

# Perfect CELEBRATIONS

## *Private Collection*

---

Dinner



### **The Dutch Pavilion**

Set on the former Hollandse School site founded in 1928, the Pavilion reflects the romance of the colonial era. The architectural beauty of the old Dutch-style building has been preserved and integrated with touches of modern furnishings, secluded from distractions.

### **Shangri-La Hotel, Singapore will provide:**

- ❖ Exclusive usage of the venue for 4 hours (*Duration: 7.00pm to 11.00pm (Dinner)*)
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ Free flow of aerated soft drinks, coffee and tea
- ❖ A bottle of house wine per guaranteed table
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of wedding favour from a selection of items
- ❖ Fresh flower centerpiece for dining tables
- ❖ Specially designed invitation with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box
- ❖ A night stay in our Garden Wing, Deluxe Cityview Room with breakfast for two
- ❖ Complimentary car passes for thirty percent of your guests

**Minimum attendance of 60 guests**

*Perfect*  
CELEBRATIONS

*Private Collection*

---

**Dinner**

**International Buffet Dinner  
Menu I**

**Appetiser**

Waldorf Potato Salad  
Sea Bass Nicoise  
Smoked Salmon with Capers, Pickles, Gherkins and Lemon Wedges  
Smoked Chicken with Avocado, Mango, Arugula and Raspberry Dressing  
Greek Salad  
Mesclun Salad served with French, Italian and Thousand Island Dressings  
(Kalamata Olive, Chopped Hard-boiled Eggs,  
Cheese Shavings, Scallions, Bread Croutons and Anchovies)

**Soup**

Cream of Mushroom  
Selection of International Bread Rolls

**Hot Selection**

Stir-fried Beef with Ginger and Scallions  
Fish Tikka with Mint Sauce  
Chicken Piccata with Caper Sauce  
Seafood and Vegetable Green Curry  
Fragrant Steamed Pandan Rice  
Braised Ee Fu Noodles with Shimeiji Mushrooms

**Dessert**

Summer Berry Tart  
Green Tea Cake  
Apricot and Cardamom Cake  
White Chocolate with Lavender Mousse  
Coconut Bread Butter Pudding  
Assorted French Pastries  
Fresh Sliced Tropical Fruit

Coffee and Tea

**S\$138.00 per guest**

*Price quoted is subject to 10% service charge and prevailing government taxes.*

*Perfect*  
CELEBRATIONS

***Private Collection***

---

**Dinner**

**International Buffet Dinner  
Menu 2**

**Appetiser**

Beef Bulgolgi and Kimchi Salad  
Vietnamese Rice Paper Roll  
Tomatoes, Kalamata Olives and Perlini Onions with Basil Pesto  
Mediterranean Quinoa and Pomegranate Salad  
Orecchiette Pasta with Green Peas, Snow Peas and Fresh Mint  
Mesclun Salad served with French, Italian and Thousand Island Dressings  
(Kalamata Olive, Chopped Hard-boiled Eggs,  
Cheese Shavings, Scallions, Bread Croutons and Anchovies)

**Soup**

Roasted Pumpkin Soup  
Selection of International Bread Rolls

**Hot Selection**

Wok-fried Beef with Leek  
Fish Piccata with Tomato Coulis and Basil Oil  
Sweet and Sour Chicken  
French Beans, Crispy Turkey Bacon and Bird's Eye Chili  
Steamed Fragrant Rice  
Stir-fried Kway Teow with Shrimp

**Dessert**

Swiss Roll  
Deep-fried Glutinous Sesame Balls with Lotus Paste  
Bread and Butter Pudding with Vanilla Sauce  
Chocolate Cake  
Carrot Cake  
Crème Caramel  
Fresh Sliced Tropical Fruit

Coffee and Tea

**S\$138.00 per guest**

*Price quoted is subject to 10% service charge and prevailing government taxes.*