



CARLTON ROMANCE SOLEMNISATION PACKAGE 2020

SET MENU A

SGD\$738.00++ per table of 10 pax

SET MENU B

SGD\$838.00++ per table of 10 pax

BUFFET MENU

SGD\$75.00++ per person

STAY APPETISING

- ❖ Choice of 8 Course Menu from Award-Winning Wah Lok Cantonese Restaurant or International buffet spread specially prepared by our Master Chefs for all your distinguished guests
- ❖ Free flow of soft drinks throughout event (excluding juices) with cocktail nuts.
- ❖ Full waiver of corkage charge up to 5 bottles of Duty Paid Sealed Hard Liquor brought in

STAY MESMERISING

- ❖ Provision of elegant sash for chairs of solemnisation table, fresh floral centerpiece for solemnisation & reception table and distinctive centerpiece for all dining tables.

STAY HIGH TECH

- ◆ Complimentary usage of existing LCD Projector and screen with 2 wireless microphone
- ◆ Complimentary usage of projector for your video montage

COMPLIMENTARY

- ❖ Complimentary car park coupons for up to 20% of your guaranteed attendance.

EXCLUSIVE PRIVILEGES

- ❖ House wine can be arranged at \$38.00++ per bottle
- ❖ Beer can be arranged at a special price of S\$720.00++ per 30-litre barrel or at S\$14.00++ per glass.
- ❖ Exclusive Deluxe Room Rate for your booking. Room(s) subject to availability
- ❖ Solemnisation Floral Decorations can be arranged from SGD\$800.00++

Prices are subject to 10% service charge and GST unless otherwise stated as nett
Prices, rates, terms and conditions are subject to change without prior notice.



BUFFET MENU

Minimum 30 persons | Maximum of 80 persons

APPETISER

Healthy Fruits Salad with Passion Fruit Dressing
Shredded Roast Duck in Hoisin Sauce
Japanese Octopus Salad

SOUP

Cream of Summer Vegetable served
with Bread Roll & Butter

HOT SELECTION

Seafood Pomodoro
Baked Fish Fillet in Dill Sauce
Baked Cajun Chicken
Baby Kailan with Assorted Mushrooms
Steamed White Rice (V)
Spaghetti Napolitana (V)

DESSERT CORNER

Bread & Sweet Corn Pudding with Crème Anglaise
Chilled Almond Longan with Beancurd
Mini Chocolate Brownie
Mini Pandan Kaya Cake
Assorted Fresh Fruit Platter
(Papaya, Watermelon & Pineapple)

Coffee or Tea

S\$75.00++ per person



CHINESE SET MENU A

S\$ 738.00++ per table of 10 persons

锦绣大拼盘

(沙律虾, 炒桂花粉丝, 日式迷你八爪鱼, 香炸白饭鱼, 迷你春卷)

Deluxe Cold Dish Combination

(Prawn Salad, Scrambled Eggs with Vermicelli, Japanese Baby Octopus,
Deep Fried Silverfish, Mini Spring Roll)

红烧蟹肉鱼鳔羹

Braised Fish Maw Soup with Crabmeat

蒜茸蒸金目鲈

Steamed Sea Bass Minced Garlic in Soya Sauce

宫保虾球

Sautéed Prawns in Kung Po Sauce

干贝花菇扒时蔬

Braised Shiitake Mushroom with Conpoy & Seasonal Vegetables

脆皮烧鸡

Crispy Roasted Chicken

鼓油皇海鲜粒炒面线

Fried Mian Xian with Diced Seafood

龙眼红枣汤圆

Glutinous Rice Ball in Longan and Red Dates Soup

Chinese Tea

Minimum 3 table of 10 persons | Maximum of 8 table of 10 persons

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CHINESE SET MENU B

S\$ 838.00++ per table of 10 persons

锦绣大拼盘

(沙律虾, 辣汁海蜇, 日式迷你八爪鱼, 香炸白饭鱼, XO 海螺)

Deluxe Cold Dish Combination

(Prawn Salad, Marinated Jellyfish, Japanese Baby Octopus,
Deep Fried Silverfish, XO Topshell)

五宝羹

(海参, 蟹肉, 瑶柱, 鱼瓢, 金菇)

Five Treasures Soup

(Sea Cucumber, Crabmeat, Conpoy, Fish Maw, Enoki Mushroom)

港式蒸海班

Steamed Garoupa in Superior Soya Sauce

芥茉虾球

Sautéed Prawns in Wasabi Sauce

海螺扒菠菜

Sliced Giant Topshell with Spinach

茶皇豉油鸡

Smoked Chinese Tea Soya Chicken

银芽九王干烧伊府面

Braised Ee-Fu Noodles with Sliver Sprout and Chives

青苹果菊冻

Chilled Green Apple Jelly with Chrysanthemum

Chinese Tea

Minimum 3 table of 10 persons | Maximum of 8 table of 10 persons

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