



GRADUATION PACKAGE

(Choice of One Menu)

7-COURSE CHINESE DINNER

MENU A

Four Delicacies Platter

(Chuka Wakame, XO Prawn, Vietnamese Spring Roll, Bean Curd Roll with Prawn and Chestnut)

** **

Braised Fish Maw Soup with Crab Meat

** **

Fried Chicken Cutlet with Seven-Spice Powder

** **

Deep-Fried Seabass with Oyster Sauce

** **

Braised Broccoli with Prawn Balls

** **

Seafood Olive Fried Rice

** **

Glutinous Rice Balls with Cereal

** **

Chinese Fragrant Tea

S\$580++ Per Table

7-COURSE CHINESE DINNER

MENU B

Four Delicacies Platter

(Smoked Duck, Pan Fried Chicken with 'Hoi Xin' Sauce, Seaweed Roll with Seafood, Shrimp Roll)

** **

Braised Seafood Soup
with Crab Meat and Winter Melon

** **

Crispy Fried Spring Chicken

** **

Hong Kong Style Steamed Red Snapper

** **

Stir-Fried Salted Egg Yolk Prawns

** **

Fried White Vermicelli / Ee Fu Noodle
with Double Mushroom

** **

Double-Boiled *Luo Han Guo* with White
Fungus

** **

Chinese Fragrant Tea

S\$580++ Per Table



GRADUATION PACKAGE

(Choice of One Menu)

8-COURSE CHINESE DINNER

MENU A

Deluxe Platter

(Jelly Fish Salad, XO Chicken,
Seaweed Roll with Seafood, Shrimp Roll)

** **

Braised Golden Shark's Fin Soup
with Crab Meat and Bamboo Pith

** **

Roasted Crispy Chicken with Black Pepper
Sauce

** **

Seabass in 'Teochew' Style

** **

Braised Broccoli with Scallops

** **

Fried Prawns with Seven-Spice Powder

** **

Double Mushroom *Ee Fu* Noodles

** **

Double-Boiled Ginseng
with Red Dates and White Fungus

** **

Chinese Fragrant Tea

S\$630++ Per Table

8-COURSE CHINESE DINNER

MENU B

Deluxe Platter

(Prawn Salad, Smoked Duck Roulade,
Pan-Fried Chicken with 'Hoi Xin' Sauce,
Vietnamese Spring Roll)

** **

Shark's Fin Soup with Crab Meat

** **

Roasted 'Dang Gui' Chicken

** **

Steamed Red Snapper with Cordyceps
Flower

** **

Sliced Smoked Squid with Spinach

** **

Braised 'Live' Prawns

** **

Seafood *Udon* with Spring Onion

** **

Chilled Mango Cream with Sago

** **

Chinese Fragrant Tea

S\$630++ Per Table



BUFFET MENU
(Choice of One Buffet Menu)

WESTERN BUFFET

Appetiser

Fruit Salad
Mexican Bean Salad
Russian Salad

Salad

Chicken Caesar Salad
Mixed Seasonal Salad
Tuna Salad

Dressing

Thousand Island, French Dressing
and Vinaigrette

Soup

Cream of Asparagus and Chicken Soup

Hot Selection

Mussels in White Wine Sauce
Lamb Stew with Potatoes and Carrots
Roast Chicken with Rosemary Sauce
Glazed Baby Vegetables topped with
Melted Cheese
Black Olive Rice with Almond Flakes
Seafood Spaghetti with Egg Plant
Concasse

Dessert

Sliced Apple Crumble
Sliced Cheese Cake
Assorted Fruit Platter

Coffee / Tea

S\$55++ Per Pax

SEAFOOD BUFFET

Appetiser

Tuna Salad
Marinated Top Shell with Sweet and Sour
Sauce
Prawn Crackers

Salad

Seasonal Mixed Greens
Cherry Tomatoes and Sliced Cucumber

Dressing

Thousand Island, French Dressing
and Sesame & Soya

Soup

Seafood Tom Yam Soup

Hot Selection

Baked Fish in Light Basil Cream Sauce
Deep-fried Golden Dough Fritter
with Tartar Sauce
Black Mussels in *Sambal* Chilli Sauce
Sautéed Asparagus with Assorted Mushrooms
and Oyster Sauce
Seafood Fried Rice
Bee Hoon Goreng with Silverfish

Dessert

Chilled Mango Cream with Sago
Black Forest Slice
Seasonal Fruit Platter

Coffee / Tea

S\$55++ Per Pax



GRADUATION PACKAGE

Entitlements:

- Free-flow of soft drinks and mixers during event
- Waiver corkage charge for duty paid hard liquor and wine brought in by the host
- One meal voucher worth S\$40 at White Rose Café
- One room night in our Superior Room for committee members
- Ivory seat covers for all dining chairs
- Car park passes based on 35% of confirmed attendance

Terms & Conditions:

- Rates quoted are subject to 10% service charge and prevailing Goods and Services Tax (GST)
- Minimum 50 persons
- Prices and menus are subject to change without prior notice
- The Management reserves the rights to substitute any of the menu items as and when it deem fit

For enquiries, please call our **Events Team** at **(65) 6830 1121 / 1203**
or **email: events@yorkhotel.com.sg**