

S O F I T E L
HOTELS & RESORTS

your
solemnisation
package



2017 / 2018

SOFITEL SINGAPORE SENTOSA RESORT & SPA

your solemnisation package 2017 / 2018

Pricing

Spice Island Point

\$5,558.00⁺⁺

Up to 60 persons

Villa Du Jardin^{**}

\$3,458.00⁺⁺

Up to 30 persons

Inclusions

- Exclusive use of the solemnisation venue inclusive of tiffany chairs setup
- Basic floral arrangements
- Cocktail reception with choice of five canapés prepared by our culinary team
- Unlimited soft drinks from cocktail reception onwards
- A VIP lot for wedding couple
- Complimentary admission into Sentosa Island for all invited guests

^{**}Villa Du Jardin room stay is not included in the package

A minimum one night stay in Villa Du Jardin is required for dinner celebration

A minimum two night stay is required for lunch celebration

^{*}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.



Special Add-ons (for Spice Island Point & Villa Du Jardin only)

2017*

Buffet Lunch: \$65.00⁺⁺ per person

Buffet Dinner: \$95.00⁺⁺ per person

2018*

Buffet Lunch: \$68.00⁺⁺ per person

Buffet Dinner: \$98.00⁺⁺ per person

*Minimum of 30 persons

*Menu is subject to changes with additional surcharge for wedding held on Christmas Eve, Christmas, New Year's Eve and New Year.

special add-ons

canapé selections

Cold Selections

Baby Steamed Potato with Chives, Sour Cream and Caviar
Mini Tartlet with Blue Cheese Mousse, Paprika and Candied Walnut
Cured Salmon with Sour Cream and Roe, Blinis
Tuna Tartare with Gazpacho Jelly, Sesame Toast
Crab Salad with Caviar, Brioche
Tomato and Cheese Tart Tatin, Basil Oil
Compressed Watermelon with Cajun Prawns, Ricotta Cheese
Duck Rillettes with Strawberry Compote, Brioche
Gazpacho Soup with Oyster, in Shooter
Bruschetta with Mozzarella Cheese and Red Onion Tartare



Hot Selections

Beef Burgundy Tart, Sour Cream
Fried Brie with Caramelized Apple, Strawberry Sauce
Mini Quiche Lorraine
Beef Cubes on Fondant Potato, Mustard
Grilled Prawn with Arugula and Truffle Oil, Baguette
Pancetta Wrap with Chicken, Stuffed Preserved Lemon
Salted Cod Croquette, Lemon & Pepper Mayonnaise
Polenta Crusted Salmon with Pineapple, Remoulade Sauce
Scallop Wrap with Smoked Salmon, Tabasco Sauce
Fish Bites, Gribiche Mayonnaise



Desserts

Mini Macaroons
French Ganache Tartelette
Mini Hazelnut Royaltine
Crème Brulee
Ivory Tartelette
Chocolate Raspberry Financier
Lemon Meringue Tart
Pate De Fruit
Chocolate Panna Cotta Verrine
Morella Cherry with Chantilly Verrine

special add-ons

international buffet lunch menu

Appetiser

Steamed Asparagus, Baby Shrimps, Anchovies Olive Dressing
Shredded Roast Duck Salad, Mango, Tamarind Sauce
Mixed Bean Salad with Honey Ham, Sesame Dressing



Salad Bar

Mesclun, Baby Spinach, Arugula, Red Oak,
Iceberg with Condiments and Dressing



Freshly Baked Breads

Selections of Bread from Our Bakery



Soup

Potato and Leek, Shredded Chicken Soup



Main Selection

Stir Fried Chicken with Mushroom, Oyster Sauce
Pan Fried Sea Bass with Caper Butter Sauce, Fried Leeks
Work Fried Prawns with Capsicum, Spicy Sauce
Braised Tofu with Assorted Mushroom, Hot Bean Sauce
Honey Orange Glaze Carrot
Tomato Rice with Capsicum



Dessert

Mango Cheese Cake
Pistachio Opera Cake
Honey Jelly with Apple Cream Verrine
Pear Crumble Tart
Seasonal Sliced Fruits

special add-ons

international buffet dinner menu

Appetiser

Baked Pumpkin, Candied Walnut, Feta Cheese, Maple Glaze
Marinated Portobello Mushroom, Beet Root Salad
Smoked Duck, Quinoa Salad, Frisee, Raspberry Dressing
Spiced Thai Beef, Lemon Grass, Peanuts and Chili



Salad Bar

Mesclun, Baby Spinach, Arugula, Red Oak,
Iceberg with Condiments and Dressing



Freshly Baked Breads

Selections of Bread from Our Bakery



Soup

Shrimps Bisque, Crème Fraiche



Main Selection

Fried Chicken Cutlet with Apple Salsa
Grilled Lamb T-Bone with Braised Lentil, Rosemary Sauce
Teriyaki Baked Salmon with Sesame Seeds
Szechuan Prawn with Cashew Nuts
Wok Fried Kai Lan and Shitakes, Minced Ginger
Seafood Fried Rice



Dessert

Raspberry Yoghurt Gateau
Hazelnut Royaltine Chocolate Cake
Mango Pudding Verrine
Summer Berry Tart
Seasonal Sliced Fruits