

Social Package 2026

Social Package from SGD88++ per person
Minimum 30 persons

Venue

- Minimum 30 persons (3 tables of 10 persons)
- Maximum 100 persons (10 tables of 10 persons)

Package

- Curated Buffet Style Buffet Style
- Usage of function space for 4 hours from 1800hrs to 2200hrs
- Usage of in-built sound system and a pair of wireless microphones
- Complimentary usage of LCD projectors and audio-visual system
- Parking coupons based on 20% of the guaranteed attendance

Beverage

Ala Carte

Wine

Minimum guaranteed purchased of 6 bottles at SGD65++ per bottle

- House Red
- House White

Beer

- 20-litre Draught lager 1925 at SGD580++ per barrel

Soft Drinks

- Free flow soft drinks (Coke, Sprite, Coke Zero) at SGD15++ per person for 2 hours

Corkage Charge

- Duty-paid and sealed wine at S\$30.00++ per open bottle
- Duty-paid and sealed champagne S\$50.00++ per open bottle
- Duty-paid and sealed hard liquor S\$80.00++ per open bottle



Social Package 2026

Cocktail Package A

Free flow cocktail at SGD55++ per person for 2 hours inclusive of

- **Soft Drink**
Coke | Sprite | Coke Zero | Ginger Ale | Soda
- **Chilled Juices**
Orange Juice | Apple Juice
- **Beer**
Draught Lager 1925
- **Wine**
House White | House Red

Cocktail Package B

Free flow cocktail at SGD65++ per person for 2 hours inclusive of

- **Soft Drink**
Coke | Sprite | Coke Zero | Ginger Ale | Soda
- **Chilled Juices**
Orange Juice | Apple Juice
- **Beer**
Draught Lager 1925
- **House Spirits**
Vodka | Gin | Rum | Tequila | Whisky
- **Wine**
House White | House Red

Premium Cocktail Package

Free flow cocktail package at SGD100++ per person for 2 hours inclusive of

- One Welcome Cocktail (Special Mix)
- 4 type of house draught beer (1925 Lager / Yellow Van / Small Monster IPA / Yuzu Lager)
- 7 types of Sprints (Vodka / Gin / Rum / Tequila / Bourbon / Whisky / Cognac)
- Premium Wine
- Free flow soft drink & Chilled Juices



Social Package 2026

Venue	Chinese Set	Western Set	Buffet
Vanda Room	SGD1,188++ per table of 10 persons	4-course SGD98++ per person 5-course SGD118++ per person	SGD88++ and SGD108++ per person
Verandah Pool Bar & Grill	NA	NA	

Terms and Conditions

- Valid for event bookings.
- A minimum guaranteed of 30 persons applies.
- Rates quoted are applicable to new bookings only.
- Event venue is subjected to availability upon confirmation.
- Venue will not be closed exclusively for your event, unless otherwise stated.
- *Booking must be guaranteed and subject to cancellation policy.*

*Momentum Hotel Alexandra reserves the right to amend the terms and conditions without prior notice.
Prices are subjected to service charge and prevailing government taxes including GST, unless otherwise stated.*



Buffet Menu

SGD88++ per person | Minimum 30 persons

Appetizers

Hearts of Baby Romaine & Mesclun Salad
Applewood Smoked Salmon, Lemon, Capers Berry & Truffle Crème
Burrata, Heirloom tomatoes, Wild Arugula, Prosciutto Ham & Pesto

Condiments

Caesar dressing| Sesame dressing| Balsamic dressing| Bacon Bits| Parmesan cheese| Garlic croutons| Cherry tomatoes

Seafood On Ice

Poached Prawns| Black Mussels| Flower Clams

Condiments

Cocktail Dressing| Tabasco| Lemon Wedges

Soup

Truffle Scented Wild Mushroom
Assorted Bread Rolls| Mini Butter

Hot Selections

Signature Rotisserie Chicken, Duck Fats Potatoes & Chicken Gravy
Over-night Braised Beef Brisket, Daikon, Carrots & Natural Jus
Crystal Prawns Tossed in Salted Egg Yolk & Chicken Floss
Shoyu Baked Barramundi, Shimeji Mushrooms & Bonito Sauce
Baked Cauliflower & Butternut Gratin
Wok-fried Yang Chow Fried Rice

Desserts

Cempedak Crème Brulée
Lemon Meringue Tart
Strawberry Trifle Shooter
Chilled Mango Pomelo Sago
Tropical Fruits Platter



Add On Live Carving Station

Minimum 1 Slab | Ideal for up to 30 persons

Crackling Pork Porchetta at \$380++ | Approximately 5kg in raw weight
Argentinian Angus Ribeye at \$450++ | Approximately 5kg in raw weight



BBQ Buffet Menu

SGD108++ per person | Minimum 30 persons

Cold Salad Bar

Selections of Italian & French cold cuts, Cornichons, Pearl onions, Pitted olives
Salads| Radicchio, Mesclun, Romaine lettuce
Condiments| Cherry tomatoes, Walnuts, Japanese cucumber, Croutons, Bacon bits, Red onions, Tuna flakes, Feta cheese, Parmesan cheese
Dressing & Oil| Balsamic vinaigrette, Goma dressing, Caesar dressing

Soups & Grains

Truffle Scented Mushroom Soup
Artisan bread| Mini rolls| French baguette
Salted & Unsalted Butter

Wood-Fire BBQ

Assorted Kampung Style Satay with Condiments
Herb Brine Boneless Chicken Leg
Single Bone NZ Spring Lamb Rack
Home-made Spice Rub Argentinian Ribeye Minute Steak
Thai Style Grilled Oyster
Grilled Whole Malabar Snapper
Twice Cooked Fremantle Octopus Tentacles
Shio Kombu Butter Glazed Tiger Prawn

Sides| Condiments| Sauce

Balinese Grilled Sweet Corn, Roasted Potatoes & Grilled Asparagus
Prawn Crackers, Achar, Sambal
Red Wine Jus, Whisky Mustard Sauce, Thai Seafood Sauce

Desserts

Mini French Pastries
Chilled Mango Sago with Pomelo Pulps
Almond Financier
Chocolate Shooter
Tropical Fruits Platter

