

ANNABEL LAW PRODUCTIONS
ALPS CREATION SINGAPORE



TOWER CLUB
SINGAPORE

Atlantic Restaurant Dinner Menu



PACKAGE RATES

WEDDING RECEPTION VENUE RENTAL (PACIFIC LOUNGE)

- Monday - Saturday
 - 9am - 4pm / 4pm - 11pm
- Capacity: up to 25 pax (sit-down) | Up to 120 pax (standing)
- Complimentary AV system with 2x microphones
- 1x Solemnisation table
- 5x Silver tiffany chairs
- 1x Preserved flower table decoration
- Bridal makeup room
- Private storage room
- On-site actual day wedding coordinator

PHOTOGRAPHY BY ANNABEL LAW PRODUCTIONS

- Up to 10 hours photography coverage
- All images edited and returned
- Up to 800-1500 photos
- 8GB Thumbdrive with keepsake box

VIDEOGRAPHY BY ANNABEL LAW PRODUCTIONS

- Up to 9 hours videography coverage
- Full-day video edit
- RAW footages
- Couple to provide SSD (external storage device)

CUSTOMISED WEDDING DAY ITINERARY

Base Price: **\$10,800 NETT**

ADD-ONS :

WESTERN RESTAURANT (ATLANTIC RESTAURANT)

- Choose from 5 delectable menu options

CHINESE RESTAURANT (BA XIAN RESTAURANT)

- Choose from 5 delectable menu options

Terms and conditions:

- A base price of \$10,800+ (inclusive of venue rental and photography & videography package) applies to all Tower Club wedding bookings.
- The \$10,800 must be paid directly to Annabel Law Productions via bank transfer.
- A minimum spend of \$8,000+ is required for all food and beverages.
- Photography and videography coverage is charged at a fixed rate, regardless of whether the hours are fully utilised. No further discounts are eligible.



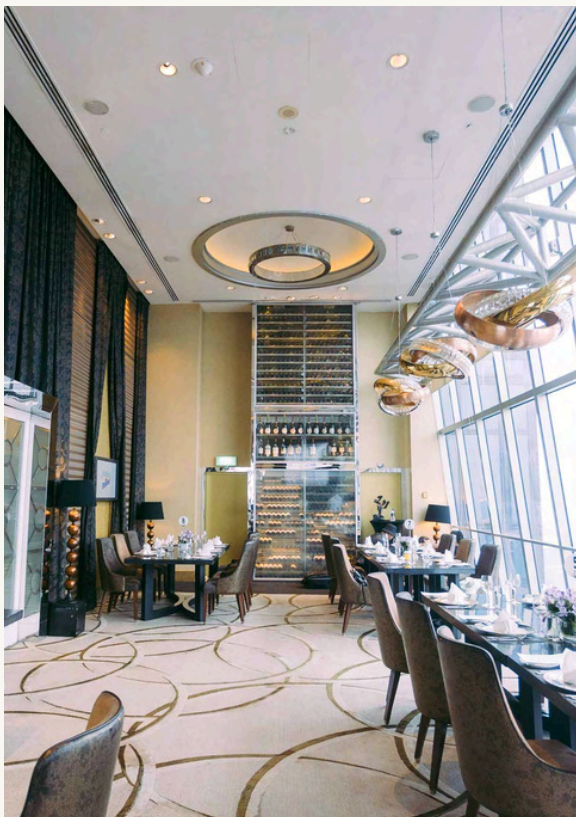


WEDDING RECEPTION

Pacific Lounge

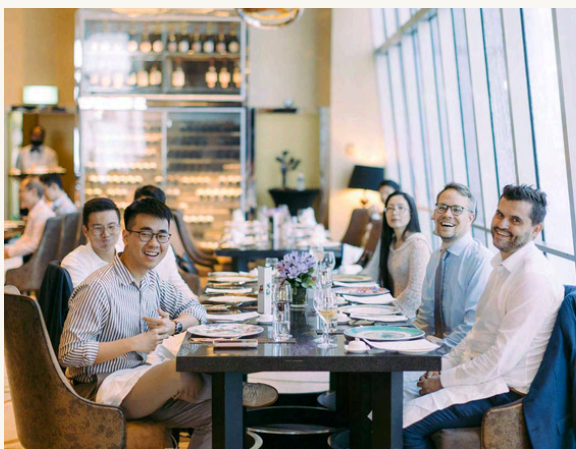
The Pacific Lounge is ideal for wedding receptions, mingling guests, tea ceremony and solemnisation ceremonies.

- Fits up to 120 pax (standing)
- Fits up to 25 pax (seated)



Atlantic Restaurant

WESTERN CUISINE

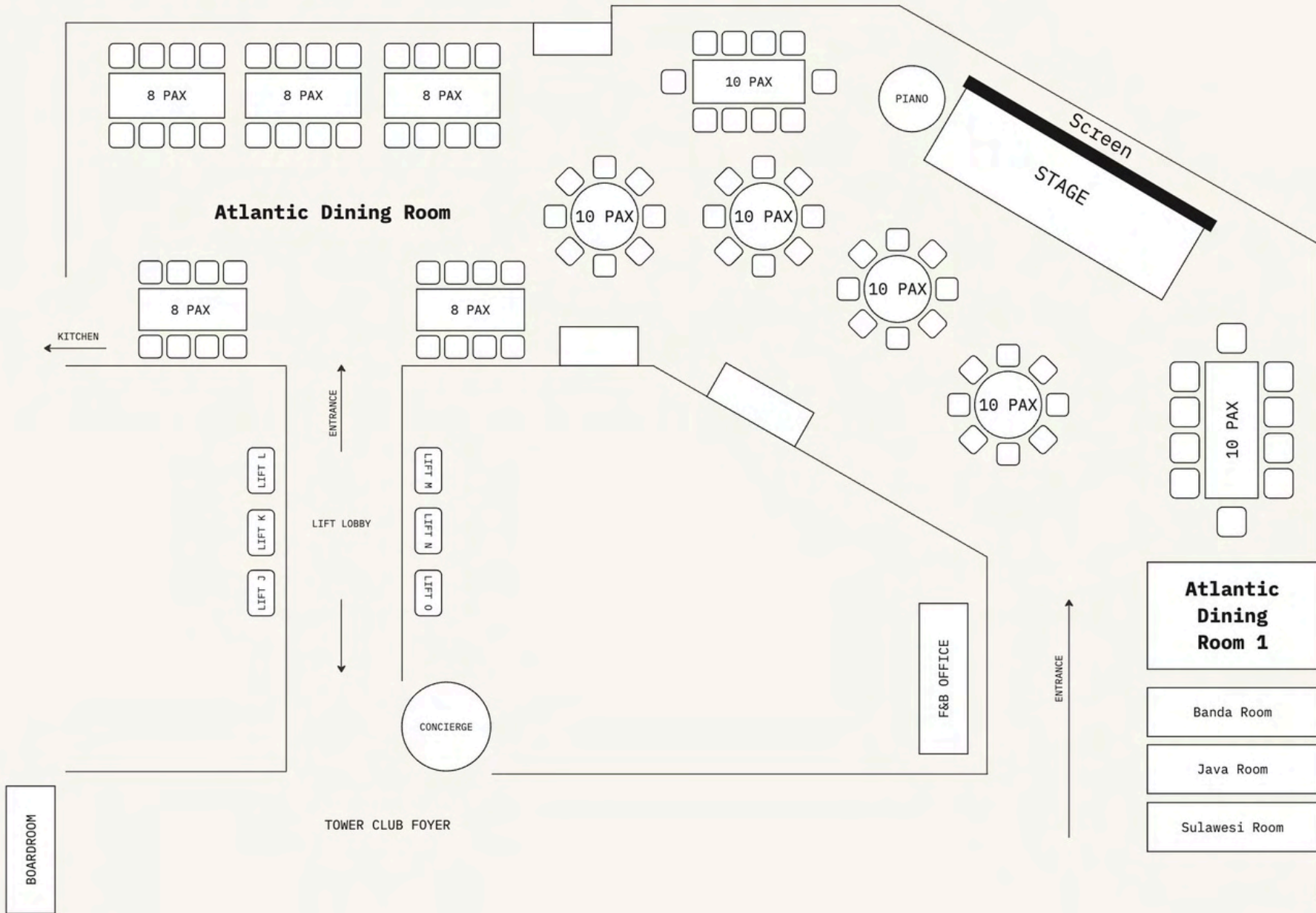


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- Fits up to 100 pax (seated)
 - Minimum capacity: 60 pax



FLOOR PLAN

TOWER CLUB: Atlantic Dining Room



DINNER MENU A

PAN-FRIED FOIE GRAS

with Smoked Duck Breast, Orange Salad, Sour Cherries,
Crispy Brioche and Old Port Wine Sauce

FOREST MUSHROOM CONSOMMÉ

with Truffle Ravioli, Shimeji Mushrooms and Chives

OPTION 1: BAKED ATLANTIC COD FISH FILLET

with Smoked Chutoro Belly, Cocktail Artichokes, Heirloom Cauliflower
Trio Colour Caviar and Lobster Velouté

OR

OPTION 2: PAN-FRIED DUTCH VEAL LOIN

with Ibérico Ham, Stewed Savoy Cabbage, Layered Potatoes,
Baked Tomatoes and Porcini White Wine Sauce

CARAMELIZED WHITE CHOCOLATE MOUSSE

with Salted Caramel Pop Corns, Sour Strawberry and Dark Chocolate Crumbs

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$118/PAX

**For halal options, kindly drop us a message*





DINNER MENU B

BAKED SPANISH RED PRAWN

with Fresh Herbs, Squid Ink Risotto, Chorizo Sausage, Tomato Salsa and Garlic Butter Sauce

HEARTY SEASONAL VEGETABLE BEEF SOUP

with Braised Beef Cheek Ragù and Fresh Herbs

BAKED FRESH SHELL PASTA

with Grilled Octopus, Ricotta Cheese, Tuna and Tomato Sauce

PAN-FRIED GROUPEL FISH FILLET

with Baby Squids, Seasonal Squash, Purple Potatoes, Stewed Mixed Beans and Seafood Velouté Sauce

OR

STUFFED FRENCH YELLOW CHICKEN BREAST

with Lobster Tail, Potato Purée, Sautéed Fine Green Peas, Banana Shallots, Crispy Coppa Ham and Old Port Wine Sauce

CARAMELISED HONEY PINEAPPLE

with Coconut Ice-Cream, Almond Crumbs and Coconut Meringue

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$138/PAX

**For halal options, kindly drop us a message*

DINNER MENU C

BAKED FRESH BOSTON LOBSTER

with Herb Butter, Heirloom Cauliflower, White Cabbage Salad,
Tobiko Roe and Lobster Emulsion

DOUBLE-BOILED CHICKEN CONSOMMÉ

with Seafood Dumpling, Ibérico Ham and Japanese Maitake Mushroom

FRESH LINGUINE PASTA

with Hokkaido Scallop, Caviar and Garlic Cream Sauce

OPTION 1: BAKED NEW ZEALAND KING SALMON FILLET

with Tempura Soft Shell Crab, Sautéed Thai Yam, Green Peas,
Zucchini and White Wine Lemon Sabayon Sauce

OR

OPTION 2: PAN-FRIED WAGYU BEEF TENDERLOIN

with Sautéed Baby Spinach Leaves, King Brown Mushrooms,
Crispy Beef Cheek Arancini, Baby Carrots and Black Truffle Sauce

CARAMELIZED WHITE CHOCOLATE MOUSSE

with Mixed Berries Compote, Fresh Strawberries, Strawberry Ice-Cream
and Almond Crumbs

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$168/PAX

**For halal options, kindly drop us a message*





VEGETARIAN DINNER MENU A

SHAVED CELERY

with Fennel Salad, Baby Sweet Corns, Red Endives, Citrus Fruits,
Baby Spinach and Orange Dressing

CREAM OF CELERIAC

with Beancurd, Barley, Kale Leaves and White Fungus

BAKED PORTOBELLO LASAGNA

with Smoked Scamorza Cheese, Medley of Garden Vegetables, Crispy Shallot
and Tomato Cream Sauce

DARK CHOCOLATE GANACHE TART

with Strawberry Ice-Cream and Mixed Berries Compote

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$98/PAX

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VEGETARIAN DINNER MENU B

ROASTED BUTTERNUT SQUASH AND PHYLLO PIE

with Roasted Bell Pepper Salad, Baked Shallots, Arugula Salad
and Balsamic Dressing

CREAM OF CAULIFLOWER

with Cheese Tortellini, Sautéed Potatoes and Fresh Herbs

SPINACH AND RICOTTA CHEESE DUMPLING

with U.S Asparagus, Potatoes and Leek Velouté Sauce

BAKED ORZO PASTA

with Stuffed Morel Mushrooms, Plant Based Meat, Pine Nuts,
Green Peas and Pomodoro Sauce

COCONUT MILK PANNA COTTA

with Mango Puree, Mixed Berries, Almond Crumbs and Coconut Ice-Cream

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$118/PAX

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A close-up photograph of a chilled, condensation-covered bottle of Penfolds wine lying on a silver tray. The bottle is surrounded by several other bottles with red caps and ice cubes. The background is softly blurred, showing more of the tray and bottles. The overall lighting is warm and elegant.

Drinks Menu

**All packages are not inclusive of food. Food is ala carte rates.*

***All food and drinks are paid directly to Tower Club.*



DRINKS

FREE FLOW SOFT DRINKS/COFFEE TEA

1-Hour: \$14/pax

4-Hour: \$30/pax

Additional Hour: \$6/pax

FREE FLOW SOFT DRINKS AND JUICES

1-Hour: \$15/pax

4-Hour: \$38/pax

Additional Hour: \$8/pax

FREE FLOW BEER AND SOFT DRINKS

1-Hour: \$35/pax

4-Hour: \$73/pax

Additional Hour: \$14/pax

FREE FLOW WINES, BEER, SOFT DRINKS AND JUICES

1-Hour: \$48/pax

4-Hour: \$98/pax

Additional Hour: \$20/pax

Corkage fee of \$30 per bottle applies for bringing your own wines or champagnes.

TOWER CLUB

Club Rules

**AS TOWER CLUB IS A MEMBERS ONLY PRIVATE CLUB,
KINDLY OBSERVE THE FOLLOWING CLUB RULES:**

DRESS CODE

Monday to Thursday before 3pm: Business Attire only; Jeans, collarless tee-shirts, shorts, baseball caps, athletic wear, sneakers, slippers and sandals are not allowed in the Club.

FESTIVE SEASONS

During festive periods; Christmas Day and Chinese New Year, there will be decorative set up at the main lobby area inside Tower Club. These set ups are fixed and cannot be shifted.

PARKING

All parking is based on Republic Plaza's parking fees.

CLOSED ON SUNDAYS

Wedding bookings are not available on Sundays as the club will be closed.

NO EXTERNAL CATERING ALLOWED

External catering is not allowed in the venue.