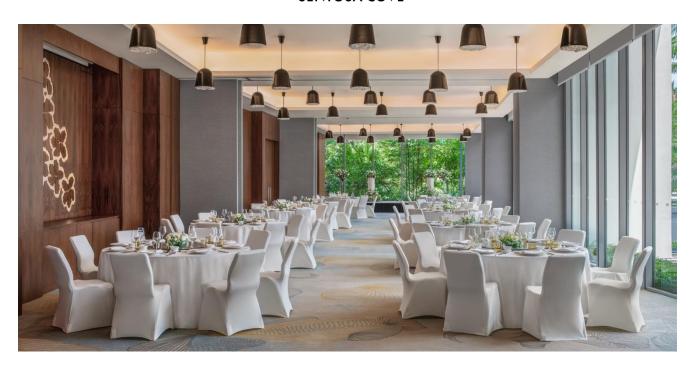
SENTOSA COVE



W CELEBRATIONS STUDIOS – WEDDING LUNCH

Minimum required attendance: 10 tables | 100 persons Maximum 15 tables | 150 persons

LOVE REMIXED

Chinese 6-Course Plated Menu Western 4-Course Plated Menu Showtime Buffet Edition SGD198++ per person SGD198++ per person SGD228++ per person

SENTOSA COVE

PACKAGE INCLUSION

- Bottomless flow of fizz
- 1 Barrel of 30 litres beer
- 1 Bottle of hand-picked wine from the hotel's finest selection for every 10 adults
- 1 Bottle of champagne for celebratory toast

THEMATIC ACCENTS

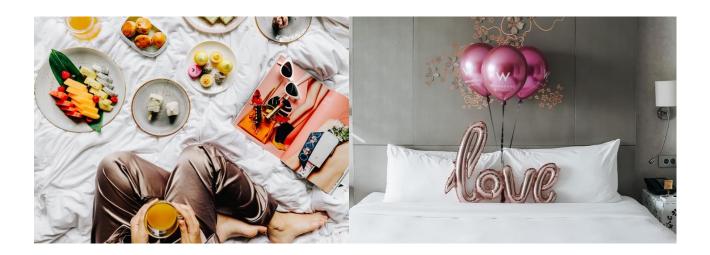
 Customized dining table floral centrepieces designed by one of the prestigious florists, uniquely matching the color theme of your wedding; complemented by a selection of fine table linens

ESSENTIALS

- An elegantly designed model wedding cake for your cake-cutting ceremony
- Stylish W wedding favors for all guests with a choice of up to two items for alternate seats
- W guest's signature book
- Car passes for 20% of your guaranteed guests' attendance with special VIP lot at the Hotel Porte Cochere
- Complimentary admission into the island resort for all guests on the day of event

BRIDAL ROOM

- Welcome champagne and chocolate
- Unwind with 1 night stay in Fabulous Room with W signature bath bomb
- Indulge in nibbles with a SGD120++ in room dining credit throughout your stay
- Wake up to breakfast between the sheets the next morning



SENTOSA COVE

LOVE REMIXED CHINESE 6-COURSE PLATED MENU 1

W TEMPTATIONS

蒜泥黑猪卷, 鲜虾鲜果沙律, 子姜烟熏鸭, 泰式八爪鱼, 脆皮海鲜卷 Chilled Kurobuta Pork with Home-made Garlic Dressing Chilled Prawn Salad with Tossed Fresh Fruits Smoked Duck Breast with Pickled Ginger Young Octopus in Thai Sauce Crispy-fried Seafood Roll

LIQUID

汤鲍干贝炖鱼鳔花菇 Double-boiled Baby Abalone Dried Scallops, Fish Maw, Flower Shitake in Superior Broth

THE OCEAN

香蒸剁椒鲜海鲈 Steamed Sea Bass Hunan Chilli, Salted Black Beans and Ginger

THE FARM

香蒜焗烤鸡 Grilled Crispy Garlic Chicken Prawn Crackers

STAPLES

家乡韭黄, 肉丝焖伊府面 Braised Ee-fu Noodles Yellow Chives, Straw Mushroom and Shredded Pork

SWEET ENDINGS

鲜果香茅冻 Chilled Lemongrass Jelly Mint and Diced Fruits

SENTOSA COVE

LOVE REMIXED CHINESE 6-COURSE PLATED MENU 2

W TEMPTATIONS

蒜泥黑猪卷,子姜烟熏鸭,巧手拌海蜇,脆皮海鲜卷,加州寿司卷 Chilled Kurobuta Pork with Home-made Garlic Dressing Chilled Smoked Duck Breast with Pickled Ginger Sesame Pickled Jelly Fish Salad Crispy-fried Seafood Roll California Maki Roll

LIQUID

鲍鱼虫草花炖海参 Double-boiled Baby Abalone Sea Cucumber, Wolfberries and Cordyceps Flowers in Superior Broth

THE OCEAN

古法蒸红鲷鱼 Steamed Red Snapper Traditional Style

THE LAND

松露鲜菇扒自制豆腐 Slow-braised Mushrooms Fried Home-made Tofu, Truffle and Wolfberries

STAPLES

生炒腊味荷香饭 Wrapped Lotus Leaf Glutinous Rice Stir-fried Preserved Meat

SWEET ENDINGS

香烤芒果柚子 Mango and Pomelo Salad Torched Orange Sabayon

SENTOSA COVE

LOVE REMIXED CHINESE 6-COURSE PLATED MENU 3

W TEMPTATIONS

子姜烟熏鸭, 柠椒鲍贝, 特酱上汤冷灼鲜虾, 巧手拌海蜇, 泰式八爪鱼 Smoked Duck Breast with Pickled Ginger Pacific Clams with Lemon Pepper Sauce Superior Stock Poached Prawns Sesame Pickled Jellyfish Salad Young Octopus in Thai Sauce

LIQUID

黄焖鸭汤佐带子明虾饺 Superior Duck Broth Scallops and Prawn Dumplings

THE OCEAN

港式蒸海斑 Steamed Garoupa Hong Kong Style

THE FARM

香蒜焗烤鸡 Grilled Crispy Garlic Chicken Prawn Crackers

STAPLES

W 招牌叉烧蛋白野米饭 Signature Fried Wild Rice Pork Char Siew, Fresh Prawns, Spring Onions and Egg White

SWEET ENDINGS

香芋金瓜露 Yam Paste Topped with Pumpkin

SENTOSA COVE

LOVE REMIXED WESTERN 4-COURSE PLATED MENU 1

PRELUDE

Freshly Baked Bread Roll Selection Salted Butter, Balsamic Vinegar and Olive Oil

Crab Meat Remoulade Tobiko, Tomatoes, Capsicum & Fennel Slaw.

LIQUID

Smoked Duck Chowder Yukon Gold Potato, Chive

MAKING IT BIG

Roasted Iberico Pork Tenderloin Bulgogi Stewed Daikon, Charred Capsicum, Brown Onion Emulsion

SWEET ENDINGS

Passion Ivory Dome Passion Ivory Chocolate Mousse, Almond Sand, Mango Passion Coulis

SENTOSA COVE

LOVE REMIXED WESTERN 4-COURSE PLATED MENU 2

PRELUDE

Freshly Baked Bread Roll Selection Salted Butter, Balsamic Vinegar and Olive Oil

Crispy Amadai Torched Iberico Ham, Hazelnut Crushed, Shaved Cabbage

> LIQUID Crab Bisque Baby Octopus Fritter

MAKING IT BIG

Roasted Chicken Supreme Sautéed Mushroom, Tarragon Sauce

SWEET ENDINGS

Strawberry Semifreddo Chocolate Soil, Raspberry Coulis, Dehydrated Strawberry Meringue

SENTOSA COVE

LOVE REMIXED SHOWTIME BUFFET EDITION 1

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter House Made Antipasti Selection (V) Chilled Prawn Tails, Brandy Cocktails (D, SF, A)

COMPOSED SALADS

German Style Potato Salad, Bacon, Crème Fraîche and Mustard (D)
Cumin-roasted Lamb and Pumpkin Salad, Pine Nuts (N)
Grilled Beef Salad, Shallots, Tomato and Chilli
Thai Seafood and Glass Noodle Salad (SF)
Composed Salads come with Mixed Gourmet Leaves,
Selection of Dressings and Condiments

LIQUID LUXURY

Roasted Cauliflower Bisque, Crisp Croutons (D, G) House Baked Bread, Loaves and Rolls, Butters and Dips (G)

CHEF ON SHOW

Baked Seabass, Spicy Seafood Sauce (SF)

GRAND OCCASION

Peshwari Panner Tika, Tandoori Cottage Cheese with Peshwari Spices (D, V)
Chicken Fricassee, White Wine and Button Mushrooms (D, A)
Wok-fried Wagyu Beef, Ginger and Spring Onion (G)
Wok-fried Kai Lan, Abalone Mushroom (V, G)
Meen Curry, South Indian Fish Curry (SF, D)
Pineapple Fried Rice, Chicken Floss (G)

SWEET ENDINGS

Forest Berry Crumble, Vanilla Custard Chocolate Coffee Long Cake Deconstructed Cheesecake Seasonal Fruit Flan

Sweets come with Local Seasonal Cut Fruits

SENTOSA COVE

LOVE REMIXED SHOWTIME BUFFET EDITION 2

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter Chicken Terrine, Croutons and Peach Relish (D, G) Marinated Chilled Squid Marinara (D)

COMPOSED SALADS

German Style Potato Salad, Bacon, Crème Fraîche and Mustard (D) Spicy Papaya Salad, Dried Shrimp and Grilled Chicken (SF) Roasted Tomato and Mozzarella, Basil Pesto (N, D) Spicy Tiger Prawn, Pomelo and Mint Salad (SF) Composed Salads come with Mixed Gourmet Leaves, Selection of Dressings and Condiments

LIQUID LUXURY

Mushroom Velouté, Truffle Cream (D, G) House Baked Bread, Loaves and Rolls, Butters and Dips (G)

CHEF ON SHOW

Salt-crusted Salmon, Dill Oil, Lemon Capers Sauce (SF)

GRAND OCCASION

Tandoori Prawn Curry Patta, Curry Leaf Infused Prawn (D, SF)
Pot-roasted Spring Lamb, Tomatoes and Black Olives
Stir-fried Ee-Fu Noodle, Crabmeat and Asparagus (SF, G)
Wok-fried Kai Lan, Abalone Mushroom (V, G)
Nyonya Curry, Chicken and Potato
Truffle Scented Mashed Potatoes (D, G)

SWEET ENDINGS

Chocolate Coffee Long Cake Strawberry Pain de Genes Oreo Cookie Cheesecake Peach and Almond Tart

Sweets come with Local Seasonal Cut Fruits