



EQUARIUS HOTEL™

Arcadian Moments Wedding Package



A GRAND AFFAIR:

- A sumptuous 8-course Cantonese cuisine, prepared by award-winning chefs
 - Free flow of soft drinks and mixers (for up to 4 hours)
 - Free flow of beer upon commencement of meal
 - A bottle of champagne for the toasting ceremony
 - A bottle of house wine for every 10 confirmed guests
- Waiver of corkage charge for all sealed and duty-paid hard liquor

SETTING THE STYLE:

- Exclusively designed décor with fresh floral arrangements
- A model wedding cake for the cake cutting ceremony
 - Range of wedding favours for your selection

WEDDING DELIGHTS:

- Menu tasting for 10 persons (valid from Monday to Friday, excluding Eve of Public Holidays and Public Holidays)
- Elegantly designed wedding invitation cards for up to 70% of guaranteed attendance (excludes insert printing charges)
 - Wedding guest book and well wishes box for red packets
 - VIP car park lot at hotel entrance for the bridal car
 - Car park passes for 20% of guaranteed attendance
- Complimentary usage of basic audio system with 2 wireless microphones
 - Complimentary usage of LCD projector & screen (1 set)
- Complimentary one-night stay in Deluxe room with buffet breakfast for two
 - Light meal served in bridal room upon arrival of wedding couple
 - Special in-room welcome amenities
 - Personalised service by Wedding Concierge on wedding day



Arcadian Moments Menu



APPETISERS

Select 5 items from the 3 categories below:

- Cold Selection:
Lobster Salad, Prawn Cocktail, California Maki Roll, Sliced Topshell in Thai Chilli Sauce, Marinated Jellyfish, Poached Duck with Passionfruit Sauce, Sliced Smoked Duck Breast
- Deep-fried Selection:
Seafood Otah Roll, Wok-fried Sliced Topshell in X.O Sauce, Crispy Yam Pear, Crispy Seaweed Roll, Soya Chicken Honey Joint Wings
- Barbecued Selection:
Roast Duck, Roast Pork Belly, Unagi Eel, Sliced Suckling Pig, Glazed Char Siew

SOUP

Select 1:

- Double-boiled Superior Soup in Five Treasures
(Fish Maw, Conpoy, Topshell, Baby Abalone & Cabbage)
- Braised Superior Soup in Five Treasures
(Shredded Abalone, Crabmeat, Conpoy, Enoki Mushroom & Bamboo Pith)
- Braised Golden Lobster Soup in Five Treasures
(Fish Maw, Dried Conpoy, Shredded Abalone, Crabmeat & Mushroom)

MEAT

Select 1:

- Crispy Roast Chicken (half) and Baked Glazed Chicken Drumlets
- Roast Duck with Chef's Special Sauce
- Stir-fried Beef in Black Pepper Sauce on Roasted Red Onion Wedges
- Wok-fried Kurobuta Pork with Sugar Beans in Kumquat Sauce

FISH

Select 1:

- Steamed Malabar Snapper with Mild Spice Sauce
- Baked Sea Perch in Sweet Teriyaki Sauce
- Steamed Red Garoupa with Superior Soya Sauce

DELICACIES

Sliced Abalone and Seasonal Vegetable with choice of:

- Dried Fish Maw
- Sea Cucumber
- Flower Mushroom

SEAFOOD

Select 1:

- Combination of Stir-fried Scallops with Asparagus in Basil Spice Sauce & Deep-fried Kataifi Prawns
- Wok-fried Prawns with Honey Sweet Peas in Garlic Sauce topped with Shimeiji Mushroom
- Steamed Seafood Paste wrapped in Chinese Cabbage with Dried Scallop Sauce

RICE/NOODLES/BUN

Select 1:

- Deep-fried miniature Man Tou with Chilli Crabmeat Sauce
- Steamed Chicken Rice with Assorted Seafood
- Deep-fried Noodles Braised with Seafood and Enoki Mushroom Sauce

DESSERTS

Select 1:

- Warm Yam Paste and Pumpkin with Lotus Seeds & Gingko Nuts
- Sweetened Red Bean Cream with Lotus Seeds & Lily Bulbs
- Double-boiled Snow Fungus with Longan

RESORTS WORLD SENTOSA'S WEDDING PETITS FOURS

CHINESE TEA

S\$1,388.00⁺⁺ per table of 10 persons (Lunch, Minimum 10 tables)

S\$1,588.00⁺⁺ per table of 10 persons (Dinner, Minimum 10 tables)

Everyday

Including Eve of Public Holidays & Public Holidays

