

### LOVE, LUSH, ELEGANCE

#### **WEDDING PACKAGES 2025**

#### LUNCH

Mondays to Friday
From \$\$ 1,388.00++
Sundays & Eve of Public Holidays
From \$\$ 1,438.00++
Saturday & Public Holidays
From \$\$ 1,488.00++

#### DINNER

Monday to Friday
From S\$ 1,638.00++
Sundays & Eve of Public Holidays
From S\$ 1,688.00++
Saturday & Public Holidays
From S\$ 1,738.00++

#### Please note:

- Rates are based on guest count and are subject to adjustment depending on additional services and special requests.
- Please note that the rate does not apply to events held at the Pyramid.

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)

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)	NE P	8 tables	♥ Min. F&B spending of \$8,000++
THE PYRAMID (Tanjong Course; Vantage Point)		40pax	<b>♥</b> \$10,888++

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.



#### **ENHANCEMENT ADD-ONS**

(If desired)

# **Solemnization Ceremony**

S\$ 1,288.00++

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

- ♥ Solemnization table for 5 persons, including a floral centrepiece
- ♥ Up to 50 banquet chairs
- ♥ Wedding Arch
- ♥ Floral posies with sashes up to 10 chairs

Kindly note that the above package is only available when booking any of our wedding packages at Sentosa Golf Club

## **Cocktail Reception**

Starting from S\$ 6.00++ per person per hour.

- ▼ Free Flow of Soft Drinks (Coke & Sprite), accompanied by a selection of nuts and chips at S\$ 6.00++ per person
- ♥ Welcome Mocktail or Cocktail: crafted just for you, each glass is offered at S\$ 15.00+ per person
- ♥ Free Flow of Soft Drinks (Coke & Sprite) & Beer (Carlsberg) at S\$ 18.00++ per person per hour
- ▼ Free Flow of Soft Drinks (Coke & Sprite), Beer (Carlsberg) & House Wine at S\$ 30.00++ per person per hour
- ▼ Free Flow of House Pour hard liquor (Whisky, Cognac, Gin, Vodka, Rum) and Beer (Carlsberg) at S\$ 36.00++ per person per hour
- Butler-passed Canapés: enjoy 3 varieties per guest at S\$ 18.00++ per person



#### 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 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 in a Luxury Room at Sofitel Singapore Sentosa Resort & Spa, 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)
- ♥ Two VIP parking lot in front of the clubhouse for bridal car



#### WEDDING LUNCH MENU I

Monday to Friday

**S\$ 1,388.00++ per table of 10 persons**Sunday & Eve of Public Holiday

**S\$ 1,438.00++ per table of 10 persons**Saturday & Public Holiday

S\$ 1,488.00++ per table of 10 persons

#### **DELUXE COMBINATION**

Crystal Prawn Fruit salad
Japanese Cucumber with XO Dip and Crispy Shredded Scallop
Drunken Chicken with Wolfberries
Singapore Chill Crab Spring Roll
California Maki

#### SOUP

Lobster Soup with Conpoy and Diced Seafood

#### **POULTRY**

Five Spices Roasted Chicken, Served with Prawn Crackers and Lemon Peppery Salt

#### FISH

Deep Fried Soon Hock with Local Style Nyonya Sauce

#### **ABALONE**

Braised Pig Trotter, Baby Abalone, Flower Mushrooms and Seasonal Greens

#### SEAFOOD

Wok Fried Hokkaido Scallops with Fresh Lily Bulbs, Cherry and Walnuts

#### **NOODLES**

Crayfish and Clam Stewed Noodle with Shimeji Mushrooms and Sichuan Vegetables

#### DESSERT

Black Sesame Pudding with Fresh Berries and Coconut Cream

Chinese Tea



#### WEDDING LUNCH MENU II

Monday to Friday

**S\$ 1,588.00++ per table of 10 persons**Sunday & Eve of Public Holiday

**S\$ 1,638.00++ per table of 10 persons**Saturday & Public Holiday

S\$ 1,688.00++ per table of 10 persons

#### **DELUXE COMBINATION**

Iberico Cured Ham with Cantaloupe Melon Salad Roasted Duck with Hosin Sauce Teriyaki Eel Kataifi Prawn Singapore Chill Crab Spring Roll

#### SOUP

Japanese Pumpkin Soup with Crabmeat and Scallops

#### **POULTRY**

Braised Five Treasures Irish Duck

#### FISH

Baked Miso Chilean Cod with Sakura Daikon

#### **ABALONE**

Braised 10 Heads Abalone, Fish Maw and Sea Cucumber with Hong Kong Nai Bai

#### SEAFOOD

Crispy Taro Ring, Crab Claw. Macadamia Nuts, Lotus Roots, Mushrooms and Lily Blubs

#### **NOODLES**

Braised Mee Pok with Iberico Pork Soft Bone and Abalone Sauce

#### DESSERT

Black Sesame Pudding with Fresh Berries and Vanilla Sauce

Chinese Tea



#### 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 S\$ 1,500.00++ per hour past midnight applicable (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
- ▼ Enjoy the flexibility of bringing in your own wine and hard liquor. Corkage fees are S\$ 40.00++ per bottle for wine/champagne (750ml) and S\$ 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)
- Two VIP parking lot in front of the clubhouse for bridal car



#### WEDDING DINNER MENU I

Monday to Friday

S\$ 1,638.00++ per table of 10 persons

Monday to Friday, Sunday & Eve of Public Holiday

S\$ 1,688.00++ per table of 10 persons

Saturday & Public Holiday

S\$ 1,738.00++ per table of 10 persons

#### **DELUXE COMBINATION**

Lobster Medallion with Fruit Salad Drunken Chicken with Wolfberries Scramble Egg with White Baits and Ebiko Aburi Salmon Nigiri Sushi, Mentaiko Mayo Suckling Pig

#### SOUP

Double Black Chicken soup with Fish Maw, Conch, Hua Shan and Morel

#### **POULTRY**

American Ginseng Chicken with 4 Treasures with Fresh Truffle

#### FISH

Steamed Red Grouper with Dried Olives, Dried Red Dates, Dried Orange Skin, Shredded Meat, Ginger and Preserved Vegetables in Classic Soya Sauce

#### **VEGETABLE**

Wok Fried Broccolini Topped Crispy Mock Goose with Scallop and Crabmeat Sauce

#### SEAFOOD

King Prawns with Garlic, Scallion and Ikura

#### RICE

XO Fried Rice with Sliced Abalone, Roasted Pork with Mushrooms

#### DESSERT

Yam Paste with Hashima, Gingko Nuts, Flesh Coconut and Shallot Coconut Cream

#### Chinese Tea



#### WEDDING DINNER MENU II

Monday to Friday

S\$ 2,138.00++ per table of 10 persons

Monday to Friday, Sunday & Eve of Public Holiday

S\$ 2,188.00++ per table of 10 persons

Saturday & Public Holiday

S\$ 2,238.00++ per table of 10 persons

#### IMPERIAL PLATTER

Whole Suckling Pig with Condiments Marinated Sea Blubber and Chef's Special Sauce

#### SOUP

Double Boiled Superior Broth with Fish Maw, Conch, Hashima Morel and Truffle in Coconut Husk

#### **POULTRY**

Black Diamond Irish Duck with Foie Gras Sauce, Accompaniment with Sakura Daikon

#### FISH

Steamed Live Coral Trout Fish with Traditional Style Superior Soy Sauce

#### **VEGETABLE**

Braised 6 Head Abalone with Trio of White, Green and Sea Asparagus,
Pork Rind and Sea Cucumber and Conpoy Sauce

#### **SEAFOOD**

Steamed Crab Claw with Egg White, Ikura and Crispy Shredded Scallop

#### **NOODLES**

Stewed Ee-Fu Noodles with Canadian Lobster, Hunan Ham, Bean Sprout and Lobster Bisque

#### DESSERT

Bird Best with Soya Bean Pudding and Poached Organic Papaya

Chinese Tea