

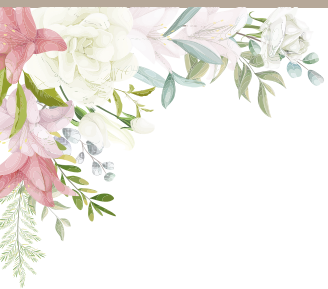


# *The Perfect Beginning*

2022 - 2023

Solemnisation Packages





# The Perfect Beginning

From a charming poolside solemnisation to an intimate party at our cozy function rooms, Amara Singapore's selection of solemnisation venues is perfect for the modern bride.



# Solemnisation Packages

| Days  | Packages                     | Price                    |
|---|------------------------------|--------------------------|
| <b>Weekdays</b><br>(Monday to Thursday, excluding eve of and Public Holidays) | Chinese Solemnisation Lunch  | SGD780.00 <sup>++</sup>  |
|   | Chinese Solemnisation Dinner | SGD980.00 <sup>++</sup>  |
| <b>Weekends</b><br>(Friday to Sunday, including eve of and Public Holidays)   | Chinese Solemnisation Lunch  | SGD880.00 <sup>++</sup>  |
|   | Chinese Solemnisation Dinner | SGD1088.00 <sup>++</sup> |

\* Per table of 10 persons

All solemnisation packages are inclusive of the following:

## Beverage

- Free flow Chinese tea and soft drinks for Chinese menu OR Free flow coffee, tea and soft drinks for buffet
- Corkage waiver for one bottle of hard liquor per confirmed table (sealed and duty paid)
- House wine at SGD68 per bottle
- Draft beer at SGD650 per 20-litre barrel

## Privileges

- Specially customised floral decorations with fresh floral centrepieces for the reception, solemnisation and guest tables
- 1 night stay in a Deluxe Room with buffet breakfast for 2 persons at Element restaurant
- Car park coupons for 20% of confirmed attendance

## Terms & Conditions

- A minimum booking of 40 persons applies.
- Bookings are subject to availability.
- Packages are subject to change without prior notice.
- All prices quoted are in Singapore dollars and subject to service charge and prevailing government taxes.



# Solemnisation Packages

## Buffet

| Days  | Packages                    | Price                   |
|---|-----------------------------|-------------------------|
| <b>Weekdays</b><br><br>(Monday to Thursday, excluding eve of and Public Holidays) | High Tea Buffet             | SGD78.00 <sup>++</sup>  |
|   | International Buffet Lunch  | SGD88.00 <sup>++</sup>  |
|   | International Buffet Dinner | SGD108.00 <sup>++</sup> |
| <b>Weekends</b><br><br>(Friday to Sunday, including eve of and Public Holidays)   | High Tea Buffet             | SGD88.00 <sup>++</sup>  |
|   | International Buffet Lunch  | SGD98.00 <sup>++</sup>  |
|   | International Buffet Dinner | SGD118.00 <sup>++</sup> |

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- All prices quoted are in Singapore dollars and subject to service charge and prevailing government taxes.



# Solemnisation Menus

## International Buffet Lunch

**SGD88<sup>++</sup> per person**

(Monday to Thursday, excluding eve of and Public Holidays)

**SGD98<sup>++</sup> per person**

(Friday to Sunday, including eve of and Public Holidays)

### **Cold Savouries**

Curried Potatoes with Turkey Ham  
Prawn Cocktail with Melon and Tobiko  
Selection of Mesclun with Dressings and Condiments  
Selection of Sushi and Maki with Condiments  
Smoked Salmon Platter with Condiments and Pickles  
Thai Style Grilled Chicken with Green Mango Salad

### **Soup**

(Comes with selection of freshly baked bread rolls and butter)

Lotus Root and Pork Ribs Soup

OR

Seasonal Wild Mushrooms Velouté

### **Hot Savouries**

Braised Udon Noodle with Shredded Roast Duck and Chives  
Grilled Meatballs with Kabayaki Sauce and Bonito  
Grilled Snapper with Spicy Tomato Sauce  
Herb Roasted Beef Fillet with Port Jus  
Sautéed Penne Aglio Olio with Chorizo  
Stir Fried Scallops and Broccoli with XO Sauce  
Wok Fried Tiger Prawns with Chilli Crab Sauce

### **Sweet Treats**

Assorted French Pastries  
Mango Banana Cake  
Chocolate Tart  
Cherry Trifle  
Seasonal Fresh Fruits



# Solemnisation Menus

## International Buffet Dinner

### SGD108<sup>++</sup> per person

(Monday to Thursday, excluding eve of and Public Holidays)

### SGD118<sup>++</sup> per person

(Friday to Sunday, including eve of and Public Holidays)

#### Cold Savouries

Cajun Spiced Grilled Portobello Mushrooms  
Drunken Chicken with Wolfberries and Cilantro  
Fresh Mesclun Bar with Dressings and Condiments  
Italian Seafood Salad with Pepper Trio  
Selection of Sushi and Maki with Condiments  
Sichuan Style Smoked Salmon with Scallions and  
Fried Shallots

#### Soup

(Comes with selection of freshly baked bread rolls and butter)

Double Boiled Ginseng Black Chicken Soup

OR

Roast Parsnip Velouté

#### Hot Savouries

Baked Caramelised Miso Cod Fish with Bonito  
Beef Bourguignon with Mushrooms and Red Wine Sauce  
Grilled Crayfish with Chilli Crab Sauce  
Herb Roasted Lamb Rack with Mustard Jus  
Sautéed Penne Aglio Olio with Chorizo  
Sautéed U.S. Asparagus with Sambal Chilli Sauce  
Seafood Fried Rice with Tobiko

#### Sweet Treats

Assorted French Pastries  
Madelines  
Chocolate Whipped Ganache  
Seasonal Fresh Fruits  
Mango Pudding with Seasonal Fruits



# Solemnisation Menus

## High Tea Buffet

### SGD78<sup>++</sup> per person

(Monday to Thursday, excluding eve of and Public Holidays)

### SGD88<sup>++</sup> per person

(Friday to Sunday, including eve of and Public Holidays)

### Cold Savouries

Beef Pastrami with Honey Mustard Ciabatta  
Creamy Truffle Egg Sandwiches  
Marinated Tuna Croissants  
Mini Foie Gras on Melba Toast with Chutney

### Do-it-yourself Station

Kong Bak Pau  
(Braised Pork Belly, Lettuce, Mantou)

OR

Kueh Pie Tee  
(Braised Turnip, Shredded Egg, Sliced Prawn, Coriander,  
Crushed Peanuts, Chilli Sauce and Sweet Sauce)

### Hot Savouries

Braised Ee-Fu Noodle with Seasonal Mushrooms  
Crispy Chicken Wing  
Mini Beef Burger with Grilled Bell Peppers  
Prawn and Vegetable Tempura  
Seafood Gyoza with Vinegar and Ginger  
Selection of Dim Sum  
Chicken Pie

### Sweet Treats

Assorted French Pastries  
Raspberry and Chocolate Macarons  
Fresh Cream Puffs  
Carrot Cake  
Lychee Charlotte Cake  
Seasonal Fresh Fruits





# Solemnisation Menus



## Chinese Lunch

### **SGD78<sup>++</sup> per person**

(Monday to Thursday, excluding eve of and Public Holidays)

### **SGD88<sup>++</sup> per person**

(Friday to Sunday, including eve of and Public Holidays)

#### Amara Five Treasure Combination Platter

(Baby Octopus with Sesame, Black Pepper Smoked Duck, Chicken Ngoh Hiang, Spring Rolls, Thai Style Jellyfish)

#### Superior Shredded Abalone Soup with Fish Maw

#### Steamed Red Garoupa with Ginger, Leek and Premium Soy Sauce

#### Crispy Fried Chicken with Aromatic Curried Floss

#### Braised Mushrooms with Oyster Sauce and Spinach

#### Stewed Ee Fu Noodle with Seasonal Mushrooms and Chives

#### Creamy Mango Pudding with Seasonal Fruits



# Solemnisation Menus



## Chinese Dinner

### **SGD98<sup>++</sup> per person**

(Monday to Thursday, excluding eve of and Public Holidays)

### **SGD108<sup>++</sup> per person**

(Friday to Sunday, including eve of and Public Holidays)

#### Amara Five Treasure Combination Platter

(Baby Octopus with Sesame, Crispy Roasted Pork, Honey Smoked Duck, Marinated Scallops, Oriental Style Jellyfish)

Braised Shark's Fin Soup with Shredded Chicken and Fish Maw

Steamed Red Garoupa with Chinese Olive Leaves and Scallions

Spicy Crispy Roasted Chicken with Sesame

Wok Fried King Prawn with Oyster Sauce and Lily Bulbs

Superior Braised Abalone with Seasonal Mushrooms and Seasonal Greens

Steamed Fragrant Rice with Premium Sausage in Lotus Leaves

Chilled Duo Melon Sago with Coconut Cream





For enquiries, please contact our team at ☎ 6879 2681 or ✉ [weddings@amarahotels.com](mailto:weddings@amarahotels.com)  
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