



'MAS PARTY

Christmas Package

From S\$ 50.00++ onwards

Available from 15 Nov 2009 to 15 Jan 2010

Minimum of 50 persons

Feast and celebrate this joyous festive occasion with lots of fun and laughter at The Legends Fort Canning Park



Package includes:

- Choice of Indoor or Outdoor function space*
- Unlimited Serving of soft drinks throughout the dinner
- Waiver of corkage charge for duty paid hard liquor
- A decorated Christmas tree
- Use of LCD projector and built in motorized screen for presentation*
- Use of in-house PA system
- Soft-piped in Christmas music
- Special centre pieces for all guest tables
- White seat covers for all chairs
- A day-use room for planning committee*
- Complimentary car park coupons based on 20% of guaranteed Attendance
- Party favours for all guests



EXTRA PERKS GIVEN

Minimum 30 tables / 300 persons

1. Complimentary one barrel of draught beer or 12 bottles of house wine
2. Two Complimentary Weekday-stay vouchers in The Legends Golf & Country Resort's Superior Room worth RM200 each

Minimum 15 tables / 150 persons

1. Complimentary 6 bottles of house wines
2. One Complimentary Weekday-stay vouchers at The Legends Golf & Country Resort's Superior Room worth RM200 each

For enquires and bookings:

Please contact the Catering Team at 65596786 or email fnb@legendsfortcanning.com

Terms & Conditions Apply

Prices are subjected to 10% service charges and prevailing government taxes.



CHRISTMAS WESTERN MENU A*

Soup

Cream of Pumpkin with Chives



Entree

Roasted Turkey with Chestnut Stuffing,
Mashed Potato, Braised Savory Cabbage and Carrots
Infused in Cranberry Sauce

Or

Fillet of Salmon
With Potato Gratin,
Seasonal Vegetable topped with
Creamy Leek & Lemon Sauce



Dessert

Chocolate Truffles
Served with Vanilla Sabayon



Coffee or Tea

\$50.00++ per person

*All prices are subject to 10% Service Charge and Prevailing Government Taxes
For Lunch Only



CHRISTMAS WESTERN MENU B

Appetizer

Duck & Orange Pâté

With Brioche & Festive Plum Chutney

Soup

Roasted Roma Tomato with Basil

Entree

Fillet of Butter Fish

with Saffron Fennel & Chardonnay Cream Sauce

or

Traditional Roasted Turkey

with Home Made Chestnut Stuffing

Roasted Potatoes & Cranberry Gravy

Dessert

Dark Chocolate Pastries

with Mulled Raspberry Purée and Orange Coulis



Coffee or Tea

\$60.00++ per person

All prices are subject to 10% Service Charge and Prevailing Government Taxes



CHRISTMAS WESTERN SET MENU C

Appetizer

Pistachio Coated Foie Gras Terrine
with Apple Compote

Soup

Cream of Celery
with Winter Pear & Brown Almond

Entree

Roasted Turkey Breast and Chestnut Stuffing,
Braised Asparagus and Sweet Potato in Giblet Glaze

or

Grilled Beef Tenderloin
Served with Sautéed Festive Vegetable, Mashed Potato and Demi-glace

Dessert

X'mas Cheese Cake
with Rich Chocolate Sauce and Brandy Sauce



Coffee or Tea
With Christmas Cookies

\$70.00++ per person

All prices are subject to 10% Service Charge and Prevailing Government Taxes



CHRISTMAS BUFFET MENU A*

Appetizer

Festive Smoked Salmon with Caper and Onion Ring
Christmas Duck Terrine with Orange Tomato Salsa
Legends Garden Cold Dish Combination
Pasta with Sun-dried Tomato and Asparagus
Selection of Garden Green with Condiment and Choice of Dressing
(Thousand Island, French and Italian)

Soup

Cream of Pumpkin with White Onion
Assorted Freshly Baked Bread and Butter

Hot Selection

Roasted Turkey with Chestnut Stuffing & Giblet Gravy
Roasted Marinated Beef with Brown Onion Mushroom Gravy
Grilled Dory Fillet served with Orange Butter Sauce
Sautéed Potato with Rosemary
Wok-fried Medley Vegetable with Oyster Sauce
Wok-fried Noodle, Hong Kong Style
Steamed Fragrant White Rice

Dessert

Christmas Cheese Cake
Christmas Yule Log Cake
Assorted Christmas Cookies
White Chocolate Mousse Cake
Mango Pudding
Tropical Fresh Fruit Platter



Coffee or Tea

\$55.00++ per person

All prices are subject to 10% Service Charge and Prevailing Government Taxes

**For Lunch Only*



CHRISTMAS BUFFET MENU B

Appetizer

Festive Smoked Salmon with Apple and Orange Salsa
Tuna Pasta and Pepper Salad
Potato Salad with Fennel and Smoked Duck
Fresh Asparagus, Egg Salad and Grilled Mushrooms
Selection of Garden Green with Condiment and Choice of Dressing
(*Thousand Island, French and Italian*)
Japanese Sushi and Maki Rolls served with Condiments and Sauce
Fresh Oysters, Green Mussels and Prawns on Ice
Served with Cocktail Sauce & Shallot Vinaigrette

Soup

Winter Melon Lobster Bisque
Assorted Freshly Baked Bread and Butter

Craving Station

Roasted Turkey with Chestnut Stuffing & Giblet Gravy

Hot Selection

Roasted Beef with Red Wine & Shallot Sauce
Honey-glazed Ham with Grilled Pineapples
Grilled Dory Fillet with Caper Butter Sauce
Sautéed Potatoes with Mixed Herbs
Braised Chinese Cabbage and Fragrant Mushrooms with Oyster Sauce
Wok-fried Assorted Seafood with Dried Chilli
Braised Ee Fu Noodles with Mushroom and Chive
Steamed Fragrant Rice

Dessert

Assorted International Pastries
Christmas Yule Log Cake
X'mas Stollen
Christmas Pudding with Brandy Sauce
Assorted Festive Cookies
Double Chocolate Fudge Cake
Pumpkin Raisin Pie
Tropical Fresh Fruit Platter

Coffee or Tea

\$65.00++ per person

All prices are subject to 10% Service Charge and Prevailing Government Taxes



CHRISTMAS BUFFET MENU C

Appetizer

Roasted capsicum and Mushroom with Sundries Tomato Dressing
Mango Chicken Salad with Asian Hoisin Dressing
Christmas Potato Salad with Fennel and Smoked Duck
Grilled Marinated Vegetables with Buffalo Mozzarella and Calamansi Coulis
Selection of Garden Green with Condiment and Choice of Dressing
(*Thousand Island, French and Italian*)
Pacific Oyster, Fresh Shrimps and Green Mussel
Cocktail Sauce and Condiment
Japanese Sushi and Sashimi served with Condiment
Smoked Norwegian salmon with Condiments

Soup

Pumpkin Soup and Cheese Bread Toast
Assorted Freshly Baked Bread and Butter

Hot Selection

Roasted Beef Sirloin with Garlic Pepper Corn Sauce
Braised Duck Stew with Carrots and Green Leeks
Pan-fried Dory Fillet with Caper Butter Sauce
Sautéed Tiger Prawns in Galangal Butter with Tomato Concasse
Baked Sweet Potato and Potato Au Gratin
Braised Chinese cabbage with Fragrant Mushroom in Oyster Sauce
Wok-fried Szechuan Style Seafood with Dried Chilli
Fried Hong Kong Noodles
Steamed Fragrant Rice

Carving Station

Roasted Turkey with Chestnut Stuffing and Giblet Gravy

Dessert

Christmas Log Cake
Dark Chocolate Mousse
Assortment of Pastries
Cream Caramel with Berries
Christmas Cheese Cake
Assorted Christmas Cookies
Fresh Seasonal Fruits
Christmas Pudding with Brandy Sauce
X'mas Stollen

\$75.00++ Per person

All prices are subject to 10% service charge and prevailing government taxes



CHRISTMAS BUFFET MENU D

Appetizer

Roma Tomato with Buffalo Mozzarella and White Truffle Pasto Coulis
Country Style Smoked Duck, Goose Liver Terrine and Cranberry Compote
Herb Mushroom Salad with Endive and Pine Nuts
Marinated Cauliflower with Red Peppers, Parsley, Scallions, and Tomatoes
Selection of Garden Green with Condiment and Choice of Dressing
(Thousand Island, French and Italian)
Japanese Sushi and Sashimi served with Condiment and Sauce
Pacific Half shell Oysters, Fresh Shrimps and Green Mussel
Cocktail Sauce and Condiment
Smoked Norwegians Salmon with Condiments

Soup

Leek and Celery Cream Soup
Home Made Festive Breads
Selection of Farmhouse Cheese with Water Crackers and Condiment

Hot Selection

Pan Fried Butter Fish Fillet on Cilantro Artichoke Salsa
Sautéed Tiger Prawns in Lemongrass Butter and Tomato Concasse
Braised Turkey with Stuffing, Brussels sprouts and Natural Jus
Festive Braised Duck with Root Vegetable and Orange Coriander
Roast Legs of Lamb with Provencal Vegetable Served with Bordelaise Sauce
Sautéed New Potato and Mixed Herb
Christmas Vegetable Medley
Chinese Seafood Fried Rice

Carving Station

Honey Glazed Ham
With Cinnamon Pineapple Raisin Sauce

Dessert

Double Chocolate Fudge Cake
Traditional French Lemon Tart
Blueberry Cheese Cake
Christmas Log Cake
Christmas Stollen and Cookies
X'mas Pudding with Brandy Sauce
Chocolate Fountain with Assorted Fruit Skewer

Coffee or Tea

\$85.00 per person

All prices are subject 10% service charge and Prevailing Government Taxes