

# REVELRY HALL

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 eve of Public Holidays & Public Holidays)
- Free flow of soft drinks, mixers with Chinese Tea or Coffee & Tea
  - One bottle of house wine per guaranteed 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 centrepieces on each table
  - Wedding wishing tree with wishing cards
- Model wedding cake for cake cutting ceremony

## WITH COMPLIMENTS

- Exclusive wedding favours for all guests
  - 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 (for lunch) or two-night stay (for dinner) at the Deluxe Room at The Outpost Hotel, inclusive of:
        - Welcome amenities
        - In-room dining credits
        - Breakfast for 2 persons
- (Option to upgrade room at an exclusive rate)

## WESTERN OR CHINESE SET MENU

Per person

LUNCH	MONDAY TO FRIDAY <sup>1</sup>	\$119
	SATURDAY & SUNDAY <sup>2</sup>	\$194
DINNER	MONDAY TO FRIDAY <sup>1</sup>	\$171
	SATURDAY & SUNDAY <sup>2</sup>	\$218

Minimum 120 persons, Maximum 160 persons

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

<sup>1</sup>Excludes the eve of and on Public Holidays.

<sup>2</sup>Also applies to the eve of and on Public Holidays.

All rates quoted are inclusive of 10% service charge and prevailing GST.

The Hotel reserves the right to change or amend the packages without prior notice.

# THE OUTPOST

HOTEL

SENTOSA

# 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

or

Prawn & Seaweed Salad

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 Ragù

or

Seared Sea Bass

Served with Capellini Pasta & Puttanesca Sauce

## DESSERT

Pavlova

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

or

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