

S O F I T E L
HOTELS & RESORTS

amore mio
*wedding package at
ilLido at the Cliff*



2017 / 2018

SOFITEL SINGAPORE SENTOSA RESORT & SPA

amore mio package 2017 / 2018

Valid for Monday to Sunday, excludes eve of Public Holiday and on Public Holiday

Pricing

Lunch

4-Course Italian Set Menu
\$188⁺⁺ per person

Dinner

5-Course Italian Set Menu
\$228⁺⁺ (\$248⁺⁺ for Saturdays)

Location

Indoor or Outdoor

Minimum 60 guests
(including 1 barrel of 24-litre of Menabrea beer)

Entire Restaurant

Minimum 120 guests
(including 2 barrels of 24-litre of Menabrea 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.



Banquet

- Complimentary menu tasting session for up to 4 guests (Mondays to Thursdays only, excludes eves 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

Decoration

- Exclusive selection of wedding themes that include floral arrangements for reception and dining tables
- A wedding cake model for cake cutting ceremony
- A classic accordion guest book for your well wishes
- Complimentary token box for reception
- A selection of wedding invitation cards based on 70% of guaranteed attendance (*excludes insert printing*)
- Usage of portable AV equipment with projector and screen

Accommodation

- 1 night stay in our Junior 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

- Complimentary admission into Sentosa Island for all invited guests

italian set menu

A Magnifique Start

(choice of 1 appetiser)

Burrata Cheese with Cherry Tomato and Avocado
Crab Salad with Basil and Champagne Emulsion
Tuna Tartar and Salmon Caviar
Spring Salad with Truffle Vinaigrette and Walnut
Hokkaido Scallop with Parsley Root and Green Asparagus



Starter

(choice of 1)

Anise and Fennel Soup with Orange Caramel
Leek and Potato Soup with Truffle Pesto
Roasted Foie Gras with Figs and Marsala Wine
Porcini Mushroom Soup with Candied Pistachios
Pumpkin Butternut Soup with Balsamic Reduction



Pasta

(choice of 1)

Strozzapreti Pasta with Smoked Caviar and Cod Cream
Caserecci Pasta with Hokkaido Scallops and Sea Urchin Sauce
Trofie Pasta with Lobster and Smoked Paprika
Orecchiette Pasta with Romanesco Pesto and Stracciatella Cheese
Risotto with Parmigiano Cheese, Chicken and Tarragon Jus



Main Course

(choice of 1)

Black Cod with Caramelized Celeriac and Capers
Seabream with Salmoriglio and Seasonal Vegetables
Wagyu Beef Cheek with Truffle Potatoes and Red Wine Sauce
Duck Breast with Heirloom Carrot and Raspberry Sauce
Eggplant Parmigiana with Buffalo Mozzarella and Arrabbiata Sauce



Dessert

(choice of 1)

ilLido at the Cliff Tiramisu
Ricotta Cake with Meringue and Candied Orange
Almond Pannacotta with Peaches and Pistachios
Vanilla and Lemon Tart with Raspberry
Chocolate and Hazelnut Coulant with Amaretto Jelly