



WEDDING PACKAGE

DINNER



Tying the knot at Marina Bay Sands® is nothing short of extraordinary. Receive an exquisite selection of amenities and lovely touches to ensure a truly unforgettable wedding, and have your wish granted* when you celebrate your dream day with more family and friends.



The Wedding Package is inclusive of:

An exquisite set menu of your choice (see menu cards)	8 fresh floral stands
Menu tasting for 10 persons	LCD Projector & Screen
1 bottle of champagne for toasting	Invitation cards for 70% of the guaranteed number of guests (inclusive of printing)
1 barrel of beer (30 liters)	Signature book & Red Packet Box
Free flow beverages over 4 hours duration (soft drinks and Chinese tea)	Complimentary self-parking for 20% of the guaranteed number of guests
5 tier wedding cake with 1 real layer (500g)	Pre/Post refreshment for couple in Bridal Suite
Wedding favors	Chocolates with mini cordials
Seat covers & linens	1 night at Bridal Suite in Marina Bay Sands Hotel and breakfast for 2 persons at Sands SkyPark®
Floral centerpieces	

Wishing Upon A Star

Have your wish granted when you share your dream day with more family and friends!

For a wedding party of 20 – 40 tables the lucky couple will receive '1 wish*' to add to their dream wedding day. For a wedding party including more than 40 tables the lucky couple will receive '2 wishes*' to add to their dream wedding day.

*Wishes to make your dreams come true:

Complimentary special Marina Bay Sands mocktails served during cocktail reception	Complimentary 1 x Deluxe Room for 1 night
Complimentary 2 nd night stay in the Bridal Suite and breakfast for 2 persons at Sands SkyPark®	Complimentary Snacks during cocktail reception
Complimentary bottle of house wine per confirmed table	Complimentary Waiver of corkage for a bottle of duty-paid wine (750ml) per confirmed table.
Complimentary 2 nd barrel of beer (30 liters)	Food & Beverage \$80 nett credit



MARINA BAY Sands®
SINGAPORE

Terms & Conditions:

For reservation of the ballrooms listed below, a minimum number of tables must be booked—**Junior Ballroom:** minimum of 20 tables; **Main Ballroom:** minimum of 40 tables; **Sands Grand Ballroom:** minimum of 80 tables. All prices quoted are subject to 10% service charge and all prevailing government taxes. Prices, rates and conditions are subject to change without prior notice. Complimentary car passes are subject to availability of carpark spaces. Package is valid for booking made before December 31, 2011.




CRYSTAL



\$1088^{}** per table

{Sunday to Friday and Eve of Public Holiday only}
Subject to 10% service charge & 7% GST



珠联璧合
(龙凤乳猪拼盘)
Roasted Suckling Pig Platter

白头偕老
(鲜露笋油泡大虾球)
Sautéed King Prawns with Asparagus

情比金坚
(生拆蟹肉蟹皇翅)
Braised Shark's Fin with Fresh Crab Meat & Crab Roe

心心相印
(蚝皇海参扣鲍脯)
Braised Sliced Abalone with Sea Cucumber in Oyster Sauce

喜结连理
(蒜香蒸红斑鱼)
Steamed Red Garoupa with Crispy Garlic

游龙戏凤
(金沙脆皮鸡)
Crispy Roasted Chicken, Sands Specialty

丰衣足食
(飘香腊味荷叶饭)
Fried Rice with Preserved Sausage in Lotus Leaves

永结同心
(杨枝甘露)
Chilled Mango Juice with Pomelo




SAPPHIRE



\$1188^{}** per table

{Saturday and Public Holiday only}
Subject to 10% service charge & 7% GST



喜结良缘
(鸾凤和鸣琵琶乳猪全体)
Roasted Whole Suckling Pig

百子千孙
(雀巢翡翠北海道带子)
Sautéed Jumbo Hokkaido Scallops and Asparagus Tips in Taro Basket

相亲相爱
(鹅肝锦绣大虾球)
Deep-fried Tiger Prawns with Foie Gras

如胶如漆
(蟹肉竹笙烩勾翅)
Braised Shark's Fin Soup with King Crab and Bamboo Piths

情投意合
(富贵南非鲍片)
Sliced South African Abalone with Seasonal Vegetables

海阔天空
(葱油蒸澳洲大星斑)
Steamed Fresh Garoupa with Spring Onions

鸾凤和鸣
(金沙脆皮烧鸡)
Crispy Chicken with Crispy Garlic

美满幸福
(干贝珍菌烧伊面)
Braised E-Fu Noodles with Exotic Mushrooms and Conpoy

早生贵子
(杏汁雪蛤金瓜芋泥)
Yam Paste with Pumpkin and Hasma




DIAMOND



\$1388^{}** per table

{Monday to Sunday, Eve of Public Holiday & Public Holiday}
Subject to 10% service charge & 7% GST



龙凤呈祥
(龙虾五彩拼盘)
Cold Lobster Salad Combination

百子千孙
(碧绿松茸带子)
Sautéed Matsutake Mushrooms and Scallops with Vegetables

佳偶天成
(竹笙云腿恋玉蔬)
Braised Yunnan Ham with Bamboo Piths

凤凰展翅
(鲨鱼骨汤海螺炖生翅)
Double-boiled Shark's Fin Bone Broth with Shark's Fin and Sea Whelk

相亲相爱
(红烧鲍脯伴天白菇)
Braised Sliced Abalone with Floret Mushrooms and Greens

海阔天空
(清蒸海东星斑)
Steamed Spotted Garoupa

金凤朝阳
(玫瑰花香脆皮鸡)
Crispy Roasted Chicken with Rose Petals

琴瑟永偕
(上汤鲜河虾云吞面)
Saltwater Crayfish Dumplings with Egg Noodles in Broth

开花结果
(雪蛤杏汁芋泥)
Double-boiled Hasma with Taro and Almond Sauce

