

Island Bliss Package 2013

The Island Bliss Package includes:

- ◆ A memorable night stay in the Bridal Suite (includes gourmet breakfast to be enjoyed in the comfort of your luxurious Suite or at The Terrace Restaurant, with the choice of indoor or alfresco dining)
- ◆ A bottle of French champagne, one-tier wedding cake and chocolate coated strawberries in the Bridal Suite
- ◆ Choice of a sumptuous 8-Course Chinese Set, 3-Course Western Set or International Buffet Menus
- ◆ Free flow of soft drinks for four hours
- ◆ Three-tier dummy wedding cake for cake cutting ceremony
- ◆ A bottle of French champagne to toast to the joyous occasion
- ◆ One (01) complimentary bottle of wine per guaranteed table **OR** One (01) complimentary bottle corkage per guaranteed table
- ◆ 01 barrel of Tiger Beer
- ◆ Waiver of corkage charge for all sealed duty paid hard liquor
- ◆ Specially priced Wine & Beverage Packages
- ◆ Wedding decoration comprising of Exquisitely designed fresh floral stands placed along the aisle, fresh floral centerpiece on all dining tables and a centrepiece for the reception table
- ◆ Choice of coloured bows for VIP chairs
- ◆ Extensive selection of unique wedding favours
- ◆ Exclusive wedding guests book to record well wishes and matching Ang Pow box to keep as a memento
- ◆ Specially designed invitation cards
- ◆ Pre-dinner (room service) snacks served in the Bridal Suite for the wedding couple
- ◆ Food tasting for ten (10) persons
- ◆ One VIP parking lot for the Bridal Car
- ◆ Car passes for your guests driving into Sentosa
- ◆ Complimentary admission into Sentosa Island for all invited guests
- ◆ Spa Botanica's Gift Certificate – an hour massage for the wedding couple
- ◆ Special room rates for guests staying at The Sentosa Singapore

Chinese Set (8-Course)	\$1,318.00 per table of 10 persons
Buffet Dinner	\$131.80 per person
Western Set (3-Course)	\$141.80 per person

A minimum of 100 persons for The Beaufort Ballroom (**inclusive of 01 barrel of 20L Tiger Beer**)

A minimum of 200 persons for Straits Ballroom (**inclusive of 01 barrel of 30L Tiger Beer**)

All prices are subject to 10% Service Charge 0% Rated Cess and Prevailing GST

Island Bliss Chinese Set A

Island Bliss Hot & Cold Platter Combination

Tempura Prawn
Soya Chicken
Seafood Beancurd Roll
Mini Octopus

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Dried Scallop - Golden Mushrooms - Yu Shun Si - Superior Broth

/

Stir Fried Spicy Calamari - Sugar Pea - Breaded Prawn Ball

/

Crispy Roasted Chicken - Five Spice Salt

/

Braised Oriental Bailing Mushroom - Blanched Hong Kong Spinach

/

Steamed Live Red Garoupa - Spring Onion Sauce

/

Braised Ee Fu Noodle - Yellow Chives

/

Chilled Mango Temptation - Custard Of Mango Puree

OR

Chilled Rock Melon Sago

OR

Mashed Taro - Pumpkin - Gingko Nuts

OR

Sweetened Red Bean Paste - Lotus Seed - Lily Bud

Island Bliss Chinese Set B

Island Bliss Hot & Cold Platter Combination

Roasted Pork
Jelly fish-spicy-sesame
Japanese Tempura Prawn
Roasted Duck

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Crabmeat & Fish Maw - Superior Broth

/

Crispy Golden Prawn - Cereal Coated

/

Braised Chinese Mushroom – Blanched Hong Kong Spinach

/

Stir Fried Sichuan Chicken – Golden Yam Ring

/

Steamed Live Red Garoupa - Hong Kong Style

/

Stir Fried Glutinous Rice - Chinese Sausages

/

Chilled Mango Temptation – Custard Of Mango Puree

OR

Chilled Rock Melon Sago

OR

Mashed Taro - Pumpkin - Gingko Nuts

OR

Sweetened Red Bean Paste - Lotus Seed - Lily Bud

Island Bliss International Buffet

Appetizer

Asparagus Salad with a Citrus Toasted Almond Dressing and Frizee
Spiced Salmon with a Grapefruit and Fennel Salad
Italian Pasta Salad with Provolone, Salami, Olives, Pesto
Roasted Sweet Potato Quinoa and Pumpkin Salad with Goats Cheese and Dates

Beaufort Salad Bar

With Condiments and Dressings

Freshly Baked Bread

Soup

Creamy Potato & Leek Soup
Bacon/Chives

Main Dishes

Yellow Thai Curry Green Mussels over Fried Egg Noodle
Tom Yum Marinated Hanger Steak with Sweet Chili Vegetables
Wok fried Kailan & Shiitakes
Potato Au Gratin with Gruyere & Leeks
Steamed Rice

Action Station

Peking Duck and Char Siew Pork
(Char Siew Chicken available as a substitute)
Assorted Dipping Sauces

Dessert

Gateaux with Lychee & Raspberry
Almond soufflé Tart with Strawberry
Shooter-Strawberry Rhubarb with Green Tea
Chocolate & Rice Crunchy
Exotic Sliced Fruits

Island Bliss Western Set A

Chilled Carrot Gazpacho

Kim Chee Chips

/

Miso Seared Butter Fish

Nori Toasted Rice - Sesame Spinach - Myoga

/

Passion Fruit & Yuzu Curd

Matcha Sponge - Passion Fruit & Yuzu Curd

Island Bliss Western Set B

Grilled Peach & Rocket Salad

Sous Vide Peach - Picante Gorgonzola Espuma - Pecans - Saba

/

Pork Tenderloin

Coffee Crust - Guava BBQ - Pickled Fennel & Apple - Cannelloni - Pickled Mustard

/

Ivory Chocolate Brulee In Jug

Coconut Sorbet - Tuile

Sweet Serenity Package 2013

The Sweet Serenity Package includes:

- ◆ A memorable night stay in the Bridal Suite (includes gourmet breakfast to be enjoyed in the comfort of your luxurious Suite or at The Terrace Restaurant, with the choice of indoor or alfresco dining)
- ◆ A bottle of French champagne, one-tier wedding cake and chocolate coated strawberries in the Bridal Suite
- ◆ Choice of a sumptuous 8-Course Chinese Set, 4-Course Western Set or International Buffet Menus
- ◆ Free flow of soft drinks for four hours
- ◆ Three-tier dummy wedding cake for cake cutting ceremony
- ◆ A bottle of French champagne to toast to the joyous occasion
- ◆ One (01) complimentary bottle of wine per guaranteed table
OR One (01) complimentary bottle corkage per guaranteed table
- ◆ 01 barrel of Tiger Beer
- ◆ Waiver of corkage charge for all sealed duty paid hard liquor
- ◆ Specially priced Wine & Beverage Packages
- ◆ Wedding decoration comprising of exquisitely designed fresh floral stands placed along the aisle, fresh floral centerpiece on all dining tables and a centrepiece for the reception table
- ◆ Choice of colored bows for VIP chairs
- ◆ Extensive selection of unique wedding favours
- ◆ Exclusive wedding guests book to record well wishes and matching Ang Pow box to keep as a memento
- ◆ Specially designed invitation cards
- ◆ Pre-dinner (room service) snacks served in the Bridal Suite for the wedding couple
- ◆ Food tasting for ten (10) persons
- ◆ One VIP parking lot for the Bridal Car
- ◆ Car passes for your guests driving into Sentosa
- ◆ Complimentary admission into Sentosa Island for all invited guests
- ◆ Spa Botanica's Gift Certificate – an hour massage for the wedding couple
- ◆ Special room rates for guests staying at The Sentosa Singapore

Chinese Set (8-Course)	\$1,418.00 per table of 10 persons
Buffet Dinner	\$141.80 per person
Western Set (4-Course)	\$151.80 per person

A minimum of 100 persons for The Beaufort Ballroom (*inclusive of 01 barrel of 20L Tiger Beer*)
 A minimum of 200 persons for Straits Ballroom (*inclusive of 01 barrel of 30L Tiger Beer*)

All prices are subject to 10% Service Charge 0% Rated Cess and Prevailing GST

Sweet Serenity Chinese Set A

Sweet Serenity Hot & Cold Platter Combination

Soft Shell Crab Maki
Salmon Sashimi
Soya Chicken
Roasted Duck

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Seafood - Bamboo Pith Fungus – Superior Broth

/

Stir Fried Scallop - Shimeji Mushroom – Celery - Basket

/

Braised Oriental Bailing Mushroom - Seasonal Vegetable

/

Poached Chicken - Ham - Chinese Mushroom

/

Steamed Live Black Garoupa - Hong Kong Style

/

Braised Shanghai Noodle - Minced Pork – Shredded Cucumber

/

Tiramisu

OR

Almond Pear Tart - Almond Soya Ice Cream

OR

Mashed Taro - Pumpkin - Ginko Nuts

OR

Sweetened Red Bean Paste - Lotus Seed - Lily Bud

Sweet Serenity Chinese Set B

Sweet Serenity Hot & Cold Platter Combination

Japanese Mini Octopus
Cured Soya Salmon
Drunken Chicken
Egg White with Crabmeat

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Shredded Roasted Duck – Bamboo Shoot – Mushroom - Dried Scallop – Superior Broth

/

Stir Fried Live Prawn - Sugar Pea - XO Sauce

/

Braised Sea Cucumber - Seasonal Vegetable

/

Crispy Roasted Chicken - Prawn Cracker

/

Steamed Live Soon Hock - Hong Kong Style

/

Seafood Fried Rice - Lotus Leaf

/

Tiramisu

OR

Almond Pear Tart - Almond Soya Ice Cream

OR

Mashed Taro - Pumpkin Puree - Gingko Nuts

OR

Hot Red Bean Paste - Lily Bud - Lotus Seed

Sweet Serenity International Buffet

Appetizer

Spiced Thai Beef with Lemon Grass, Peanuts & Chili
Caprese Salad Platter with Kalamatta Olives and Sweet Basil
Nori Wrapped Salmon with an Asian Greens Salad & a Miso Goma Ginger Vinaigrette
Japanese Soba Noodle Salad with Smoked Duck, Shiitakes, Edamame, Snow Peas,
Shoyu dressing

Beaufort Salad Bar

With Condiments and Dressings

Freshly Baked Bread

Soup

Shrimp & Tomato Bisque
Lime Leaf and Lemon Grass

Main Dishes

Steamed Sea Bass with Ginger & Garlic in Spring Onion Sauce
Black Pepper Chicken Pot Pie
Pecorino & Spinach Lasagna with Basil Cream
Singapore Noodles

Action Station

Horse Radish Crusted Wagyu Roast
Yorkshire Pudding
Jus, Sour Cream, Mustards

Dessert

Lemon & Yuzu tart with Meringue crunch
Chocolate Royal
Panna Cotta with Compressed Watermelon
Sago with Mango
Classis Cheese Cake
Exotic Sliced Fruits

Sweet Serenity Western Set A

Textures Of Beet Root

Espuma - Paper - Powder - Apple Puree - Red Sorrel - Bleu Cheese

/

Wild Mushroom Soup

Truffle Duxelle Brioche Sandwich - Porcini Espuma

/

Crispy Boneless Chicken Jambonette

Spring Peas - Spiced Jus - Lardons

/

Cappucino & Chestnut

Chestnut Mousse - Nuts - Foam - Meringue Crumble

Sweet Serenity Western Set B

Asparagus & Frisee Salad

Poached Egg - Lardoons - Mustard Thyme Vinaigrette

/

Lobster Bisque

New England Lobster Roll Profiterole

/

Veal Osso Buco

Pappardelle - Mushroom Salsa - Queso Espuma Ball - Gremolata Crust

/

Sticky Date Pudding

Carrot Cream Cheese Ice Cream

Royal Romance Package 2013

The Royal Romance Package includes:

- ◆ A memorable two night stay in the Bridal Suite (includes gourmet breakfast to be enjoyed in the comfort of your luxurious Suite or at The Terrace Restaurant, with the choice of indoor or alfresco dining)
- ◆ A bottle of French champagne, one-tier wedding cake and chocolate coated strawberries in the Bridal Suite
- ◆ Choice of a sumptuous 8-Course Chinese Set, 4-Course Western Set International Buffet or Barbeque Buffet Menus
- ◆ Free flow of soft drinks for four hours
- ◆ Three-tier wedding cake for cake cutting ceremony
- ◆ A bottle of French champagne to toast to the joyous occasion
- ◆ One (01) complimentary bottle of wine per guaranteed table
OR One (01) complimentary bottle corkage per guaranteed table
- ◆ 01 barrel of Tiger Beer
- ◆ Waiver of corkage charge for all sealed duty paid hard liquor
- ◆ Specially priced Wine & Beverage Packages
- ◆ Wedding decoration comprising of Exquisitely designed fresh floral stands placed along the aisle, fresh floral centerpiece on all dining tables and a centrepiece for the reception table
- ◆ Choice of coloured bows for VIP chairs
- ◆ Extensive selection of unique wedding favours
- ◆ Exclusive wedding guests book to record well wishes and matching Ang Pow box to keep as a memento
- ◆ Specially designed invitation cards
- ◆ Pre-dinner (room service) snacks served in the Bridal Suite for the wedding couple
- ◆ Food tasting for ten (10) persons
- ◆ One VIP parking lot for the Bridal Car
- ◆ Car passes for your guests driving into Sentosa
- ◆ Complimentary admission into Sentosa Island for all invited guests
- ◆ Spa Botanica's Gift Certificate – an hour massage for the wedding couple
- ◆ Special room rates for guests staying at The Sentosa Singapore

Chinese Set	\$1,518.00 per table of 10 persons
International Buffet	\$151.80 per person
Western Set	\$161.80 per person
Upgraded Western Set	\$165.80 per person
BBQ Buffet	\$165.80 per person

A minimum of 100 persons for The Beaufort Ballroom (*inclusive of 01 barrel of 20L Tiger Beer*)

A minimum of 200 persons for Straits Ballroom (*inclusive of 01 barrel of 30L Tiger Beer*)

All prices are subject to 10% Service Charge 0% Rated Cess and Prevailing GST

Royal Romance Chinese Set A

Royal Romance Hot & Cold Platter Combination

Roasted Pork
Scrambled Egg Crabmeat
Soft Shell Crab Maki
Drunken Chicken

/

Abalone – Sea Cucumber – Fish Maw - Superior Broth

/

Stir Fried Live Prawn - Celery – Golden Yam Ring

/

Braised Abalone - Chinese Mushroom - Seasonal Vegetable

/

Crispy Roasted Chicken – Preserved Red Bean Sauce

/

Steamed Live Soon Hock - Hong Kong Style

/

Braised Ee Fu Noodles – Crabmeat - Yellow Chives

/

Pomelo with Puree of Mango

OR

Almond Pear Tart - Almond Soya Ice Cream

OR

Tiramisu

Royal Romance Chinese Set B

Live Lobster Tropical Fruit Salad - Rock Melon - Honey Dew - Pineapple

/

Steamed Mini Abalone - Fish Maw - Mushroom Soup

/

Stir Fried Scallop - Asparagus - Tortilla Basket

/

Braised Crabmeat - Broccoli - Crab Roe

/

Succulent Eight Treasure Stuffed Duck - Chestnut - Mushroom - Roasted Pork - Scallop

/

Steamed Live Red Garoupa - Hong Kong Style

/

Seafood Rice in Lotus Leaf - Scallop - Prawn - Crabmeat

/

Red Bean Soup - Pandan - Rice

OR

Chocolate Royaltine - Pistachio - Sherbert

OR

Tiramisu

Royal Romance International Buffet

Appetizer

Salad of Duck Confit, Frizee, Tarragon, Bacon Lardons & Pickled Quail Eggs
Thai Marinated Flank Steak with a Green Papaya Salad
Carpaccio of Portobello and Avocado with Jalapeno Thyme Dressing
Squid Salad with Black Pepper Sauce, Mango, Shallot, Avocado and Corn
Asian Style Pork Terrine with Shrimp Chips, Baguette Bites ,
Pickled Root Vegetables & Nam Pla Sauce

Beaufort Salad Bar

With Condiments and Dressings

Freshly Baked Bread

Soup

Crab and Spinach Egg Drop Soup

Main Dishes

Sweet & Sour Chicken with Lychee
Vietnamese's Famous Cha Ca La Vong Fish Filet
Stir fry Onglet Steak Szechwan Style
Stir Fried Asian Greens with Shimeji Mushroom
Steamed Rice

Action Station

Whole Suckling Pig Station
BBQ Sauce and Mustards

Or

Baby Lamb on the Spit
Mustards and Naan

Dessert

Raspberry financier
Chocolate Press Tart with crunchy rice
Litchi with apple espuma
Bread butter pudding with sabayon
Shooter – berries with mango and passion fruit soup
Cream Catalane with rice pudding
Exotic Sliced Fruits

Royal Romance Western Set A

Foie Gras Terrine

Seared Honey Pineapple - Yellow Freeze - Macadamia - Vanilla

/

Corn and Crab Chowder

Corn Fritters - Chorizo Espuma

/

Black Pepper Glazed Beef Filet Tournedos

Smoked Potato Puree - Pickled Banana Shallot - Shimeji's - Soy Caramel - Asparagus

/

Avocado & Marshmallow

Jivara Avocado Mousse - Homemade Milk Marshmallow

Royal Romance Western Set B

Classic Ceasar

Anchovie Espuma

/

Prawn Tom Yum en Papillote

Hor Fun Noodle - Thai Pesto - Coconut - Clams - Mushroom - Corn - Mussels

/

Asian Spiced Duck

Citrus Segments - Tamarind ala' Orange - Butternut Squash - Mizuna

/

Plum & Nougat

Sous Vide Plum - Nougat Parfait - Frozen - Nuts

Royal Romance Upgraded Western Set

Bacon Eggs & Toast

Brioche - Pancetta Chips - Truffle Potato Puree - Slow Poached - Sage

/

Tomato Panna Cotta

Dried Prawn

/

Surf and Turf

Black Pepper Crab - Celery Root Puree - Braised Short Rib - Garlic Spinach

/

Cherry-Yoghurt-Pistachio

Sponge - Mousses - Frozen - Nuts

BBQ Buffet Menu

Appetizer

Tandoori Chicken Breast with a Chick Pea Salad
Diakon Ahi Roll with Watermelon and Wasabi
Vietnamese Shrimp & Noodle Spring Roll with Dipping sauce
Curried Tofu Salad Lettuce Wraps
Paneer wrapped with Piquillo Pepper Skewer and a Mint Yoghurt Dip

Beaufort Salad Bar

With Condiments and Dressings

Freshly Baked Bread

Soup

Mexican Shellfish Stew with Vegetables

BBQ Grill

Texas Style BBQ Pulled Pork Sandwiches with Biscuit Rolls & Cole Slaw
Yellow Ginger Marinated Chicken Drum Stick
Grilled Flank Steak with Rosemary Red Wine Sauce & Caramelized Onions
Ikan Bakar, Baby Whole Snapper Marinated with Sambal in Banana Leaf

Main Dishes

Bangers and Mash with Onion Brulee
Ee Fu Noodle with Kow Wong
Machchhi Amritshari (Fried Butter Fish)
Grilled Pesto Marinated Vegetables with Feta Cheese & Mint
Steamed Rice

Dessert

Chocolate Vanilla Apricot Gateaux
Mango Delight
Yoghurt Lime Tart with Blueberry
Almond Berries Crumble with Vanilla Sauce
Champagne Jelly with Berries
Exotic Sliced Fruits