

Your occasion to celebrate only at the Waterfront...



Live The Magic
Experience The Joy
Share The Happiness

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| Buffet Lunch | \$58.00++ per guest |
| High Tea | \$48.00++ per guest |
| Buffet Dinner | \$68.00++ per guest |
| ▪ Based on minimum of 30 paying guests | |

The package includes:

- Exclusive use of a private venue
- A sumptuous menu specially prepared by our Chefs
- Free flow of soft drinks, coffee & tea
- Parking coupons based on 20% of confirmed attendance

To enhance your celebrations, we are pleased to extend the following options:

- Cupcakes for Baby Shower
- Specially concocted mocktail to be served during cocktail reception for Birthday
- Longevity cake for celebrant

Prices are for celebrations held by 30 June 2017
Price quoted is subject to 10% service charge and prevailing government taxes
Kindly note that the above package price is subject to change

INTERNATIONAL BUFFET LUNCH

Menu I

Salad & Appetizers

Vermicelli & Topshell Salad with Coriander, Green Mango in Sweet Chill Sauce
Tomato with Mozzarella, Sweet Basil, Black Olive and Balsamic Reduction
Gado Gado with Lemongrass Peanut Gravy
Assorted Sushi with Condiments
"Genting" Meslcun Green Salad with Italian & Thousand Island Dressing

Soup

Mushroom Soup with Croutons

Breads

French Baguette and Mini Breads Roll
Served with French Butter and Margarine

Main Courses

Braised Beef Cheek with Garden Vegetable, Natural Jus
Stir-Fried Chicken with Dried Chilli and Cashew Nuts
Deep Fried Fish with Szechuan Sauce
Braised Tofu with Shimeji Mushroom and Hong Kong Kai Lan (V)
Yang Chou Fried Rice with Prestige Crabmeat, Green Onion

DIY Station

Grand Copthorne Laksa with Condiment (DIY)

Desserts

Strawberry Short Cake
Nonya Kueh
Yam Paste with Gingko nuts
Honeydew Sago
Fresh Fruit Platter

\$58.00++ per guest

INTERNATIONAL BUFFET LUNCH

Menu II

Appetizers

Marinated Beet Root Salad with White Balsamic Dressing
Idaho Potato with Sautéed Mushroom, Sweet Mustard Sauce
Singapore Roasted Duck Salad with Bean Sprouts and Hoi Sin Sauce
Octopus Salad with Nonya Pickled Achar and Roasted Sesame Seed
"Genting" Meslcun Green Salad with Italian & Thousand Island Dressing

Soup

Cream of Asparagus Soup

Breads

French Baguette and Mini Breads roll
Served with French Butter and Margarine

Main Courses

Slow-Baked Wild Salmon with Roots Vegetable in Passion Fruit Sauce
Steamed Black Mussel with Fennel Broth and Herbs
Beef Rendang
Vegetable Lo Han
Steamed Pilaf Rice

DIY Station

Kueh Pie with Condiments

Desserts

Chocolate Fudge Cake with Berries
Assorted Nonya Kueh
Homemade Jackfruit Crumble Pie
Mango Pudding with Berries Compote
Fresh Fruit Platter

\$58.00 per guest

HIGH TEA

Menu I

Sandwiches

Mini Croissant with Mayo Tuna and Tomato
Rosemary Focaccia Bread with Salmon & Lettuce

Western Salad

Red Skin Potato with Chive and Egg, Onion Vinaigrette
Selection of Seasonal Winter Salad Leaves (V)
Creamy French dressing, Italian Vinaigrette and Thousand Island Dressing

Dim Sum

Omega Chicken Char Siew Pau
Steamed Chicken & Prawn "Siew Mai"

Noodles

Fried Fish Noodle with Assorted Mushroom (DIY)

Hot Selection

Pyramid Potato Samosa
Mexican Wing Stick
Breaded Fish Finger with Lemon Tartar Sauce

Bakery Selection

Assorted Doughnut
Assorted Scones and Muffins
Butter, Strawberry Jam and Whipped Cream

Dessert

Strawberry Cheese Cake
Chocolate Éclair
Fresh Cut Fruits Platter

\$48.00 per guest

HIGH TEA

Menu II

Sandwiches

Mini Croissant with Smoked Turkey Ham and Tomato
Herb Focaccia Bread with Mayo Egg & Chive & Lettuce

Western Salad

Tomatoes with Mozzarella, Sweet Basil, Black Olive and Old Balsamic (V)
Selection of Seasonal Winter Salad Leaves (V)
Creamy French dressing, Italian Vinaigrette and Thousand Island Dressing

Dim Sum

Chicken Char Siew Pau
Prawn Butterfly Wanton

Noodles

Grand Copthorne Laksa with Condiment (DIY)

Hot Selection

Fried Carrot Cake with Black Sauce
Roti Prata with Vegetables Curry
Mini Chicken Burger with Cheddar Cheese

Bakery Selection

Assorted Doughnut
Assorted Scones and Muffins
Butter, Strawberry Jam and Whipped Cream

Dessert

Sarawak Pineapple Cake
Assorted Fruit Tartlet
Mini Cream Puff

\$48.00 per guest

INTERNATIONAL BUFFET DINNER

Menu I

Appetizers

Classic Mayonnaise Potato Salad with Chive and Egg
Cured Smoked Duck, Apple and Cranberry Salad with Honey Yoghurt Dressing
Tahu Goreng and Shredded Cucumber serve with Peanut Sauce
Lovely Chinese Jellyfish and Crab Stick Salad
Selection of Favorite Sushi and Maki with Soya, Wasabi and Ginger
Selection of Seasonal Winter Salad Leaves (V)
Creamy French Dressing, Italian Vinaigrette and Thousand Island Dressing

Condiments

Cherry Tomato Relish, Sweet Corn & Pepper & Mix Olive
Vegetable Stick with Dips

Soup

Cream of Potato & Leek Soup

Breads

French Baguette and Mini Breads Roll
Served with French Butter and Margarine

Main Courses

Roulade of Chicken Stuffed with Mushroom and Pine Nut, Morel Cream Sauce
Pan-Seared Chilean Sea Bass with Asparagus and Tomatoes in Passion Fruit Cream Sauce
Mutton Rendang
Stir-fried Black Pepper Prawn with mix Capsicum
Crispy Tofu with Mix Capsicum in Sweet Chill Sauce
Braised Broccoli with Mushroom and Carrot in Prestige Oyster Sauce
Garlic Fried Rice with Garlic Chip

Desserts

Warm Banana and Pineapple Crumble
Konnyaku Jelly
Marble Cheese Cake
Bread & Butter Pudding with Vanilla Sauce
Fresh Fruit Platter

\$68.00 per guest

INTERNATIONAL BUFFET DINNER

Menu II

Appetizers

Vegetable Carpaccio with Rocket Salad in Balsamic Reduction
Octopus Salad with Coriander, Green Thai Mango and Vermicelli
Wild Mushroom Salad and Spring Onion with Oriental Sesame Dressing
Norwegian Smoked Szechuan Salmon Platter with Condiments
Selection of Favorite Sushi and Maki with Soya, Wasabi and Ginger
Selection of Seasonal Winter Salad Leaves (V)
Creamy French Dressing, Italian Vinaigrette and Thousand Island Dressing

Condiments

Cherry Tomato Relish, Sweet Corn & Pepper & Mix Olive
Vegetable Stick with Dips

Soup

Cream of Wild Mushroom Soup

Breads

French Baguette and Mini Breads Roll
Served with French Butter and Margarine

Main Courses

Braised Beef Stew with Garden Vegetable, Natural Jus
Pan-seared Salmon fillet with Vine Ripe Tomato Salsa in Mustard Cream Sauce
Wok Fried Chicken with Bell Pepper and Asparagus in Black Pepper Sauce
Deep-fried Crispy Tiger Prawn serves with Sweet Chilli Sauce
Vegetable Lasagna
Braised Broccoli with Enoki Mushroom in Vegetarian Oyster Sauce
Pilaf Rice with Raisin and Nuts

Desserts

Assorted Nonya Kueh
Mandarin Orange Cheese Cake
Chocolate and Coconut Fudge Cake
Chilled Sea Coconut & Logan Cocktail
Assorted Fresh Fruits Platter

\$68.00 per guest