

Chinese Dinner Package

THIS PACKAGE INCLUDES

- An exquisite set menu of your choice
- Menu tasting for eight persons
- 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 oriental teas) over 4-hour duration
- Five-tier wedding cake with one genuine layer (500g) for the newlyweds
- Choice of a 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

MENU	WEEKDAYS	WEEKENDS
	Monday to Thursday	Friday to Sunday
Silver	S\$1,188.00++	S\$1,388.00++
Gold	S\$1,388.00++	S\$1,688.00++
Platinum	S\$1,588.00++	S\$1,888.00++

* 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

Silver Set Menu

鸾凤和鸣琵琶乳猪全体
Roasted Whole Suckling Pig

雀巢翡翠北海道带子
Sautéed Jumbo Hokkaido Scallops and
Asparagus Tips in Taro Basket

鹅肝锦绣大虾球
Deep-fried Tiger Prawns with Foie Gras

蟹肉竹笙烩勾翅
Braised Shark Fin Soup with King Crab and Bamboo Piths

富贵南非鲍片
Sliced South African Abalone with Seasonal Vegetables

葱油蒸澳洲大星斑
Steamed Fresh Garoupa with Spring Onions

金沙脆皮烧鸡
Crispy Chicken with Crispy Garlic

干贝珍菌烧伊面
Braised E-fu Noodles with Exotic Mushrooms and Conpoy

酒醉心太软
Warm Chocolate Cake

迷你核桃酥伴芝麻笑口酥
Wedding Petit Fours

Gold Set Menu

龙虾五彩拼盘

Cold Lobster Salad Combination

碧绿松茸带子

Sautéed Matsutake Mushrooms and Scallops with Vegetables

竹笙云腿恋玉蔬

Braised Yunnan Ham with Bamboo Piths

鲨鱼骨汤海螺炖生翅

Double-boiled Shark Fin Bone Broth with Shark Fin and Sea Whelk

红烧鲍脯伴天白菇

Braised Sliced Abalone with Floret Mushrooms and Greens

清蒸海东星斑

Steamed Spotted Groupa

玫瑰花香脆皮鸡

Roasted Crispy Chicken with Rose Petals

上汤鲜河虾云吞面

Saltwater Crayfish Dumplings with Egg Noodles in Broth

雪蛤杏汁芋泥

Double-boiled Hasma with Taro and Almond Sauce

榴莲糯米糍伴椰汁千层糕

Wedding Petit Fours

Platinum Set Menu

金陵鹅肝乳猪全体

Roasted Suckling Pig with Foie Gras

花雕上汤龙虾

Wok-fried Lobster in Supreme Broth

海胆焗酿蟹盖

Pacific Crab Gratin with Sea Urchin

红烧宫廷大生翅

Braised Superior Shark Fin Soup, Forbidden City Style

碧绿奇珍二宝

Braised Whole Abalone with Korean Sea Cucumber

清蒸海东星斑

Steamed Spotted Garoupa

喜马拉雅山盐焗鸡

Baked Himalayan Salted Chicken

富贵瑶柱海鲜炒饭

Seafood Fried Rice with Conpoy

燕窝银耳炖万寿果

Steamed Papaya with Bird's Nest and Snow Mushrooms

莲蓉金宝酥拼酒心朱古力

Wedding Petit Fours

