

Wedding Lunch

Love

Be wed in Concerto Room; designed with the finest touch of opulence and class

The Perfect Cocktail

The party begins with an on-going pour of soft drinks and mixers till the end of your event

Inspiring Palettes

Choose from our comprehensive range of sumptuous Buffet Lunch or 4-course Western Set prepared by our culinary team from Klapsons, The Boutique Hotel

Booze Collection

Enjoy one bottle of complimentary wine for every table, a bottle of champagne for toasting

A Cosy Family Gathering

Invite your family for a dining experience (up to 6 guests)

Flowers & You

Tailor-made designer floral arrangements on individual guest table and ambience flowers setup

Suite Experience

Indulge in our bridal suite - The room is designed with your own private baleony and jacuzzi for your enjoyment

Favours to Keep

Handpick our unique range of wedding favours for your guests

Accessories

The comprehensive range of exclusively designed wedding stationery such as Guest Book, Ang Pow Box, and Invitation Cards;
makes your wedding planning hassle-free

Wedding Cake

3 Tier Wedding Cake to adorn the room with the top-tier being delivered to your suite

Comfort

Allow us to plan for you an afternoon tea during your stay with us not forgetting our boutique breakfast in the morning

Guests' Transportation

20% complimentary car park passes based on your confirmed minimum guarantee



Wedding Notes

(Mondays ~ Sundays) \$85.80 per person Min of 150 Guests

*Valid from January 2011 onwards

All rates quoted above are subject to 10% service charge and prevailing GST

* Rates are subject to change without prior notice

For more information about our wedding packages, please contact our Sales Team at:

Tøl: +65-6521-9000

or

Cmail: info@klapsons.com



Wedding Buffet Lunch Menu

Appetizer and Salads

Pill Marinated Smoked Norwegian Salmon, Honey Mustard Pressing
Prawn Salad with Purple Cabbage
Grilled Green Asparagus Spears with Eggs Mimosa
Mesclun Salad with Condinents

Pressings

Tarragon Vinaigrette, Balsamic Vinaigrette, Thousand Island, Asian Dressing

Soup

Chicken Veloute with Mushroom Bits and Truffle Perfume
Or
Tuscan Minestrone
Freshly Baked Bread Rolls and Cehire Butter

Hot Selection

Fillet of Dory on Creamy Leek Fondue
Thyme Marinated Grilled Lamb Chops, Port Wine Shallot Sauce
Roasted Lemon Thyme Chicken
Pan-Fried Garden Vegetables in Light Herb Beurre Blanc
Cauliflower Gratin with Gruyere Cheese
Butter Rice
Penne Pomodoro

Dessert

Freshly Baked Pear Flan
Pineapple Crumble
Tiramisu
Strawberry Cheesecake
Selection of Tropical Fresh Fruit

Coffee or Tea



Wedding Western Set Lunch Menu

Boutique Greens

Mesclun Salad with Poach Tiger Prawns drizzled with Oriental Vinaigrette

Warm Liquid

Wild Mushroom Cappuccino

The Main Rhythm

Roasted Halibut accompanied with Slow Roasted Ratte Potato and Grilled Oyster Mushroom served with Carrot Emulsion

Sweet Ending

Warm Apple Strudel with Vanilla lee Cream



Wedding Dinner

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Inspiring Palettes

Choose from our comprehensive range of sumptuous International Buffet or Western Set Dinner prepared by our culinary team

Booze Collection

Enjoy one bottle of complimentary wine for every table, a bottle of champagne for toasting as well as a barrel of 30 Litre beer

A Cosy Family Gathering

Invite your family for a dining experience (up to 6 guests)

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Wedding Buffet Dinner Menu

Appetizer and Salads

Prawn Cocktail Salad with Coriander Lime Mayonnaise
Italian Style Mixed Bean and Onion Salad with Peppered Tuna
Marinated Olives and Turkey Ham
Mediterranean Salad with Crumbled Feta Cheese and Extra Virgin Olive Oil
Mesclun Greens with Condinents

Pressings

Tarragon Vinaigrette, Balsamic Vinaigrette, Thousand Island, Asian Dressing

Soup

Cream of Roasted Pumpkin
Freshly Baked Bread Rolls and Echire Butter

Hot Selection

Grilled Pacific Fillet of Dory with Dungess Crab and Cognae Cream Sauce
Beef Bourguignon
Deep Fried Calamari with Spiced Mayo
Spiced Chicken Skewers
Grilled Vegetable Platter with Walnut Pesto
Penne Pasta Pomodoro, Olive Oil and Italian Basil
Potato Gratin Dauphinoise

Dessert

Klapsons Signature Chocolate Truffles
Chocolate Balls with Rum Jelly
Miniature Strawberry Panna Cotta
Tiramisu
Cheesecake
Selection of Tropical Fresh Fruit

Coffee or Tea



Wedding Western Set Dinner Menu

Appetizer

Scottish Smoked Salmon Salad with Shaved Fennel and Radish Salad tossed in Raspberry and Parsley Vinaigrette

Warm Liquid

Portobello Bisque

Hot Portobello Mushroom drizzled with Truffle Oil

Intermezzo

Sorbet

The Main Rhythm

Roasted Halibut accompanied with Slow Roasted Ratte Potato and Grilled Oyster Mushroom served with Carrot Emulsion

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Roasted Beef Shortribs with Sherry Vinaigrette, Caramelized Onion and Pinenuts served with Crème de Cacao on Pumpkin Mash

Sweet Ending

Puo of Italian Mafia's Traditional Tiramisu and Macaroons accompanied with Wild Berries

Coffee or Tea