

# ◀◀◀ Solemnization Buffet Package 2020 ▶▶▶

Buffet Lunch from **S\$70.00++** per person

Buffet Dinner from **S\$80.00++** per person

(Min guarantee 100 persons)

## Wedding Solemnization Package includes:

- ♡ Choice of International buffet menus
- ♡ Free flow of soft drinks, coffee and tea throughout event
- ♡ Mixed nuts during cocktail reception
- ♡ Complimentary ROM decorations for stage, fresh floral centerpieces on guest tables and 1 VIP table.
- ♡ Specially designed wedding guest book
- ♡ Complimentary parking for 20% of your confirmed attendance
- ♡ Complimentary usage of LCD projectors and AV equipment for your video montage
- ♡ Complimentary day-use room for 4 hours usage

## Optional

- ♡ 20 litre barrel beer can be arranged at S\$500.00++ per barrel.
- ♡ House pour wine can be arranged at S\$48.00++ per bottle.
- ♡ Wedding Favours can be arranged at S\$2.50 per piece for all guests.

## Terms and Conditions

- Prices are subject to service charge and prevailing taxes (unless otherwise stated)
- The above are not applicable with other prevailing promotions or corporate offers
- Prices are subject to change without prior notice
- 50% deposit based on total revenue is required to secure the event space
- Full payment to be settled at the end of event
- Kindly note that the Hotel is not halal certified. MUIS ritual cleansing can be arranged at additional cost
- The Hotel reserves the right to change or amend the packages without prior notice

### **RAMADA BY WYNDHAM SINGAPORE AT ZHONGSHAN PARK**

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**RAMADA**  
BY WYNDHAM  
SINGAPORE  
AT ZHONGSHAN PARK

# BUFFET SELECTION

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For our buffet lunch, you may select the following as indicated:

Appetizer/Salad: 3 Dishes  
 Soup: 1 Dish  
 Main: 5 Dishes  
 Dessert: 4 Dishes

For our buffet dinner, you may select the following as indicated:

Appetizer/Salad: 4 Dishes  
 Soup: 1 Dish  
 Main: 6 Dishes  
 Dessert: 4 Dishes

## SALAD & APPETIZER

Item	Tick	Item	Tick
Crispy Romaine Lettuce with Caesar's Dressing and Traditional Condiments <i>with egg</i> 🍃		Chicken Ballotine With Broccoli and Pistachio Served with Pesto Mayonnaise	
Smoked Salmon Roulade with Dill Cream Cheese 👑		Traditional Cobb Salad 🍃	
Fruits and Vegetables Rojak		Traditional Shrimp Salad with Condiments	

## SOUP

Item	Tick	Item	Tick
Sweet Corn and Clam Chowder		Duck Broth with Sour Plum and Salted Mustard Vegetables 👑	
Mushroom with Truffle Essence <i>with dairy</i> 👑 🍃			

 **Chef's Recommendation**

 **Vegetarian**



 **Contains Pork**



## MAIN - SEAFOOD

Item	Tick	Item	Tick
Poached Salmon Served on Creamy Leek Stew		Steamed Fish Fillet with Garlic Black Bean Sauce	
Salmon 'Wellington' with Dill Sour Cream		Sautéed Crispy Prawns with Smoked Curry Salt and Almond Flake	
Baked Snapper with Olive Tapenade		Assam Fish Curry	
Poached Garoupa Fillet with Spiced Orange Sauce		Salmon Medallion with Sweet Soy Glaze	

## MAIN - POULTRY

Item	Tick	Item	Tick
Oven-roasted Spring Chicken in Paprika Sauce 		Stewed Duck with Tamarind, Chili and Preserved Mustard Vegetables	
Breaded Chicken with Chopped Parsley and Anchovies		Roasted Chicken Supreme with Wild Mushroom Sauce	
Baked Chicken with Natural Jus 		Baked Marinated Boneless Chicken Leg with Peanut Sauce and Cucumber	

## MAIN - BEEF

Item	Tick	Item	Tick
Beef Goulash		Sliced Beef with Ginger and Scallions	
Grain-fed Beef Meatball in Tomato Sauce and Parsley		Braised Beef with White Turnips and Carrot	

## MAIN - LAMB

Item	Tick	Item	Tick
Lamb Navarin with Green Peas		Lamb Kebab with Mango Chutney	
Lamb Stew with Root Vegetables		Lamb Curry with Vegetables	

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 **Contains Pork**



## MAIN - VEGETABLES

Item	Tick	Item	Tick
Sautéed Asparagus with Almond Flakes with dairy and nuts		Sautéed Kai Lan with Oyster Sauce	
Cauliflower Mornay with dairy		Loh Han Vegetables	
Sayur Lodeh		Braised Beancurd with Assorted Mushroom	

## MAIN - STARCH

Item	Tick	Item	Tick
Mashed Potato with Butter with dairy		Seafood Fried Rice	
Sautéed Penne Pasta with Tomato Pesto and Basil with dairy & nuts		Ee-fu Noodles with Chinese Mushroom	

## CARVING STATION (Optional)

Additional \$10.00++ per person/per item

Item	Tick	Item	Tick
Roasted Beef with Condiments and Sauce		Rustic BBQ Beef Flank	
Roasted Lamb Leg with Rosemary and Jus		Pork Loin Stuffed with Prunes and Apple Sauce	
Roasted Lamb Shoulder with Arabic Spices		Beer-baked Pork Knuckle	
Roasted Chicken with Thyme		Salmon Puff Pastry with Dill Dressing	
Salmon Cauli Blanc with Saffron Cream		Honey Glazed Ham with Raisin Sauce	

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**DESSERT**


Item	Tick	Item	Tick
Mini Fruit Tart (Assorted)		Raspberry Financier	
Cream Puff		Dark Cherry Almond Tart	
Coffee Éclair		Pulut Hitam	
Wild Berries Panna Cotta		Hazelnut Feuilletine	
Walnut Brownies		Fresh Fruit Platter	



**Chef's Recommendation**



**Vegetarian**



**Contains Pork**

