

# *Perfect* CELEBRATIONS

## *Private Collection*

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**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 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
- ❖ 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 breakfast for two
- ❖ Specially designed invitations with one-colour printed inserts for seventy percent of your guests
- ❖ An attractively designed wedding guest book and ang bao box for red packets
- ❖ Complimentary car passes for thirty percent of the guaranteed attendance

***S\$1,388.00 per table of 10 guests***

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

**Azalea Room**

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

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

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**Dinner**  
**(Weekday)**

**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

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**Dinner**  
**(Weekday)**

**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

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**Dinner**  
**(Weekday)**

**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