




Your Perfect Wedding

Signature Wedding Package 2024

Grand Ballroom



Celebrate your wedding in elegant luxury – a banquet feast, sparkling lights, and music make the most treasured memories. A pillarless six-metre-high Grand Ballroom can accommodate up to 400 guests. Housed in a magnificent two-storey all-glass building, the Grand Ballroom also boasts an opulent foyer with a private entrance.



2024 Signature Wedding Packages

Grand Ballroom

Monday to Thursday (excluding Eve of Public Holidays and Public Holidays)	Lunch	7-course Chinese Menu \$1,688++ per table of 10 persons 4-course Western Menu \$178.80++ per person International Buffet \$158.80++ per person
	Dinner	
Friday, Sunday and Eve of Public Holidays	Lunch	7-course Chinese Menu \$1,788++ per table of 10 persons 4-course Western Menu \$188.80++ per person International Buffet \$168.80++ per person
	Dinner	8-course Chinese Menu \$1,988++ per table of 10 persons 5-course Western Menu \$208.80++ per person International Buffet \$178.80++ per person

Minimum 15 tables of 10 persons.

A surcharge of \$100++ per table of 10 persons will be applied for wedding events taking place on 24, 25, 31 December 2024 and 1 January 2025.

Prices quoted in Singapore dollars and subject to 10% service charge and prevailing taxes.

Packages and pricing are subject to change without prior notice.

2024 Signature Wedding Packages

Grand Ballroom

Saturday and Public Holidays	Lunch	7-course Chinese Menu \$1,788++ per table of 10 persons 4-course Western Menu \$188.80++ per person International Buffet \$168.80++ per person
	Dinner	8-course Chinese Menu \$2,088++ per table of 10 persons 5-course Western Menu \$218.80++ per person International Buffet \$188.80++ per person

Minimum 15 tables of 10 persons.

A surcharge of \$100++ per table of 10 persons will be applied for wedding events taking place on 24, 25, 31 December 2024 and 1 January 2025.

Prices quoted in Singapore dollars and subject to 10% service charge and prevailing taxes.
 Packages and pricing are subject to change without prior notice.

Signature Wedding Packages

Grand Ballroom

On Your Wedding Day

Weekday Lunch/Dinner and Weekend Lunch Package

1 Night stay in Couple Suite with complimentary breakfast at Shutters for 2 persons


Weekend Dinner Package

1 Night stay in One-bedroom Villa with complimentary breakfast at Shutters for 2 persons

Floral & Wedding Decorations

- Choice of exclusively designed wedding themes with floral arrangements for aisle decorations and floral table centre pieces - Exquisite 5-tier champagne fountain
- Elegant white seat covers for all dining chairs
- Specially designed wedding cake model for cake cutting ceremony
- Complimentary usage of LCD projectors with fixed screens

Wedding Celebration

- Choose from 7 or 8-Course Chinese Menu or 4 or 5-Course Western Set Menu
 - Complimentary food tasting for 10 persons (applicable for Monday to Thursday, excluding Eve of Public Holiday and Public Holiday)
 - A bottle of champagne for toasting ceremony
 - Free-flow of Chinese tea/ Coffee & Tea and soft drinks during lunch or dinner
 - 1 x 30-litre barrel of beer
 - 1 x bottle of house red or white wine per every 10 paying guests
 - Corkage charge waived for all sealed and duty paid hard liquor
 - Wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
 - Extensive selection of wedding favors for your guests
 - Complimentary gantry passes into the island for invited guests
 - 2 x VIP parking lots assigned for bridal car
 - Guest book and complimentary use of 1 Ang Bao box on the actual day of the wedding
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2024 Wedding Chinese Menu

7-COURSE MENU FOR WEEKDAY LUNCH & DINNER (MONDAY - THURSDAY)
\$1,688++ PER A TABLE OF 10 PERSONS

Appetiser Delights 大拼盘

- Japanese Baby Octopus 日式小章鱼
- Crispy Crab Ball 黄金蟹肉枣
- Seafood Beancurd Rolls 海鲜腐皮卷
- Bak Kwa Chicken 金钱鸡肉干
- Phoenix Prawn Roll 凤凰虾卷
- Roasted Duck 明炉烤鸭
- Roasted Pork Belly 脆皮烧肉
- Marinated Top Shell 蚝皇凉拌海螺片
- Sweet and Sour Jellyfish 泰式凉拌海蜇
- Mixed Fruit Prawn Salad 鲜果沙律虾

Soup 汤

- Braised Crab Meat with Dried Scallop with Fish Maw and Enoki Mushroom 海皇羹
- Double Boiled Shredded Chicken with Dried Scallop, Sea Cucumber and Goji Berry 海参瑶柱炖鸡汤

Fish 鱼

- Black Grouper 海斑 (Select one preparation style)

Steamed 蒸

- Hong Kong Style 港式蒸
- Teochew Style 潮州蒸

Deep-Fried 炸

- Hong Kong Style 港式油浸
- Thai Style 泰式油浸

Poultry 家禽

- Ginseng Chicken in Lotus Wrap 人参药材荷叶鸡
- Crispy Roast Chicken with Prawn Cracker 脆皮烤鸡与虾饼

Vegetable 菜

- Braised 10-Head Baby Abalone with Flower Mushroom and Broccoli 红烧十头鲍鱼花菇扒西兰花

Noodle/ Rice 面、饭

- Stewed Ee-Fu Noodle with Shredded Duck, Yellow Chive and shimeji Mushroom 鸭丝焖干烧伊面
- Egg Fried Rice with Crab Meat and Shrimp 蟹肉虾仁蛋炒饭

Dessert 甜品

- Double- Boiled Sweetened Snow Fungus with Dried Longan 红莲炖雪耳
- Mango Sago with Pomelo 杨枝甘露

2024 Wedding Chinese Menu

7-COURSE MENU FOR WEEKEND LUNCH (FRIDAY-SUNDAY, EVE OF PH & PH)
\$1,788++ PER A TABLE OF 10 PERSONS

Appetiser Delights 大拼盘

- Drunken Chicken 花雕醉鸡卷
- Crispy Crab Ball 黄金蟹肉枣
- Seafood Spring Roll 海鲜春卷
- Japanese Baby Octopus 日式小章鱼
- Phoenix Prawn Roll 凤凰虾卷
- Smoked Duck Breast 法式熏鸭片
- Roasted Pork Belly 脆皮烧肉
- Seafood Beancurd Roll 海鲜腐皮卷
- Marinated Top Shell 蚝皇凉拌海螺片
- Sweet and Sour Jellyfish 泰式凉拌海蜇

Soup 汤

- Braised Crab Meat with Dried Scallop with Fish Maw and Enoki Mushroom 海皇羹
- Double Boiled Shredded Chicken with Dried Scallop, Sea Cucumber and Goji Berry 海参瑶柱炖鸡汤

Fish 鱼

- Dragon Tiger Grouper 龙虎斑 (Select one preparation style)

Steamed 蒸

- Hong Kong Style 港式蒸
- Teochew Style 潮州蒸

Deep-Fried 炸

- Hong Kong Style 港式油浸
- Thai Style 泰式油浸

Poultry 家禽

- Herbal Cantonese Roast Duck with Angelica Roots 当归药材桂烧鸭

Vegetable 菜

- Braised 8-head Abalone with Conpoy, Flower Mushroom and Spinach 红烧八头鲍鱼瑶柱花菇扒菠菜

Noodle/ Rice 面、饭

- Stewed Ee-Fu Noodle with Crab Meat and Yellow Chives 蟹肉干烧伊面
- Scallop and Shrimp Fried Rice in Lotus Leave 瑶柱腊味荷叶饭

Dessert 甜品

- Yam Paste and Gingko Nut with Coconut Cream 椰汁白果芋泥
- Mango Sago with Pomelo 杨枝甘露

2024 Wedding Chinese Menu

8-COURSE MENU FOR WEEKEND DINNER (FRIDAY, SUNDAY & EVE OF PH)
\$1,988++ PER A TABLE OF 10 PERSONS

Appetiser Delights 大拼盘

- Seafood Spring Rolls 海鲜春卷
- Drunken Chicken 花雕醉鸡卷
- Smoked Duck Breast 法式熏鸭片
- Bak Kwa Chicken 金钱鸡肉干
- Japanese Baby Octopus 日式小章鱼
- Roasted Pork Belly 脆皮烧肉
- Marinated Top Shell 蚝皇凉拌海螺片
- Roasted Duck 明炉烤鸭
- Seafood Beancurd Roll 海鲜腐皮卷
- Pork Ngho Hiang 秘制五香枣
- Sweet and Sour Jellyfish 泰式凉拌海蜇
- Prawn Ball Mango Cream 芒果沙律脆虾球

Soup 汤

- Braised Crab Meat and Dried Scallop with Fish Maw, Sea Cucumber and Enoki Mushroom 海皇四宝羹
- Essence of Sakura Chicken with Fish Maw, Japanese Dried Scallop and Cordyceps Blossom 虫草花胶瑶柱炖樱花鸡汤

Fish 鱼

- Marble Goby 笋壳 (Select one preparation style)

Steamed 蒸

- Hong Kong Style 港式蒸
- Teochew Style 潮州蒸

Deep-Fried 炸

- Hong Kong Style 港式油浸
- Thai Style 泰式油浸

Poultry 家禽

- Emperor Ginseng Chicken in Lotus Wrap 荷叶帝皇人参鸡
- Golden Roasted Chicken with Almond, Chicken Floss and Golden Garlic 金蒜杏脆皮烧鸡

Seafood 海鲜

- Wok-Fried Prawns with Special Mayo, Tossed with Golden Flakes 金箔麦奇酱大虾球

Vegetable 菜

- Braised 6-head Abalone with Conpoy, Flower Mushroom and Broccoli 红烧六头鲍鱼瑶柱花菇扒西兰花

Noodle/ Rice 面、饭

- Stewed Ee-Fu Noodle with French Smoked Duck, and Rainbow Vegetables 法式熏鸭丝彩椒焖干烧伊面
- Steamed Lotus Leaf Rice with Chinese Sausage, Roasted Chicken Meat and Chestnut 腊味栗子荷叶饭

Dessert 甜品

- Chilled Lemongrass Jelly with Aloe Vera 芦荟香茅果冻
- Yam Paste with Pumpkin and Ginkgo Nut with Coconut Cream 椰汁金瓜白果芋泥

2024 Wedding Chinese Menu

8-COURSE MENU FOR WEEKEND DINNER (SATURDAY & PH)
\$2,088++ PER A TABLE OF 10 PERSONS

Appetiser Delights 大拼盘

- Prawn Ball Mango Cream 芒果沙律脆虾球
- Mixed Fruit Prawn Salad 鲜果沙律虾
- Drunken Chicken 花雕醉鸡卷
- Seafood Spring Rolls 海鲜春卷
- Smoked Duck Breast 法式熏鸭片
- Roasted Duck 明炉烤鸭
- Marinated Top Shell 蚝皇凉拌海螺片
- Sweet and Sour Jellyfish 泰式凉拌海蜇
- Pork Ngoh Hiang 秘制五香枣
- Crispy Crab Ball 黄金蟹肉枣
- Bak Kwa Chicken 金钱鸡肉干
- Roasted Pork Belly 脆皮烧肉

Soup 汤

- Golden Pumpkin and Crab Meat with Fish Maw, Dried Scallop and Enoki Mushroom 金汤海皇四宝羹
- Essence of Sakura Chicken with Fish Maw, Japanese Dried Scallop and Cordyceps Blossom 虫草花胶瑶柱炖樱花鸡汤

Fish 鱼

- Snow Cod Fish 鳕鱼 / Marble Goby 笋壳鱼 (Select one preparation style)

Steamed 蒸

- Hong Kong Style 港式蒸
- Teochew Style 潮州蒸

Deep-Fried 炸

- Hong Kong Style 港式油浸
- Thai Style 泰式油浸

Poultry 家禽

- Braised Duck with Sea Cucumber 海参焖鸭
- Golden Roasted Chicken with Almond, Chicken Floss and Golden Garlic 金蒜杏脆皮烧鸡

Seafood 海鲜

- Wok-seared Tiger Prawn with Chili Sauce and Fried Mantou 狮城辣椒大虾球伴金枕头
- Wok-Fried Prawns with Special Mayo, Tossed with Golden Flakes 金箔麦奇酱大虾球

Vegetable 菜

- Braised 6-head Abalone with Conpoy, Flower Mushroom and Broccoli 红烧六头鲍配干贝花菇和西兰花

Noodle/ Rice 面、饭

- Stewed Ee-Fu Noodle with French Smoked Duck, and Rainbow Vegetables 法式熏鸭丝彩椒焖干烧伊面
- Steamed Lotus Leaf Rice with Chinese Sausage and Roasted Chicken Meat with Chestnut 腊味栗子荷叶饭

Dessert 甜品

- Mango Sago and Pomelo with Mango Popping 芒果爆珠西米露
- Double-Boiled Sweetened Snow Fungus with Dried Longan and Peach Gum 桃胶红莲炖雪耳

2024 Wedding Buffet Menu

BUFFET LUNCH & DINNER MENU- MONDAY TO THURSDAY
(EXCLUDING EVE OF PUBLIC HOLIDAYS AND PUBLIC HOLIDAYS)

\$158.80++ PER PERSON

SALAD BAR

Choice of Mesclun Salad, Romaine and Butter Lettuces
*Cucumber, Bell Pepper, Sliced Red Onion, Pitted Olives, Cherry Tomato, Shaved Cheese, Croton,
Chick Pea, Kidney Bean, Feta Cheese, Orange Segments, Quail Egg, Palm of Heart, Beet and Sweet Corn*

Caesar Dressing, Thousand Island Dressing, Balsamico and Olive Oil

SEAFOOD ON ICE

Poached Prawns, Mussels and Half Shelled Scallops
Lemon, Giant Lime, Spicy Mayo

BREAD ON COUNTER

Selection of Bread
with Balsamico, Olive Oil

SOUP

Cream of Chicken

LIVE STATION

Singapore Laksa

APPETISERS

Tomato, Mozzarella and Fresh Basil
Potato Salad with Apple, Cheddar Cheese, Marinated Raisins, Whole Grain Mustard Dressing
Smoke Duck with Endive and Thai Mango Salsa
Marinated Octopus Salad with Shaved Fennel Navel Oranges and Coriander
Char-grilled Vegetable Platter with Balsamico
Smoked Salmon with Capers, Sour Cream and Dill Sauce

MAINS

Grilled Mini Wagyu Steak with Balsamic Raisin Sauce
Grilled Tender Pork Chop with Chimichurri
Grilled Chicken with Pineapple BBQ Sauce
Sweet and Sour Fish Singapore Style
Country Roasted Root Vegetables
Butter Rice

DESSERTS

Duo of Shooters
Assorted French Pastries
Chocolate Fondue
Sea Coconut with Jelly

2024 Wedding Buffet Menu

BUFFET LUNCH MENU- FRIDAY TO SUNDAY, EVE OF PH & PUBLIC HOLIDAY
\$168.80++ PER PERSON

SALAD BAR

Choice of Mesclun Salad, Romaine and Butter Lettuces
*Cucumber, Bell Pepper, Sliced Red Onion, Pitted Olives, Cherry Tomato, Shaved Cheese, Croton,
Chick Pea, Kidney Bean, Feta Cheese, Orange Segments, Quail Egg, Palm of Heart, Beet and Sweet Corn*
Caesar Dressing, Thousand Island Dressing, Balsamico and Olive Oil

SEAFOOD ON ICE

Poached Prawn, Mussel, Half Shelled Scallop
Lemon, Giant Lime, Spicy Mayo

BREAD ON COUNTER

Selection of Breads with Salted Balsamico, Olive Oil

SOUP

Clam Chowder

LIVE STATION

Prawn Noodles

APPETISERS

Japanese Baby Octopus on Seaweed Salad with Yuzu Dressing
Thai Mango Chili with Chicken Rice Paper Spring roll
Smoke Duck with Endive and Thai Mango Salsa
Marinated Octopus Salad with Shaved Fennel Navel Oranges and Coriander
Grilled Portobello Mushroom with Stuffed Cheese
Smoked Salmon with Capers and Dill Sour Cream

MAINS

Grilled Mini Wagyu Steak with Balsamic Raisin Sauce
Grilled Tender Pork Rib with Barbecue Sauce
'Gong Bao' Chicken with Cashew Nuts
Grilled Mutton Chop marinated with LP Sauce Hainanese Style
Oven Roasted Grouper Fillet with Pesto, French Bean and Pine Nut
Mixed Grilled Vegetables
Pasta with Pesto Sauce

DESSERTS

Duo of Shooters
Assorted French Pastries
Chocolate Fondue
Burbur Cha Cha

2024 Wedding Buffet Menu

BUFFET DINNER MENU-

FRIDAY, SATURDAY, SUNDAY AND EVE OF PUBLIC HOLIDAY

\$178.80++ PER PERSON

SALAD BAR

Choice of Mesclun Salad, Romaine and Butter Lettuces

*Cucumber, Bell Peppers, Sliced Red Onion, Pitted Olives, Cherry tomatoes, Shaved Cheese, Crouton,
Chick Pea, Kidney Beans, Feta Cheese, Orange Segments, Quail Eggs, Palm of Heart, Beet and Sweet Corn*

Caesar Dressing, Thousand Island Dressing, Balsamico and Olive Oil

SEAFOOD ON ICE

Poached Prawn, Mussels, Half Shelled Scallop, Oyster

Lemon, Giant Lime, Spicy Mayo

BREAD ON COUNTER

Selection of Breads with Salted Balsamico, Olive Oil

SOUP

Cream of Mushroom

LIVE STATION

Mee Siam

APPETISERS

Selection of Cold Cuts

Picnic Ham, Salami, Gammon Ham

Japanese Baby Octopus on Seaweed Salad with Yuzu Dressing

Smoked Duck with Endive and Thai Mango Salsa

Vegetable Fricassee in Shooter Glass

Smoked Salmon with Capers and Dill Sour Cream

CARVING STATION

Roasted Ribeye with Black Pepper Sauce

MAINS

Grilled Mini Wagyu Steak with Red Wine Sauce

Grilled Tender Pork Chop with Apple Sauce

Chicken Roulade with Asparagus

Slow Baked Baby Ribs with Pineapple BBQ Sauce

Baby Cabbage with Shiitake and Oyster Sauce

Seafood Aglio Olio

DESSERTS

Duo of Shooters

Assorted French Pastries

Chocolate Fondue

Assortment of Cheese Cakes

Honey Dew Sago

2024 Wedding Buffet Menu

BUFFET DINNER MENU- SATURDAY AND PUBLIC HOLIDAY

\$188.80++ PER PERSON

SALAD BAR

Choice of Mesclun Salad, Romaine and Butter Lettuces

Cucumber, Bell Peppers, Sliced Red Onion, Pitted Olives, Cherry tomatoes, Shaved Cheese, Crouton, Chick Pea, Kidney Beans, Feta Cheese, Orange Segments, Quail Eggs, Palm of Heart, Beet and Sweet Corn

Caesar Dressing, Thousand Island Dressing, Balsamico and Olive Oil

SEAFOOD ON ICE

Poached Prawns, Mussels, Half Shelled Scallops, Oysters

Lemon, Giant Lime, Spicy Mayo

BREAD ON COUNTER

Selection of Breads with Balsamico, Olive Oil

SOUP

Tom Yum Soup

LIVE STATION

Prawn Noodle

APPETISERS

Selection of Cold Cuts

Picnic Ham, Salami, Gammon Ham and Bologna

Japanese Baby Octopus on Seaweed Salad with Yuzu Dressing

Thai Mango Chili with Chicken Rice Paper Spring roll

Grilled Portobello Mushroom with Stuffed Cheese

Smoked Salmon with Capers and Dill Sour Cream

CARVING STATION

Roasted Ribeye with Black Pepper Sauce

MAINS

Grilled Mini Wagyu Steak with Red Wine Sauce

Grilled Tender Pork Chop with Chimichurri Sauce

Roasted Lamb Rack with Rosemary and Spice Mint Sauce

Sambal Snapper with Fennel, White Wine, Cherry Tomato Papillote

Baby Cabbage with Shiitake and Oyster Sauce

Penne with Light Tomato Sauce and Fresh Basil

DESSERTS

Duo of Shooters

Assorted French Pastries

Chocolate Fondue

Assortment of Cheese Cakes

Mango Pomelo with Sago

2024 Wedding Western Menu

4- COURSE WESTERN LUNCH & DINNER MENU- MONDAY TO THURSDAY
(EXCLUDING EVE OF PUBLIC HOLIDAYS AND PUBLIC HOLIDAYS)

\$178.80++ PER PERSON

BREAD BASKET

Freshly Baked Bread

Served with Extra Virgin Olive Oil and Portioned Butter

APPETIZER

Applewood Smoked Salmon

Norwegian Smoked Salmon, Japanese Cucumber, French Bean, Herb Salad, Marinated Red Onion, Capsicum Coulis and Ikura

or

Duck Rillette

Duck Rillette with Grilled Sour Dough, Pickled Onions, Herb Salad, Balsamico Glaze

SOUP

Cream of Pumpkin

Butter Squash Soup, Scallop, Marjoram and Sautéed Apple

MAIN

Halibut En Papillote

Atlantic Halibut, White Wine, Grilled Fennel, Boiled Potato, Vine Tomato, Black Olive Baked in Paper

OR

Chicken Roulade

Pan Roasted Chicken Roulade with Spinach Ricotta Cheese, Soft Polenta, Grilled King Mushroom and Rosemary Chicken Jus

DESSERT

Lave Cake

Double Chocolate Lava Cake with Apple Mint Coulis

BEVERAGE

Coffee or Tea

Biscotti

2024 Wedding Western Menu

4- COURSE WESTERN LUNCH MENU-

(FRIDAY TO SUNDAY, EVE OF PH & PUBLIC HOLIDAY)

\$188.80++ PER PERSON

BREAD BASKET

Freshly Baked Breads

Served with Extra Virgin Olive Oil and Portioned Butter

APPETISER

Torched Tuna

*Torched Tuna with Home Blend Cajun Spice, Seaweed Salad, Capsicum Coulis,
Marinated Onion and French Bean Herb Salad*

or

Roasted Chicken

Roast Chicken with Grilled Zucchini, Balsamico Glaze and French Goat Cheese

SOUP

Cream of Daikon

Daikon Soup with Fried Duck Liver and Chive

MAIN

Roasted Snapper

Pan Roast Snapper, Fennel Salad, Polenta, Vine Tomato Confit and Clam Veloute

or

Short Ribs

Slow Cooked Short Rib with Pumpkin Puree, Spring Vegetable and Tomato Confit

DESSERT

Contemporary Bubur Chacha

Purple Sweet Potato with Coconut Jelly and Chocolate Mousse

BEVERAGE

Coffee or Tea

Biscotti

2024 Wedding Western Menu

5- COURSE WESTERN DINNER MENU-
(FRIDAY, SUNDAY, EVE OF PH & PUBLIC HOLIDAY)
\$208.80++ PER PERSON

BREAD BASKET

Freshly Baked Bread
Served with Extra Virgin Olive Oil and Portioned Butter

APPETISER

Maine Lobster Medallion
*Maine Lobster on Grilled Ciabatta with Sour Cream and Apple,
Spinner Crab with Endives and Raspberry Vinaigrette*

Foie Gras
Pan Fried Foie Gras, Onion Marmalade, Balsamico Glaze and Fresh Goat Cheese

SOUP

Intermezzo
Tomato water with Pickled Watermelon

MAIN

Roasted Grouper
*Pan Roast Grouper, Root Vegetable and Herbs Salad with Raspberry Dressing,
Mushroom Mash, Vine Tomato and Green Pea Coulis*

or

Braised Veal Cheek
Slow Cooked Veal Cheek with Truffle Potato Puree, Spring Vegetable and Tomato Confit

DESSERT

Dark Chocolate Dome
Feuilletine Seasonal Berries

BEVERAGE

Coffee or Tea
Biscotti

2024 Wedding Western Menu

5- COURSE WESTERN DINNER MENU-
(SATURDAY & PUBLIC HOLIDAY)

\$218.80++ PER PERSON

BREAD BASKET

Freshly Baked Bread

Served with Extra Virgin Olive Oil and Portioned Butter

APPETISER

Maine Lobster Medallion

Maine Lobster on Grilled Ciabatta with Sour Cream and Apple,

Spinner Crab with Endives and Raspberry Vinaigrette

Foie Gras

Pan Fried Foie Gras, Onion Marmalade, Balsamico Glaze and Fresh Goat Cheese

SOUP

Cream of Spinach

Spinach Soup, Poached Egg, Pancetta Crisps

MAIN

Snow Cod Fillet

Seasonal Vegetables, Pumpkin Mash and Capers Air Dried Olives and Beurre Noisette

or

Braised Short Rib

Slow Cooked Country Short Rib with Mixed Herb, Truffle Potato Puree, Spring Vegetables and Tomato Confit

DESSERT

Tiramisu with Berries

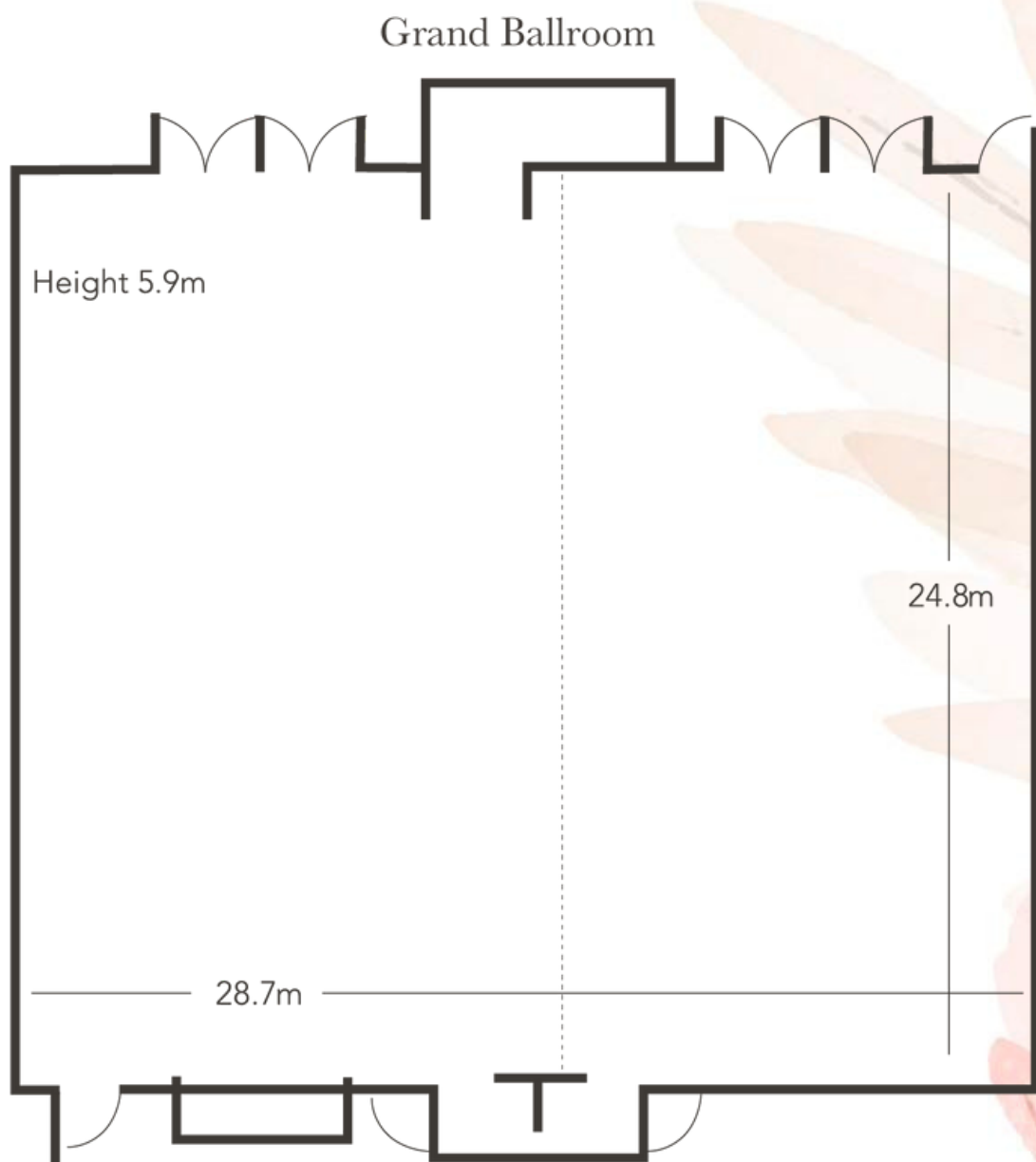
Mascarpone Cheese, Eggs and Cocoa Powder.

BEVERAGE

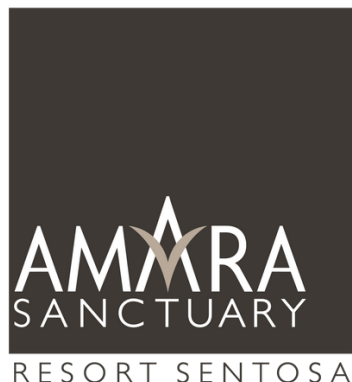
Coffee or Tea

Biscotti

Floor Plan & Virtual Tour



View virtual tour
of our Grand Ballroom



Because This Moment Matters

CONTACT US

For enquiries,
please reach out to our team
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