



*Wedding
Package*

RESORTS WORLD™ SENTOSA



Ocean Gallery (S.E.A Aquarium)

Wedding Dinner Package 2022

\$258++ per person (Monday - Sunday,
excluding Saturdays, eve of & Public Holidays and Peak dates)

\$268++ per person (Saturday,
excluding eve of & Public Holidays and Peak dates)

\$278++ per person (eve of & Public Holidays and Peak dates)
(Minimum 100 persons)

- Eight sumptuous menu items served as Six course individually plated
 - Unlimited soft drinks and beer from commencement of dinner
 - Complimentary 1 bottle of wine for every 10 confirmed guests
 - 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 spectacular Ocean Suite with breakfast for two
- Light meal served in bridal suite 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

Dinner Menu

APPETISERS

(Select 5)

- **Cold Selection:** Marinated Scallops in Sesame Sauce with Fruits, Jellyfish in Handmade Sauce, California Maki
- **Meat:** Roasted Pork Belly, Smoked Duck seasoned with Osmanthus in Spicy Honey Sauce, Drunken Chicken
- **Deep-fried Selection:** Fried Taro Dumplings, Fried Beancurd Rolls, Fried Spring Rolls

SOUP

(Select 1)

- Five Treasures Lobster Thick Soup
(Diced Lobster, Shredded Abalone, Crabmeat, Conpoy and Black Fungus)
- Double-boiled Fish Maw Soup
(Fish Maw, Conpoy, Bamboo Pith, Diced Chicken and Snow Lotus Seeds)
- Double-boiled Black Garlic Chicken Essence with Top Shell

MEAT

(Select 1)

- Seven-spice Roasted Chicken with Fried Garlic or Prawn Crackers
- Roasted Chicken with XO Sauce
- Crispy Roasted Chicken with Sesame

FISH

(Select 1)

- Live Marble Goby ('Soon Hock')
- Live Dragon Garoupa

(Select 1 cooking method)

- Steamed with Superior Light Soya Sauce
- Steamed with Black Bean Paste
- Steamed with Fried Garlic

Dinner Menu

SEAFOOD

(Select 1)

- Wok-fried Prawn Balls, Asparagus and Capsicum with Vietnamese Pumpkin Rolls
- Wok-fried Scallops and Celery in Penang Sauce with Fried Prawn Dates
- Wok-fried Scallops in XO Sauce with Cereal Prawn Balls in Thousand Island Sauce

VEGETABLE

(Select 1)

- Braised Abalone Slices and Chinese Mushroom with Broccoli
- Braised Fish Maw, King Oyster Mushroom and Seasonal Vegetables in Abalone Sauce
- Braised Bai Ling Mushroom with Shredded Crabmeat and Seasonal Vegetables

RICE/NOODLES

(Select 1)

- Braised Ee-fu Noodles with Enoki Mushroom and Seafood
- Cantonese-style Seafood Fried Rice
- Seafood Fried Rice with Périgord Truffle and Pumpkin Cubes

DESSERT

(Select 1)

- Red Bean Compote with Osmanthus, Wolfberries and Almond Jelly
- Pumpkin Tapioca Jujube with Snow Lotus Seeds

RESORTS WORLD SENTOSA'S WEDDING PETIT FOURS

CHINESE TEA