

# THE COMMUNE

FOR WEDDINGS IN 2021

## DINING & BEVERAGES

- 200 pieces of butler-passed canapés during cocktail reception
- A selection of sumptuous menus specially prepared by our Chef
  - Complimentary menu tasting session for up to 10 persons (Monday to Thursday, excluding eve of Public Holidays & Public Holidays)
- Free flow of soft drinks, mixers with Chinese Tea or Coffee & Tea
  - One bottle of house wine per guaranteed 10 persons
    - One 22.7-litre barrel of beer
  - One bottle of champagne for toasting ceremony

## WEDDING DECORATIONS

- Exclusive floral themes with floral pedestals and fresh floral centrepieces on each table
  - Wedding wishing tree with wishing cards
  - Model wedding cake for cake cutting ceremony

## WITH COMPLIMENTS

- Exclusive wedding favours for all guests
- Token box and invitation cards for 70% of the guaranteed attendance (printing costs excluded)
  - Use of in-house AV system
- Complimentary admission into Sentosa Island for all guests entering by car/bus
  - Carpark coupons for 20% of the guaranteed attendance
- Two-night stay at the Deluxe Room at Village Hotel Sentosa, inclusive of:
  - Welcome amenities
  - In-room dining credits
  - Breakfast for 2 persons(Option for a room upgrade at an exclusive rate)

	Chinese Set Menu Per table of 10 persons	Western or Chinese Set Menu Per person
DINNER	Monday to Friday <sup>1</sup> \$1,540 (8-Course)	\$154
	Saturday & Sunday <sup>2</sup> \$1,775 (9-Course)	\$178

### Minimum 20 tables, Maximum 32 tables

Rates are valid for weddings held by 31st December 2021.

<sup>1</sup>Excludes the eve of and on Public Holidays.

<sup>2</sup>Also applies to the eve of and on Public Holidays.

All rates quoted are inclusive of 10% service charge and prevailing GST.

The Hotel reserves the right to change or amend the packages without prior notice.



village  
HOTEL SENTOSA

# WESTERN SET MENU

*Create your personal menu by selecting one  
individually-plated dish from each course*

## APPETIZER

Tomato & Mozzarella Bruschetta

Fresh Mozzarella Cheese, Roma Tomatoes, Balsamic Glaze, French Bread

or

Prawn & Seaweed Salad

Tossed with Tomatoes, Garden Greens & Wafu Mushroom Dressing

## SOUP

Carrot & Orange Soup with Pistachio Dukkah

or

Zucchini & Basil Soup

Topped with Feta Cheese & Pine Nuts

## MAIN COURSE

Slow-Cooked Chicken Breast

Served with Rosemary Polenta & Creamy Mushroom Ragù

or

Seared Sea Bass

Served with Capellini Pasta & Puttanesca Sauce

## DESSERT

Pavlova

Served with Passion Fruit Coulis, Whipped Chantilly Cream and Dark Cherry

or

Double Chocolate Brownies

Drizzled with Salted Caramel Sauce & Chopped Macadamia Nuts

Freshly Brewed Coffee & Tea

Petit Four

# CHINESE SET MENU

**Weekday Dinner (8-Course) · Weekend Dinner (9-Course)**

Create your personal menu by selecting one dish from each course

## APPETIZER *Select 5 items*

- Baby Abalone & Marinated Jellyfish
- Crispy White Bait
- Deep-Fried Garlic Chicken
- Deep-Fried Shimeiji Mushrooms with Japanese Ginger Mayonnaise
- Drunken Chicken Roulade
- Honey Roasted Pork
- Japanese Maki Rolls
- Marinated Octopus
- Omelette with Crab Meat
- Prawn Salad served with Mango Salsa
- Soya Chicken
- Strawberry Salsa Prawns
- Thai Style Jellyfish
- Wasabi Mayo Prawns

## SOUP

- Braised Superior Broth with Lobster, Crab Meat, Fish Maw & Enoki Mushrooms
- Braised Bird's Nest with Crab Meat & Dried Scallops
- Braised Superior Broth with Shredded Abalone, Fish Maw & Crab Meat

## SEAFOOD

- Stir-Fried Scallops & Asparagus in XO Sauce
- Deep-Fried Prawns in 'Fisherman' Style
- Herbal Drunken Live Prawns

## POULTRY

- Deep-Fried Chicken Cutlet with Kiwi Sauce
- Traditional Soya Chicken with Chinese Rose Wine
- Crispy Roasted Chicken with Prawn Crackers

## FISH

- Steamed Live Garoupa
- Steamed Red Garoupa
- Live Soon Hock

### *Cooking Style*

- Cantonese Style
- Deep Fried
- Superior Soya Sauce with Preserved Vegetables
- Teochew Style

## VEGETABLE

- Braised Abalone with Flower Mushrooms & Seasonal Vegetables
- Braised Abalone Topshell with Flower Mushrooms & Conpoy with Seasonal Vegetables
- Braised Home-Made Tofu with Pacific Clams, Flower Mushrooms & Seasonal Vegetables

## PORK *For Weekend Dinner only*

Deep-Fried Pork Fillet

### *Cooking Style*

- Black Pepper Sauce
- Salt & Pepper
- Pumpkin Custard
- Coffee
- Crispy Cereal

## RICE/NOODLES

- Braised Ee Fu Noodles with Minced Meat
- Stir-Fried Udon with Seafood in Home-Made Sauce
- Steamed Rice with Chinese Sausages, Dried Scallops, Diced Chicken in Lotus Leaf

## DESSERT

- Traditional Yam Paste with Gingko Nuts
- Chilled Lemongrass Jelly with Tropical Fruit
- Chilled Ginseng Essence with Longans, Wolfberries & Passionfruit

# CHINESE SET MENU

*Create your personal menu by selecting one  
individually-plated dish from each course*

## APPETIZER

Shredded Pork Belly with Garlic Sauce, Crispy King Mushrooms & Japanese  
Ginger Mayonnaise, Hokkaido Baby Octopus & Satay Prawns

or

Chilled Local Lobster with Wasabi Mayonnaise & Mixed Sesame Biscuit,  
Crispy White Bait, Jellyfish & Roasted Duck

## SOUP

Braised Superior Broth with Lobster, Crab Meat, Fish Maw & Enoki Mushrooms

or

Double-Boiled Superior Broth with Seafood Treasures  
(Fish Maw, Sea Cucumber, Abalone, Flower Mushroom)

## MAIN COURSE

Sautéed Beef Tenderloin with Pistachio in Cantonese Style

or

Steamed Live Cod Fish Fillet in Superior Soya Sauce with  
Seasonal Vegetables

## RICE/NOODLES

Sautéed Scallops & Crispy Noodles in Hong Kong Style

or

Steamed Rice with Chinese Sausages, Dried Scallops,  
Diced Chicken in Lotus Leaf

## DESSERT

Chilled Bird's Nest with Almond Milk & Egg White

or

Chilled Cream of Mango Sago & Pomelo with Yuzu Mochi

Chinese Tea