

CHRISTMAS PROMOTION PACKAGE

(Applicable for bookings held from 01st to 31st December 2014)

Minimum 50 persons per booking

- Buffet Lunch - \$85.00++ per person
- Buffet Dinner - \$95.00++ per person

Package includes:

- A selection of buffet spreads and Western menus by the hotel's award-winning chefs
- Free Flow of aerated soft drinks, coffee & tea and mixers (except juices) throughout the event
- Complimentary Christmas tree decoration
- Directional signboard indicating your event
- Reception table and individual tables with floral centrepiece
- Seat covers for all chairs
- Stage & dance floor with podium & microphone
- Complimentary use of standard in house sound systems; LCD projector and screen
- Complimentary 20% car park facilities based on your guaranteed attendance
- Complimentary 01 buffet hi tea for 2 persons will be provided as lucky draw prize
- Exclusive parking for 2 VIP cars

Additional perks based on minimum of 100 persons:

- Complimentary 10 bottles of wine
- Complimentary day use room for organising committee

Additional perks based on minimum of 200 persons:

- Complimentary 15 bottles of wine
- Complimentary of 01 x 20 litres Tiger beer barrel
- Complimentary day use room for organising committee

All rates quoted above are subjected to prevailing government taxes and service charge

CHRISTMAS BUFFET LUNCH
Year 2014

APPETIZERS

Traditional Smoked Salmon with Horseradish Cream
Poached Tiger Prawn with Red Currant & Mango Dressing
Roast Beef Cold Cut with Celeriac Remoulade
Heirloom Tomato Salad with Baby Mozzarella & Balsamic Glaze
Highland Greens Lettuce with House Dressing & Condiments

SOUP

Cream of Butternut Squash with Maple Croutons

Selection of Freshly Baked Bread from our Bakery

MAIN

Duck Leg Confit with Spiced Orange Jus
Pan Fried Butter Fish Fillet with Lemon Reduction
Braised Veal Ragout with Swiss Mushroom in Butter Milk
Slow Roasted Chicken with Black Truffle Sauce
Potato Puree with Roasted Garlic
Sautéed Brussel Sprouts with Swiss Bacon
Pilaf Rice with Raisin & Pistachio

DESSERTS

Chocolate Log Cake
Poached Red Wine Pear
Warm Polenta Pudding with Brandy Sauce
Chestnut Log Cake
Fresh Tropical Fruits

CHRISTMAS BUFFET DINNER
Year 2014

APPETIZERS

Traditional Smoked Salmon with Horseradish Cream
Poached Tiger Prawn with Red Currant & Mango Dressing
Roast Beef Cold Cut with Celeriac Remoulade
Heirloom Tomato Salad with Baby Mozzarella & Balsamic Glaze
Highland Greens Lettuce with House Dressing & Condiments

SOUP

Cream of Butternut Squash with Maple Croutons

Selection of Freshly Baked Bread from our Bakery

CARVING

Traditional Roast Turkey
with Chestnut Stuffing, Cranberry Jam & Giblet Sauce

MAIN

Duck Leg Confit with Spiced Orange Jus
Pan Fried Butter Fish Fillet with Lemon Reduction
Braised Veal Ragout with Swiss Mushroom in Butter Milk
Slow Roasted Chicken with Black Truffle Sauce
Potato Puree with Roasted Garlic
Sautéed Brussel Sprouts with Swiss Bacon
Pilaf Rice with Raisin & Pistachio

DESSERTS

Chocolate Log Cake
Poached Red Wine Pear
Warm Polenta Pudding with Brandy Sauce
Chestnut Log Cake
Fresh Tropical Fruits