



S.E.A. Aquarium™

Ocean Bliss Wedding Package



A GRAND AFFAIR:

- A sumptuous Cantonese cuisine dinner, Western dinner or Buffet dinner, professionally customized and prepared by our award-winning chefs
 - Free flow of soft drinks and mixers (for up to three hours)
 - A 20-litre barrel of beer (about 65 glasses)
 - A bottle of champagne for the toasting ceremony
 - One complimentary bottle of house wine for every 10 confirmed guests
 - Special price for house wine purchase from hotel at S\$30.00++ per bottle
 - Waiver of corkage charge for all sealed and duty-paid hard liquor

SETTING THE STYLE:

- Exclusively designed themed décor and fresh floral arrangements
- An exquisitely designed model wedding cake for the cake-cutting ceremony with an edible top tier
- Choice of exclusively designed wedding favours for your selection.

WEDDING DELIGHTS:

- Menu tasting for 10 persons (valid from Monday to Friday only)
- Complimentary wedding invitation cards for up to 60% of guaranteed guests (excludes insert printing charges)
 - An elegant wedding guest book and red packet gift box
- Complimentary VIP car park lot at hotel entrance for your bridal car
 - Complimentary car passes for 20% of confirmed attendance
 - Special in-room welcome amenities for bridal couple
- One night's accommodation in luxurious bliss at our world-class Ocean Suites with buffet breakfast for two



S.E.A. Aquarium™

Ocean Bliss Dinner Menu



Couples can customise their wedding dinner menus by selecting one course from each of the categories below

APPETISERS

• Cold Selection

(Lobster Salad, Prawn Cocktail, California Maki Roll, Sliced Topshell in Thai Chilli Sauce, Marinated Jellyfish,
Poached Duck with Passion Sauce, Sliced Smoked Duck Breast)

• Deep-fried Selection

(Seafood Otah Roll, Wok-fried Sliced Topshell in XO Sauce, Crispy Yam Pear, Crispy Seaweed Roll, Soya Chicken Honey Joint Wings)

• Barbecued Selection

(Roasted Duck, Roasted Pork Belly, Unagi Eel, Sliced Suckling Pig, Glazed Char Siew)

SOUP

• Double-boiled Superior Soup in Five Treasures
(Fish Maw, Conpoy, Topshell, Baby Abalone & Cabbage)

• Braised Superior Soup in Five Treasures
(Shredded Abalone, Crab Meat, Conpoy, Enoki Mushrooms & Bamboo Pith)

• Braised Golden Lobster Soup in Five Treasures
(Fish Maw, Dried Conpoy, Shredded Abalone, Crab Meat & Mushrooms)

MEAT

- Crispy Roasted Half Chicken and Baked Glazed Chicken Drumlets
 - Roasted 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

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

DELICACIES

Sliced Abalone with choice of:

- Dried Fish Maw
- Sea Cucumber
- Flower Mushrooms

SEAFOOD

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

RICE/NOODLES/BUN

- Deep-fried Mini Man Tou with Chilli Crab Meat Sauce
 - Steamed Chicken Rice with Assorted Seafood
- Deep-fried Noodles Braised with Seafood and Enoki Mushroom Sauce

DESSERTS

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

RESORTS WORLD® SENTOSA'S WEDDING PETITS FOURS

CHINESE TEA

S\$228.80⁺⁺ per person
(Minimum 200 persons)

Monday – Sunday,
Including Eve of Public Holidays & Public Holidays





Universal Studios Singapore® Wedding Package



A GRAND AFFAIR:

- A selection of Western set dinner, 8-course Cantonese cuisine dinner and International Buffet specially created by our culinary team
 - Free flow of soft drinks and mixers (for up to 4 hours)
 - A bottle of champagne for toasting ceremony
 - Complimentary bottle of wine per guaranteed table

SETTING THE STYLE:

- Choice of exclusively designed wedding favours for your selection
- Complimentary wedding invitation cards (excludes insert printing charges)
 - An elegant wedding guest book and red packet gift box
- Hollywood red carpet entrance (welcome clapboard with red carpet, stanchion and velvet ropes)
- Meet & greet with selected Universal Studios Singapore cast of characters

WEDDING DELIGHTS:

- Menu tasting for 10 persons (valid from Monday to Friday only)
 - Complimentary basic audio package
 - Access to one Attraction (subject to availability)

For other exciting wedding options, you can add on another Attraction of your choice. Package ranges from S\$1,500** to S\$9,500**



UNIVERSAL STUDIOS SINGAPORE®, NEW YORK STREET

Empire State Western Set Menu



Freshly Baked Bread Basket

APPETISER

Seared Tuna with Apple & Pumpkin Guacamole,
Citrus Confit, Fine Baby Cresses and Balsamico

SOUP

Vine-Ripe Tomato Soup Topped with Watercress Cream

MAIN COURSE

Roasted Sea Bass Medallion Topped with Sundried Herbs Crusted
Spelt Grain Risotto Cake and Light Lime Butter Sauce

or

Roasted Baby Chicken Breast Filled with Goose Liver Mousse and Spinach
Seasonal Vegetable, Mashed Potatoes and Rosemary Jus

DESSERT

Cream Cheese Bavarios and Panna Cotta

COFFEE & TEA

S\$2,080⁺⁺
per table of 10 persons

Minimum 20 tables | Maximum 25 tables



UNIVERSAL STUDIOS SINGAPORE®, NEW YORK STREET

Bountiful Bliss Dinner Menu



名胜世界™大四喜

(泰式海螺, 沙拉虾, 酥炸软壳蚧, 潮式卤鸭)

Fortune Combination Platter

(Thai Style Top Shells, Salad Prawns, Deep Fried Soft Shell Crab, Teochew Soya Duck)

鱼鳔蟹肉海鲜羹

Fish Maw Thick Soup with Assorted Seafood & Crab Meat

港式蒸红斑

Steamed Red Garoupa in Hong Kong Style

XO酱芦笋炒虾球

Stir-fried Prawns with Asparagus in XO Sauce

金牌脆皮烧鸡

Crispy Roasted Chicken

鲍片冬菇扒时蔬

Braised Sliced Abalone and Chinese Mushrooms with Vegetables

瑶柱菇丝焖伊面

Braised Ee Fu Noodles with Conpoy & Mushrooms

雪糕杨枝甘露

Chilled Mango Cream with Sago & Pomelo

S\$2,080⁺⁺

per table of 10 persons

Minimum 20 tables | Maximum 25 tables



*Prices are valid till 31 December 2014. Prices, packages, menus and conditions are subject to change without prior notice.

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UNIVERSAL STUDIOS SINGAPORE®, NEW YORK STREET

Manhattan Magic Buffet Menu

COLD SELECTION

Traditional Smoked Salmon with Sweet Mustard Dill Sauce
Roasted Marinated Chicken Breast with Potatoes
Soya Braised Chicken Thigh, Roasted Duck &
Marinated Top Shells with Thai Spices Platter

SALAD

Mixed Grain Rice Salad with Capsicum
Modern Style Gado Gado with Roasted Peanut Sauce
Mixed Mesclun Salad with Dressing
Greek Farmer Salad
(French, Thousand Island and Natural Yoghurt with Honey Dressing)

GEYLANG SERAI

Assorted Satay (Chicken and Beef) with Condiments &
Peanut Gravy

MEL'S DRIVE-IN® STATION

Fresh from the Bakery - Bread & Rolls
Mel's Mini Slider Station (Assorted Mel's Mini Burger)

LAKSA STATION

Laksa Noodles with Spicy Coconut Chilli Broth & Condiments

SOUP

Cream of Mushroom
Warm Bread Rolls & Butter

HOT SELECTION (WESTERN)

Seared Sea Bass Fillet with Lemongrass Pineapple & Tomato Salsa
Traditional Lamb Stew with Root Vegetables
Gratinated Potatoes with Fresh Parmesan Cheese

HOT SELECTION (LOCAL)

Stir Fried Prawns with Celery & XO Conpoy
Spicy Beef Rendang in Coconut Gravy infused with Lemongrass
Wok-fried Black Pepper Chicken with Onion and Sweet Pepper
Fragrant Yellow Rice with Spices & Cashew Nuts

VEGETARIAN

Braised Spicy vegetables in Coconut Milk (Sayur Masak Lemak)
Stir-fried Vegetarian Mee Goreng with Vegetables
Braised Broccoli and Mushrooms with Vegetarian Oyster Sauce

LOUI'S NY PIZZA PARLOR® STATION

Variety of Loui's Pizza Slice (No Pork)
Tandoori Chicken Pizza
Margarita Pizza
Pasta Master Sauté served with Mushrooms and Vegetables

INDIAN SPECIALTIES STATION

Roti Prata with Two Different Toppings & Condiments
Potato Masala
Chicken Curry

DESSERT

Fresh Fruit Platter
Assorted Nonya Kueh
Kueh Lapis
Mango Pudding
Assorted Fruit Tartlets
Cheesecake
Selection of French Pastries
Chocolate Fountain
Chilled Cheng Teng with Eight Treasures

S\$2,080⁺⁺

per table of 10 persons

Minimum 20 tables | Maximum 25 tables



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