# THE FULLERTON BAY HOTEL

SINGAPORE



# Romance 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 centrepieces to accentuate every table
- A long and low table centrepiece for the solemnization table
- Complimentary usage of ring pillow & signature pen
- Exclusive wedding favour for all guests
- 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

A maximum of 25 persons in theatre seating can be accommodated at the Upper Deck

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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

Provencal 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

OF

Fresh Seasonal Fruit Platter with Sorbet

Coffee and Tea

\* Please select one from each category