

Equinox Private Dining Rooms, a grandeur setting for all occasions

VENUEAWARDS
2014

BEST WEDDING
DINNER VENUE
ALTERNATIVE VENUE



Located on Level 69 of one of the tallest hotels in Southeast Asia, Equinox Private Dining Rooms is the perfect venue for all occasions from exclusive social events to weddings, business dinners and meetings. With magnificent views of the Singapore skyline through floor to ceiling windows, coupled with exquisite service and culinary offerings by our experienced team of chefs, expect an event that will be truly memorable.

"Best Alternative Wedding Dinner Venue", Her World Brides Venue Awards 2014

swissôtel **THE STAMFORD**
SINGAPORE

**PRIVATE
DINING ROOMS**
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For enquiries, please call +65 6431 5175 or
email salesequinoxcomplex@swissotel.com.
Level 69, Equinox Complex, Swissôtel The Stamford
2 Stamford Road, Singapore 178882



EQUINOX PRIVATE DINING ROOM FESTIVE SET DINNER

APPETISER

Choice of 1 selection

- ❖ St. James Smoked Salmon ☐
Horseradish Crème Fraîche and Toasted Rye Bread
- ❖ Salad of Smoked Duck Breast ☐
Endive, Orange and Honey Toasted Hazelnuts
- ❖ Confit Pear and Walnut Salad ☐
Stilton and Sweet Mustard Vinaigrette

SOUP

Choice of 1 selection

- ❖ Crab and Clam Chowder ☐
Leeks and Corn
- ❖ Field Mushroom ☐
Chestnut Herb Dumplings
- ❖ Spiced Pumpkin ☐
Truffle Cep and Brioche Croutons

ENTRÉE

Choice of 1 selection

- ❖ Wild Mushroom Risotto ☐
Truffle and Parmesan
- ❖ Grilled Snapper New Zealand ☐
White Bean Provençal, Lemon and Basil Oil
- ❖ Slow-Cooked Kurobuta Pork Cheek ☐
Mushroom Escabeche and Coriander



EQUINOX PRIVATE DINING ROOM FESTIVE SET DINNER

MAIN COURSE

Choice of 1 selection

- ❖ Roasted Turkey Breast ☐
Savoy Cabbage, Apricot Stuffing, Baby Carrot and Natural Jus
- ❖ 24-Hour Cooked U.S.D.A Short Rib ☐
Truffle Potato, Baby Leeks, Chestnut and Cabernet Sauvignon
- ❖ Roasted Norwegian Salmon ☐
Grilled Asparagus, Warm Potato Salad and Cranberry Relish

DESSERT

Choice of 1 selection

- ❖ Chestnut Cremeux ☐
Cherry Sorbet and Dulcey Maltos
- ❖ Textures of Banana ☐
Passion Fruit Cream and Coconut Sorbet
- ❖ Peanut Butter Parfait ☐
Salted Caramel Ice Cream



S\$125 per person for 3-course menu
(Appetiser – Main Course – Dessert – Coffee/Tea & Petit Fours)

S\$140 per person for 4-course menu
(Appetiser – Soup – Main Course – Dessert – Coffee/Tea & Petit Fours)

S\$160 per person for 5-course menu
(Appetiser – Soup – Entrée – Main Course – Dessert – Coffee/Tea & Petit Fours)

All prices are subject to service charge and GST
Items subject to change by the Chef

