# The Aloes FOR WEDDINGS IN 2022

#### **DINING & BEVERAGES**

- 120 pieces of butler-passed canapés during cocktail reception
- A selection of sumptuous menus specially prepared by our Chef
- Complimentary menu tasting session for up to 10 persons

  (Monday to Thursday, excluding eye of Public Holidays & Public Holidays)
  - Free flow of soft drinks, mixers, Chinese tea or coffee & tea
    - One bottle of house wine per quaranteed 10 persons
      - One 22.7-litre barrel of beer
      - One bottle of champagne for toasting ceremony

#### WEDDING DECORATIONS

- Exclusive floral themes with floral pedestals and fresh floral centerpieces on each table
  - Wedding wishing tree with wishing cards
  - Model wedding cake for cake cutting ceremony

#### WITH COMPLIMENTS

- Exclusive Oasia Signature couple SPA treatment during stay
  - · Exclusive wedding favors for all quests
- Token box and invitation cards for 70% of the guaranteed attendance (printing costs excluded
  - Use of in-house AV system
  - · Complimentary admission into Sentosa Island for all guests entering by car/bus
    - Carpark coupons for 20% of the guaranteed attendance
- One-night stay (for lunch) or two-night stay (for dinner at Oasia Resort Sentosa Junior Suite inclusive of

Welcome amenities
In-room dining credits
Courmet breakfast for 2 persons

#### WESTERN OR CHINESE SET MENU

LUNCH	Monday to Friday <sup>1</sup>	
	Saturday & Sunday <sup>2</sup>	S\$187 NETT
DINNER	Monday to Friday¹	S\$187 NETT
	Saturday & Sunday <sup>2</sup>	S\$199 NETT

Minimum 120 persons, Maximum 140 persons

Rates are valid for weddings held by 31st December 2022.

¹Excludes the eve of and on Public Holidays.
² Also applies to the eve of and on Public Holidays.
All rates quoted are inclusive of 10% service charge and prevailing GST.
'he Hotel reserves the right to change or amend the packages without prior notice.



# Western Set Menu

Create your personal menu by selecting one individually-plated dish from each course

#### **APPETIZER**

Tomato & Mozzarella Bruschetta

Fresh Mozzarella Cheese, Roma Tomatoes, Balsamic Glaze, French Bread

10

Prawn & Seaweed Salac

Tossed with Tomatoes, Garden Greens & Wafu Mushroom Dressing

### SOUP

Carrot & Orange Soup with Pistachio Dukkah

or

Zucchini & Basil Soup

Topped with Feta Cheese & Pine Nuts

# MAIN COURSE

Slow-Cooked Chicken Breast

Served with Rosemary Polenta & Creamy Mushroom Ragu

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Seared Sea Bass

Served with Capellini Pasta & Puttanesca Sauce

# **DESSERT**

Paylova

Served with Passion Fruit Coulis, Whipped Chantilly Cream and Dark Cherry

o r

Double Chocolate Brownies

Drizzled with Salted Caramel Sauce & Chopped Macadamia Nuts

Freshly Brewed Coffee & Tea

Petit Four

# Chinese Set Menu

Create your personal menu by selecting one individually-plated dish from each course

#### **APPETIZER**

Shredded Pork Belly with Garlic Sauce, Crispy King Mushrooms & Japanese Ginger Mayonnaise, Hokkaido Baby Octopus & Satay Prawns

or

Chilled Local Lobster with Wasabi Mayonnaise & Mixed Sesame Biscuit. Crispy White Bait, Jellyfish & Roasted Duck

#### SOUP

Braised Superior Broth with Lobster, Crab Meat, Fish Maw & Enoki Mushrooms

or

Double-Boiled Superior Broth with Seafood Treasures (Fish Maw, Sea Cucumber, Abalone, Flower Mushroom)

#### MAIN COURSE

Sautéed Beef Tenderloin with Pistachio in Cantonese Style

or

Steamed Live Cod Fish Fillet in Superior Soya Sauce with Seasonal Vegetables

# RICE/NOODLES

Sautéed Scallops & Crispy Noodles in Hong Kong Style

or

Steamed Rice with Chinese Sausages, Dried Scallops, Diced Chicken in Lotus Leaf

### **DESSERT**

Chilled Bird's Nest with Almond Milk & Egg White

or

Chilled Cream of Mango Sago & Pomelo with Yuzu Mochi

Chinese Tea