

REVELRY HALL

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 and Chinese tea
 - One bottle of house wine per guaranteed table
 - 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
- 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 the One-bedroom Suite at The Barracks Hotel, inclusive of:
 - Welcome amenities
 - In-room dining credits
 - Gourmet breakfast for 2 persons served in the privacy of the Bridal Suite

		CHINESE SET MENU Per table of 10 persons	WESTERN OR CHINESE SET MENU Per person
LUNCH	MONDAY TO SUNDAY	\$1,588 (8-Course)	\$158.80
	MONDAY TO FRIDAY Excluding eve of Public Holidays & Public Holidays	\$1,448 (8-Course)	\$144.80
	SATURDAY & SUNDAY Including eve of Public Holidays & Public Holidays	\$1,808 (9-Course)	\$180.80

Minimum 12 tables, Maximum 16 tables

All rates quoted are subject to 10% service charge and prevailing GST.
The Hotel reserves the right to change or amend the packages without prior notice.

WESTERN SET MENU

Create your personal menu by selecting one 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

Served with Ciabatta Roll
or

Zucchini & Basil Soup

Topped with Feta Cheese, Pine Nuts & served with Ciabatta Roll

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 Pineapple Sorbet, Whipped Chantilly Cream & Macadamia Nuts
or

Double Chocolate Brownies

Drizzled with Salted Caramel Sauce & Chopped Macadamia Nuts

Freshly Brewed Coffee & Tea

Petit Four

CHINESE SET MENU

Lunch & Weekday Dinner (8-Course) • Weekend Dinner (9-Course)

Create your personal menu by selecting one dish from each course

APPETIZER Select 5 items

- Baby Abalone & Marinated Jellyfish
- Crispy White Bait
- Deep-Fried Garlic Chicken
- Deep-Fried Shimeiji Mushrooms with Japanese Ginger Mayonnaise
- Drunken Chicken Roulade
- Honey Roasted Pork
- Japanese Maki Rolls
- Marinated Octopus
- Omelette with Crab Meat
- Prawn Salad served with Mango Salsa
- Soya Chicken
- Strawberry Salsa Prawns
- Thai Style Jellyfish
- Wasabi Mayo Prawns

SOUP

- Braised Superior Broth with Lobster, Crab Meat, Fish Maw & Enoki Mushrooms
- Braised Bird's Nest with Crab Meat & Dried Scallops
- Braised Superior Broth with Shredded Abalone, Fish Maw & Crab Meat
- Braised Abalone with Flower Mushrooms & Seasonal Vegetables
- Braised Abalone Topshell with Flower Mushrooms & Conpoy with Seasonal Vegetables
- Braised Home-Made Tofu with Pacific Clams, Flower Mushrooms & Seasonal Vegetables

SEAFOOD

- Stir-Fried Scallops & Asparagus in XO Sauce
- Deep-Fried Prawns in 'Fisherman' Style
- Herbal Drunken Live Prawns

POULTRY

- Deep-Fried Chicken Cutlet with Kiwi Sauce
- Traditional Soya Chicken with Chinese Rose Wine
- Crispy Roasted Chicken with Prawn Crackers

FISH

- Steamed Live Garoupa
- Steamed Red Garoupa
- Live Soon Hock
- Cooking Style
 - Cantonese Style
 - Deep Fried
 - Superior Soya Sauce with Preserved Vegetables
 - Teochew Style

VEGETABLE

PORK For Weekend Dinner only

Deep-Fried Pork Fillet

Cooking Style

- Black Pepper Sauce
- Salt & Pepper
- Pumpkin Custard
- Coffee
- Crispy Cereal

RICE/NOODLES

- Braised Ee Fu Noodles with Minced Meat
- Stir-Fried Udon with Seafood in Home-Made Sauce
- Steamed Rice with Chinese Sausages, Dried Scallops, Diced Chicken in Lotus Leaf

DESSERT

- Traditional Yam Paste with Gingko Nuts
- Chilled Lemongrass Jelly with Tropical Fruit
- Chilled Ginseng Essence with Longans, Wolfberries & Passionfruit

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 Four 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 Green Tea Mochi

Chinese Tea