

Package 2017

Celebrate your ceremony of love at the beautiful landscaped pool designed in tandem with our Balinese themed décor.

Weekdays

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

High Tea Buffet at \$68 per person International Lunch Buffet at \$78 per person Chinese Set Lunch at \$780 per table of 10 persons International Dinner Buffet at \$98 per person Chinese Set Dinner at \$980 per table of 10 persons

Weekends

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

High Tea Buffet at \$78 per person International Lunch Buffet at \$88 per person Chinese Set Lunch at \$880 per table of 10 persons International Dinner Buffet at \$108 per person Chinese Set Dinner at \$1080 per table of 10 persons

Beverage

- Free flow of soft drinks and Chinese tea for Chinese menu OR
- · Free flow of soft drinks, coffee and tea for Buffet menu
- · Waiver of corkage charge for one bottle of hard liquor per confirmed table (sealed and duty paid)
- · House wine at \$58 per bottle
- · Draft Beer at \$650 per 20-litre barrel

Complimentary

- Specially customised floral decorations with fresh floral centrepieces for the reception, solemnisation and guest tables
- · One night stay in Deluxe Room with sumptuous breakfast buffet for two at Element Restaurant
- · Car park coupons for up to 20% of guaranteed attendance

Terms & Conditions

- · Minimum booking of 40 persons is required.
- · Maximum 10 guests per table.
- · Bookings are subject to availability.
- \cdot Popular wedding dates may be subjected to surcharge.
- · Packages are subjected to changes without prior notice.
- · Prices quoted are in Singapore Dollars and subjected to service charge and prevailing government taxes.



Solemnisation

Package 2017

High Tea Buffet Menu \$68 per person (Weekdays) \$78 per person (Weekends)

Cold Savouries

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

DIY Station

Kueh Pie Tee
(Shredded Egg, Sliced Prawn, Coriander, Crushed Peanut,
Chilli Sauce, Braised Turnip, Sweet Sauce)
OR
Kong Bak Pau
(Man Tou, Green Lettuce, Braised Pork Belly)

Hot Savouries

Selection of Dim Sum in Bamboo Basket
Crispy Chicken Wing
Mini Beef Burger with Grilled Bell Pepper
Seafood Gyoza with Vinegar and Ginger
Braised Ee-Fu Noodles with Seasonal Mushrooms
Smoked Salmon Quiche
Prawn and Vegetable Tempura

Sweet Savouries

Assorted Scones with Cottage Cream and Jam Kueh Lapis Carrot Cake Assorted French Pastries Seasonal Fresh Fruits Assorted Macarons



Solemnisation

Package 2017

International Lunch Buffet Menu \$78 per person (Weekdays) \$88 per person (Weekends)

Appetisers and Salads

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

Soup

Selection of Freshly Baked Bread Rolls and Butter
Lotus Root and Pork Rib Soup
OR
Seasonal Wild Mushrooms Veloute

Hot Selections

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

Desserts

Assorted French Pastries
Mango Pudding with Seasonal Fruits
Carrot Cake with Salted Cream Cheese
Cempedak Crème Brulee
Seasonal Fresh Fruits



Solemnisation

Package 2017

International Dinner Buffet Menu \$98 per person (Weekdays) \$108 per person (Weekends)

Appetisers and Salads

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

Soup

Selection of Freshly Baked Bread Rolls and Butter Double Boiled Ginseng Black Chicken Soup OR Roasted Parsnip Veloute

Hot Selections

Baked Caramelised Miso Cod Fish with Bonito
Beef Bourguignon with Red Wine Sauce and Mushrooms
Grilled Crayfish with Chilli Crab Sauce
Herb Roasted Lamb Rack with Mustard Jus
Sautéed US Asparagus with Sambal Chilli Sauce
Wok-fried Seafood Fried Rice with Tobiko

Desserts

Assorted French Pastries
Vanilla Crème Brulee with Berries Compote
Pistachio Financier
Rich Chocolate Fudge Cake
Seasonal Fresh Fruits





Package 2017

Chinese Set Lunch Menu \$780 per table of 10 persons (Weekdays) \$880 per table of 10 persons (Weekends)

Amara Five-Treasure Combination Platter

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

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 Fresh Farm Mushroom with Oyster Sauce and Spinach

Stewed Ee-Fu Noodles with Seasonal Mushroom and Chinese Chives

Creamy Mango Pudding with Seasonal Fruits





Package 2017

Chinese Set Dinner Menu \$980 per table of 10 persons (Weekdays) \$1080 per table of 10 persons (Weekends)

Amara Five-Treasure Combination Platter

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

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

Steamed Garoupa with Chinese Olive Leaves and Scallions

Spicy Roasted Crispy Chicken with Sesame

Wok-fried King Prawn with Oyster Sauce and Lily Bulb

Superior Braised Abalone with Fresh Mushroom and Seasonal Greens

Steamed Fragrant Rice with Premium Sausage in Lotus Leaves

Chilled Duo Melon Sago with Coconut Cream

