

Perfect CELEBRATIONS

Grand Collection

Lunch

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A dinner savouring your selected set menu for ten persons (Applicable from Monday to Thursday only)
- ❖ Free flow of aerated soft drinks, mixers, chinese tea or coffee and tea
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ A thirty litre barrel of Tiger draught beer with every 20 guaranteed tables
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ A night stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and Continental Buffet Breakfast for two at The Horizon Club Lounge, Level 24
- ❖ A day-use in our Tower Deluxe Room for your coordinators (From 2.00pm to 8.00pm)
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

S\$1,188.00 per table of 10 guests

(Valid for Monday to Thursday, excluding Eve of Public Holidays and Public Holidays)

Minimum Requirements:

- ❖ Tower Ballroom ~ 250 guests; Island Ballroom ~ 400 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package price is subject to changes.*

Perfect
CELEBRATIONS

Grand Collection

Lunch

Menu I

Shangri-La Appetizers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



Double-boiled Superior Broth
with Cordyceps Flower, Sea Whelk
and Fish Maw



Deep-fried Fresh Soon Hock
in Soya Sauce
garnished with Coriander Leaves



Steamed Herbal Chicken
with Ginseng wrapped in Lotus Leaves



Braised Sliced Vegetarian 'Abalone'
with Spring Vegetables
and Golden Mushrooms



Deep-fried Egg Noodles
topped with Assorted Seafood



Chilled Mango Pudding
surrounded by Seasonal Fruits

Menu II

Shangri-La Appetizers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



Braised Fish Maw
with Shredded Abalone,
Sea Cucumber and Conpoy



Baked Sea Perch
with Teriyaki Sauce



Crispy Mongolian Chicken
"Pik Fong Tong" Style



Braised Seasonal Greens
topped with Fresh Crab Meat



Shang Palace Fried Rice



Sweetened Cream of Red Bean
with Glutinous Dumplings

Perfect
CELEBRATIONS

Grand Collection

Lunch

International Buffet Lunch

Menu

Appetizer

Baked Cajun Chicken with Avocado and Herb Oil
Trio of Smoked Fish with Capers, Herbed Lemon, Cherry Tomatoes
Roasted eggplant and Mince Vegetable Rolls
Pate of Chicken, Mushrooms, Chive and Goose Liver

Soup

Classic Style Cream of Mushroom with Chive Crouton Toast
and "Shiitake Powder" Whipped Cream
Selection of Bread Rolls

Salad Bar

Green Salad of Cucumber, Celery, Green Apple and Mesclun
Roasted Cocktail Potatoes with Rosemary and Sea Salt
Mesclun Mix Salad Served with French, Italian and Thousand Island Dressings and Condiments
Kalamata Olive, Chopped Hard Boiled Egg, Cheese Shavings, Scallions,
Bread Croutons and Anchovies

Hot Selection

Lamb Fillet Rolled with Sage and Tomato Stuffing
Braised Ee Fu Noodles
Moroccan Chermoula Chicken and Roasted Sweet Potato
Saffron, Mint and Golden Raisin Steamed Rice
"Mélange" of Vegetables in Herb Butter
Oven Baked Sea Bass with Capponata Olive and Red Pepper Sauce

Dessert

Fresh Fruit Platter
Cheese Cake
Selection of Homemade Cookies
Chocolate Truffle
Assorted French Pastries

Coffee or Tea

Perfect
CELEBRATIONS

Grand Collection

Lunch

Western Set Lunch

Menu

(Choice of 'one' for each course)

Hoisin marinated Chicken Breast on Frisee Salad
Soy Sesame Dressing

or

Traditional Salad Caprese
Crushed Black Pepper and Pistachio Tuna Herb Oil

or

Parmesan Crusted Chicken Breast
Herbed Creamy Polenta, Bell Pepper Stew
Roasted Beet Glaze

or

“Petit” Assortment of Sea Bass, Salmon Fillet
King Prawns and Scallop
Creamy Fennel Compote, Light Shellfish Bisque

or

Vanilla Bean and Wild Strawberry
Crème Brulee

or

Red Berry Summer Pudding
Marinated Strawberries and Ginger Essence

or

Petits Fours

Coffee or Tea

Perfect CELEBRATIONS

Grand Collection

Weekday

Shangri-La Hotel, Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus specially prepared by our Chefs from Shang Palace
- ❖ A dinner savouring your selected set menu for ten persons (Applicable from Monday to Thursday only)
- ❖ Free flow of aerated soft drinks, mixers, and chinese tea
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ A thirty litre barrel of Tiger draught beer with every 20 guaranteed tables
- ❖ A model wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ A night stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and Continental Buffet Breakfast for two at The Horizon Club Lounge, Level 24
- ❖ A night stay in our Tower Deluxe Room for your coordinators
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

S\$1,288.00 per table of 10 guests

(Valid for Monday to Thursday, excluding Eve of Public Holidays and Public Holidays)

Minimum Requirements:

- ❖ Tower Ballroom ~ 300 guests; Island Ballroom ~ 500 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package price is subject to changes.*

Perfect
CELEBRATIONS

Grand Collection

Weekday

Menu I

Shangri-La Appetizers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



Double-boiled Superior Broth
with Cordyceps Flower, Sea Whelk
and Fish Maw



Deep-fried Fresh Soon Hock in Soya Sauce
garnished with Coriander Leaves



Sautéed Crispy Scallops
with Shimeiji Mushrooms and Kai Lan



Steamed Herbal Chicken
with Ginseng wrapped in Lotus Leaves



Braised Sliced Vegetarian 'Abalone'
with Spring Vegetables and Golden Mushrooms



Deep-fried Egg Noodles
topped with Assorted Seafood



Chilled Mango Pudding
surrounded by Seasonal Fruits

Menu II

Shangri-La Appetizers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



Braised Fish Maw
with Shredded Abalone,
Sea Cucumber and Conpoy



Baked Sea Perch
with Teriyaki Sauce



Sautéed Prawns in Spicy Sauce
served with Deep-fried Buns



Crispy Mongolian Chicken
"Pik Fong Tong" Style



Braised Seasonal Greens
topped with Fresh Crab Meat



Shang Palace Fried Rice



Sweetened Cream of Red Bean
with Glutinous Dumplings

Perfect
CELEBRATIONS

Grand Collection

Weekend

The Shangri-La Hotel Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus with Signature dish specially prepared by our Chefs from Shang Palace
- ❖ A dinner savouring your selected set menu for ten persons (Applicable from Monday to Thursday only)
- ❖ Free flow of aerated soft drinks, mixers, and chinese tea
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Two thirty litre barrels of Tiger draught beer
- ❖ 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 a wedding favour from a selection of items
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance
- ❖ Two nights stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and Continental Buffet Breakfast for two at The Horizon Club Lounge, Level 24
- ❖ A night stay in our Tower Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our Horizon Club Premier Room, Tower Wing (open-concept) on your first wedding anniversary with Continental Buffet Breakfast for two at The Horizon Club Lounge, Level 24 and dining credit of S\$120.00 nett
- ❖ Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Traders hotels

S\$1,488.00 per table of 10 guests
(Valid for Friday to Sunday, Eve of Public Holidays and Public Holidays)

Minimum Requirements:

- ❖ Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package price is subject to changes.*

Perfect
CELEBRATIONS

Grand Collection

Weekend

Menu I

Shangri-La Appetizers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll, Marinated Octopus,
Pacific Clam, Jellyfish sprinkled
with Sesame Seeds)



Double-boiled Superior Broth
with Cordyceps Flower, Sea Whelk
and Fish Maw



Deep-fried Fresh Soon Hock in Soya Sauce
garnished with Coriander Leaves



Sautéed Crispy Scallops
with Shimeiji Mushrooms and Kai Lan



Steamed Herbal Chicken
with Ginseng wrapped in Lotus Leaves



Braised Sliced Abalone
with Spring Vegetables and Golden Mushrooms



Deep-fried Egg Noodles
topped with Assorted Seafood



Chilled Mango Pudding
surrounded by Seasonal Fruits

Menu II

Shangri-La Appetizers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll Marinated Octopus,
Pacific Clams, Jellyfish sprinkled
with Sesame Seeds)



Braised Fish Maw
with Shredded Abalone,
Sea Cucumber and Conpoy



Baked Sea Perch with Teriyaki Sauce



Deep-fried Golden Prawns
with Wasabi Mayonnaise



Crispy Mongolian Chicken
“Pik Fong Tong” Style



Braised Baby Abalone with Seasonal Greens
garnished with Wolfberries
(12-Head Quality)



Shang Palace Fried Rice



Sweetened Cream of Red Bean
with Glutinous Dumplings

Perfect
CELEBRATIONS

Grand Collection

Gold

The Shangri-La Hotel Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus with Signature dish specially prepared by our Chefs from Shang Palace
- ❖ A dinner savouring your selected set menu for ten persons (Applicable from Monday to Thursday only)
- ❖ Free flow of aerated soft drinks, mixers, and chinese tea
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Two thirty litre barrels of Tiger draught beer
- ❖ 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 a wedding favour from a selection of items
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance
- ❖ Two nights stay in our One Bedroom Suite, Garden Wing
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and Buffet Breakfast for two at The Line restaurant, Level 1
- ❖ A night stay in our Garden Wing Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our One Bedroom Suite, Garden Wing on your first wedding anniversary with Buffet Breakfast for two at The Line restaurant, Level 1 and dining credit of S\$120.00 nett
- ❖ Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Traders hotels

S\$1,688.00 per table of 10 guests
(Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)

Minimum Requirements:

Weekdays : Tower Ballroom ~ 300 guests; Island Ballroom ~ 500 guests
Weekends : Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package price is subject to changes.*

Perfect
CELEBRATIONS

Grand Collection

Gold

Menu I

Lobster with Cold Meats Platter



Mini Buddha Jumps Over The Wall



Braised Baby Abalone
with Home-made Beancurd
(8-Head Quality)



Steamed Fresh Soon Hock
'Hong Kong' Style



Deep-fried Sweet and Sour Prawns
with Mango and Chilli



Crispy Roast Chicken
served with Five Spice Salt and Crackers



Braised Lingzhi Mushrooms
on Chinese Spinach



Fried Rice with Egg White, Conpoy
and Crabmeat



Double-boiled Fresh Lily Buds
with Lotus Seeds and Red Dates

Menu II

Barbecued Whole Suckling Pig



Double-boiled Bird's Nest,
with White and Yellow Fungus



Sliced Abalone with Sea Cucumber, Conpoy
and Seasonal Greens



Steamed Fresh Garoupa
in Superior Soya Sauce



Sautéed Live Prawns
"Pik Fong Tong" Style



Braised Pork Ribs
with Barbecued Mustard Sauce



Sautéed Broccoli with Bamboo Fungus
topped with Crabmeat



Ee Fu Noodles with Shimeiji Mushrooms
and Honey Peas



Chilled Cream of Mango
with Fresh Strawberries and Pomelo

Perfect
CELEBRATIONS

Grand Collection

Platinum

The Shangri-La Hotel Singapore will provide:

- ❖ Complimentary use of our grand Island Ballroom or luxurious Tower Ballroom
- ❖ A sumptuous range of Chinese Dinner menus with Signature dish specially prepared by our Chefs from Shang Palace
- ❖ A dinner savouring your selected set menu for ten persons (Applicable from Monday to Thursday only)
- ❖ Free flow of aerated soft drinks, mixers, and chinese tea
- ❖ Assortment of butler-passed canapés during pre-dinner cocktail
- ❖ A bottle of house champagne for your toasting ceremony
- ❖ Free flow of Tiger draught beer
- ❖ 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 a wedding favour from a selection of items
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral wedding decorations in the Ballroom
- ❖ Red carpet aisle, grand display of dry ice during the bridal entrance
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance
- ❖ Two nights stay in our Deluxe Suite, Valley Wing
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and American Buffet Breakfast for two at The Summit room, Level 1
- ❖ A night stay in our Tower Deluxe Room for your coordinators
- ❖ Complimentary one night stay in our Deluxe Suite, Valley Wing on your first wedding anniversary with American Buffet Breakfast for two at The Summit room, Level 1 and dining credit of S\$200.00 nett
- ❖ Exclusive Honeymoon Offers at any Shangri-La Hotels, Resorts or Traders hotels

S\$2,088.00 per table of 10 guests

(Valid for Monday to Sunday, Eve of Public Holidays and Public Holidays)

Minimum Requirements:

Weekdays : Tower Ballroom ~ 300 guests; Island Ballroom ~ 500 guests

Weekends : Tower Ballroom ~ 400 guests; Island Ballroom ~ 600 guests

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

Kindly note that the above package price is subject to changes.

Perfect
CELEBRATIONS

Grand Collection

Platinum

Menu I

Barbecued Whole Suckling Pig

❧

Mini Buddha Jumps Over The Wall
(Individual)

❧

Braised Whole Abalone
with Flower Mushrooms and Seasonal Greens
(6-Head Quality)

❧

Steamed Fresh Garoupa
with Superior Soya Sauce

❧

Sautéed Coral Clams,
Assorted Seafood in Rice Basket

❧

Crispy Mongolian Chicken
“Pik Fong Tong” Style

❧

Stewed Ee-Fu Noodles
with Crabmeat and Egg White

❧

Double-boiled Hashma
with Lotus Seeds and Red Dates

Menu II

Lobster Salad

❧

Double-boiled Bird’s Nest,
with White and Yellow Fungus
(Individual)

❧

Sliced Abalone with Fish Maw
on Baby Hong Kong Cabbage

❧

Steamed Fresh Soon Hock
“Hong Kong” Style

❧

Braised Conpoy with Sea Cucumber,
Bamboo Fungus and Dried Oysters

❧

Crispy Roast Duck

❧

Steamed Glutinous Rice
wrapped in Lotus Leaves

❧

Sweetened Double-boiled Snow Pear
with Dried Longans

Perfect CELEBRATIONS

Private Collection

Dinner (Weekday)

Shangri-La Hotel Singapore will provide:

- ❖ Complimentary use of the exclusive Azalea Room
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A bottle of champagne for the toasting ceremony
- ❖ Free flow of aerated soft drinks, mixers, chinese tea or coffee and tea
- ❖ A thirty litre barrel of Tiger draught beer
- ❖ A five-tier wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral decorations for the venue
- ❖ A night stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese Tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and Continental Buffet Breakfast for two at The BLU restaurant, Level 24
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

S\$1,288.00 per table of 10 guests

Azalea Room

Minimum Requirements ~ 120 guests
(Maximum Seating Capacity ~ 200 guests)

(Valid for Monday to Thursday, excluding Eve of Public Holidays and Public Holidays)

*Price quoted is subject to 10% service charge and prevailing government taxes.
Kindly note that the above package price is subject to changes.*

Perfect
CELEBRATIONS

Private Collection

Dinner

International Buffet Dinner

Menu

Fresh Blue Oysters and Shrimps on Ice with Condiments

Selection of Appetisers

Steamed Cod Fillet on Ratatouille with Gazpacho Dressing
California Sushi Rolls with Soya Sauce and Wasabi
Black Pepper Crusted Sirloin of Beef with Tomato flavored Tartar Sauce
Cannelloni Beans Salad with Duck Confit
Salad of New Potatoes and Fusili Pasta
Ceviche with Lemon Juice and Cilantro
Assorted Salad Leaves with Dressings and Condiments
Assorted Rolls and Bread Basket

Soup

New England Corn and Clam Chowder, Creamy Leek Stew
Selection of Bread Rolls

Carving

Salmon Fillet baked in Rock Salt with Lemon Butter Sauce

Main Courses

Ginger Beef with Spring Onions
Ee Fu Noodles with Golden Mushrooms
Chinese Fried Rice
Chicken Breast with Shiitake Mushrooms
Pan-roasted Baramundi on Creamy Leeks
Selection of Garden Fresh Vegetable
Australian Lamb Chops with Minted Jus
Gratin Potatoes glazed with Swiss Cheese

Sweets

Selection of Exotic Fruits
Baked Cheese Cake with Berry Compote
Black Forest Gateau
Traditional Bread and Butter Pudding with Vanilla Sauce
Chocolate Nutty Cinnamon Truffle
Chilled Mango Pudding
White and Dark Chocolate Mousse in Glass
Selection of 3 Varieties of French Pastries

Coffee or Tea

Perfect
CELEBRATIONS

Private Collection

Dinner

Western Set Dinner

Menu

(Choice of 'one' for each course)

Deep-fried Sesame Crusted Chicken Fillet
Mixed Nut and Apple Salad, Hazelnut Dressing

or

Tandoor-marinated Red Seabass Fillet
Avocado Mixed Salad, Citrus Dressing

❧

Clear Tomato and Basil Broth, Baby Vegetable Pearls

or

New England Corn and Clam Chowder, Creamy Leek Stew

❧

Lightly Seasoned Duck Confit

Fleurie Wine Jus, Thai Asparagus, Potatoes and Chick Pea Mousseline

or

Chicken Teriyaki

Macaire Potatoes, Braised Endive, Assorted Mushroom Ragout

❧

Strawberry and Mango Crème Brûlée Tartlet, Praline Custard

or

Orange Crème Caramel, Blueberries and Double Cream

❧

Petits Fours

Coffee or Tea

Perfect
CELEBRATIONS

Private Collection

Dinner

Chinese Set Dinner

Menu I

Shangri-La Appetisers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



Double-boiled Superior Broth
with Cordyceps Flower, Sea Whelk
and Fish Maw



Deep-fried Fresh Soon Hock in Soya Sauce
garnished with Coriander Leaves



Sautéed Crispy Scallops
with Shimeiji Mushrooms and Kai Lan



Steamed Herbal Chicken
with Ginseng wrapped in Lotus Leaves



Braised Sliced Vegetarian 'Abalone'
with Spring Vegetables
and Golden Mushrooms



Deep-fried Egg Noodles
topped with Assorted Seafood



Chilled Mango Pudding
surrounded by Seasonal Fruits

Chinese Set Dinner

Menu II

Shangri-La Appetisers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



Braised Fish Maw
with Shredded Abalone,
Sea Cucumber and Conpoy



Baked Sea Perch
with Teriyaki Sauce



Poached Drunken Live Prawns
served with Soya Sauce



Crispy Mongolian Chicken
"Pik Fong Tong" Style



Braised Seasonal Greens
topped with Fresh Crab Meat



Shang Palace Fried Rice



Sweetened Cream of Red Bean
with Glutinous Dumplings

Perfect CELEBRATIONS

Private Collection

Dinner (Weekend)

Shangri-La Hotel Singapore will provide:

- ❖ Complimentary use of the exclusive Azalea Room
- ❖ A sumptuous range of menus specially prepared by our Chefs
- ❖ A bottle of champagne for the toasting ceremony
- ❖ Free flow of aerated soft drinks, mixers, chinese tea or coffee and tea
- ❖ A bottle of house wine per guaranteed table
- ❖ One thirty litre barrel of Tiger draught beer
- ❖ A five-tier wedding cake of which one genuine tier (500g) will be given to the newly weds
- ❖ Choice of a wedding favour from a selection of items
- ❖ Complimentary seat covers for all guests
- ❖ Fresh floral decorations for the venue
- ❖ A night stay in our Horizon Club Premier Room, Tower Wing (open-concept)
- ❖ During your stay, we will compliment the following amenities:
Fresh fruits basket, Chinese Tea, floral arrangement, room service credit of S\$120.00 nett for the duration of your stay and Continental Buffet Breakfast for two at The BLU restaurant, Level 24
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

S\$1,488.00 per table of 10 guests

Azalea Room

Minimum Requirements ~ 150 guests

(Maximum Seating Capacity ~ 200 guests)

(Valid for Friday to Sunday, Eve of Public Holidays and Public Holidays)

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

Kindly note that the above package price is subject to changes.

Perfect
CELEBRATIONS

Private Collection

Dinner

International Buffet Dinner

Menu

Fresh Blue Oysters and Shrimps on Ice with Condiments

Selection of Appetisers

Steamed Cod Fillet on Ratatouille with Gazpacho Dressing
California Sushi Rolls with Soya Sauce and Wasabi
Black Pepper Crusted Sirloin of Beef with Tomato flavored Tartar Sauce
Cannelloni Beans Salad with Duck Confit
Salad of New Potatoes and Fusili Pasta
Ceviche with Lemon Juice and Cilantro
Assorted Salad Leaves with Dressings and Condiments
Assorted Rolls and Bread Basket

Soup

New England Corn and Clam Chowder, Creamy Leek Stew
Selection of Bread Rolls

Carving

Salmon Fillet baked in Rock Salt with Lemon Butter Sauce

Main Courses

Ginger Beef with Spring Onions
Ee Fu Noodles with Golden Mushrooms
Chinese Fried Rice
Chicken Breast with Shiitake Mushrooms
Pan-roasted Baramundi on Creamy Leeks
Selection of Garden Fresh Vegetable
Australian Lamb Chops with Minted Jus
Gratin Potatoes glazed with Swiss Cheese

Sweets

Selection of Exotic Fruits
Baked Cheese Cake with Berry Compote
Black Forest Gateau
Traditional Bread and Butter Pudding with Vanilla Sauce
Chocolate Nutty Cinnamon Truffle
Chilled Mango Pudding
White and Dark Chocolate Mousse in Glass
Selection of 3 Varieties of French Pastries

Coffee or Tea

Perfect
CELEBRATIONS

Private Collection

Dinner

Western Set Dinner

Menu

(Choice of 'one' for each course)

Deep-fried Sesame Crusted Chicken Fillet
Mixed Nut and Apple Salad, Hazelnut Dressing

or

Tandoor-marinated Red Seabass Fillet
Avocado Mixed Salad, Citrus Dressing

❧

Clear Tomato and Basil Broth, Baby Vegetable Pearls

or

New England Corn and Clam Chowder, Creamy Leek Stew

❧

Lightly Seasoned Duck Confit

Fleurie Wine Jus, Thai Asparagus, Potatoes and Chick Pea Mousseline

or

Chicken Teriyaki

Macaire Potatoes, Braised Endive, Assorted Mushroom Ragout

❧

Strawberry and Mango Crème Brûlée Tartlet, Praline Custard

or

Orange Crème Caramel, Blueberries and Double Cream

❧

Petits Fours

Coffee or Tea

Perfect
CELEBRATIONS

Private Collection

Dinner

Chinese Set Dinner

Menu I

Shangri-La Appetisers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



Double-boiled Superior Broth
with Cordyceps Flower, Sea Whelk
and Fish Maw



Deep-fried Fresh Soon Hock in Soya Sauce
garnished with Coriander Leaves



Sautéed Crispy Scallops
with Shimeiji Mushrooms and Kai Lan



Steamed Herbal Chicken
with Ginseng wrapped in Lotus Leaves



Braised Sliced Abalone
with Spring Vegetables
and Golden Mushrooms



Deep-fried Egg Noodles
topped with Assorted Seafood



Chilled Mango Pudding
surrounded by Seasonal Fruits

Chinese Set Dinner

Menu II

Shangri-La Appetisers Delight
(Choice of 5 items: Barbecued Suckling Pig,
Prawns Salad, Roast Duck, Five Spice Roll,
Pomegranate Chicken, Seafood Roll,
Vegetable Spring Roll,
Marinated Octopus, Top Shell Salad,
and Jellyfish sprinkled with Sesame Seeds)



Braised Fish Maw
with Shredded Abalone,
Sea Cucumber and Conpoy



Baked Sea Perch
with Teriyaki Sauce



Deep-fried Golden Prawns
with Wasabi Mayonnaise



Crispy Mongolian Chicken
“Pik Fong Tong” Style



Braised Baby Abalone with Seasonal Greens
garnished with Wolfberries
(10-Head Quality)



Shang Palace Fried Rice



Sweetened Cream of Red Bean
with Glutinous Dumplings