



CELEBRATIONS FOR EVERYONE



GRAND PARK
— CITY HALL —

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PERSONALISED AND SPECIALLY CURATED
CELEBRATIONS FOR ANY SPECIAL OCCASION
IN THE HEART OF CITY HALL



TABLESCAPE RESTAURANT & BAR



WEEKDAYS (MON-THU, FRI (LUNCH))- FROM S\$3000++
WEEKENDS (FRI (DINNER), SAT- SUN, SPECIAL DATES*)
- FROM S\$5000++

MINIMUM 30 PERSONS FOR FULL BLOCK OUT OF MAIN DINING AREA

PACKAGE INCLUSIONS:

- Exclusive use of Tablescape Restaurant's main dining area
- Celebration Decorations
 - Happy Birthday bunting flags (Birthdays)
 - Party hats & horns
 - Colorful kids' disposable party tableware
 - Colorful foil balloons
- Buffet Line (Please refer to menu selection and pricing from Page 4 onwards)
- Special rates for one night stay on the same night[^]
 - a. Deluxe room \$280++/room/night with breakfast for 2 adults[^]
 - b. Premier room \$320++/room/night with breakfast for 2 adults[^](Maximum occupancy of 2 adults & 1 child sharing existing bed)
[^]Complimentary breakfast for 1 (one) child below 6 years old

Prices quoted are applicable for celebrations held by 30 December 2024, subjected to prevailing taxes and service charge. Menu selection and prices are subject to change without prior notice.

*A surcharge will apply during selected dates.



COLEMAN ROOM



FROM S\$800++
MINIMUM 10 PERSONS

PACKAGE INCLUSIONS:

- Usage of room from 12pm to 3pm | 2pm to 5pm | 6pm to 9pm
- Celebration Decorations
 - Happy Birthday bunting flags (Birthdays)
 - Party hats & horns
 - Colourful kids' disposable party tableware
 - Colourful foil balloons
- Buffet Line (Please refer to menu selection and pricing from Page 4 onwards)
- Special rates for one night stay on the same night^
 - a. Deluxe room \$280++/room/night with breakfast for 2 adults^
 - b. Premier room \$320++/room/night with breakfast for 2 adults^(Maximum occupancy of 2 adults & 1 child sharing existing bed)
^Complimentary breakfast for 1 (one) child below 6 years old

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BUFFET MENU

MENU PRICING
(MINIMUM OF 10 PERSONS)

<p>S\$45.00++ per person[^]</p>	<p>1 Starters 2 Mains 2 Sides 2 Desserts</p>
<p>S\$65.00++ per person[^]</p>	<p>1 Starters 3 Mains 3 Sides 2 Desserts</p>
<p>S\$75.00++ per person[^]</p>	<p>2 Starters 3 Mains 3 Sides 2 Desserts</p>
<p>S\$90.00++ per person[^]</p>	<p>2 Starters 4 Mains 4 Sides 2 Desserts</p>

[^]Price quoted is not inclusive of any beverage. Beverage package is available upon request.

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BUFFET MENU

STARTERS

COLD STARTERS

Classic Caesar with Crisp Romaine Lettuce, Boiled Egg, Crunchy Croutons & Shaved Parmesan

Cobb Salad with Mixed Mesclun, Avocado, Crisp Bacon, Boiled Egg & Cherry Tomato

Cured Gravalax with Mixed Mesclun, Pine Nuts & Orange Lemon Vinaigrette

Seasonal Mixed Mesclun Salad (V)

Heirloom Roma Tomatoes with Bocconcini (V)

Indonesian Gado-Gado

Caramelised Sweet Potato with Japanese Pickles & Sesame (V)

Thai Style Top Shell Salad

HOT STARTERS

Creamy Duxelle Mushroom Soup

Double Boiled Sakura Chicken with Morel & Wolfberries

French Onion Soup

Roasted Pumpkin Soup

(V) denotes vegetarian-friendly dishes | (GF) denotes gluten-free dishes | (A) denotes the presence of Alcohol

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BUFFET MENU

MAINS

CHICKEN

Roasted Chimichurri Chicken Leg

Slow Braised Chicken with Wild Mushrooms & Pearl Onions in Brown Jus

Oven Baked Chicken with Garlic & Rosemary

Herb Emperor Chicken with Dangui & Wolfberries

Wok Fried Kung Bao Chicken with Bell Peppers & Cashew Nuts

Thai Style Green Curry Chicken

BEEF | DUCK | LAMB

Beef Bourguignon

Oven Roasted Beef Striploin in Sauce Au Poivre

Wok Fried Tender Beef with Ginger & Spring Onion

Chef's Signature Roast Duck

Moroccan Lamb Stew

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BUFFET MENU

MAINS

SEAFOOD

Pan Seared Salmon with Orange & Dill Butter Sauce

Pan Fried Seabass with Ginger Miso Cream

Steamed Barramundi in Shoyu, Ginger & Spring Onion

Pan Roasted Sambal Skate Fish on Banana Leave

Wok Fried Tiger Prawn with Dry Chili & Cashew Nut

Crispy Oatmeal Prawns with Fragrant Curry Leaves

Mixed Ocean Catch Tomato Stew

Creamy Butter Garlic Tuscan Shrimp

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BUFFET MENU

MAINS

SIDES

Gratin of Eggplant & Cauliflower (V)

Oven Baked Mac & Cheese

Vegetable Lasagne (V)

Mixed Sauteed Seasonal Vegetables (V)

Buttered Broccolini with King Mushroom & Black Fungus (V)

Sauteed French Beans with Minced Chicken & Braised Mushrooms

Grilled Wild Forest Mushrooms (V)

Roasted Baby Potato with Garlic & Rosemary (V)

Garlic Shrimp Penne Aglio Olio

Braised Hong Siew Tofu

Wok Hei Silverfish Fried Rice

Pineapple Seafood Fried Rice with Chicken Floss

Braised Ee Fu Noodles with Yellow Chives (V)

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BUFFET MENU

DESSERTS

Mini French Macarons

Dark Chocolate Mousse Shooter

Opera Cake

Assorted Chocolate Praline

Tiramisu Shooter

Lemon Tart

Portuguese Egg Tart

Pecan Tart

Fruit Tartlet

Mango Passion Shooter

Lemongrass & Aloe Vera Shooter

Hazelnut Praline Shooter

Tiramisu Shooter

Chocolate Profiterole

Red Velvet Cake

Traditional Nonya Kueh

Deluxe Fruit Platter

Bundle of Joy Bites (Full Month) - Auspicious Red Eggs/ Kuehs

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SUITE CELEBRATIONS



FROM S\$545++ PER ROOM
 OASIS JUNIOR SUITE | PARK SUITE | COLEMAN SUITE

PACKAGE INCLUSIONS:

- Usage of selected suite from 3pm to 6pm
 - Free usage of pool from 3pm to 6pm
 - Celebration decorations in suite
 - 1 large celebration themed balloon (i.e., Congratulations, Ring-shaped Foil Balloon for Proposals, etc.)*
 - Colourful foil balloons
 - Fairy Lights
 - Choice of following catering option (max. 10pax):
 - a. Buffet Menu (Please refer to menu selection and pricing from Page 4 onwards)
 - b. Afternoon Tea
 - c. Premium BBQ
 - Special add-on rates for one night stay in the suite on the same night S\$130++/room/night in Oasis Junior Suite
 - S\$180++/room/night in Park Suite & Coleman Suite (Maximum occupancy of 2 adults & 1 child sharing existing bed)
 - Special rates for one night stay on the same night^
 - a. Deluxe room \$280++/room/night with breakfast for 2 adults^
 - b. Premier room \$320++/room/night with breakfast for 2 adults^
- ^ Complimentary breakfast for 1 (one) child below 6 years old

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*Decorations subject to changes and availability



AFTERNOON TEA

FROM S\$45++ PER PERSON

SWEET DELIGHTS

Black Forest Edible Pot

Rosemary Apple Tart

Éclair Mango Custard

Macarons

SIGNATURE SAVOURY TREATS

Tea Smoked Salmon Sandwich

Sourdough, Brie, Fig & Prosciutto

Foie Gras Kaya Brioche

Tortilla Roll, Chicken Salad, Tomato Coulis

FROM OUR BAKERY

Selection of Scones

Served with Homemade Jam, Clotted Cream & Homemade Butter

SELECTION OF TEA AND COFFEE

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PREMIUM BBQ

FROM S\$100++ PER PERSON

(MINIMUM OF 10 PERSONS)

COLD STARTER

Cheese Platter

French Cheese, Grapes, Forest Berries & Dried Nuts

MAINS

Moroccan Chicken

Chicken Leg, Marinated with Coriander, Turmeric & Paprika

Kurobuta Pork

Pork Belly, Rosemary, Butter & Garlic

Octopus

Spanish Octopus, Italian herbs, Lemon

Prawns

Shallot, Oregano & Paprika

SIDES

Potato Idaho with Sour Cream & Bacon Bits

Mac & Cheese

Corn on Cob

Grilled Vegetables

DESSERTS

Petite Cheesecake Platter

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