

SOLEMNISE & DINE

PACKAGE

\$3,988

INCLUSIONS

- Complimentary one-hour use of solemnisation venue, inclusive of basic floral arch and decorations
- A selection of sumptuous individually-plated menu for lunch or dinner in function room for 20 persons
- Free flow of soft drinks, mixers and Chinese tea or coffee & tea
- Token box and wedding wishing tree with wishing cards
- Model wedding cake for cake cutting ceremony
- Use of in-house AV system
- Admission into Sentosa Island for all guests entering by car/bus
- Carpark coupons for 20% of the guaranteed attendance
- One-night stay at the Premier Room (Imbiah Wing) at Oasia Resort Sentosa with breakfast for 2 persons

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

Additional person is chargeable at \$139 per person (up to a maximum capacity of 40 persons).

In the event of inclement weather (2-hour cut-off before the event), a contingency venue will prevail (subject to availability).

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

THE OUTPOST
HOTEL
SENTOSA

WESTERN

4-COURSE SET MENU

Bread & Butter

Homemade Bread, Fresh Herbs Butter

APPETIZER

Plum Tomato Capaccio & Young Mozzarella

Yellow & Red Plum Tomato, Fresh Young Mozzarella Cheese, Red Onion,
Micro Basil Leaf, Roasted Pine Nut, Aged Balsamic Reduction

SOUP

Cauliflower Cream

Foie Gras, Black Truffle Paste, Daikon Cress

MAIN COURSE

Pan-seared Blackened Spices Chicken

Asparagus, Semi-dried Cherry Tomato, Sauteed Hon Shimeji Mushroom,
Creamy Parmesan Polenta, Chicken Jus

DESSERT

Cappuccino Mocha Mousse

Krisch Cherry, Raspberry Coulis, Crumble & Chocolate Sauce

Freshly Brewed Coffee & Tea

Petit Four

CHINESE

5-COURSE SET MENU

APPETIZER Select 3 items

- ☐ Spring Roll
- ☐ Roasted Golden Coin
- ☐ Prawn Meat Toast
- ☐ Topshell with Black Bean Dressing
- ☐ Topshell with Oyster Dressing
- ☐ Jellyfish with Homemade Dressing
- ☐ Seafood Roll
- ☐ One Mouth Crab
- ☐ Deep-Fried Popcorn Chicken with Vegetable Salsa Dressing
- ☐ Chilled Prawn with Mayonnaise Dressing and Mango Salsa
- ☐ Mini Chicken Ngor Hiong Roll
- ☐ Omelette with Crab Meat
- ☐ Soya Chicken
- ☐ Baby Octopus with Sesame Dressing
- ☐ Seafood Deli Parcels

SOUP Select 1 item

- ☐ Double-Boiled Black Chicken Soup with Flower Mushroom and Ginseng
- ☐ Braised Chicken Soup in Four Treasures
- ☐ Braised Shredded Chicken in Eight Treasures

MAIN COURSE Select 1 item

- ☐ Deep-Fried Prawn with Japan Wasabi Dressing and Mango Salsa, Braised Bailing Mushroom and Shitake Mushroom with Seasonal Vegetable
- ☐ Sautéed Prawn with Capsicum and Cashew Nuts, Braised Shitake Mushroom, Butter Mushroom, Abalone Mushroom with Seasonal Vegetable
- ☐ Deep-Fried Prawn in 'Fisherman' Style, Braised Bailing Mushroom and Shimeji Mushroom with Seasonal Vegetable
- ☐ Seabass: Steamed in Black Bean Sauce, Minced Golden and Silver Garlic
- ☐ Red Snapper: Steamed with Minced Golden and Silver Garlic, Minced Ginger Sauce
- ☐ Golden Snapper: Steamed in Black Bean Sauce, Minced Golden and Silver Garlic, Deep-Fried Shredded Ginger
- ☐ Grouper: Steamed, Traditional Cantonese Style with Superior Soya Sauce and Seasonal Vegetable

RICE/NOODLES Select 1 item

- ☐ Steamed Rice with Lotus Seed, Ginkgo Nut, Mushroom and Chicken Cube in Lotus Leaf
- ☐ Braised Ee-Fu Noodles with Straw Mushroom and Yellow Chives
- ☐ Wok-Fried Golden Rice and Seafood
- ☐ Steamed Rice with Assorted Wax Meat and Dried Scallop in Lotus Leaf

DESSERT Select 1 item

- ☐ Chilled Cream of Mango Sago n Pomelo & Yuzu Mochi
- ☐ Red Bean Soup with Lotus Lily Buds and Glutinous Rice Ball
- ☐ Ginseng Essence with Longan Wolfberries, Passionfruit and White Fungus Seed
- ☐ Eight Traditional Dried Longan, Lily Buds with Lotus