



## HAPPILY EVER AFTER BEGINS HERE

*Dedicated Adoration Package* for an intimate celebration

Minimum 20 persons  
Western Set Lunch / Dinner at \$160++

Upgrade to SKAI Suites:  
Western Set Lunch / Dinner at \$170++

*Fairmont*  
SINGAPORE

swissôtel THE STAMFORD  
SINGAPORE



## DINING EXPERIENCE

- Specially crafted menus by our talented chefs

## BEVERAGE

- Unlimited soft drinks and mixers during the celebration
- Corkage waiver for all sealed and duty-paid hard liquor or wine brought in

## DECORATION

- A solemnisation table with a floral centerpiece and chairs adorned with sash
- Complimentary floral arrangements for all dining tables

## WITH COMPLIMENTS

- Privileged room rate at Fairmont Singapore – subject to availability
- 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 40 PERSONS

- A bottle of sparkling wine to toast for this joyous occasion
- One bottle of house wine per ten confirmed guests
- Memorable one night stay in our Fairmont Room inclusive of breakfast for two
- Solemnisation setting with backdrop from the existing collection

Package price is valid for banquet held on or before 31 March 2021  
Price quoted is subject to 10% service charge and prevailing government taxes  
Hotel reserves the right to amend package details without prior notice





## 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

**\$160++ 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

**\$170++ per person**

