

WEEKEND WEDDING DINNER PACKAGE

(Saturday, Eve of and On Public Holidays)

\$95.00⁺⁺

per person

Min: 100 persons | Max: 174 persons

WINESTONE[®]

EXQUISITE CUISINE

- An exquisite Modern-European cuisine specially prepared by our team of award-winning chefs
- Complimentary soft drinks, coffee and tea throughout dinner for up to 4 hours
- Complimentary food tasting for 6 persons

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BEVERAGES

- Sparkling champagne fountain with a bottle of bubbly to toast the joyous occasion
- Complimentary one (1) x bottle of house wine for every 20 confirmed attendees
- Free flow of wine, beer and house pour spirits at \$45⁺⁺ per person
- Exclusive rate of \$450⁺⁺ and \$675⁺⁺ respectively for 20L and 30L of Tiger Beer
- Exclusive rate of \$238⁺⁺ and \$468⁺⁺ respectively for 6 and 12 bottles of House Wines
- Corkage for duty-paid and sealed wines or hard liquor at \$20⁺⁺ per bottle

DECORATIONS


- A specially-designed 5-tier wedding for private celebration
- Choice of elegant fresh floral wedding decorations for all tables, including VIP tables
- A personalised guest signature book to record all well wishes from your guests
- Provision of Wedding Token box
- Exquisite Wedding Favours for all guests
- Complimentary Wedding Invitation Cards for up to 50% of your guaranteed attendance (*Excluding printing costs*)
- Complimentary usage of in-house sound system with LCD projectors and screens for your wedding video montage

OTHERS

- One (1) VIP parking lot reserved exclusively for your bridal car at the Hotel main entrance
- Complimentary car passes for up to 20% of your guaranteed attendance
- Classical soft background music play throughout event
- Award-winning Solemnisation Venue, La Terrasse, at \$1,200⁺⁺ per hour, with decorations

ADDITIONAL PERKS

Choice of 1 wedding perk with a minimum of 100 persons, 2 wedding perks with a minimum of 140 persons

- A delectable butler-style canapés for pre-wedding reception
 - Complimentary upgrade to Novotel Singapore on Stevens Bridal Suite Room
 - Complimentary usage of day-use room in Novotel Singapore on Stevens Deluxe Room from 2pm until 7pm
 - Complimentary 20-litre barrel of beer for the evening
 - Complimentary printing of Wedding Invitation Card Inserts
 - Waiver of corkage charge for all duty-paid and sealed bottles of wines
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5-COURSE DINNER MENU	
<div>COLD APPETISER (CHOICE OF 1 ITEM)</div> <div><div><div><div></div><div>Poached Lobster</div><div>Mango Salsa Crispy Yellow Leaves</div></div><div><div></div><div>Smoked Duck</div><div>Pineapple Compote Baby Cress</div></div><div><div></div><div>Blue Water Prawns</div><div>Avocado Purée Truffle Dressing</div></div></div></div>	<div>MAINS (CHOICE OF 2 ITEMS)</div> <div><div><div><div></div><div>Herb Crusted Chicken Breast</div><div>Mashed Pumpkin Red Wine Reduction</div></div><div><div></div><div>Poached Cod Fillet</div><div>Olive Oil Vegetable Ragout Green Pea Foam</div></div><div><div></div><div>Braised Beef</div><div>Chive Potatoes Mustard Seeds Natural Jus</div></div></div></div>
<div>SOUP (CHOICE OF 1 ITEM)</div> <div><div><div><div></div><div>Green Asparagus</div><div>Capes Foam</div></div><div><div></div><div>Lobster Bisque</div><div>Garlic Chips</div></div><div><div></div><div>Crabmeat & Potatoes Chowder</div><div>Black Olive Powder</div></div></div></div>	<div>DESSERT (CHOICE OF 1 ITEM)</div> <div><div><div><div></div><div>Cinnamon Apple Tart</div><div>Vanilla Ice Cream</div></div><div><div></div><div>Raspberry Dome</div><div>Berry Coulis</div></div><div><div></div><div>Yuzu Mango Cheese Cake</div></div></div></div>
<div>WARM APPETISER (CHOICE OF 1 ITEM)</div> <div><div><div><div></div><div>Seared Scallops</div><div>Spinach Tomato Nage</div></div><div><div></div><div>Pan-Fried Seabass</div><div>Saffron Risotto</div></div></div></div>	

5-COURSE VEGETARIAN DINNER MENU	
<div>COLD APPETISER (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Wild Portobello Rocket Salad Lemon Dressing</div></div><div><div>○</div><div>Greek Salad Feta Cheese</div></div><div><div>○</div><div>Moroccan Cauliflower Goat Cheese Herb Dressing</div></div></div>	<div>MAINS (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Baked Pumpkin Ragout of Seasonal Vegetable Terrine</div></div><div><div>○</div><div>Poached Green Asparagus Olive Oil Crushed Green Pea</div></div><div><div>○</div><div>Saffron Risotto Winter Baby Vegetables</div></div></div>
<div>SOUP (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Green Asparagus Capes Foam</div></div><div><div>○</div><div>Baby Spinach and Potatoes Garlic Chips</div></div><div><div>○</div><div>Butternut Black Olive Powder</div></div></div>	<div>DESSERT (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Cinnamon Apple Tart Vanilla Ice Cream</div></div><div><div>○</div><div>Raspberry Dome Berry Coulis</div></div><div><div>○</div><div>Yuzu Mango Cheese Cake</div></div></div>
<div>ENTRÉE (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Wild Mushroom Ragout Puff Spinach</div></div><div><div>○</div><div>Baked Potatoes Beetroot Tomatoes Nage</div></div></div>	

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4-COURSE LUNCH MENU	
<div>APPETISER</div> <div>(CHOICE OF 1 ITEM)</div> <div><div><div></div><div>Smoked Chicken Breast</div><div>Mango Cucumber Relish</div></div><div><div></div><div>King Crabmeat</div><div>Confit Tomatoes Avocado Yellow Leaves</div></div><div><div></div><div>Poached Lobster</div><div>Rocket Salad Crispy Greens Garlic Aioli</div></div></div>	<div>MAINS</div> <div>(CHOICE OF 1 ITEM)</div> <div><div><div></div><div>Basil Chicken Breast</div><div>Basil Pesto Poverade Artichoke Tarragon Jus</div></div><div><div></div><div>Pan-Seared Salmon Fillet</div><div>Green Pea Baby Carrot Lemon Butter Jus</div></div><div><div></div><div>Braised Beef Cheek</div><div>Truffle Potatoes Baby Carrot Natural Jus</div></div></div>
<div>SOUP</div> <div>(CHOICE OF 1 ITEM)</div> <div><div><div></div><div>Wild Mushroom Velouté</div><div>Truffle Oil</div></div><div><div></div><div>Green Asparagus</div><div>Cheese Foam</div></div><div><div></div><div>Corn Chowder</div><div>Garlic Herb Aioli</div></div></div>	<div>DESSERT</div> <div>(CHOICE OF 1 ITEM)</div> <div><div><div></div><div>Strawberry Tart</div><div>Vanilla Ice Cream</div></div><div><div></div><div>Choco Hazelnut Crunch</div><div>Citrus Raspberry Coulis</div></div><div><div></div><div>Yuzu Mango Cheese Cake</div></div></div>

4-COURSE VEGETARIAN LUNCH MENU	
<div>APPETISER (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Wild Mushroom Cucumber Ragout Salad</div></div><div><div>○</div><div>Pumpkin Feta Cheese Crumble</div></div><div><div>○</div><div>Baby Pear Rocket Salad Olive Oil</div></div></div>	<div>MAINS (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Pan-Seared Idaho Potatoes Creamy Sautéed Mushrooms Cress</div></div><div><div>○</div><div>Artichoke Risotto Tomato Coulis Ragout of Artichoke</div></div><div><div>○</div><div>Baked Seasonal Vegetable Puff Herb Oil Dressing</div></div></div>
<div>SOUP (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Wild Mushroom Velouté Truffle Oil</div></div><div><div>○</div><div>Green Asparagus Cheese Foam</div></div><div><div>○</div><div>Vegetable & Corn Chowder Garlic Herb Aioli</div></div></div>	<div>DESSERT (CHOICE OF 1 ITEM)</div> <div><div><div>○</div><div>Cinnamon Apple Tart Vanilla Ice Cream</div></div><div><div>○</div><div>Raspberry Dome Berry Coulis</div></div><div><div>○</div><div>Yuzu Mango Cheese Cake</div></div></div>

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*For enquiries, call 6491 6100 or
email H9561-FB3@accor.com.*