
WESTERN SET WEDDING 2016 - 2017

LUNCH

\$95.00++ per person [January 2016 – March 2016]

\$100.00++ per person [April 2016 – March 2017]

\$105.00++ per person [April 2017 – December 2017]

Valid from Fridays to Sundays, Public Holidays and Eve of Public Holidays

Min 250 & max 540 persons for Grand Ballroom

Min 120 & 144 persons for Topaz Room

DINNER

\$105.00++ per person [January 2016 – March 2016]

\$110.00++ per person [April 2016 – March 2017]

\$115.00++ per person [April 2017 – December 2017]

Valid from Monday to Thursday

Min 250 & max 540 persons for Grand Ballroom

Min 120 & 144 persons for Topaz Room

\$125.00++ per person [January 2016 – March 2016]

\$130.00++ per person [April 2016 – March 2017]

\$135.00++ per person [April 2017 – December 2017]

Valid from Fridays to Sundays, Public Holidays and Eve of Public Holidays

Min 350 & max 540 persons for Grand Ballroom

Min 120 & 144 persons for Topaz Room

PACKAGE INCLUDES

- ☞ *An exquisite spread of Individually plated Western Set Lunch/ Dinner menus for your choosing*

- ☞ *Complimentary 3 platters (12 pieces each) for a Topaz Wedding or 6 platters (of 12 pieces each) for a Ballroom Wedding of pre dinner Cocktail Canapés to be served butler style during cocktail reception, applicable only for Weekday Wedding Dinner*

- ☞ *Complimentary welcome mocktail ‘Sheraton Delight’ served butler style & free flow of soft drinks during cocktail reception*

- ☞ *Free flow of soft drinks, mixers, coffee and tea upon commencement of lunch/ dinner*

- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*

- ☞ *Complimentary 1 barrel of 22.7litres Carlsberg Draught Beer for a Topaz Wedding and an additional barrel for a Ballroom Wedding with a minimum of 350 persons guaranteed*

- ☞ *Complimentary 1 Bottle of House Wine per confirmed table (of 12 persons each)*

- ☞ *Waiver of corkage charge for wines that are purchased from our listed wine suppliers and no corkage charge for all duty paid hard liquors*

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WITH OUR COMPLIMENTS

- ☞ *Choice of 5 exclusive themes that comes complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that creates a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed Wedding cake for the cake cutting ceremony. A complimentary 1 Kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite Wedding favors for your guests and an elegant guest signature book*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.*
- ☞ *Complimentary 1 night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery & waterfall at the Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person*

**Prices are subject to 10% service charge and prevailing government taxes, and are subject to change without prior notice. Package details and menu are subject to change without prior notice.
An additional of \$5.00++ per person is required for auspicious dates as determined by hotel.*

DESIGN YOUR OWN
4 COURSES WESTERN SET MENU

Please select one item from each category

APPETIZERS

- ☞ *Smoked Salmon with condiment and Wasabi Mayonnaise*
- ☞ *Goose Liver and Truffle Terrine with Fruits Compote and Herbs Brioche*
- ☞ *Tea Leaf Infused Smoked Chicken Breast on Citrus Fruits Segments, Pineapple and Orange Juice Reduction*
- ☞ *Carpaccio of Fresh Salmon with Yuzu Soya and fragrant Oil*
- ☞ *Chilled Baby Lobster Tail and Crabmeat Cocktail with Mango Relishes and Caviar Remoulade*

SOUP

- ☞ *Frosty White Bean Soup infused with Truffle Oil*
- ☞ *Fresh Lentil Soup with Forest Mushrooms*
- ☞ *Refreshing Minted Orange and Carrot Soup*
- ☞ *Lobster Bisque with a touch of Cognac*
- ☞ *Selection of Six Mushrooms, Cappuccino with Mushroom Fritters*

MAIN COURSE

- ☞ *Breast of Chicken infused with Soya and Garlic served with Broad Beans Tomato Ragout and a Goose Liver Puff*
- ☞ *Char Siew Rack of Lamb with Fig compote and Aromatic Herbs*
- ☞ *Beef Fillet Mignons on Green Peas Mashed and Spring Vegetables with Mushroom and Glazed Shallot*
- ☞ *Pan-Roasted Canadian Black Cod on Egg White Scrambled, Asparagus and Balsamic Reduction*
- ☞ *Wok-Charred Salmon with Shiitakes, Pickle, Gingers, Market Fresh Vegetables and mashed Green Peas*

DESSERTS

- ☞ *Manjari Chocolate Mousse with Caramelized Banana and Crème Anglaise*
- ☞ *French Apricot Tart with Vanilla Ice Cream, Sesame Tulip and Exotic Coulis*
- ☞ *Green Tea Cream Brulee topped with Assorted Berries*
- ☞ *Raspberry Ivory Chocolate Cake served with Wild Strawberry Sorbet and Exotic Coulis*
- ☞ *Praline Crunchy Chocolate slice with Kumquat compote and Vanilla Ice Cream*