

S O F I T E L
HOTELS & RESORTS

love is
magnifique
wedding lunch package



2017 / 2018

SOFITEL SINGAPORE SENTOSA RESORT & SPA

love is magnifique

wedding lunch package 2017 / 2018

Valid for Monday to Sunday, Eve of Public Holiday and Public Holiday

Pricing

2017

Chinese Set (8-course)

\$1,568.00⁺⁺ per table of 10 persons

Western Set (4-course)

\$168.00⁺⁺ per person

2018

Chinese Set (8-course)

\$1,598.00⁺⁺ per table of 10 persons

Western Set (4-course)

\$168.00⁺⁺ per person

Additional \$50.00⁺⁺ per table / \$5.00⁺⁺ per person for weddings held on Christmas Eve, Christmas, New Year's Eve and New Year

Location

Saffron Ballroom

Minimum

10 tables (100 guests)

Maximum

14 tables (140 guests)

(Inclusive of a 20-litre barrel of beer)

Straits Ballroom

Minimum

20 tables (200 guests)

Maximum

25 tables (250 guests)

(Inclusive of a 30-litre barrel of beer)

*Package is valid for weddings held before 31 December 2018. The Hotel reserves the rights to amend the terms and conditions without prior notice. All prices are subject to 10% service charge and prevailing government taxes.



Inclusions

Banquet

- Choice of 8-course Chinese Set or 4-course Western Set prepared by our culinary team
- Complimentary menu tasting session for up to 10 guests (*Monday to Thursday only, excludes eve of Public Holiday and on Public Holiday*)

Toast and Make Merry

- A barrel of beer to celebrate the occasion
- A bottle of house wine for each guaranteed table of 10 guests
- A bottle of champagne for toasting
- Unlimited soft drinks from cocktail reception onwards
- Waiver corkage for sealed and duty paid hard liquors brought in

Decoration

- Exclusive selection of wedding themes that include floral arrangements for reception and dining tables along with floral stands
- A wedding cake model for cake cutting ceremony
- A classic accordion guest book for your well wishes
- Complimentary rental of unique token box for reception customised for each wedding theme
- A selection of wedding invitation cards based on 70% of guaranteed attendance (*excludes insert printing*)
- Exclusive selection of wedding favors for all your guests
- Usage of state-of-art AV equipment with projector and screen

Accommodation

- 2 nights stay in our Junior Suite inclusive of breakfasts for 2
- Exclusive wedding in-room dining menu for the couple (*valid during wedding stay only*)
- A pair of complimentary day pass to So SPA outdoor spa garden facilities (*valid during wedding stay only*)

Privileges

- Valet parking service for all your invited guests
- Complimentary admission into Sentosa Island for all invited guests
- Complimentary solemnisation venue within your selected lunch venue with up to 20 tiffany chairs

chinese set lunch

Magnifique Treasures 福禄鸳鸯 (choice of 5 items)

Braised Superior Dark Soy Chicken 豉油鸡
Crispy Vegetables Spring Roll 脆皮春卷
Prawn Salad with Mixed Fruits 明虾沙律
Roasted Pork Belly with Hoisin Sauce 脆皮五花肉
Marinated Japanese Baby Octopus 日式八爪鱼
Marinated Jellyfish Flower with Sesame Seeds 五彩凉拌海蜇
Poached Drunken Chicken 花雕醉鸡



Happiness 永浴爱河 (choice of 1 soup)

Braised Fish Maw Soup with Enoki Mushroom and
Crab Meat 蟹肉鱼肚羹
Braised Bamboo Pith Soup with Shredded Duck,
Crab Meat and Fish Soup 竹笙鸭丝蟹肉鱼唇羹
Double Boiled Fish Maw Soup with Chicken
and Assorted Mushrooms 双菌鱼肚炖鸡汤



Bliss 比翼双飞 (choice of 1 poultry)

Crispy Roasted Chicken with Prawn Crackers 脆皮烧鸡
Steamed Chinese Herbal Ginseng Chicken 清炖药材人蔘鸡
Crispy Chicken with Cereal 脆香麦片鸡



Abundance 相敬如宾 (choice of 1 fish)

Steamed Live Dragon Grouper in Hong Kong Style 港蒸龙虎斑
Steamed Soon Hock with Garlic Sauce 蒜香蒸笋壳

chinese set lunch

Harmony 琴瑟合鸣

(choice of 1 seafood)

Wok-Fried Prawns with Cereal 脆香麦片虾

Stir Fried Scallops with Asparagus in Tortilla Basket 雀巢带子芦笋

Stir Fried Prawns with Spicy Sauce 雀巢酱爆虾球



Everlasting 縷結同心

(choice of 1 vegetable)

Braised Bailing Mushroom with Spinach 白灵菇扒菠菜

Braised Bamboo Pith and Shimeji Mushroom
with Broccoli 竹笙茶樹菇扒西兰花



Eternity 締結良緣

(choice of noodles or rice)

Seafood Fried Rice with Tobiko 鱼籽海鲜炒饭

Braised Ee Fu Noodle with Yellow Chives,
Seafood and Mushrooms 韭黄蟹肉焖伊面

Fried Egg Noodle with Char Siew, Shrimps
and Chinese Sausage 虾仁双喜炒面



Sweet Beginnings 心心相印

(choice of 1 dessert)

Chilled Mango Pudding with Coconut Milk 椰汁香芒布丁

Chilled Rock Melon with Pomelo and Sago 香瓜甘露

Sweetened Cream of Red Bean with Lotus Seeds 百年好合

Mashed Taro with Pumpkin and Gingko Nuts 金银芋泥



western set lunch

Appetiser

Peppered Tuna Tataki

served with arugula salad,
raspberry dressing and shaved parmesan



Soup

Mushroom Soup

with crème fraîche and
a touch of truffle oil



Main Course

Miso & Wasabi Seared Chicken

served with kombu daikon,
sautéed shimeji and tempura asparagus

or

Pan Fried Snapper

served with roasted parsnip,
caponata in confit lemon sauce



Dessert

Strawberry Rhubarb Crumble

served with cinnamon ice cream



S O F I T E L
HOTELS & RESORTS

bel amour
wedding dinner package



2017 / 2018

SOFITEL SINGAPORE SENTOSA RESORT & SPA

bel amour

wedding dinner package 2017 / 2018

Valid for Weekday (Monday to Thursday, excludes Eve of Public Holiday and on Public Holiday)

Pricing

2017/2018

Chinese Set (8-course)

\$1,668.00⁺⁺ per table of 10 persons

Western Set (4-course)

\$178.00⁺⁺ per person

Additional \$50.00⁺⁺ per table / \$5.00⁺⁺ per person for weddings held on Christmas Eve, Christmas, New Year's Eve and New Year

Location

Saffron Ballroom

Minimum

10 tables (100 guests)

Maximum

14 tables (140 guests)

(Inclusive of a 20-litre barrel of beer)

Straits Ballroom

Minimum

20 tables (200 guests)

Maximum

25 tables (250 guests)

(Inclusive of a 30-litre barrel of beer)

*Package is valid for weddings held before 31 December 2018. The Hotel reserves the rights to amend the terms and conditions without prior notice. All prices are subject to 10% service charge and prevailing government taxes.



Inclusions

Banquet

- Choice of 8-course Chinese Set or 4-course Western Set prepared by our culinary team
- Complimentary menu tasting session for up to 10 guests (*Monday to Thursday only, exclude eve of Public Holiday and on Public Holiday*)

Toast and Make Merry

- A barrel of beer to celebrate the occasion
- A bottle of house wine for each guaranteed table of 10 guests
- A bottle of champagne for toasting
- Unlimited soft drinks from cocktail reception onwards
- Waiver corkage for sealed and duty paid hard liquors brought in

Decoration

- Exclusive selection of wedding themes that include floral arrangements for reception and dining tables along with floral stands
- A wedding cake model for cake cutting ceremony
- A classic accordion guest book for your well wishes
- Complimentary rental of unique token box for reception customised for each wedding theme
- A selection of wedding invitation cards based on 70% of guaranteed attendance (*excludes insert printing*)
- Exclusive selection of wedding favors for all your guests
- Usage of state-of-art AV equipment with projector and screen

Accommodation

- 2 nights stay in our Prestige Suite inclusive of breakfasts for 2
- Exclusive wedding in-room dining menu for the couple (*valid during wedding stay only*)
- Complimentary one-hour couple treatment at So SPA (*valid for 6 months from wedding day*)

Privileges

- Valet parking service for all your invited guests
- Complimentary admission into Sentosa Island for all invited guests
- Complimentary solemnisation venue within your selected dinner venue with up to 20 tiffany chairs

chinese set dinner

Magnifique Treasures 福禄鸳鸯

(choice of 5 items)

Marinated Jelly Fish Flower with Vinegar Sauce 老醋拌海蜇花

Crispy Vegetables Spring Roll 脆皮春卷

Cantonese Roast Duck with Hoisin Sauce 脆皮烧鸭

Tempura Prawn with Wasabi Mayo 辣芥天妇罗虾

Seafood Roll With Cocktail Sauce 鸡尾酒海鲜卷

Five Spice Crispy Silver Fish 椒香白饭鱼

Soft Shell Crab Maki 软壳蟹寿司卷

Marinated Japanese Baby Octopus 日式八爪鱼

Poached Drunken Chicken 花雕醉鸡

Braised Beef Shank with Wine Sauce 酒香牛腱



Happiness 永浴爱河

(choice of 1 soup)

Braised Fish Maw Soup with Golden Mushroom and Crab Meat 蟹肉金菇鱼肚羹

Braised Bamboo Pith Soup with Crab Meat, Shredded Roast Duck and Mushroom 鲍鱼海参羹

Braised Fish Lips Soup with Dried Scallop 瑶柱鱼唇羹

Double Boiled Mini Abalone Soup with Ginseng, Chicken and Cordyceps Flower 老汤药材炖迷你鲍



Bliss 比翼双飞

(choice of 1 poultry)

Crispy Roasted Chicken with Prawn Crackers 脆皮烧鸡

Steamed Chinese Herbal Ginseng Chicken 清炖药材人蔘鸡

Crispy Chicken with Cereal 脆香麦片鸡



Abundance 相敬如宾

(choice of 1 fish)

Steamed Live Dragon Grouper in Hong Kong Style 港蒸龙虎斑

Steamed Red Grouper with Spring Onion Sauce 清蒸红星斑

Pan-Fried Cod Fish Steak with Teriyaki Sauce 日式煎雪鱼

chinese set dinner

Harmony 琴瑟合鸣

(choice of 1 seafood)

Wok-Fried Prawns with Cereal 脆香麦片虾

Stir Fried Scallops with Asparagus in Tortilla Basket 雀巢带子芦笋

Stir Fried Scallops with Capsicum in XO Sauce 酱爆带子



Everlasting 縷結同心

(choice of 1 vegetable)

Braised Sea Cucumber with Hong Kong Spinach 海参扒菠菜

Stir Fried Sugar Beans and Mushroom with
Macadamia Nuts in Yam Ring 佛钵夏果炒甜豆

Braised Bamboo Pith and Shimeji Mushroom
with Broccoli 竹笙茶树菇扒西兰花



Eternity 缔结良缘

(choice of noodles or rice)

Seafood Fried Rice with Tobiko 鱼籽海鲜炒饭

Braised Ee Fu Noodle with Yellow Chives, Mushrooms and
Crab Meat 韭黄蟹肉焖伊面

Steamed Fragrant Rice with Prawns, Scallop and Salted Egg Yolk
Wrapped in Lotus Leaf 海鲜荷叶饭



Sweet Beginnings 心心相印

(choice of 1 dessert)

Chilled Mango Pudding with Coconut Milk 椰汁香芒布丁

Chilled Rock Melon with Pomelo and Sago 香瓜甘露

Sweetened Cream of Red Bean with Lotus Seeds 百年好合

Mashed Taro with Pumpkin and Gingko Nuts 金银芋泥



western set dinner

Appetiser

Roulade of Smoked Salmon with Cream Cheese

served with poached potato,
salmon roe and chive foam



Soup

Pumpkin Soup

with pistachio and coconut cream



Main Course

Pan Fried Barramundi

served with sautéed spinach,
crispy fried leek and purple potato puree

or

Beef Fillet Mignon

served with zucchini "fettuccine"
and tomato confit in au jus



Dessert

Granny Smith Crumble

with raspberry sorbet



S O F I T E L
HOTELS & RESORTS

la vie en rose
wedding dinner package



2017 / 2018

SOFITEL SINGAPORE SENTOSA RESORT & SPA

la vie en rose

wedding dinner package 2017 / 2018

Valid for Friday to Sunday, Eve of Public Holiday and Public Holiday

Pricing

2017

Chinese Set (8-course)

\$1,778.00⁺⁺ per table of 10 persons

Western Set (4-course)

\$198.00⁺⁺ per person

2018

Chinese Set (8-course)

\$1,808.00⁺⁺ per table of 10 persons (Saturday)

\$1,788.00⁺⁺ per table of 10 persons (Friday & Sunday)

Western Set (4-course)

\$198.00⁺⁺ per person

Additional \$50.00⁺⁺ per table / \$5.00⁺⁺ per person for weddings held on Christmas Eve, Christmas, New Year's Eve and New Year

Location

Saffron Ballroom

Minimum

10 tables (100 guests)

Maximum

14 tables (140 guests)

(Inclusive of a 20-litre barrel of beer)

Straits Ballroom

Minimum

20 tables (200 guests)

Maximum

25 tables (250 guests)

(Inclusive of a 30-litre barrel of beer)

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Banquet

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Toast and Make Merry

- A barrel of beer to celebrate the occasion
- A bottle of house wine for each guaranteed table of 10 guests
- A bottle of champagne for toasting
- Unlimited soft drinks from cocktail reception onwards
- Waiver corkage for sealed and duty paid hard liquors brought in

Decoration

- Exclusive selection of wedding themes that include floral arrangements for reception and dining tables along with floral stands
- A wedding cake model for cake cutting ceremony
- A classic accordion guest book for your well wishes
- Complimentary rental of unique token box for reception customised for each wedding theme
- A selection of wedding invitation cards based on 70% of guaranteed attendance (*excludes insert printing*)
- Exclusive selection of wedding favors for all your guests
- Usage of state-of-art AV equipment with projector and screen

Accommodation

- 2 nights stay in our Prestige Family Suite inclusive of breakfasts for 2
- Exclusive wedding in-room dining menu for the couple (*valid during wedding stay only*)
- Complimentary one-hour couple treatment at So SPA (*valid for 6 months from wedding day*)

Privileges

- Valet parking service for all your invited guests
- Complimentary admission into Sentosa Island for all invited guests
- Complimentary solemnisation venue within your selected dinner venue with up to 20 tiffany chairs

chinese set dinner

Magnifique Treasures 福禄鸳鸯

(choice of 5 items)

Marinated Jelly Fish Flower with Vinegar Sauce 老醋拌海蜇花

Crispy Vegetables Spring Roll 脆皮春卷

Cantonese Roast Duck with Hoisin Sauce 脆皮烧鸭

Tempura Prawn with Wasabi Mayo 辣芥天妇罗虾

Baked Unagi with Teriyaki Sauce 日式鳗鱼

Five Spice Crispy Silver Fish 椒香白饭鱼

Soft Shell Crab Maki 软壳蟹寿司卷

Smoked Duck Breast with Fruit Salsa 香薰鸭胸

Egg White Scramble with Crab Meat 蟹肉炒蛋白

Braised Beef Shank with Wine Sauce 酒香牛腱



Happiness 永浴爱河

(choice of 1 soup)

Braised Fish Maw Soup with Golden Mushroom and
Crab Meat 蟹肉金菇鱼肚羹

Braised Shredded Abalone Soup with Sea Cucumber 鲍鱼海参羹

Braised Four Treasure Soup with Dried Scallop, Abalone,
Fish Lips and Fish Maw 瑶柱四宝羹

Double Boiled Mini Abalone Soup with Ginseng and
Cep Mushroom 迷你鲍炖人蔘鸡汤



Bliss 比翼双飞

(choice of 1 poultry)

Crispy Roasted Chicken with Prawn Crackers 脆皮烧鸡

Steamed Chinese Herbal Ginseng Chicken with
Hong Kong Baby Pok Choy 清脆药材人蔘鸡

Crispy Chicken with Cereal 脆香麦片鸡



Abundance 相敬如宾

(choice of 1 fish)

Steamed Red Grouper with Spring Onion Sauce 清蒸红星斑

Pan-Fried Cod Fish Steak with Teriyaki Sauce 日式煎雪鱼

Steamed Coral Grouper Hock in Hong Kong Style 港蒸东星斑

chinese set dinner

Harmony 琴瑟合鸣

(choice of 1 seafood)

Stir Fried Prawns with X.O Sauce 酱炒虾球

Stir Fried Scallops with Asparagus in Tortilla Basket 雀巢带子芦笋

Stir Fried Prawns with Macadamia Nuts 夏果虾球



Everlasting 縷結同心

(choice of 1 vegetable)

Braised Slice Abalone with Spinach 鲍片扒菠菜

Braised Whole Abalone with Chinese Mushrooms, Wolfberries,
Iceberg Lettuce 冬菇鲍鱼扒生菜

Braised Sea Cucumber and Chinese Mushroom
with Broccoli 海参扒西兰花



Eternity 缔结良缘

(choice of noodles or rice)

Seafood Fried Rice with Tobiko 鱼籽海鲜炒饭

Braised Ee Fu Noodle with Yellow Chives, Mushrooms and
Crab Meat 韭黄蟹肉烩伊面

Steamed Fragrant Rice with Prawns, Scallop and Salted Egg Yolk
Wrapped in Lotus Leaf 海鲜荷叶饭



Sweet Beginnings 心心相印

(choice of 1 dessert)

Chilled Mango Pudding with Coconut Milk 椰汁香芒布丁

Chilled Rock Melon with Pomelo and Sago 香瓜甘露

Sweetened Cream of Red Bean with Lotus Seeds 百年好合

Mashed Taro with Pumpkin and Ginkgo Nuts 金银芋泥

Classic Tiramisu 提拉米苏



western set dinner

Appetiser

Hokkaido Scallops

served with asparagus, sea urchin,
shaved truffle, caviar vinaigrette



Soup

Crab Bisque

with crab dumpling,
chilli infused milk foam



Main Course

King Fish

served with miso glazed, israel couscous,
enoki tempura, seaweed butter

or

Wagyu Short Ribs

served with braised pearl bean, stuffed zucchini,
couscous and tomato chutney



Dessert

Ducley Nutty Bar

served with salted caramelized ice cream

