

WELCOME TO YOUR HAPPILY AFTER WEDDING PACKAGE RATES

LUNCH

Mondays to Sundays

\$1,388++

\$1,588++

DINNER

Mondays to Sundays

\$1,688++

\$1,888++

Please note:

- ☞ There will be a surcharge of S\$30.00++ per person/ S\$300.00++ per table applicable for Eve of PH and PH.
- ☞ Rates are based on guest count and are subject to adjustment depending on additional services and special requests.
- ☞ All events at **The Pyramid** are subject to a venue fee of \$5,000++, except when the minimum F&B spending of \$5,800++ is achieved.

We welcome the opportunity to tailor a personalized quote to meet your specific needs, so feel free to reach out for more details.

VENUE CAPACITY

(Banquet with round tables and Stage)

In-Demand Venues	Minimum Guarantee	Maximum Capacity	Notes
SENTOSA PAVILION (Serapong Course)	10 tables	17 tables	♥ Option for long table dining; up to 186pax (Western set menu)
GRAND SALON (Clubhouse Ground Level)	10 tables	23 tables	
TANJONG ROOM (Clubhouse Level 3)	-	8 tables	♥ Min. F&B spending of \$5,800++
THE PYRAMID (Tanjong Course; Vantage Point)	-	40pax	♥ Min. F&B spending of \$5,800++

Take the first step towards your dream wedding. Contact us for a personal tour and explore the charm and possibilities awaiting you at our venue.

All prices are subject to 10% service charge and prevailing GST for non-members
All menu items are subject to change and availability
Wedding offerings may be subject to changes without notice, but confirmed bookings will be honoured



ENHANCEMENT ADD-ONS (If desired)

+ Solemnization Ceremony

\$1,888++

The price includes exclusive use of the selected venue and setup, featuring:

- // Chinese wedding tea pot & tea cups
- // Red dates tea
- // Solemnization table for 5 persons, including a floral centrepiece
- // Up to 50 banquet chairs* with white covers
- // Wedding Arch
- // Floral posies with sashes up to 10 chairs
- * Upgrade to tiffany chair @ \$15++ per chair.

Please note: this is only available when booking any of our wedding package at the Sentosa Golf Club.

+ Cocktail reception

(Up to 2 hours)

- // Welcome mocktail or cocktail: crafted just for you, each glass is offered at \$15+ per person
- // Butler-passed canapés: enjoy 3 varieties per guest at \$18++ per person
- // Free flow of soft drinks, coffee, tea, accompanied by a selection of nuts and chips at \$6++ per person
- // Free flow of soft drinks, chilled juice, coffee, tea, accompanied by a selection of nuts and chips at \$10++ per person

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2024

WEDDING LUNCH PACKAGE

VENUE:

- ♥ Enjoy exclusive use of the selected venue for up to 6 hours
- ♥ Complimentary use of bridal room on the wedding day until the conclusion of the wedding lunch
- ♥ Venue fee waived

BANQUET:

- ♥ Choice of sumptuous 7- or 8-course Chinese cuisine (choose one menu)
 - ♥ One complimentary menu tasting session for up to 10 guests*
- *Mondays to Thursdays, excludes Eve of Public Holidays and Public Holidays

BEVERAGE:

- ♥ Enjoy unlimited soft drinks and Chinese tea during lunch
- ♥ Complimentary one barrel of draught beer with a minimum guarantee of 10 tables and two barrels of draught beer with a minimum guarantee of 15 tables
- ♥ One bottle of house wine per guaranteed table with a minimum guarantee of 10 tables
- ♥ Enjoy the flexibility of bringing in your own wine and hard liquor. Corkage fees are \$40.00++ per bottle for wine/champagne (750ml) and \$60.00++ per bottle for hard liquor (750ml)

DECORATION

- ♥ Round tables setup with a selection of linens of your choice
- ♥ Fresh floral centrepiece of your choice for all dining tables (based on 10 persons per table)
- ♥ Wedding floral arrangement for wedding reception table, stage backdrop and 4 floral stands for march-in aisle
- ♥ Display of tiered faux wedding cake for cake cutting ceremony
- ♥ Champagne fountain with a bottle of sparkling wine for toasting
- ♥ Selection of wedding gifts for all guaranteed guests
- ♥ One guest signature book and complimentary use of angpow box
- ♥ Complimentary use of existing in-house AV equipment comprising projector, screen, and a basic sound system complete with 2 wireless mics

ACCOMMODATION:

- ♥ Complimentary one-night stay at Sofitel Singapore Sentosa Resort & Spa in Luxury Room including buffet breakfast for 2 persons with a minimum guarantee of 10 tables

PRIVILEGES:

- ♥ Complimentary admission into Sentosa Island for all invited guests during the day of event
- ♥ Complimentary self-parking available for all confirmed attendees (first come, first served)
- ♥ One VIP parking lot in front of the clubhouse for bridal car, or up to two cars at the Sentosa Pavilion

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Wedding Lunch Menu A

\$1,388++ per table of 10 Persons

DELUXE COMBINATION

(Select 5 items)

- Deep Fried Prawn Ball
- Marinated Green Seaweed Salad with Nuts
- Japanese Mini Octopus
- Fried Fu Rong Egg
- Drunken Chicken with wolfberries
- Deep Fried Cheese Beancurd
- Sardine Fish Spring Roll
- Crispy Chicken Ngoh Hiang with Sweet Sauce

SOUP

- Double Boiled Fish Maw Soup with Chicken and Fresh Huai Shan
- Thickened Broth of Sea Cucumber and Crabmeat Soup
- Braised Four Treasures Soup
- Pumpkin Soup with Crabmeat and Egg White

POULTRY

- Roasted Crispy Chicken with Cereal and Curry Leaves
- Poached Kampong Chicken with Ginger and Spring Onion
- Roasted Crispy Boneless Chicken Leg in Thai Sauce

FISH

- Deep Fried Soon Hock with Sweet and Sour Lychee Sauce
- Steamed White Pomfret in Black Bean Sauce
- Steamed Patin Fish with Local Style Nyonya Sauce

SEAFOOD

- Wok Fried Tiger Prawns with Fresh Lily Bulbs and Cherry
- Poached Live Prawns served with Chilli and Scallion
- Sauteed King Top Shell, Sliced Conch with Fresh Green and Garlic

RICE/NOODLES

- Fried Hong Kong Egg Noodles with Prawns and Soya Sauce
- Fried Rice with XO Prawns
- Braised Sichuan Dan Dan Noodles with Sichuan Vegetable and Kim Chi Squid

DESSERT

- Yam Paste with Gingko Nuts Pumpkin and Coconut Milk
- Local Signature Lemongrass Jelly, Rainbow Konjac and Mandarin Orange
- Hot Cream of Water Chestnut with Snow Fungus

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Wedding Lunch Menu B

\$1,588++ per table of 10 Persons

DELUXE COMBINATION

(Select 5 items)

- Japanese Mini Octopus
- Fried Japanese Crispy Shrimps with Mayo
- Deep Fried Chicken Money Ball
- Crunchy Korean Chicken
- Braised Soya Chicken
- Deep Fried Prawn Nghoh Hiang
- Marinated Top Shell Thai Style
- Korean Kim Chi

SOUP

- Braised Five Treasure with Dried Scallop Soup
- Double Boiled Pacific Clam Consommé with Morchella, Golden Tremella Soup
- Crabmeat and Fish Maw in Thick Superior Broth

POULTRY

- Steamed Chicken with Chinese Herbs in Lotus Leaf
- Double Boiled Ginseng Chicken with Sticky Rice Korean Style
- Braised Five Treasure Debone Chicken

FISH

- Deep Fried Soon Hock in Superior Soya Sauce
- Hong Kong Style Steamed Fresh Patin Fish
- Steamed Live Sea Bass in Mala Sauce

VEGETABLE

- Braised Black Mushroom and King Top Shell with Oyster sauce and Tianjin Baby Cabbage
- Braised Sea Cucumber and Pacific Limpet in Hong Kong Nai Bai
- Poached Baby Chye Sim Miao with Crabmeat Stick, Egg White and Fish Roe

SEAFOOD

- Steamed Live Prawns with Garlic Sauce
- Deep Fried Prawns in Fragrance Cereal and Curry Leaf
- Crispy Taro Paste Wrapped Fresh Scallop and Crispy Rice

RICE/NOODLES

- Braised Ban Mee with Black Truffle Sauce and Sea Asparagus
- Braised Ee-Fu Noodles with Roasted Shredded Duck and Cheese Sauce
- Fried Rice with Crispy Pork Belly and Hong Kong Dark Soya Sauce

DESSERT

- Traditional Chinese White Lotus Paste Pancake
- Red Bean Paste with Sesame Glutinous Rice Balls
- Proso Millet and Glutinous Rice Ball with Black Sesame

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2024

WEDDING DINNER PACKAGE

VENUE:

- ♥ Enjoy exclusive use of the selected venue for up to 6 hours
 - ♥ Complimentary use of bridal room on the wedding day until the conclusion of the wedding dinner
 - ♥ Venue fee waived, except if the event extends past midnight*
- *Venue fee of \$1,500++ per hour past midnight (serving drinks only)

BANQUET:

- ♥ Choice of sumptuous 8-course Chinese cuisine (choose one menu)
 - ♥ One complimentary menu tasting session for up to 10 guests*
- *Mondays to Thursdays, excludes Eve of Public Holidays and Public Holidays

BEVERAGE:

- ♥ Enjoy unlimited soft drinks and Chinese tea during dinner
- ♥ Complimentary one barrel of draught beer with a minimum guarantee of 10 tables and two barrels of draught beer with a minimum guarantee of 15 tables
- ♥ One bottle of house wine per guaranteed table with a minimum guarantee of 10 tables
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DECORATION

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Wedding Dinner Menu A

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DELUXE COMBINATION

(Select 5 items)

- Japanese Mini Octopus
- Fried Wonton
- Wasabi Seaweed Roll
- Muar Otah with White Pickled Radish
- Crispy Pork Belly
- Deep Fried Prawn Money Bag
- Smoked Duck Salad
- Singapore Chilli Crab Spring Roll

SOUP

- Braised Fish Maw Soup with Shredded Chicken
- Double Boiled Cordyceps Flower and Mushroom Black Chicken Soup
- Double Boiled Superior 10 Head Abalone and Morel Mushroom Soup

POULTRY

- Roast Chicken with Crispy Cracker
- Smoked Chicken with Honey Sour Sauce
- Braised Five Treasure Debone Duck

FISH

- Deep Fried Soon Hock in Superior Soya Sauce
- Steamed Fresh Patin Fish with Mei Chye
- Steamed Fresh Pomfret in Chao Zhou Style

VEGETABLE

- Poached Hong Kong Nai Bai in Trio Egg Crabmeat Sauce
- Stir Fried King Prawns with Colourful Bell Peppers with Soya Sauce
- Fried Asparagus Venison in Black Pepper Sauce

SEAFOOD

- Deep Fried Breaded Crab Claw with Chicken Floss
- Stewed Sea Cucumber and Broccoli with Roe
- Drunken Live Prawns in Chinese Hua Diao Wine, Dang Gui and Wolfberries

RICE/NOODLES

- Steamed Rice with Wax Meat, Dried Prawns and Mushroom
- Roasted Smoked Duck Meat Fried Rice Wrapped in Lotus Leaf
- Braised Lan Zhou Ramen Noodles, Slipper Lobster Meat, Yellow Chive and Abalone Sauce

DESSERT

- Chilled Mango Pudding and Coconut Milk
- Yam Ball with Almond Cream, Lotus Seed
- Local Signature Lemon Jelly, Rainbow Konjac Jelly and Hashima

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2024

Wedding Dinner Menu B

\$1,888++ per table of 10 Persons

DELUXE COMBINATION

(Select 5 items)

- Japanese Mini Octopus
- Japanese Fried Crispy Shrimps and Mayo
- Hand Slap Japanese Cucumber with Black Vinegar
- Sugarcane Prawn
- BBQ Chicken Coin Meat
- Homemade Marinated Tender Bamboo Shoot
- Yam Spring Roll
- Korean Kim Chee

SOUP

- Braised Pumpkin Soup with Dry Seafood
- Braised Abalone Crabmeat Soup
- Double Boiled Conch, Sea Coconut and Maca Root Soup

POULTRY

- Poached Chicken with Ginger and Spring Onion Sauce
- Smoked Chicken with Tea Leaves
- Roasted Pipa Duck Cantonese Style

FISH

- Steamed Live Grouper Fish with Superior Soy Sauce
- Baked Butter and Garlic Cod Fish
- Crispy Live Soon Hock with Sweet and Sour Mango Sauce

VEGETABLE

- Braised Black Flower Mushroom and 6 Head Abalone with Beijing Cabbage
- Stewed Sliced Abalone and King Top Shell in Nai Bai
- Braised Baby Abalone with Tender Vegetables
- Braised Sea Cucumber and Sea Asparagus with Hong Kong Kai Lan

SEAFOOD

- Crispy Taro Paste wrapped Fresh Scallop and Crispy Rice
- Wasabi Prawn topped with Tobiko
- Steamed Crab Claw with Egg White and Crispy Shredded Scallop

RICE/NOODLES

- Stewed Ee-Fu Noodles and Chives, Bean Sprout and Lobster Bisque
- Fragrance Fried Rice with Crabmeat and Dry Prawn Roe
- Hong Kong Style Fried Fragrance Rice with Wax Meat

DESSERT

- Chilled Almond Pudding with Blue and Red Strawberry
- Sweetened Red Bean Paste with Yellow Rice Ball
- Chilled Soya Milk with Hashima, Orange Flesh and Rambutan

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