coffee and Tea



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INTERNATIONAL BUFFET DINNER MENU B

(No Pork No Lard)

APPETIZERS

Selection of Chinese Seafood Platter with Prawn Salad, Jelly Fish and Mini Octopus
Rice Noodle with Seafood Salad
Turkey Waldorf Salad

SALADS

Cucumber Salad with Roasted Garlic and Soya Dressing
Roasted Potato Tossed with Whole Grain Mustard, Smoked Chicken & Green Onion
Assorted Fresh Romaine Lettuce with Dressings and Condiments

SOUP

Cream of Tomato
Assorted Breads and Butter

HOT DISHES

Roasted Lamb Rump with Eggplant Puree
Herbs Marinated Roast Bone in Chicken with Root Vegetable
Thai Red Curry with Seafood
Wok Fried Seasonal Vegetables
Baked Asparagus with Hollandaise Sauce
Mee Goreng
Tomato Rice

DESSERTS

Freshly sliced Tropical Fruits Platter
Selection of Mini French Pastries
Ivory Chocolate Cake with Raspberry
Assorted Nonya Kueh
Strawberry Mousse
Mango Pudding

Coffee and Tea