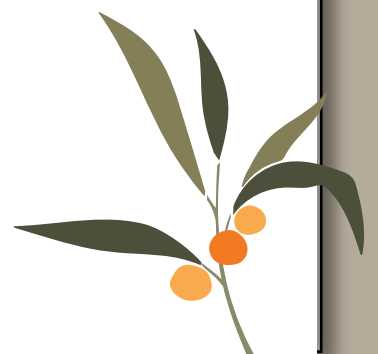


Because This Moment Matters

Solemnisation Package 2022 - 2023





Package 1	Rental of Venue	\$3,888++
Package 2	Rental of Venue with Food Catering	\$2,888++

Venue: Glass Pavilion / Stairway at Foyer

Min. Capacity: 30 guests

Banquet: 7-Course Chinese Set Lunch at \$1,388.00++ per table of 10 persons
4-Course Western Set Lunch at \$138.00++ per person
Buffet Lunch at \$108.80++ per person

7-Course Chinese Set Dinner at \$1,588.00++ per table of 10 persons
4-Course Western Set Dinner at \$158.80++ per person
Buffet Dinner at \$128.80++ per person

Package Inclusive:

- 1 night stay in our Deluxe Room with breakfast for 2 at Shutters
- Free Flow of Chinese Tea and Soft Drinks during lunch/dinner
- Inclusive of floral decorations and feather pens
- Selections of wedding favours

Prices quoted in Singapore dollars and subject to 10% service charge and thereafter Goods and Services Tax
Packages and pricing are subject to change without prior notice





SOLEMNISATION LUNCH PACKAGE
AT \$1388++ PER TABLE OF 10 PERSONS

CHINESE 7-COURSE SET MENU

APPETISER DELIGHTS

Cantonese Roasted Duck, Seafood Beancurd Roll, Marinated Baby Octopus
Sweet and Sour Jelly Fish, Chicken in Filo Parcel

SOUP

Szechuan Hot and Sour Soup with
Crabmeat and Enoki Mushroom

FISH

Steamed Whole Sea Bass
Red Dates, Snow Fungus and Soy Glaze

MEAT

Five Spice Fortune Chicken with Shrimp Crackers

VEGETABLE

Braised Fresh Shitake Mushrooms
Broccoli Florets

NOODLE

Slow Cooked Ee-Fu Noodle
Yellow Chives & Straw Mushroom

DESSERT

Red Bean Puree
Coconut Cream and Sweeten Lotus Seed

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SOLEMNISATION LUNCH PACKAGE
AT \$138.80++ PER PERSON

WESTERN 4-COURSE MENU

Freshly Baked Bakery Bread Basket
Served with Extra Virgin Olive Oil and Portion Butter

APPETISER

Duck Rillettes with Walnut Bread, Vegetable Pickle
and Garden Greens

SOUP

Cappuccino of Forest Mushroom Soup
White Truffle Oil

MAIN COURSE SELECTIONS

Grilled Barramundi Fillet
Jambalaya Rice, Broccoli Florets and Herb Lemon Butter
Or
Roasted Spring Chicken
Jambalaya Rice, Broccoli Florets and Cabernet Shiraz Reduction

DESSERT PLATTERS

Selection of French Pastries and Pralines

Coffee or Tea





SOLEMNISATION LUNCH PACKAGE
AT \$108.80++ PER PERSON

BUFFET MENU

APPETISER

Poached Tiger Prawn
Pacific Clam with Pickle Vegetables
Lychee Duck Salad with Two Melon and Hoisin Dressing
Chicken in Filo Parcel
Garden Lettuces and Crudités
Served with Caesar, Sesame Miso and Thousand Island Dressing

Freshly Baked Bakery Bread Basket
Served with Portioned Butter

SOUP

Szechuan Hot and Sour Soup
Shredded Chicken and Sliced Fish Maw

MAIN DISHES

Baked Chicken in Paper Bag
Steamed Seabass Fillet with Soy Glace
Cheese Crusted Assorted Seafood with Tomatoes
Wok Seared Australian Beef Mongolian Style
Seasonal Vegetables with Assorted Mushroom
Truffle Mac and Cheese
Oriental Fried Rice with Shrimp

DESSERTS

Assorted Mini French Pastries
White and Dark Chocolate Mousse
Apple Turn Over with Sabayon
Seasonal Fresh Cut Fruits Platter

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SOLEMNIZATION DINNER PACKAGE
AT \$1588++ PER TABLE OF 10 PERSONS

CHINESE 7-COURSE SET MENU

APPETISER DELIGHTS

Smoked Duck Breast, Honey Prawn Dumpling, Scallop Wings
Top Shell and Vegetables Pickle, Roasted Pork Belly

SOUP

Braised Crabmeat and Fish Maw Soup
Scallion and Enoki Mushroom

FISH

Steamed Black Grouper Fillet
Preserved Radish and Sliced Scallion

MEAT

Herbal Emperor Chicken on Lotus Leaf

VEGETABLE

Three Mushroom with Dry Scallop
Seasonal Greens

RICE

Yang Chow Fried Rice
Crystal Shrimp and Char Siew

DESSERT

Chilled Ice Jelly with Peach Gum
Sea Coconut and Syrups

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SOLEMNISATION DINNER PACKAGE
AT \$158.80++ PER PERSON

WESTERN 4-COURSE MENU

Freshly Baked Bakery Bread Basket
Served with Extra Virgin Olive Oil and Portion Butter

APPETISER

Salmon and Crabmeat Ceviche
Avocado Puree, Baby Greens and Toasted Ciabatta Bread

SOUP

Herbal Duck Bouillon
Daikon, Celery Leafs and Wolfberries

MAIN COURSE SELECTIONS

Pan Seared Red Snapper
Oven Roasted Potato, Spring Vegetables Cherry Tomato Coulis

Or

Coq Au Vin
Oven Roasted Potato, Spring Vegetables, Mushrooms and Red Wine Sauce

DESSERT PLATTERS

Selection of French Pastries and Pralines

Coffee or Tea





SOLEMNISATION DINNER PACKAGE AT \$128.80++ PER PERSON

BUFFET MENU

APPETISER

Tiger Prawn and Melon Cocktail
Marinated Scallop Wings Salad
Smoked Salmon Platter with Condiments
Steamed Shanghai Dumplings
Garden Lettuces and Crudités
Served with Caesar, Sesame Miso and Thousand Island Dressing

Freshly Baked Bakery Bread Basket
Served with Portioned Butter

SOUP

Slow Cooked Sea Cucumber Soup
With Shredded Chicken and Dry Scallop

MAIN DISHES

Barbeque Chicken with Honey Hoisin Glaze
Cantonese Herbal Roasted Duck
Golden Fish Fillet with Salted Egg Dipping
Braised Tofu with Assorted Seafood and Napa Cabbage
Wok Seared Black Pepper Beef
Seasonal Vegetables with Fresh Shitake Mushroom
Braised Ee Fu Noodles with Shrimp
Yang Chou Fried Rice

DESSERTS

Assorted Mini French Pastries
White and Dark Chocolate Mousse
Dark Cherry and Almond Pie
Apple Turn Over with Sabayon
Seasonal Fresh Cut Fruits Platter

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