

ANNABEL LAW PRODUCTIONS  
ALPS CREATION SINGAPORE



# Atlantic Restaurant Lunch Menu





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## 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.



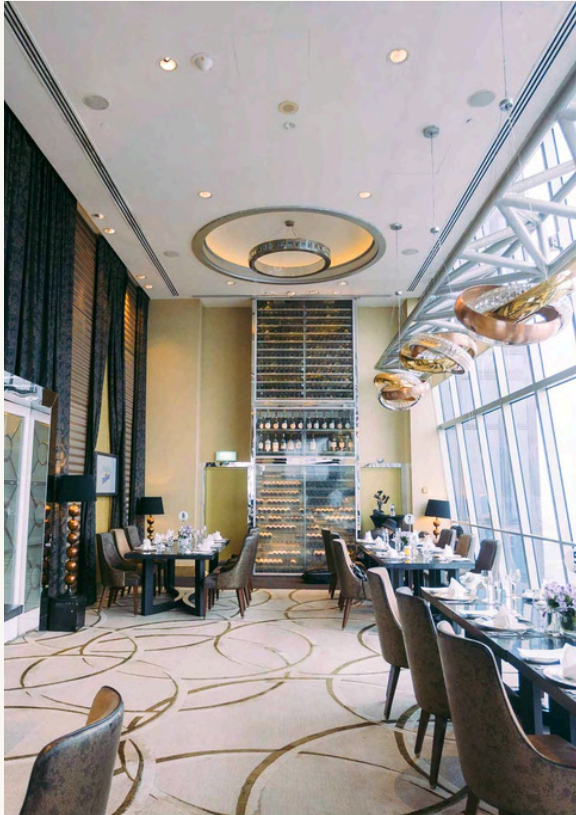


## WEDDING RECEPTION

# Pacific Lounge

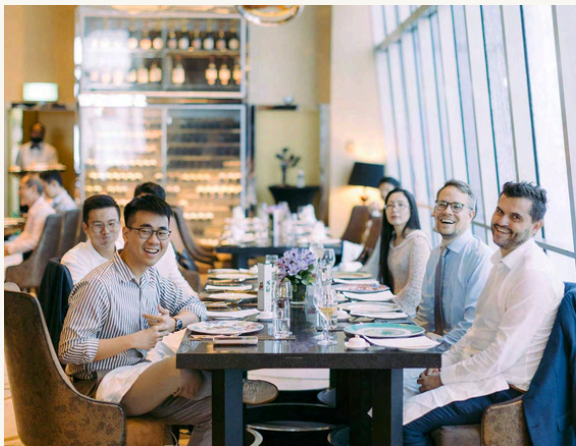
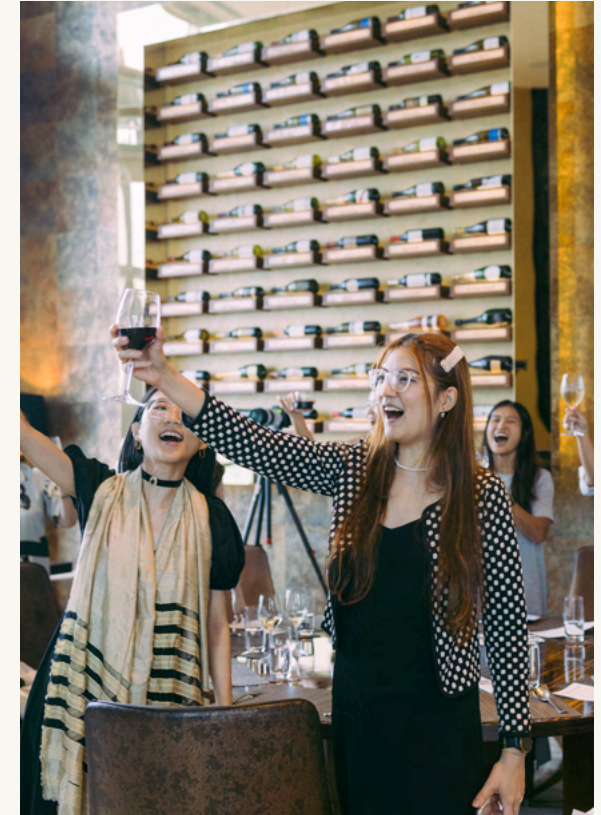
The Pacific Lounge is ideal for wedding receptions, mingling guests, tea ceremony and solemnisation ceremonies.

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



# Atlantic Restaurant

WESTERN CUISINE

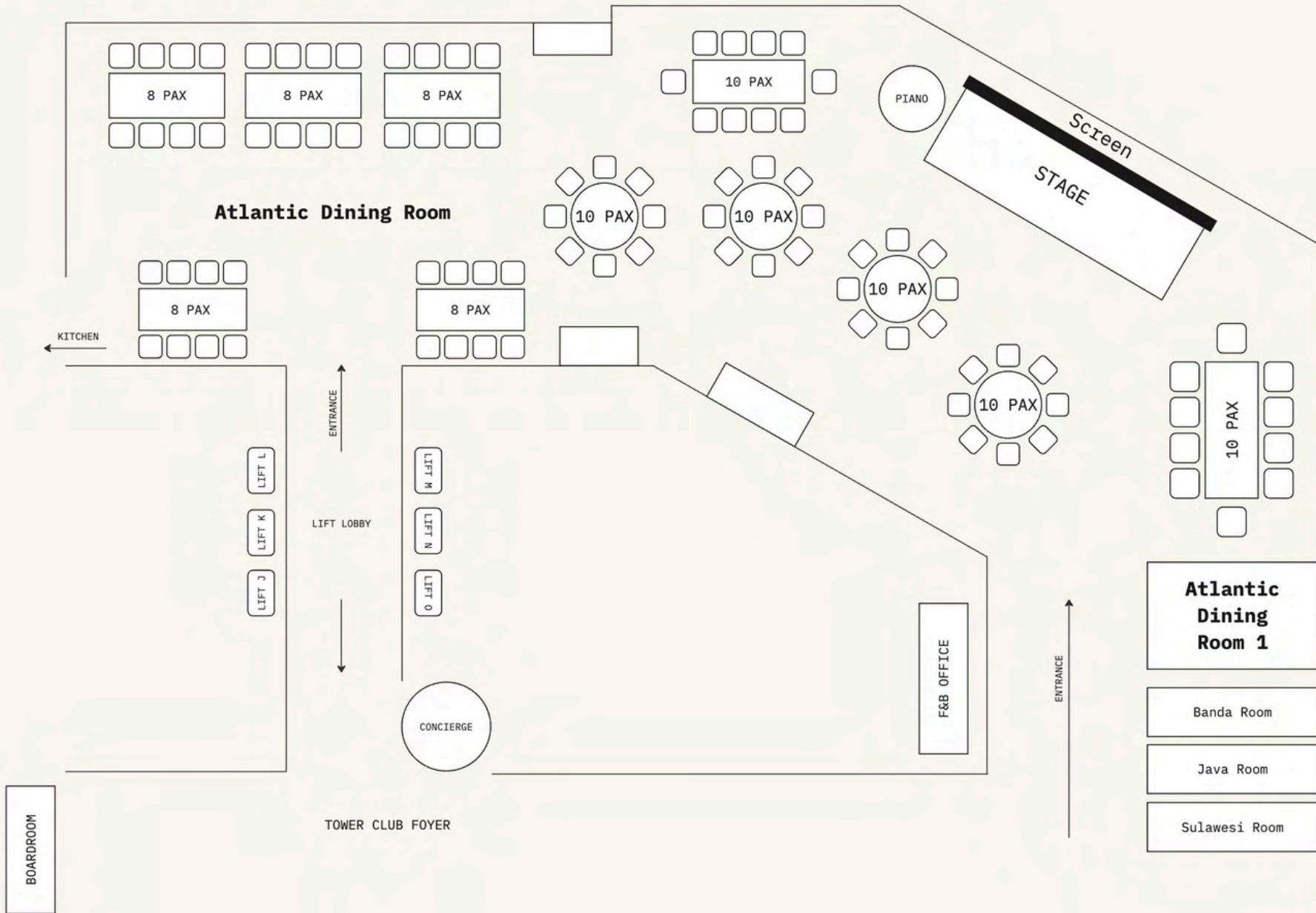


- Fits up to 100 pax (seated)
- Minimum capacity: 60 pax



# FLOOR PLAN

## TOWER CLUB: Atlantic Dining Room



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## LUNCH MENU A

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### MARINATED TIGER PRAWN SALAD

with Pickled Japanese Cucumber, Cherry Tomatoes, Shaved White Onions  
and Marie Rose Sauce

### SQUID INK PASTA

with Smoked Pancetta Ham, Pork Sausage, Sautéed Pumpkin,  
Arugula and Garlic White Wine Sauce

### BAKED GREENLAND HALIBUT FISH FILLET

with Citrus Zest, Smoked Slipper Lobster Tail, Stewed White Bean,  
Baby Sweet Corns, Yellow Endive Leaves, Dill and Yuzu Béarnaise Sauce

### RASPBERRY MILLE-FEUILLE

with Chocolate, Raspberry Gel and Vanilla Ice-Cream

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

**\$108/PAX**

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





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## LUNCH MENU B

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### HOME-CURED SAKURA PINK TUNA

with Heirloom Tomato Salad, Ice Plant Lettuce and Japanese Goma Dressing

### CREAM OF FINE PEAS

with Ikura Roe and Assorted Ocean Gems

### SEASHELL PASTA

with Veal Ragu, Blue Cheese Crumbs and Sundried Tomato Sauce

### ROASTED AUSTRALIAN BLACK ANGUS RIB-EYE

with Shallot Confit, Black Garlic, Air-Dried Beef, Baked Carrot,  
New Skin Potatoes and Sarawak Black Pepper Sauce

### TRADITIONAL CANDIED ORANGE POUND CAKE

with Shaved Dark Chocolate, Orange Peel and Orange Ice-Cream

### FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

**\$128/PAX**

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



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## LUNCH MENU C

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### SMOKED HADDOCK FILLET ROLL

with Apricot Cream Cheese, Mesclun Salad, Shaved Red Onions  
and Kalamata Olives

### CREAM OF FOREST MUSHROOM

with Mushroom Ravioli, Porcini Powder and Chives

### PEARL COUSCOUS

with Duck Confit, Butternut Pumpkin, Cranberry and Sundried Tomatoes

### NEW ZEALAND BABY LAMB RACK

with Braised Lamb Shank Tart, U.S Asparagus, Kalamata Olives,  
Capsicum Caponata and Mustard Thyme Sauce

### FRESH BAKED APPLE CRUMBLE PIE

with Mixed Berries, Vanilla Sauce and Mascarpone Ice-Cream

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

**\$148/PAX**

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





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## VEGETARIAN LUNCH MENU A

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### **BAKED CARROT TERRINE**

with Kenya Beans, Chickpeas, Roasted Hazelnuts, Feta Cheese  
and Japanese Yuzu Gamo Dressing

### **CREAM OF JERUSALEM ARTICHOKE**

with Spinach Dumpling and Crispy Shimeji Mushrooms

### **BAKED VEGETARIAN RISOTTO**

with Seasonal Garden Vegetables, Crispy Potatoes and Cheese Sauce

### **CHILLED EGGLESS CHOCOLATE MOUSSE**

with Caramelised Banana, Mixed Berries and Raspberry Sorbet

### **FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS**

**\$78/PAX**

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

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## VEGETARIAN LUNCH MENU B

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### BAKED SEASONAL ASPARAGUS

with Baby Spinach Leaves, Yellow Frisée, Sundried Tomatoes,  
Cottage Cheese and Lemon Dressing

### CREAM OF BROCCOLI

with Potato Dumpling, Pine Nuts and Smoked Cheese

### GLUTEN FREE PENNE PASTA

with Kalamata Olives, Baked Eggplant, Zucchini and Aurora Sauce

### BAKED BUTTERNUT PUMPKIN

with Garlic, Shallots, Fresh Herbs, Roasted Pumpkin Seeds,  
Butternut Pumpkin Purée, Buckwheat, Baby Spinach and Rocket Pesto Sauce

### POACHED PEAR

with Port Wine, Organic Honey Agar-agar, Vanilla Cream and Chocolate Sauce

### FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

**\$98/PAX**

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



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.*



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## DRINKS

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### 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:**

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## 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.