

THE FULLERTON BAY HOTEL

SINGAPORE



Celebrations at the Pods

PACKAGE INCLUSIONS

- A sumptuous lunch or dinner menu created by our team of chefs
- Free flow of soft drinks, coffee and tea throughout meal
- Fresh floral centerpieces to accentuate every table
- Complimentary 2kg signature Chocolate Praline Crunch Cake
- Complimentary self-parking coupons for 20% of your guests
- Complimentary usage of sound system
- House pour red or white wine can be arranged at a special rate of \$58 per bottle

\$138.00 per person

A minimum booking of 20 persons is required

*Price is subject to service charge and thereafter, prevailing government taxes.
Package is valid for events held on or before 31 December 2020*

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International Buffet Menu

Appetizer and Salad

Fragrant White Bean, Rocket Leaf and Lemon Oil Squid Salad
Mediterranean Grilled Vegetables with Semi-Dried Tomatoes Basil and Mozzarella Cherries
Cumin Chicken, Roasted Peppers and Crisp Tortilla Salad
Smoked Salmon with Capers, Red Onions and Horseradish Sauce
Baby Romaine Lettuce and Mesclun Greens

Dressings and Condiments

Fullerton Dressing, Thousand Island, Balsamic Dressing
Creamy French Dressing and Caesar Dressing
Parmesan and Croutons

Hot Selection

Pan-Fried Fillet of Live Sea Bass, Citrus Clams Broth
Lemon, Garlic, Rosemary Basted Chicken Broiler with Natural Jus
Stir-Fried Broccoli and Mushroom in Light Garlic Soya
Penne Pasta laced in Creamy Mushroom Ragout
Seafood Fried Rice

Dessert

Selection of Fresh Tropical Fruit
Chocolate Salt Caramel Tart
Mango Cheesecake

Coffee and Tea

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Western Set Menu

Appetizer

Poached Chicken, Pickled Mushroom Arugula Salad and Green Sauce

OR

Fresh Buffalo Mozzarella, Marinated Tomatoes, Tapenade and Basil (V)

OR

Traditional Onion Soup, Gratinated Cheese Crouton

Main

Herb Roasted Chicken Roulade, Sautéed Mushroom,
French Beans and Mousseline Potatoes, Red Wine Jus

OR

Sea Bass Fillet

Provençal Ratatouille, Lemon Fennel

OR

Morels Risotto

with Forrest Mushroom Ragout, Herbs (V)

Dessert

Mousse au Chocolat

Inaya Dark Chocolate 68%

OR

Bourbon Vanilla Pannacotta with Passion Fruit

OR

Fresh Seasonal Fruit Platter with Sorbet

Coffee and Tea

*** Please select one from each category**

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