

PERIOD	3-COURSE LUNCH (PER PERSON)	4-COURSE LUNCH/DINNER (PER PERSON)
01 JUNE -	SGD138++	SGDI48++
30 SEPTEMBER 2024	(SGD165.46 NETT)	(SGDI77.45 NETT)
OI OCTOBER –	SGD148++	SGD153++
31 DECEMBER 2024	(SGD177.45 NETT)	(SGD183.45 NETT)
OI JANUARY –	SGD158++	SGD163++
30 SEPTEMBER 2025	(SGD189.44 NETT)	(SGD195.44 NETT)

Prices quoted are subject to 10% service charge and prevailing government taxes

PACKAGE INCLUSIONS

DINING

Indulge in a 3-course or 4-course Western menu meticulously crafted by our chef Enjoy a complimentary food tasting experience for a eight (08) guests Applicable for a minimum guarantee of 120 people - valid from Monday to Thursday, excluding eve of public holidays and public holidays.

BEVERAGE

One (01) bottle of house pour wine for every 10 paying guests
Free flow of coffee, tea, and soft drinks
One (01) barrel of beer (with a minimum guarantee of 120 persons)

WEDDING DECORATIONS

Decorative arch on stage

Floral arrangements for two (02) VIP tables and reception table

Centerpieces for guest tables

Multi-tier wedding cake model

Elegant champagne pyramid with a bottle of house champagne

Bubble effects for wedding march-in

ADDITIONAL PERKS

One (01) night stay in the bridal suite for two (02) with breakfast
Complimentary day-use room from 2pm to 6pm
(available for dinner package only)
Guestbook and money box
Selection of wedding favours for guests
Use of audio and visual equipment
VIP parking at the hotel entrance for the bridal car
Parking passes for 20% of confirmed attendees (subject to availability)

Terms and Conditions

Nett rates are inclusive of 10% service charge and prevailing government taxes.

Additional surcharge of SGD8++ per person will apply to bookings made on
the eve of public holidays and public holidays.

For wedding packages booked after 30 September 2025, a fee of SGD10++ per person will be applicable.
The Hotel reserves the right to amend the package contents without prior notice.



3-COURSE SET MENU

Choice of 01 Appetiser or 01 Soup, 01 Main Course, 01 Dessert

4-COURSE SET MENU

Choice of 01 Appetiser, 01 Soup, 01 Main Course, 01 Dessert

APPETISER

Seared Prawn with Fennel and Orange Salad with Citrus Dressing or Smoked Chicken with Asparagus, Pomegranate Mango Salsa with Mesclun Salad

SOUP

Cinnamon Infused Pumpkin Velouté with Smoked Salmon Crisp or Cappuccino de Truffe Puréed Wild Mushroom Soup with Truffle Cream and Parmesan Biscuit

MAIN COURSE

Herbs Crusted Barramundi Fillet with Seasonal Greens, Pearl Barley Risotto and Citrus Beurre Blanc or

Grilled Sun-dried Tomato Chicken Roulade Wrap with Turkey Bacon, served with Dauphinoise Potato and Glazed Shallot Jus

Braised Beef Cheek Served with Cheesy Pearl Barley Risotto, and Roasted Root Vegetables (additional top up of \$8++ per person)

DESSERT

Chilled Iced Jelly with Passion Fruit and Mango Purée or Citrus Cheese Cake with Caramelized Berries

COFFEE OR TEA



Western Vegatrian

3-COURSE SET MENU

Choice of 01 Appetiser or 01 Soup, 01 Main Course, 01 Dessert

4-COURSE SET MENU

Choice of 01 Appetiser, 01 Soup, 01 Main Course, 01 Dessert

APPETISER

Fennel and Orange Salad with Citrus Dressing or Char Grilled Asparagus, Pomegranate Mango Salsa with Mesclun Salad

SOUP

Cinnamon Infused Pumpkin Velouté or Minestrone Soup

MAIN COURSE

Grilled Plant-based Chicken Breast served with Roasted Potato and Sun-dried Tomato Pureé or Truffle Mushroom Risotto

DESSERT

Chilled Iced Jelly with Passion Fruit and Mango Purée or Seasonal Fresh Cut Fruit

COFFEE OR TEA

