

## GOODWOOD PARK HOTEL SOLEMNISATION PACKAGES

### 2020 Solemnisation Packages

*(For solemnisation held from 1 January 2020 to 31 December 2020)*

**International Buffet Lunch (1200 – 1500 hours)**

\$100.00++ per person

**International Buffet Hi-Tea (1400 – 1630 hours)**

\$85.00++ per person

**International Buffet Dinner (1900 – 2200 hours)**

\$120.00++ per person

Poolside Terrace: minimum 30 persons and maximum 60 persons (round table seating)

Min Pavilion: minimum 50 persons and maximum 80 persons (round table seating)

Tudor Courtyard: minimum 60 persons and maximum 80 persons (round table seating, with stage)

#### General notes for all solemnisation packages:

- ❖ Prices and perks are subject to changes and the Hotel reserves the right to amend and/or withdraw any of the package offers without prior notice
- ❖ As the Hotel is not Halal Certified, menus provided can be arranged as no pork and no lard
- ❖ All prices quoted are in Singapore Dollars and subject to 10% service charge & prevailing GST unless otherwise stated
- ❖ A 30% non-refundable and non-transferable deposit is required upon signing of confirmation letter

### **Solemnisation Package**

- ❖ Design your own sumptuous buffet spread specially designed and prepared by our award-winning culinary team
- ❖ Free flow of coffee, tea, soft drinks and mixers (excluding juices) throughout the event
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor brought into the hotel
- ❖ Intricately decorated solemnisation table and chairs with sash
- ❖ Elegant flower centrepieces to accentuate every table and posies for Bride and Groom's chairs (*Choice of roses, eustomas or gerberas*)
- ❖ A specially designed guest signature book
- ❖ Intricately designed model wedding cake for cake cutting ceremony
- ❖ Complimentary usage of specially designed red packet box
- ❖ Complimentary usage of ring pillow and signature pen
- ❖ Choice of banquet chairs or terrace chairs (*for poolside venue only*)
- ❖ Complimentary seat covers for all chairs (*sash tie-backs for 2 VIP Tables*)
- ❖ Complimentary usage of existing sound system and 2 wireless handheld microphones
- ❖ Complimentary car park facilities based on 20% of your guaranteed attendance
- ❖ Complimentary 01 x VIP parking lot for Bridal Car

### **Optional:**

- Champagne pyramid with a bottle of champagne for toasting at \$150.00++ per bottle
- Decorated colour sash for each chair is at \$3.00++ per piece
- Wedding Favours for your guest at \$5.00++ per item

## **INTERNATIONAL BUFFET HI-TEA MENU**

### **No Pork No Lard**

#### **Boutique Open Faced Sandwiches** *(Please select 3 items)*

Smoked Salmon with Black Caviar  
Beef Pastrami with Pickles  
Smoked Chicken with Apricot  
Creamy Brie with Granny Smith Apple Compote  
Slow cooked Chicken with Anchovies Dressing



#### **Mini Finger Sandwiches** *(Please select 3 items)*

Turkey Ham with Dried Pear & Celery  
Cranberry Cream Cheese with Walnuts  
Tuna Mayonnaise  
Egg Mayonnaise  
Chicken Ham with Cheddar Cheese



#### **Local Snacks** *(Please select 3 items)*

Tofu Pockets with Shredded Cucumber and Sprouts  
Kueh Pie Tee  
Gado Gado  
Fruit Rojak  
Tauhu Goreng



## INTERNATIONAL BUFFET HI-TEA MENU

### No Pork No Lard

#### Hot Local Food *(Please select 2 items)*

Mee Siam with Traditional Condiments  
Nonya Laksa with Egg, Tau Pok, Fish Cakes  
Vegetarian Fried Bee Hoon  
Mee Goreng  
Fried Seafood Mee Tai Mak  
Fried Chye Tow Kueh  
Nonya Chicken Curry with Baguette



#### Hot Savouries *(Please select 5 items)*

Steamed Siew Mai with Mini Abalone  
Steamed Crystal Prawn Dumplings  
Crispy Fish Goujons with Smoky Tomato Aioli  
Vietnamese Spring Rolls with Prawn & Yam  
Mini Soon Kueh with Dark Sweet Sauce  
Pandan Chicken  
Crispy Paprika Chicken  
Vegetarian Spring Rolls  
Spicy Fried Chicken Wings  
Vegetable Samosas with Mango Chutney  
Mushroom Strudel  
Breaded Butterfly Prawns  
Pasta Gratin with Parmesan Cheese  
Beef Meat Balls with BBQ sauce



## INTERNATIONAL BUFFET HI-TEA MENU

### No Pork No Lard

#### Sweets

*(Please select 5 items)*

Sliced Fresh Tropical Fruits  
Chocolate Crunchy Tart  
Assorted Nonya Kueh  
Coconut Mango Cake  
Chocolate Éclair  
Strawberry Cheese Cake  
Apple Crumble with Crème Chantilly  
Strawberry Shortcake  
Red Bean Soup with Glutinous Rice Dumpling  
Bread and Butter Pudding with Vanilla Sauce  
Mango Pudding (individual cup)  
Mango Pomelo Soup

## INTERNATIONAL BUFFET LUNCH & DINNER MENU

### No Pork No Lard

#### An Interesting Beginning

*(Please select 2 items)*

Smoked Salmon with Capers, Onions and Lemon  
Prawn Pyramid with Cocktail Sauce and Fresh Fruits  
Shrimp and Wakame Salad  
Gravlax Salmon with Honey Mustard Dressing  
Angel Hair Pasta with Seaweed and Truffle Oil  
Vietnamese Glass Noodle Salad with Seafood  
Hainanese Chicken Salad with Cucumber and Spicy Dressing  
Peppery Beef Pastrami with Cornichons and Pommery Mustard Dressing  
Salami with Marinated Olives  
Vegetarian Hot Dish Combination  
*(Mee Sua Prawn, Golden Duck, Salt & Pepper Chicken)*  
Smoked Duck with Rosemary-Apricot Chutney



#### Salad

*(Please select 4 items)*

Gado Gado  
Fruit Rojak  
Rojak Bandung  
Romaine Lettuce with Caesar Dressing and Parmesan Cheese  
Apple and Celery Salad with Walnut Aioli  
Young Green Asparagus Salad with Roasted Pine Nuts and Walnut Oil  
Beetroot Salad with Feta Cheese & Olive Oil  
Vine Ripened Tomato Salad with Balsamic Dressing  
Sweet Cucumber Salad with Dill  
Quinoa and Zucchini Salad  
Green Bean Salad with Crispy Bacon and Tarragon Dressing  
Marinated Eggplant with Feta Cheese and Roasted Red Pepper  
Wild Forest Mushroom Salad with Garlic, Lemon and Thyme



## INTERNATIONAL BUFFET LUNCH & DINNER MENU

### No Pork No Lard

#### Soup

*(Please select 1 item)*

Creamy Sweet Corn and Chicken Soup  
Soto Ayam with Condiments  
Szechuan Hot and Sour Soup  
Potato & Leek Soup with Herb Croutons  
Clear Winter Melon Soup with Dried Scallops  
Cream of Pumpkin Soup with Cinnamon  
Cream of Wild Mushrooms

Selection of Freshly Baked Bread from the Bakers Room



#### Main Selections

*(Please select 2 items)*

Braised Ee Fu Noodles with Mushrooms and Chives  
Fried Udon Noodles with Seafood  
"Hong Kong" Style Fried Egg Noodles with Chicken  
Singapore Fried Bee Hoon  
Herb Roasted Potatoes  
Choice of Vegetable / Beef / Chicken Lasagne  
Fried Rice with choice of - Egg with Mixed Vegetable / Seafood / Chicken with Vegetable  
Pilaf Rice with Wild Mushroom Fricassee



## INTERNATIONAL BUFFET LUNCH & DINNER MENU

### No Pork No Lard

#### Hot Selections

*(Please Select 5 Items for lunch and 6 items for dinner)*

Teriyaki Glazed Chicken  
Crumbed Chicken with Chilli and Lime Sauce  
Wok Fried Chicken "Kung Po" style  
Chicken Rendang  
Tandoori Style Roast Chicken Leg with Raita

Beef "Bourguignon" with Root Vegetable  
Beef "Stroganoff" with Gherkin, Mushrooms and Sour Cream  
Wok-Fried Beef In Black Pepper Sauce

Braised Red Snapper fillet with Ginger and Spring Onion  
Herb Roasted Barramundi with Lemon Butter Sauce  
Steamed Sea Bass Fillet with Soya Bean Crumbs  
Deep Fried Fish Fillet with Salted Egg Yolk  
Assam Fish Fillet with Pineapple  
Baked Fish Fillet with Almond Parmesan Crust  
Sautéed Prawns in Szechuan Style  
Cereal Prawns with Wasabi Dip

Seasonal Market Vegetable with Oyster Sauce  
Braised Vegetable with Honshimeiji Mushrooms  
Creamy Spinach with Pine Nuts  
Sautéed French Beans with Garlic Confit  
Provençal Ratatouille Vegetable  
Herb Butter Glazed Seasonal Vegetable

Mutton Korma  
Lamb Kofta Kebab with Garlic Aioli  
Lamb Ragout in Mustard-rosemary Gravy



#### **Additional Hot Selections (contains pork):**

1. Pasta Amatriciana - Spicy Tomato and Bacon Sauce *(contains pork)*
2. Sweet Sour Pork *(contains pork)*
3. Pork Stir Fry "Korean Style" *(contains pork)*



## INTERNATIONAL BUFFET LUNCH & DINNER MENU

### No Pork No Lard

#### CHEF'S STATIONS

*(Please select 1 item - Only applicable for Dinner)*

Roast Beef with Condiments

Chicken Shawama with Pita Bread & Salad *(Minimum 50 persons)*

Roasted Leg of Lamb Baste with Herb and Garlic

Laksa Noodles with Condiments

Pasta Station

*(Two Kinds of Pasta, 6 Condiments Chefs Choice, Tomato or Cream Base Sauce (contains pork))*



#### Sweets

*(Please select 5 items)*

Selection of French Pastries *(4 types, Chef's Choice)*

Mango Flan

Apricot Pistachio Tart

Chocolate Royal Crunchy Hazelnut Cake

Almond Bean Curd with Longan

Crème Caramel

Exotic Fruit Tartlets

Strawberry Cheese Cake

Baked American Cheese Cake

Baked Walnut Tart

Apple Pie

Cherry Clafoutis

Green Tea White Chocolate Slice

Chocolate Brownies

Chocolate Pudding with Mixed Berries

Tiramisu

Frosted Carrot Cake

Mango Pudding with Fresh Mango Dice

Bread and Butter Pudding with Vanilla Sauce

Baked Banana Crumble with Vanilla Sauce

Fruit Salad with Lychee

Sliced Fresh Tropical Fruits

### CULINARY FAVORS:

<p>Roasted Beijing Duck          Wrapped in Pan Cake, Cucumber and Duck Sauce          (minimum of 3 ducks)</p>	<p>S\$ 120.00++ per duck</p>
<p>Slow Roasted Australian Prime Rib          Served with Pommery Mustard, Shallot Jus          (3.8kg to 4kg for approximately 12 - 15 persons)</p>	<p>S\$ 318.00++</p>
<p>Maple Syrup Glazed Ham          Served with Horseradish cream, Dijon Mustard, Vanilla - Pineapple Sauce          (30 persons)</p>	<p>S\$ 238.00++</p>
<p>Baked Salmon fillet in Puff Pastry          With Spinach, Egg, Pilaf Rice and Dill Sauce          (1 kg Salmon for approximately 12 persons)</p>	<p>S\$ 98.00++ per kg</p>
<p>Char – Grilled Satay (<i>selection of chicken, beef or lamb</i>)          served with Peanut Sauce, Onion, Cucumber and Ketupat          (Minimum 4 dozens for each selection)</p>	<p>S\$ 12.00++ per dozen</p>
<p>Cupcake          Chocolate, Vanilla, Orange cup cakes with Coffee, Lemon, and Strawberry filling          (It is recommended 1,5 pieces per person / Minimum 50 pieces)</p>	<p>S\$ 4.00++ per piece</p>