GROUP DINING
Marina Bay Sands®, Hotel Lobby Tower 1
+65 6688 5525
RISE@MarinaBaySands.com
Nestled in the hotel lobby of Marina Bay Sands, RISE® Restaurant flaunts lush greenery complemented by pastel hues and plenty of sunlight throughout the day. As night falls, warm and soft lights create a cosy and welcoming ambience under the canopy of giant indoor trees. Day or night, RISE is perfect for team bonding sessions, celebratory parties, product launches and more.

Expect mouthwatering smorgasbords of international cuisines that feature sustainable ingredients sourced from responsible local and regional farmers. From local delights to authentic global cuisines, there’s definitely something to satisfy every palate.
FEAST AT EASE

Garden to Table
Over 70 edible plants are grown and nurtured in the RISE Herb Garden. Every day, around 800g to 1.2kg of herbs, such as sorrel and lemon balm, are harvested as ingredients.

Responsible Seafood
Did you know that our signature Barramundi Baked in Salt Crust uses fresh barramundis that were farmed in the ocean just 16km away from RISE?

SATISFY EVERY PALATE

Seafood on Ice
Take your pick from freshly shucked oysters, succulent crab legs, sweet shrimp, and assorted sashimi and shellfish.

Live Stations
Watch chefs in action at eight open kitchens, and live stations serving premium roasts, juicy grilled meats, pastas and much more.

International Cuisine
Explore a world of flavours, from European and American classics to authentic Asian delicacies and everything in between. Be sure to try the signature dishes such as Barramundi Baked in Salt Crust, Singapore Chilli Crab and Home-smoked BBQ Beef Brisket.

Dessert Bar
End on a sweet note with indulgent and luscious treats such as warm bread and butter pudding, house-made ice creams and sorbets, local desserts and a rich chocolate fondue tower with fresh fruits, marshmallows and cookies.

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<tr>
<th>ACCOMMODATES</th>
<th>MEAL PERIOD</th>
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<tbody>
<tr>
<td><strong>Main Dining Area:</strong> Up to 400 guests</td>
<td>Breakfast: 6:30am – 11am</td>
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<td>Lunch: 12pm – 2:30pm</td>
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<td><strong>Semi-private Area:</strong> Up to 80 guests</td>
<td>Dinner: 6pm – 10:30pm</td>
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SEVEN SPECIAL THEMED NIGHTS

**Mondays — Japanese Night**
Delight in the rich umami goodness of traditional Japanese cuisine over classic dishes such as grilled yakitori and slow-cooked miso salmon.

**Tuesdays — Sustainable Seafood Night**
Indulge in some of the finest selections of sustainable seafood, carefully and consciously sourced from the region. Think freshly shucked oysters, succulent crabs, juicy prawns, mussels, scallops, and more.

**Wednesdays — Southeast Asian Night**
Discover the rich and eclectic flavours of Southeast Asia, and fall in love with authentic regional cuisines, characterised by a generous mix of herbs and spices that are unique to this tropical part of the world.

**Thursdays — Barbecue Night**
Savour the smoky flavours of juicy fine meats grilled to tender perfection over an open fire. From well-marbled beef to succulent prawns, this is every meat lover’s dream come true.

**Fridays — Crabs Galore**
Sink your teeth into a glorious spread of sweet and succulent crabs, meticulously prepared using a variety of cooking techniques for the ultimate indulgence.

**Saturdays — Singaporean Favourites**
Dive into a melting pot of rich flavours that make this island a foodie’s paradise. Feast on authentic Singaporean cuisine and eat as the locals do.

**Sundays — Peranakan Night**
Explore tangy, aromatic and spicy flavours of Peranakan cuisine, marked by a harmonious union of Chinese ingredients with fragrant spices and cooking techniques used by indigenous Malays.

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**BEVERAGE PACKAGE**

**Free-flow of house wines and beer**
(Santa Helena Chardonnay, Santa Helena Cabernet Sauvignon and Renku Lager)

First 2 hours: $38** per person
Every subsequent hour: $10** per person
EVENT INFORMATION

B.Y.O. Policy
Guests are not allowed to bring outside food and beverages into the restaurant, including wines and cakes.

Cakes
Our Pastry Chef offers made-to-order cakes. Please contact us at least 2 weeks prior to the event if you are interested in placing a cake order.

Dietary Requirements
Please communicate any special dietary needs, dietary restrictions or food allergies at least 7 working days prior to the event.

AV Requirements
RISE is able to provide a microphone with portable speaker free of charge. For TV screen setup, this may be arranged with Marina Bay Sands’ AV Team. Charges are separate and not considered towards the minimum spend.

RESTAURANT INFORMATION

Cuisine
International Buffet

Operating Hours
Breakfast: 6:30am – 11am  |  Lunch: 12pm – 2:30pm
Dinner: 6pm – 10:30pm  |  All-day à la carte dining: 11am – 10:30pm

Dress Code
Smart Casual

For more details on hosting your event at RISE, please call 6688 5525 or email RISE@MarinaBaySands.com