



SAY I DO

Begin your lifelong union of marital bliss with us.
Say, "I Do" in settings luxuriously curated to turning your magical moments into treasured memories.

SOLEMNISATION PACKAGE 2023

7-Course
Chinese Lunch

\$1388⁺⁺

Per table of 10 persons
Minimum 20 persons

7-Course
Chinese Dinner

\$1588⁺⁺

Per table of 10 persons
Minimum 20 persons

Buffet Lunch

\$88⁺⁺
per person

Minimum 30 persons

Buffet Dinner

\$98⁺⁺
per person

Minimum 30 persons

Inclusions

- Free-flow of soft drinks and Chinese tea (Sit down Lunch/Dinner)
- Complimentary car park coupons for 20% of guaranteed guests attendance
 - Solemnisation Décor (Arch, table centrepiece and chair sash)
 - Choice of elegant tablecloth with chair covers
 - Provision of 1 red packet box
- Usage of in-house sound system with LCD projector & screen.

Terms and Conditions

- Prices are subjected to service charge and prevailing government taxes.
- Rates are applicable for event dates till 31 December 2023.
- Additional charges may apply for eve and day of Public Holidays.



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Solemnisation Package 2023

7-Course Chinese Set Menu A

花彫醉鸡卷, 香脆马蹄卷, 辣味八爪鱼,
明炉烧鸭梅酱, 香脆烧花腩

Drunken Chicken Roulade, Prawn Roll with Water Chestnut, Japanese Marinated Octopus, Roasted Duck with Plum Sauce, Crispy Roast Pork Belly

花旗参竹荪炖鸡汤

Double-Boiled Chicken Consommé with American Ginseng & Organic Bamboo Pith

京烧荷叶蒜子鹌鹑蛋焖鸡

Stewed Chicken Peking Style in Lotus Leaf, Quail Egg & Whole Garlic

雙寶菇扒翠園蔬

Braised Duet Mushroom with Seasonal Vegetables

港式蒸鮮石斑

Hong Kong Style Steamed Fresh Garoupa Topped with Ginger & Scallions

鸡絲韭王干烧伊面

Stewed Hong Kong Ee Fu Noodles with Shredded Chicken & Yellow Chive

紅莓杨枝柑露

Chilled Mango Sago Pomelo with Assorted Forest Berries

7-Course Chinese Set Menu B

沙姜伴海螺秋耳, 香炸蝴蝶虾, 辣汁锦绣海蜇, 潮州式卤鸭, 香脆烧花腩

Marinated Top Shell with Ginger Sauce, Breaded Butterfly Prawn, Marinated Spicy Jelly Fish, Teochew Style Soya Duck, Crispy Roast Pork Belly

海鲜瑶柱竹荪蟹肉海螺羹

Braised Crab Meat Sea Whelk with Conpoy & Bamboo Pith

红烧栗子蒜子焖元蹄

Slow-cooked Pork Knuckle with Chestnut & Whole Garlic in Brawn Sauce

红烧生蝦花菇扒時蔬

Braised Prawn, Mushroom with Seasonal Vegetables

港式蒸鮮西曹

Steamed Fresh Seabass in Hong Kong Style topped with Ginger & Scallions

金衣糯米飯

Glutinous Rice with Dried Shrimp, Mushroom & Chicken wrapped in Bean Curd Skin

金瓜福果甜芋泥

Teo Chew Style “Yam Paste” with Pumpkin & Gingko Nuts

Solemnisation Package 2023

Buffet Lunch Menu A

Compound Salads

Smoked Chicken with Pine Nut, Parmigiano, Angula Leaf & Pesto Sauce

Classic Potato Salad with Gherkin, Vegetarian Bacon Hard Boiled Egg & Honey Mustard Mayo **Vegetarian**

Farmed Grown Mixed Greens Salad with Condiment **Vegetarian**

Dressing

Thousand Island
Wafu

Condiment

Cucumber, Cherry Tomato & Garlic Croutons

Soup

Creamy Carrot Veloute Infused With Ginger
Accompanied with Freshly Baked Bread Rolls

From The Chafing Dish

Wok-Fried Kong Po Chicken with Cashew Nut

Sauteed Garden Vegetable with
Herbed Butter Sauce

Crispy Seabass Fillet with Sweet & Sour Sauce

Lamb Rendang with Desiccated Coconut

Steamed Fragrant Rice

Dessert

Lemongrass Jelly with Honey Lemon in Jar

Matcha Green Tea Cheese Cake

Bobo Chacha **Hot**

Buffet Lunch Menu B

Compound Salads

Smoked Duck Breast with Beetroot Salad & Orange Segment

Apply Waldorf Salad with Grapes, Walnut & Celery **Vegetarian**

Dressing

French
Goma

Condiment

Cucumber, Cherry Tomato & Garlic Croutons

Soup

Creamy Pumpkin
Accompanied with Freshly Baked Bread Rolls

From The Chafing Dish

Roasted Cajun Chicken & Trio Capsicum
with Garlic-Thyme Sauce

Sauteed Mushroom Ragout

Deep Fried Fish Fillet with Sweet & Sour Sauce

Wok-Fried Black Pepper Beef

Steamed Fragrant Rice

Dessert

Milo Tiramisu Cake

Strawberry Shortcake with Wild Berries

Cheng Ing with White Fungus **Hot**

Solemnisation Package 2023

Buffet Dinner Menu A

Appetisers and Salads

Smoked Chicken with Mango Salsa & Cilantro

Ahi Tuna with Tamago, Edamame, Kaiso Salad & Wafu Dressing

Cocktail Prawn Salad with Rockmelon & Celery

Roasted Portobello Mushroom with Asparagus, Pine Nut & Basil Pesto Dressing **Vegetarian**

Mixed Greens with Condiment & Dressing (Thousand Island, French and Caesar) **Vegetarian**

Soup

Hot and Spicy "Szechuan"
Accompanied with Deep-Fried "Mantou"

Western Selection

Wild Mushroom Ragout

Braised Beef Cheek with Roasted Vegetables

Linguini with Roasted Vegetables & Puttanesca Sauce Vegetarian

Asian Selection

Tandoori Chicken Drumlets with Mint Sauce

Butterfly Shrimp Fritters with Wasabi Mayo

Steamed Seabass Fillet with Black Bean Sauce & Spring Onions

Fried Rice with Pumpkin & Peas **Vegetarian**

Dessert

Pistachio Financier

Chocolate Raspberry Cake

Mango Shortcake

Strawberry Swiss Roll

Chocolate Mousse in Glass

Tropical Fresh Fruits Platter

Buffet Dinner Menu B

Appetisers and Salads

Marinated Octopus with Apply & Celery Salad

Roasted Chicken Supreme with Shallots & Lime Dressing

Smoked Duck with Orange & Red Grape Salad

Tomato Capresse Salad with Mozzarella Cheese & Pesto Sauce **Vegetarian**

Mixed Greens with Condiment & Dressing (Thousand Island, French and Caesar) **Vegetarian**

Soup

Truffle Scented Wild Mushroom VEloute
Accompanied with Freshly Baked Bread Rolls

Western Selection

Cajun Chicken Leg with Ratatouille & Black Olives

Teriyaki Glazed Salmon Fillet with Furikake & Spring Onions

Roasted Baby Potato with Fresh Herbs & Garlic **Vegetarian**

Asian selection

Malay Style Lamb Rendang with Spices

Wok-Fried Cereal Prawns with Curry Leaves

Stir-Fried Japanese Udon with Seafood & Black Pepper Sauce

Fragrant Rice on Banana Leaf

Dessert

Mango Crème Brûlée

Classic Panna Cotta

American Chocolate Forest Cake

Strawberry Shortcake with Wild Berries

Singapore's Traditional Nyonya Kueh

Tropical Fresh Fruits Platter