

Seasons of Love Package

S\$3,888.00⁺⁺ for up to 30 guests
Subsequent guest at **S\$110.00⁺⁺** per person

The Venue

- Albatross Room
- Birdie Room

The Celebration

- Usage of function venue for up to three hours
- Unlimited serving of soft drinks, mixers and Chinese tea (Chinese Set Menu)
- Unlimited serving of soft drinks, mixers, coffee and tea (Western Set and International Buffet Menu)
- Complimentary bottle of Prosecco for toasting ceremony
- Complimentary one bottle of house wine for every 10 paying guests
- Curated decorations including floral arch, dining table centrepiece, floral arrangement for ceremony table, posy with sash for bridal and witness chairs
- Complimentary car park coupons for up to 30% of the guaranteed attendance
- Complimentary use of audio system and two microphones

The Ceremony (optional)

Upgrade your ceremony venue to our Laguna Lawn at only **S\$2,500.00⁺⁺** and include the following:

- Two hour usage of our Laguna Lawn for solemnisation ceremony
- Unlimited serving of soft drinks for up to 30 persons
- 10 aisle chairs posy with sash
- Complimentary use of portable sound system with two microphones

Exclusive Offer

- One complimentary night stay at Deluxe Laguna Pool View Room with breakfast for two persons

Seasons of Love Package

7-Course Chinese Set Menu

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Combination Platter

- Spicy shellfish, sweet & sour cabbage, drunken chicken, vegetable net roll, marinated gluten with black mushrooms

Soup

- Braised four treasures in chicken consommé

Poultry

- Roasted chicken in pepper and salt served with crackers

Fish

- Steamed sea perch in brown sauce

Vegetable

- Braised bailing mushroom with spinach

Noodles

- Braised ee-fu noodles with Chinese mushrooms and chives

Dessert

- Sesame seed dumplings in ginger syrup

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3-Course Western Set Menu

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Soup

- Seasonal mushroom cappuccino with sourdough four grain bread

Main Course

- Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese

or

- Fine herb crusted Norwegian salmon pave with niçoise vegetables, red wine and brown butter sauce

Dessert

- Palm sugar crème brûlée with macerated berries and muscovado crisp

Beverages

- Coffee or tea

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International Buffet Menu

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Artisan Baker's Table

- Sourdough bread, whole wheat and brioche
- Extra virgin olive oil, iced vinegar, French butter, romesco

Appetisers

- Lemongrass salad with prawns
- Norwegian salmon tartare, crème fraiche and herring caviar
- Watermelon feta salad with fresh mint, parsley and black truffle
- Sous vide BBQ Spanish octopus with almond skordalia and gremolata
- Smoked black Angus beef carpaccio, anchovy and black olive oil

Garden to Fork Vitality

- Selection of organic garden salad leaves, herbs and vegetables
- Spanish and Italian olive oils, vinegars and citrus fruits

Soup

Traditional Italian minestrone soup with Grana Padano cheese croutons

Main Dishes

- Bultarra Australian saltbush lamb cutlets, pine nut and basil butter
- Crispy belly pork with vermicelli and chilli dipping sauce
- Gaeng phed ped yang - Thai red curry with roasted duck, grapes and small eggplants
- Pescado encocado sword fish with coconut salsa and lime
- Rosemary honey yellow fin tuna cooked on Himalayan salt
- Stir fried jasmine rice with yellow curry and Thai pineapple
- Saffron pappardelle

Desserts

- Coconut milk rice, mango and passion fruit
- Iced pina colada, coconut sorbet and pineapple carpaccio
- Japanese mochi with green tea and white chocolate
- Kluay buad chee - banana in coconut milk
- Assorted Thai fresh fruits