



## HAPPILY EVER AFTER BEGINS HERE

*Dedicated Adoration Package* for an intimate celebration

Minimum 40 persons  
Western Set Lunch / Dinner at \$168++

Upgrade to SKAI Suites:  
Western Set Lunch / Dinner at \$188++

*Fairmont*  
SINGAPORE

swissôtel THE STAMFORD  
SINGAPORE



## DINING EXPERIENCE

- Specially crafted menus by our talented chefs

## BEVERAGE

- Unlimited soft drinks and mixers during the celebration
- One barrel of 20L beer
- Corkage waiver for all sealed and duty-paid hard liquor or wine brought in

## DECORATION

- Solemnisation setting with backdrop from the existing collection
- A solemnisation table with a floral centerpiece and chairs adorned with sash
- 2 VIP tables of 10 persons with fresh floral table centerpiece and chair sash
- Floral arrangements for all other dining tables
- One model wedding cake off stage

## WITH COMPLIMENTS

- Memorable one night stay in our Fairmont Room inclusive of breakfast for two
- Complimentary 20% carpark passes based on guaranteed attendance
- Complimentary use of one set of LCD projector and screen
- Complimentary use of two wireless handheld microphones

## FOR MORE THAN 60 PERSONS

- A bottle of sparkling wine to toast for this joyous occasion
- Enjoy one bottle of house wine for every 10 guests confirmed
- A choice of wedding favours for each of your guests
- A token gift box
- Choice of wedding invitation cards for a guaranteed attendance for 70 percent (inclusive of standard printing)

Package price is valid for banquet held on or before 30 June 2021  
Price quoted is subject to 10% service charge and prevailing government taxes  
Hotel reserves the right to amend package details without prior notice

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## WESTERN SET MENU

### Appetizers

Charred Konbu Marinated Maine Lobster with Bubu Arare, Pickled Daikon, Green Pea Puree



### Soup

Smoked Butternut Pumpkin Soup, Lemon Myrtle Cream, Pumpkin Cappellacci (V)



### Main Course

Slow Cooked Double Breast Chicken, Mushroom Fricassees, Sous Vide Butter Endive, Truffle Brown Sauce,



### Dessert

Alunga Earl Grey Cremeux, Cocoa Sponge, Citrus Coulis

Coffee and Tea

**\$168++ per person**

## WESTERN SET MENU

### Appetizers

Beetroot Cured Norwegian Salmon, Pickled Cucumber, Aquaponics Kale, Dill Crème Fraiche



### Soup

Volute of Wild Mushroom, Sautéed Porcini, Olive Parmesan Twist, Toasted Pine Nut (V)



### Beef Main Course

Braised Beef Cheek and Roasted Tenderloin Fillet, Truffles Mashed, Giant Asparagus, Caramelized Sauce



### Dessert

Coconut Chiboust, Pistachio Pain de Gene, Pineapple Compote

Coffee and Tea

**\$188++ per person**

