

Diamond Buffet Dinner Package

THIS PACKAGE INCLUDES

- An exquisite set menu of your choice
- One bottle of Bollinger champagne
- One bottle of house wine per table
- One 30-liter barrel of beer
- Free flow of beverages (assorted soft drinks, mixers and teas) over 4-hour duration
- Five-tier genuine wedding cake
- Choice of a custom wedding favor from a selection of items
- Complimentary seat covers and selection of custom linen
- Fresh floral centerpieces for all tables
- Eight fresh floral candle stands
- invitation cards for up to 70% of the guaranteed number of guests
- Guest signature book and gift box

SPECIALLY FOR THE NEWLYWEDS

- Two-night stay in the Bridal Suite
- Chocolates served with mini cordials
- Upgraded room amenities
- Spa retreat for the newlyweds
- A personal butler
- Access to The Marina Bay Club
- Complimentary American breakfast for two at Sands SkyPark[®]
- Two-night stay for the immediate families of the newlyweds
- Limousine transfer with VIP check-in

Menu is priced at S\$399.00++ per person

* Premium prices will apply for the following auspicious dates in 2011:
May 21 and 27, June 6, 12 and 24, September 2 and 11, October 2,
November 11 and 20, December 4 and 25.

A minimum requirement of 30 tables (maximum of 150 tables)
is applicable to Sands Grand Ballroom and Junior Ballroom on weekdays.

A minimum requirement of 40 tables (maximum of 150 tables)
is applicable to Sands Grand Ballroom and Junior Ballroom on weekends.

All prices quoted are subject to 10% service charge and prevailing government taxes.
Prices, rates and conditions are subject to change without prior notice.

Contact us at celebrations@marinabaysands.com

Diamond Buffet Dinner Menu

APPETIZERS

Bharvan Tamater with Paneer Softa

Stuffed Tomatoes with Cottage Cheese and Roasted Almonds

Chat Pakodi

Lentil Dumplings with Tamarind Sauce

Khada Salad

Cucumber and White Radish

Lamb Goli Chat

Spicy Lamb Balls

Jhinga Pudina Salad

Shredded King Prawns and Mint

Chicken Tandoori Chat

Tandoori-Roasted Spicy Chicken

DRINKS

Jaljeera

Spicy Mint Drink

Assorted Lassi

Mango, Salted and Sweet

Thandai

Milk Drink with Soaked Almonds, Pistachios and Rose Petals

HOT APPETIZERS

Tandoori Subzi

Tandoori-Roasted Capsicums, Onions, Cauliflower and Pineapple with Mango Powder

Paneer Badam Ki Tikki

Cottage Cheese and Almond Patties

Vegetable Seekh Kebabs

Skewered Minced Vegetables Cooked in Tandoor

Paneer Pakoras

Cottage Cheese Fried with Gram Flour

Tandoori Salmon

Salmon Cooked in Tandoor

Jhinga Til Tinkai

Fried Prawns with Sesame Seeds

Lamb Sashlik

Lamb Skewered with Capsicums

Achari Chicken Tikka

Pickled Marinated Boneless Chicken Cooked in Tandoor

Tandoori Duck

Marinated Duck Breast Cooked in Tandoor

SOUPS

Vegetable Shorba

Mixed Vegetable Soup

Lamb Dhania Shorba

Lamb and Coriander Soup

MAIN COURSE

Kundan Kalia

Lamb Shank Cooked in Yoghurt Cashew Nut Curry

Murgh Saffron Kofta Curry

Chicken Balls, Saffron and Onions in Yoghurt Gravy

Nahari Gosh

Lamb in Garam Masala Gravy

Fish Tikka Masala

Baked Red Snapper with Onion-Tomato Masala

Mutton Veruwal

Mutton with South Indian Spices

Jhinga Jalfrezy

Prawns with Finger-Sized Vegetables

Paneer Pasanda

Stuffed Cottage Cheese in Royal Gravy

Shubnam Curry

Green Peas and Mushroom Curry

Kashmiri Gobhi

Cauliflower with Fruits and Dried Fruits

Palak Bhutte Ki Khurchan

Spinach and Baby Corn Dry Curry

Mughlai Dal

Green Lentils with Tomato and Butter Gravy

Punjabi Chholey

Punjabi-Style Spicy and Sour Chickpeas

Kachche Gosh Ki Biryani

Lamb Biryani Rice

BREADS

Kashmiri Naan

Naan Bread with Dried Fruits

Pudina Prata

Tandoori Mint Bread

Bakar Khani

Rose-Flavored Bread with Khumani and Dates

Keema Kulcha

Tandoori Bread Stuffed with Minced Lamb

CONDIMENTS

Achar

Mixed Pickles

Chauki Mirch

Fried Green Chillies

Papad Basket

Basket of Mixed Papadoms

Pudina Chutney

Mint Sauce

Aam Ki Chutney

Mango Chutney

LIVE STATIONS

Maas Ke Sooley

Pressed Lamb Cooked on Charcoal Grill

Assorted Dosa

Plain, Masala, Semolina and Onion Dosai Served with Sambhar and Coconut Chutney

Chicken Church Uri

Spicy Chicken Breast Served on Hot Plate



DESSERTS

Shahi Tukda

Fried White Breads in Thickened, Sweetened Milk, Served Cold

Moong Dal Halwa

Moong Lentil Cake, Served Hot

Phaldhari Kheer

Rice and Fruits Cooked with Milk, Served Cold

Phirni

Pounded Rice Dessert, Served Cold

Mango Kulfil

Indian Ice Cream with Mango

Keshri Halwa

Braised Semolina Dessert, Served Hot

Rajbhog

Saffron Milk Balls Cooked in Thickened Milk, Served Cold

Gulab Jamun

Fried Milk Dumplings in Sugar Syrup

Chum Chum

Milk Dumplings in Sugar Syrup Topped with Pistachios

Motichoor Ke Laddoo

Gram Flour Mini Dumplings Bonded with Sugar

Sliced Fresh Seasonal Fruit

Ruby Buffet Dinner Package

THIS PACKAGE INCLUDES

- An exquisite set menu of your choice
- One bottle of Krug champagne
- One bottle of house wine per table
- One 30-liter barrel of beer
- Free flow of beverages (assorted soft drinks, mixers and teas) over 4-hour duration
- Five-tier genuine wedding cake
- Choice of a custom wedding favor from a selection of items
- Complimentary seat covers and selection of custom linen
- Fresh floral centerpieces for all tables
- Eight fresh floral candle stands
- invitation cards for up to 70% of the guaranteed number of guests
- Guest signature book and gift box

SPECIALLY FOR THE NEWLYWEDS

- Two-night stay in the Bridal Suite
- Chocolates served with mini cordials
- Upgraded room amenities
- A personal butler
- Access to The Marina Bay Club
- Complimentary American breakfast for two at Sands SkyPark[®]
- Limousine transfer with VIP check-in

Menu is priced at S\$299.00++ per person

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Ruby Buffet Dinner Menu

APPETIZERS AND SALADS

Khatte Rajma

Kidney Bean and Lemon Salad

Dahi Bhala

Lentil Dumplings with Sweetened Yoghurt

Papri Chat

Crackers with Chickpeas and Potatoes with Chat Masala

Kachumber Salad

Cucumbers, Onions, Tomatoes and Capsicums

Chicken Lachha Salad

Juliennes of Onion and Chicken

Spicy Jhinga Chat

Prawns with Chili

CHUTNEYS

Pudina Chutney

Mint Sauce

Saunth Chutney

Tamarind Sauce

Kele Ki Chutney

Banana Chutney

HOT APPETIZERS

Assorted Pakoras

Fried Assorted Vegetables with Gram Flour Batter

Dal Vadas

Deep-Fried Chana Dal Patties

Murgh Afghani Tikka

Tandoori Chicken Marinated with Cream, Yoghurt and Cashew Nuts

Paneer Pakoras

Cottage Cheese Fried with Gram Flour

Lamb Seekh Kebab

Salmon Cooked in Tandoor

Ajwany Machhi

Seabass with Ajwan Seeds

Tillori Aloo

Baby Potatoes with Sesame Seeds

SOUPS

Mulligatawny

South Indian Lentil Soup

MAIN COURSE

Murgh Jaipuri

Spicy Chicken Cooked with Whole Red Chillies and Coriander

Machi Ka Jhole

Fish Cooked in Onion and Mustard Curry

Bhuna Gosh

Lamb Cooked with Whole Garam Masala and Onions

Goan Prawn Curry

Spicy Prawn Curry with Coconut Milk

Makhani Lamb Chops

Tandoori-Baked Lamb Chops with Butter Gravy

Paneer Bagichi

Cottage Cheese Cooked with Capsicums, Tomatoes and Onions

Subj Siyalkot

Spicy Mixed Vegetables Cooked with Ajwaine and Fennel

Banarasi Dum Aloo

Stuffed Potatoes with Cottage Cheese and Dried Fruits in Tomato Gravy

Pindi Choley

Lahor-Style Spicy Chickpeas

Dal Maharani

Black Lentils with Onions, Tomatoes and White Butter

Kashmiri Pulao

Basmati Rice with Nuts and Dried Fruits

Murgh Dum Biryani

Chicken Biryani

BREADS

Assorted Naan

Garlic, Butter, Plain

Lachha Prata

Flaky Tandoori Prata

Achar

Mixed Pickles

Chhauki Mirch

Green Chillies Fried in Mustard Oil

Assorted Papadoms Basket

Crispy Crackers

LIVE STATIONS

Tandoori Whole Red Snapper

Whole Red Snapper (Carved in Front of Guests)

Tawa Vegetables

Crispy Crackers



DESSERTS

Saeb Ki Kheer

Rice and Milk Cooked, Served Cold

Angoori Petha

Green Pumpkin in Sugar Syrup

Moong Dal Halwa

Braised Sweetened Yellow Lentils

Rasmalai

Milk Dumplings in Thickened Saffron Milk

Kashmiri Sevian

Vermicelli Cooked with Milk and Dried Fruits

Keshri Halwa

Braised Semolina Dessert, Served Hot

Pista Kulfi

Indian Ice Cream

Sliced Fresh Seasonal Fruit

Emerald Buffet Dinner Package

THIS PACKAGE INCLUDES

- An exquisite set menu of your choice
- One bottle of champagne
- One bottle of house wine per table
- One 30-liter barrel of beer
- Free flow of beverages (assorted soft drinks, mixers and teas) over 4-hour duration
- Five-tier wedding cake with one genuine layer (500g) for the newlyweds
- Choice of a custom wedding favor from a selection of items
- Complimentary seat covers and selection of custom linen
- Fresh floral centerpieces for all tables
- Eight fresh floral candle stands
- invitation cards for up to 70% of the guaranteed number of guests
- Guest signature book and gift box

SPECIALLY FOR THE NEWLYWEDS

- Two-night stay in the Bridal Suite
- Chocolates served with mini cordials
- Complimentary American breakfast for two at Sands SkyPark[®]
- Limousine transfer with VIP check-in

Menu is priced at S\$199.00++ per person

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Emerald Buffet Dinner Menu

APPETIZERS AND SALADS

Khatte Aloo

Potato and Tamarind

Papri Chat

Crackers with Chickpeas and Potatoes
with Chat Masala

Kachumber Salad

Cucumbers, Onions, Tomatoes and
Capsicums

Dal Moth

Green Lentil Salad

Chicken Lachha Salad

Juliennes of Onion and Chicken

Lamb Chatak

Lamb Salad with Sesame
and Crushed Chilies

Machi Palak Ki Chat

Seabass with Spinach

CHUTNEYS

Pudina Chutney

Mint Sauce

Saunth Chutney

Tamarind Sauce

HOT APPETIZERS

Vegetable Samosas

Stuffed Crispy Pillows with Potatoes
and Green Peas

Tandoori Turkey

Tandoor Roasted Turkey with
North Indian Spices

Paneer Pakoras

Cottage Cheese Fried with Gram Flour

Lamb Seekh Kebab

Salmon Cooked in Tandoor

Kurkure Jhinga

Fried Prawns

Tillori Aloo

Baby Potatoes with Sesame Seeds

SOUPS

Murgh Yakhani Shorba

Chicken Soup

MAIN COURSE

Khad Murgh

Spicy Chicken Cooked with Whole Red
Chilies, Onion-Tomato Masala

Meen Moiliee

Pomfret Cooked in Coconut Milk

Safed Maas

Lamb Cooked with Whole Garam Masala
and Yoghurt

Makhani Lamb Chops

Tandoori-Baked Lamb Chops with
Butter Gravy

Aloo Gobhi

Potatoes and Cauliflower with Cumin Flavor

Besan Ke Gatta

Steamed Gram Flour, Spicy Curry,
Rajasthan-Style

Saag Matter

Spinach and Green Peas

Panchmel Bhaji

Spicy Mixed Vegetables Cooked
with Spinach Paste

Achari Baingan

Spicy Baby Eggplant with Achan

Paneer Korma

Cottage Cheese in Royal Gravy

Dal Makhani

Black Lentils with Onions, Tomatoes
and White Butter

Kashmiri Pulao

Basmati Rice with Nuts and Dried Fruits

BREADS

Assorted Naan

Garlic, Butter, Plain

Aloo Kulcha

Potato-Stuffed Bread

CONDIMENTS

Achar

Mixed Pickles

Chauki Mirch

Fried Green Chilies

Assorted Papadoms Basket

Crispy Crackers

Aam Ki Chutney

Mango Chutney

Live Stations

Pao Bhaji

Bread Buns Topped with Buttered
Mashed Vegetables on Hot Plate

Bhel Poori

Bombay-Style Crispy Crackers
with Chutneys



DESSERTS

Saab Ki Kheer

Rice and Milk Cooked, Served Cold

Angoori Petha

Green Pumpkin in Sugar Syrup

Gajar Halwa

Braised Sweetened Carrot Pudding

Gulab Jamun

Milk Dumplings in Hot Sugar Syrup

Kashmiri Sevian

Vermicelli Cooked with Milk
and Dried Fruits

Keshri Halwa

Semolina Cake

Sliced Fresh Seasonal Fruit