



Your Special Day

(Minimum 250pax)

Grandeur Wedding at the Marina Bay Sands inclusive of:

Food & Beverages:

- ◆ Exquisite menu specially curated by our Culinary Team
- ◆ Food tasting for 10 guests on your confirmed menu (Lunch or Dinner on Mondays-Thursdays only, not applicable for Eve of PH or PH, subjected to availability)
- ◆ Free flow of Soft Drinks and Chinese Tea throughout the event
- ◆ Free flow of Tiger Beer 4.5hours
- ◆ A bottle of house wine per guaranteed table of 10 persons
- ◆ A bottle of Champagne with glass fountain for Toasting Ceremony
- ◆ Elegant 5-tier wedding cake for display
- ◆ Dessert Buffet (3 sweet items)
- ◆ Dining voucher worth of SGD200.00 at our signature restaurants
- ◆ Waiver of corkage for hard liquor, wines and champagne (Duty Paid, 750ml)

Hotel:

- ◆ 1-night stay at Sands Premier Suite **or** 2-night stay at Sands Premier Room at with breakfast for 2
- ◆ Complimentary Pre-or Post-event (In-Room-Dining) - 2 main course & 2 non-alcoholic drinks

Accessories:

- ◆ Invitation cards for 70% of guaranteed number of guests (inclusive of single printing)
- ◆ Complimentary self-parking for 20% of guaranteed number of guests
- ◆ Complimentary usage of Bridal changing room near the ballroom
- ◆ Loan of tea set with freshly brewed red date tea
- ◆ Premium Wedding favours & guest book

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Decorations:

- ◆ Selection of seat covers and table linens
- ◆ Floral of your choice centerpieces on each guaranteed table
- ◆ Aisle flowers
- ◆ Standard stage backdrop with sidedrops
- ◆ Reception Florals & Cocktail table Florals
- ◆ Photo Gallery
- ◆ LED platform
- ◆ Busting Balloons (Aisle)
- ◆ Name Signage (Couple's name)

Solemnization:

- ◆ Outdoor Solemnization package

Technical System:

- ◆ PA system with 2 sets of LCD projectors & 2 screens
- ◆ Rostrum



CHINESE LUNCH MENU

6 Course Individual Plated

SGD238.00++

良缘拼盘

Traditional Platter

乳猪件, 松露咸蛋虾, 芝麻海蜇

BBQ Suckling Pig, Deep Fried Salted Egg Prawn with Black Truffle, Sesame Jellyfish

金汤花胶四宝羹

Braised Fish Maw with Four Treasures In Chicken Broth

浓汤玉贝浸三文鱼

Steamed Salmon with Superior Clam Soup

蚝皇鲍片扒时蔬

Braised Australian Abalone with Seasonal Vegetables

招牌烧鸡件焖伊面

Signature Roasted Chicken with Braised Ee-fu Noodles

雪糕杨枝甘露

Mango Juice And Pomelo with Ice Cream

CHINESE DINNER MENU

6 Course Individual Plated

SGD288.00++

锦簇拼盘

Deluxe Combination Platter

脆皮乳猪件,冰镇麻酱鲍鱼,松露金丝卷

Crispy Suckling Pig, Chilled Sesame Sauce Abalone, Deep fried Truffle Golden Rolls

高汤龙虾燕窝海味羹

Braised Lobster with Bird Nest in Golden Chicken Broth

泡椒蒸鳕鱼件伴芦笋

Steamed 'Sichuan-style' Cod fillet with Asparagus

无锡排骨拼炸馒头

Braised 'Wuxi' Pork Ribs with Fried Golden Buns

招牌烧鸡件拼糯米饭

Signature Roasted Chicken served with Chinese Sausage Glutinous Rice

燕窝石榴芦荟冻

Sweetened Aloe Vera Guava with Bird Nest