



*Wedding
Package*

RESORTS WORLD™ SENTOSA



*Junior Ballrooms
(Resorts World Convention Centre)*

Wedding Package 2021/2022

\$148.80++ per person | Lunch
\$168.80++ per person | Dinner
(Minimum 100 persons)

- Eight sumptuous menu items served as Six course individually plated
 - Unlimited soft drinks and beer from commencement of meal
 - Complimentary 1 bottle of wine for every 10 confirmed guests (Applicable for Dinner)
 - A bottle of Champagne for the toasting ceremony
 - Waiver of corkage charge for all sealed and duty-paid hard liquor
 - Exclusively designed floral arrangements
 - A model wedding cake for the cake cutting ceremony
 - Elegantly designed wedding invitation cards for up to 70% of guaranteed attendance (excludes insert printing charges)
 - Complimentary one-night stay in the Deluxe Suite with breakfast for two
 - Light meal served in bridal room upon arrival of wedding couple
 - Car park passes for 20% of guaranteed attendance
 - Complimentary usage of basic audio system
 - Complimentary usage of LCD projectors and screens (2 sets)

Wedding
Menu

Lunch Menu

APPETISERS

(Select 5)

- **Cold Selection:** Marinated Scallop Skirts, Edamame, Beancurd Rolls, Shanghai Braised Wheat Gluten
- **Meat:** Crystal Pork Char Siew, Braised Soya Chicken, Deep-fried Crabmeat Rolls
- **Deep-fried Selection:** Golden Fried Chicken Parcels, Fried Seaweed Beancurd Rolls, Crispy Fish Skin

SOUP

(Select 1)

- Five Treasures Seafood Thick Soup (Shredded Abalone, Crabmeat, Conpoy, Black Fungus and Mushroom)
- Double-boiled Chicken Essence with Burdock and Mushroom
- Double-boiled Chicken Essence with Apple and Snow Fungus

MEAT

(Select 1)

- Crispy Garlic Roasted Chicken
- Fermented Beancurd Roasted Chicken
- Almond Roasted Chicken

FISH

(Select 1)

- Live Wild Sea Bass
- Live Malabar

(Select 1 cooking method)

- Steamed with Olive Leaves
- Steamed with Superior Light Soya Sauce
- Golden Fried with Special Thai Sauce

Lunch Menu

SEAFOOD

Select 1 dish:

- Wok-fried Prawn Balls with Celery in Penang Sauce
- Golden Fried Salted Pepper Prawn Balls
- Wok-fried Scallops with Garlic, Capsicum and Celery

VEGETABLE

(Select 1)

- Wok-fried King Oyster Mushroom with Shredded Crabmeat and Seasonal Vegetables
- Braised Fish Maw with Bai Ling Mushroom and Seasonal Vegetables in Abalone Sauce
- Braised Hokkaido Conpoy with Bamboo Pith and Seasonal Vegetables

RICE/NOODLES

(Select 1)

- Braised Ee-fu Noodles with Mushroom and Yellow Chives
- Wok-fried Mixed Grains and Brown Rice with Shrimps
- Hong Kong-style Hakka Fried Rice with Salted Egg Yolk, Salted Anchovies and Shrimps in XO Sauce

DESSERT

(Select 1)

- Chilled Aloe Vera with Lime Pomelo and Wild Honey
- Sea Coconut with White Fungus and Red Dates Soup

RESORTS WORLD SENTOSA'S WEDDING PETIT FOURS

CHINESE TEA

Dinner Menu

APPETISERS

(Select 5)

- Cold Selection: Prawn Salad with Mixed Fruits, Marinated Baby Octopus with Sesame, Sliced Top Shell in XO Sauce
- Meat: Roasted Duck with Plum Sauce, Honey Barbecued Chicken Coins, Marinated Seaweed
- Deep-fried Selection: Fried Wantons, Otah Rolls, Five-Spice Chicken Rolls

SOUP

(Select 1)

- Five Treasures Crabmeat Thick Soup (Shredded Crabmeat, Shredded Abalone, Conpoy, Mushroom and Black Fungus)
- Double-boiled Four Treasures Chicken Essence (Diced Chicken, Conpoy, Snow Pear and Red Dates)
- Double-boiled Kurobuta Pork Soup (Kurobuta Pork, Chinese Yam, Top Shell, Conpoy and Red Dates)

MEAT

(Select 1)

- Roasted Chicken with Cereal
- Aromatic Ginger Roasted Chicken
- Cantonese-style Roasted Chicken

FISH

(Select 1)

- Live Malabar
- Live Garoupa

(Select 1 cooking method)

- Steamed with Coriander Sauce
- Steamed with Pickled Lettuce
- Golden Fried with Superior Light Soya Sauce

Dinner Menu

SEAFOOD

Select 1

- Wok-fried Prawn Balls with Lily Bulb and Capsicum
- Wok-fried Scallops and Celery in Szechuan Sauce
- Wok-fried Salted Egg Yolk Prawns

VEGETABLE

Select 1

- Braised Sea Cucumber with Bai Ling Mushroom and Broccoli in Oyster Sauce
- Braised Shiitake Mushroom with Crabmeat and Seasonal Vegetables
- Hokkaido Conpoy with Bamboo Pith and Seasonal Vegetables

RICE/NOODLES

Select 1

- Braised Ee-fu Noodles with Shredded Chicken and Assorted Mushrooms
- Signature Eight Treasures Fried Rice
- Crispy Seafood Fried Rice
- Wok-fried Kurobuta Pork and Japanese Pearl Rice with Mixed Grains in XO Sauce

DESSERT

Select 1

- Slow-boiled Red Lotus and Red Dates with Molasses and Quail Eggs
- Chilled Purple Glutinous Rice with Mango Coulis and Gula Melaka Ice Cream

RESORTS WORLD SENTOSA'S WEDDING PETIT FOURS

CHINESE TEA