

BIRTHDAYS.WEDDINGS.CELEBRATIONS

2017/2018

XY HOTEL X MANNA POT

YOUR ULTIMATE PARTY SOLUTION

CALL 9069 5676 OR EMAIL
BUGIS_RESERVATION@XYGLOBALHOTEL.COM FOR ENQUIRIES



THE SITTING ROOM



THE LOUNGE

XY HOTEL VENUE

THE LOUNGE- \$500 (UP TO 25 PAX)

THE SITTING ROOM- \$900 (UP TO 40 PAX)

BOTH SPACES- \$1200 (UP TO 60 PAX)

4 HOUR VENUE RENTAL

10AM-2PM

2PM- 6PM

6PM-10PM

A SURCHARGE OF \$200 APPLIES ON WEEKENDS & PUBLIC HOLIDAYS.



THE SITTING ROOM



THE LOUNGE

XY HOTEL VENUE + FOOD

THE LOUNGE- \$400 (UP TO 25 PAX)

THE SITTING ROOM- \$800 (UP TO 40 PAX)

BOTH SPACES- \$900 (UP TO 60 PAX)

4 HOUR VENUE RENTAL

10AM-2PM

2PM-6PM

6PM-10PM

A SURCHARGE OF \$100 APPLIES ON WEEKENDS & PUBLIC HOLIDAYS.



SUPERIOR



JUNIOR SUITE

XY HOTEL ROOM RATE

ROOM RATE SPECIAL

with every venue package

SUPERIOR- \$138 NETT

DELUXE- \$168 NETT

JUNIOR SUITE-\$198 NETT



SUPERIOR



JUNIOR SUITE

XY HOTEL POOLSIDE

POOLSIDE PARTY RATE

maximum capacity of 25 pax

\$1200 NETT


3 POOLSIDE ROOMS

POOLSIDE EXCLUSIVE USAGE

(UP TO 4 HOURS)

USAGE OF SPACE OUTSIDE POOL

A SURCHARGE OF \$100 APPLIES ON WEEKENDS & PUBLIC HOLIDAYS



Your ultimate party solution

CHRISTMAS PARTY

xy hotel bugis x manna pot



Savour

\$18.80 per pax

CHRISTMAS FAVORITIES

Luxurious Ham Platter

APPETISER

Air flown Fresh Garden Green Salad with Honey Mustard Dressing

OR

Nacho with Apple Chutney

HOT ENTREE

Mediterranean Olive Rice

Pasta Conchiglie in Laksa Sauce

Roasted Winter Root Vegetable Tossed in Basil Butter

Oven Baked Buffalo Wing

Baked Pangasius Sutchi Fish Fillet in Mozzarella Bechamel with Sweet Potato Mash Gratin

Tempura Prawn with Wasabi Mayonnaise

DESSERT

Cranberry Jelly with Summer Fruit Cocktail & Aloe Vera

BEVERAGE

Chilled Christmas Punch

MINIMUM OF 35 PAX

Delight

\$28.80 per pax

CHRISTMAS FAVORITES

Luxurious Ham & Sausage Platter
Rosemary & Thyme Christmas Roast Turkey
Christmas Log Cake

APPETISER

Air flown Fresh Garden Green Salad with Honey Mustard Dressing
OR
Nacho with Apple Chutney

HOT ENTREE

Seafood Fried Rice
Pasta Conhiglie in Laksa Sauce
Roasted Winter Root Vegetable Tossed in Basil Butter
Fusion Chicken Confit Boneless Leg with Mandarin Orange Salsa
OR
Shepherd's Pie
Baked Pangasius Sutchi Fish Fillet in Mozarella Bechamel with Sweet Potato Mash Gratin
Smoked Paprika Prawn with Roasted Cherry Tomato
Cheese Sausage Wrapped in Pastry Puff

DESSERT

Eclair
Cranberry Jelly with Summer Fruit Cocktail & Aloe Vera

BEVERAGE

Chilled Christmas Punch

MINIMUM OF 30 PAX





Relish

\$38.80 per pax

CHRISTMAS FAVORITES

Roast Beef with Yorkshire Pudding
Rosemary & Thyme Christmas Roast Turkey
Christmas Log Cake

APPETISER

Wild Greens with Roasted Beef, Orange, Walnut &
Pomegranate Vinaigrette
Nacho with Apple Chutney

HOT ENTREE

Seafood Fried Rice
Mozzarella topped Lasagna with Rosemary Bolognese &
Cream
Roasted Winter Root Vegetable tossed in Basil Butter
Fusion Chicken Confit Boneless Leg with Mandarin Orange
Salsa
OR
Shepherd's Pie
Baked Whole Norwegian King Salmon Infused with Herbs &
Citrus Zest
Smoked Paprika Prawn with Roasted Cherry Tomato
Cheese Sausage Wrapped in Pastry Puff
Crostini with Spinach Cream Cheese

DESSERT

Christmas Croissant Bread Pudding with Citrus Elements
Black Forest Shooter
OR
Divine Artisan's Macaron

BEVERAGE

Chilled Christmas Punch

MINIMUM OF 25 PAX

Merry

\$288.00 PER PARTY PACK

NO BUFFET SET-UP

CHRISTMAS FAVORITES

Luxurious Ham Platter

Christmas Log Cake

APPETISERS

Air flown Fresh Garden Green Salad with Honey Mustard
Dressing

Nacho with Apple Chutney

HOT ENTREE

Mediterranean Olive Rice

Pasta Conhiglie in Laksa Sauce

Oven Baked Buffalo Wing

Tempura Prawn with Wasabi Mayonnaise

Cheese Sausage Wrapped in Pastry Puff

BEVERAGE

Apple Juice

SERVES UP TO 12 PAX





Joyful

\$388.00 per party pack

NO BUFFET SET-UP

CHRISTMAS FAVORITES

Rosemary & Thyme Christmas Roast Turkey
Christmas Log Cake

APPETISERS

Wild Greens with Roasted Beef, Orange, Walnut &
Pomegranate Vinaigrette
Nacho with Apple Chutney

HOT ENTREE

Seafood Fried Rice
Pasta Conchiglie in Laksa Sauce
Roasted Winter Root Vegetable tossed in Basil butter
Fusion Chicken Confit Boneless Leg with Mandarin Orange
Salsa
Smoked Paprika Prawn with Roasted Cherry Tomato
Cheese Sausage wrapped in Pastry Puff

DESSERT

Eclair

BEVERAGE

Chilled Christmas Punch

SERVES UP TO 12 PAX

Your ultimate party solution

CELEBRATIONS

xy hotel bugis x manna pot

Crafted by
Palatable Perfections
FRUITS-INFUSED
MOCKTAIL



"Laughter is timeless
imagination has no age
and dreams are forever"



\$18 per pax

HIGH TEA

[high tea] buffet

Appetiser

Crispy tortilla chip with cheesy nacho dip

Mini Assorted Quiche

Canape

shiitake charcoal french baguette

Hot entree

American fried rice with diced picnic ham

Signature Honey Glazed Chicken mid-wing

Tempura Prawn with wasabi mayonnaise dip

Baked Scallop Morray

Baked cheesy Swedish meatballs

Dessert

Oreo cheesecake

Divine Artisan Macaron

Beverage

Chilled Lychee Cordial

MINIMUM OF 40 PAX

\$25 per pax

BRUNCH

[br(eakfast) + (l)unch] buffet

appetiser

crispy tortilla chip with cheese dip

mini assorted quiche

hot entree

spagetti beef bolognese

scrambled eggs

chipolata sausages with salsa compote

crispy chicken drumlet

ham & cheese croissant

mozzarella truffle potato au gratin

dessert

french macaron

american carrot cake

beverage

chilled grape cordial

* hotcakes station- additional \$8.00/pax

MINIMUM OF 30 PAX





\$25 per pax

LUNCH

[asian] buffet

appetiser

crispy tortilla chip with cheese dip

hot entree

seafood fried rice

braised ee fu noodles

four season vegetable with clam

signature chicken rendang

snapper with miso sauce

salted egg prawn

stir fried onion & ginger beef

spring roll

dessert

assorted cheesecake

mango pudding with cocktail

beverage

chilled fruit punch

MINIMUM OF 30 PAX

\$28 per pax

DINNER

[western] buffet

appetiser

garden greens with honey mustard dressing

hot entree

cinnamon apple fried rice

pasta aglio olio with mushroom

roasted vegetable medley

baked chicken with mozzarella

salmon with lemon pesto cream

golden tempura prawn

sauteed black pepper beef

breaded scallop

dessert

french macaron

panna cotta shooter

chocolate eclair

beverage

chilled lychee cordial

MINIMUM OF 30 PAX

DIVINE ARTISAN X FLORAL ARTISAN

Dessert Table

minimal

[serves 15-25 pax]
\$ 600

12 BUTTERCREAM CUPCAKE
(chocolate/vanilla/red velvet)

30 MACARONS
(vanilla/chocolate/rose/
earl grey lavender)

12 ARTISAN TARTS
(fruit/lemon meringue/
chocolate caramel)

20 SHOOTER DESSERTS
(oreo crumble/ triple chocolate
decadence/ panna cotta)

25 CHOCOLATE BROWNIE SQUARE

posh

[serves 25-40 pax]
\$ 700

15 BUTTERCREAM/ FONDANT
CUPCAKE
(chocolate/vanilla/red velvet)

40 MACARONS
(vanilla/chocolate/rose/
earl grey lavender)

20 ARTISAN TARTS
(fruit/lemon meringue/
chocolate caramel)

30 SHOOTER DESSERTS
(oreo crumble/ triple chocolate
decadence/ panna cotta)

30 AMERICAN CARROT CAKE

25 MINI ASSORTED QUICHE

luxe

[serves 50-80 pax]
\$ 900

20 BUTTERCREAM/ BUTTERCREAM
CUPCAKE
(chocolate/vanilla/red velvet)

60 MACARONS
(vanilla/chocolate/rose/
earl grey lavender)

30 ARTISAN TARTS
(fruit/lemon meringue/
chocolate caramel)

50 SHOOTER DESSERTS
(oreo crumble/ triple chocolate
decadence/ panna cotta)

30 AMERICAN CARROT CAKE

30 MINI ASSORTED QUICHE

12 CHICKEN PUFF

* Prices include table, set-up, tear down, table props & basic table styling but is subjected to GST & \$50.00 delivery charges.
Backdrop: + \$150.00 Balloons: \$15.00 per balloon tree/ \$30.00 per big confetti balloon. DIY Mocktail Bar- \$50.00 per dispenser

DIVINE ARTISAN

Bakes/Cakes

BUTTERCREAM CAKE

(red velvet/chocolate/butter) with rustic decor
(leaves & flowers)

1-TIER

6" - \$60.00 onwards

8" - \$80.00 onwards

10" - \$100 onwards

FONDANT CAKES

1-TIER

6" (approx 1.5kg) \$100-\$140

8" (approx 2.5kg) \$150-\$180

10" (approx 3kg) \$180-\$220

2-TIER

6" [top] + 8" [bottom] (approx 4kg) \$250-\$320

6" [top] + 10" [bottom] (approx 4.5kg) \$280-\$360

FONDANT CUPCAKES

\$48.00 per set of 12

FLORA ARTISAN

Floral Blooms

STYLING. EVENTS. BLOOMS

BOUQUET

\$80 ONWARDS

STYLING SERVICES

BASIC THEMATIC STYLING BEGINS FROM \$250.00
(BUFFET/DESSERT TABLE/WEDDING)

WEDDINGS

RECEPTION AREA STYLING \$680.00
VENUE STYLING \$1200.00 ONWARDS
BACKDROP \$500.00 ONWARDS



Contact Us

EMAIL US AT BUGIS_RESERVATION@XYGLOBALHOTEL.COM OR
BELICIA@MANNAPOT.COM.SG OR CALL US AT 9069 5676