



Your Dream Wedding at Acacia

Pre - Wedding Reception

*Professional Consultation with our Executive Chef for the Menus
A Choice of 3 Course or a 4 Course Plated Menu or Buffet Menus Created by our Master Chefs
Menu tasting for the Couple
Location Shoot in the Hotel for Pre-wedding Photographs of Couple
Get fit before the Wedding for two weeks*

Wedding Day

*Sophisticated and Contemporary Wedding Ballroom
Choice of Quartet By Bernie Pasamba or Mobile Lights and Sounds
Choice of Chauffeured Bridal Car or 3 Hours use of Photobooth
Elegant Three Layered Fondant Wedding Cake
A Bottle of Sparkling Wine for the Couple Toasting
Welcome Drink for all guests
One Round of Iced Tea for all Guests during Dinner
LCD Projector and Screen
Hotel PA System*

Floral Arrangements

*Flower Centerpiece with Votive Lights and
Glass Topper on all tables
Cascading Garland Arrangement for the Couple's Table
Cake Floral Bouquet Arrangement
Long and Low Floral Arrangement for VIP Tables*

Guest Room Inclusions

*Two Nights Stay in a Suite Room for the Bride
Overnight Stay in a Deluxe Room for the Groom
In-room Breakfast for the Couple*

Special Group Rate for Families and Friends

Post Wedding Celebration

Lunch or Dinner for Two on the First Year Anniversary

Rate is inclusive of Government Taxes and Service Charge
All prices and menus are subject to change without prior notice
Valid until December 31, 2023

Menu Category	For the first 100 persons	For the first 150 persons	For the first 200 persons	For the first 250 persons	Excess Per Person
Sit Down – Three Course	310,000	404,905	449,250	594,194	1,800
Sit Down - Four Course	335,561	442,405	549,250	656,694	2,000
International Buffet A	378,100	524,905	635,200	794,194	2,550
International Buffet B	420,561	569,905	695,400	869,194	2,900

Three Course Set Menu

SET WESTERN MENU A

Appetizer

Terrine of Smoked Salmon with Anchovy Butter, Crab and Baby Coriander Salad, Beetroot Dressing

Main Course

Grilled Tenderloin of Beef with Mushroom and Onion Marmalade, Roasted Garlic, Red Wine Sauce served with Mashed Potato

Dessert

Pecan Pie with Vanilla Ice Cream

SET WESTERN MENU B

Soup

Tomato Consommé with Prawn and Basil Ravioli

Main Course

Roasted Fillet of Red Snapper, Caramelized Endive, Fresh Orange and Olive Oil Emulsion served with Steamed Jasmine Rice

Dessert

Chocolate Hazelnut Terrine with Raspberry Sauce

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SET WESTERN MENU C

Salad

Lemon Grass Skewered Chicken with Ripe Mango and Tortilla Salad

Main Course

Three Cheese Herb Chicken Roulade with Baby Green Beans, Roasted Potatoes and Chardonnay Cream served with Steamed Jasmine Rice

Dessert

Vanilla Ice Cream with Fresh Mango in Caramel Brandy Snap

Four Course Set Menu

SET WESTERN MENU A

Salad

Grilled Prawns & Arugula Salad with Orange-Miso Vinaigrette

Soup

Cauliflower Veloute with Bacon Croutons & Spring Onions

Entrée

Braised U.S. Beef "Provençal" Orange, Black Olives and Potato Puree served with Mashed Potato

Dessert

Apple Strudel with Vanilla Cream Anglaise

SET WESTERN MENU B

Appetizer

ParmigianoReggiano Pudding with Sweet Pea Puree

Soup

Cream of Potato, Leek and Arugula Soup

Entrée

Spice Crusted Grilled Salmon Sweet Soy Reduction, Steamed Japanese Rice and Asparagus

Dessert

Lime Cheesecake with Pineapple Five Spice Compote

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SET WESTERN MENU C

Appetizer

Crispy Buffalo Mozzarella & Mushroom Ragout Baby Greens, Honey-Garlic Vinaigrette

Soup

Roasted Pumpkin Soup with Sage Cream & Chestnuts

Entrée

Parmesan Chicken Scaloppini with Tomato Sage served with Steamed Jasmine Rice

Dessert

Moist Chocolate Cake with White Chocolate Swirl

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Buffet Menus Choices

INTERNATIONAL MENU A

Buffet Menu A1

Appetizers and Salads

Poached Chicken Salad with Grapes, Pimiento and Walnuts

Vegetable Frittata

Spicy Glass Noodle Salad with Shrimps

International Salad Bar with various dressings and condiments

Soup

Creamy Mushroom Soup with Herbs

Selection of Breads, Butter and Margarine

Hot

Roasted Chicken with Arabic Spices served on Raisin and Cashew Nut Pilaf

Roast Pork Fennel with Parmesan and Peas

Braised Beef Short Rib with Honey Glaze

Sautéed Vegetables with Herb Butter

Pandan Steamed Rice

Carving

Herb Crusted Beef Sirloin with Mustard and Rolls

Dessert

Carrot Cake Slice

Chocolate Ganache Slice

Apple Caramel Mousse

Opera Cake

Fresh Seasonal Fruits

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Buffet Menu A2

Appetizers and Salads

Bruschetta's

(Tomato, Basil, Anchovy and Bacon)

(Smoked Salmon and Feta Cheese with Dill Sauce)

Citrus Marinated Shrimp Salad and with Grilled Onion and Orange

Platter of Assorted Cold Cuts and Sausages

Assorted Mix Greens with 4 Kinds of Dressings and 5 Kinds of Condiments

Soup

Cream of Fennel Apple Celeriac with Curried Espuma and Croutons

Freshly Baked Rolls

Hot

Baby Back Ribs in Acacia's Barbecue Sauce

Roasted Maple and Pink Peppercorn Whole Chicken Au Jus

Oven Baked Fillet of Fish Crusted with Fresh Herbs

Mix Vegetables Cassoulet

Steamed Pandan White Rice

Carving

Fresh Herb Marinated Slow Roasted Leg of Lamb

Dessert

Chocolate Oblivion

Hazelnut Chocolate Gateau

Mocha Pecan Tart

Mango Pudding

Assorted Fresh Fruit Platter

INTERNATIONAL MENU B

Buffet Menu B1

Appetizers and Salads

Asparagus with Parmesan and Crispy Bacon
Fried Spring Rolls w/ Cream Cheese and Jalapeno's Mousse
Shrimp and Pineapple with Basil
International Salad Bar with Various Dressings and Condiments

Soup

Cream of Cauliflower Soup
Selection of Bread, Butter and Margarine

Hot

Sautéed Chicken with Cashew Nuts and Onion
Crispy Pork Belly with Thai Vegetables
Seared Fillet of Fish with Tomato Confit, Fennel and Capsicum Sauce
Grilled Tenderloin of Beef with Sauteed Spinach and Balsamic
Sautéed Asparagus with Parsley and Almond Flake Butter
Pandan Steamed Rice

Carving

US Beef Short Plate with Mushroom Au Jus

Dessert

Caramel Walnut Fudge
Moist Chocolate Cake
Mini Cheesecake
Pineapple Strudel with Vanilla Sauce
Fresh Seasonal Fruits

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Buffet Menu B2

Appetizer and Salads

Ham, Corn and Asparagus Salad

Baked New Zealand Mussels Rockefeller served on a Bed of Rock Salt

Penne Pasta with Tuna and Olives

Poached Chicken Salad with Grapes, Pimiento and Walnuts

Assorted Mix Greens with 4 Kinds of Dressings and 5 Kinds of Condiments

Soup

Prawn Bisque

Freshly Baked Rolls

Entree

Beef Wellington with Boursain Cheese

Roasted Pork loin Stuffed with assorted Vegetables in Herbed Tomato Cream Sauce

Roasted Rosemary and Orange Whole Chicken Au Jus

Poisson A'la Meuniere (French Style Fish Steak in Brown Butter Sauce)

Gratinated Mix Vegetables

Steamed Pandan White Rice

Carving

Roasted U.S. Angus Short Plate

Dessert

Wattle Chocolate Mousse with Toasted Marshmallows

Carrot Cake with Cream Cheese Frosting

Mango Cheese Cake

Caramel Walnut Fudge

Fresh Fruit Platter

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