

CLUB  
55

PRIVATE EVENT  
PACKAGES

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HOTEL TOWER 2, LEVEL 55

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# CLUB55

Host your next event against a stunning city skyline at 55 levels high. Treat your guests to an exquisite spread of canapés, a 3 or 4-course set menu, or impress them with a dinner buffet spread. Make your event truly unforgettable at Club55, one of Marina Bay Sands' best-kept secrets.

## PRIVATE EVENT

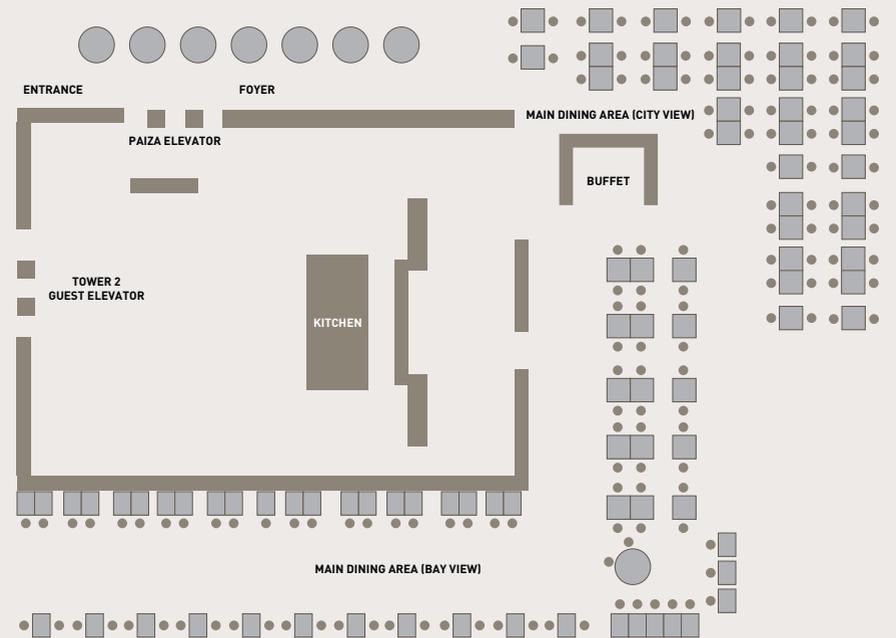
- Welcome signage on an easel stand at the lounge entrance
- Customised menu cards
- Setup for event
- Guests will have exclusive lift access to the venue



MAIN DINING AREA (CITY VIEW)

## PRICING & CAPACITY

ACCOMMODATES (NO. OF PAX)	MEAL PERIOD	NOTES
164 seated; 250 standing	Lunch (12pm - 1:30pm)	Canapé reception
	Dinner (8pm - 12am)	3 or 4-course set menu, dinner buffet or canapé reception





MAIN DINING AREA CITY VIEW

## DAY PACKAGES

12PM - 1:30PM

### EVENT RECEPTION WITH LUNCH

\$90<sup>\*\*\*</sup> per person

Includes light refreshments, non-alcoholic beverages and buffet lunch at RISE® Restaurant

### EVENT RECEPTION

\$30<sup>\*\*\*</sup> per person

Includes light refreshments and non-alcoholic beverages only

## LIGHT REFRESHMENTS

### PRE-SELECT 5 ITEMS

#### Savouries

Vine Tomato, Burrata Cheese, Balsamic Gel (V)  
Vanilla Apple Shooter, Olive Oil Foam (V)  
Fizzy Grape, Yoghurt, Granola (V)  
Greek Salad, Pita Pocket (V)  
Vegetable Crudités, Ranch Dressing (V)  
Yuzu Watermelon, Crab Meat Rillettes  
Smoked Salmon, Lemon Agar, Mini Cone  
Tuna Tataki, Lime Cream, Kueh Pie Tee Cup  
Parma Ham & Melon  
Smoked Duck Rillettes, Brioche  
Foie Gras Terrine, Passionfruit Yoghurt

#### Sweet

Éclair  
Cherry Trifle  
Caramel Cappuccino Tart  
White Chocolate Berries Chantilly Tart  
Whipped Bailey Cream Hazelnut Cake  
Caramelised Pineapple Panna Cotta  
Candied Pecan Nut Tart  
Fresh Cubed Fruits

(V) Vegetarian

\*\*\* All prices are subject to 10% service charge, 10% gratuity and 7% goods and services tax.

# NIGHT PACKAGES

AFTER 8PM

COCKTAIL STANDING RECEPTION \$138 <sup>***</sup> per person	3-COURSE DINNER (STANDARD SET MENU) \$118 <sup>***</sup> per person
4-COURSE DINNER (STANDARD SET MENU) \$138 <sup>***</sup> per person	4-COURSE DINNER (PREMIUM SET MENU) \$168 <sup>***</sup> per person
DINNER BUFFET (STANDARD) \$138 <sup>***</sup> per person	DINNER BUFFET (PREMIUM) \$168 <sup>***</sup> per person
Each package consists of: <ul style="list-style-type: none"><li>· 1 bottle of wine for every 15 guests</li><li>· Menu cards</li><li>· Complimentary carpark coupon passes for 10% of guaranteed number of guests</li></ul>	

# COCKTAIL STANDING RECEPTION

(Includes Live Station and Chocolate Fountain)

## Cold Canapés

King Salmon Tartare, Lemon Gel, Petit Cress (Charcoal Cone)  
Smoked Duck à l'Orange, Pop Corn Granola  
Crab Meat Rilette, Apple Slaw, Compressed Watermelon  
Vanilla Cantaloupe Shooter, Olive Oil Air (V)  
Duck Liver Terrine, Fig, Brioche  
Noble Berry Vegetarian Maki, Shisho Aioli (V)

## Warm Canapés

Black Angus Beef, Wasabi, Lime, Sea Salt  
Slow-cooked Ibérico Pork Collar, Soft Bun  
Confit Duck Leg, Foie Gras in Kueh Pie Tee Cup  
Alaskan Crab Lychee Fritter, Citrus Cream  
Texture of Wild Mushroom, Morel Ragout, Espuma, Soil (V)

## Sweet Canapés

Dark Chocolate Praline Cake, Raspberry Cheese Cake,  
Blueberry Yoghurt Mousse, Cherry Trifle, Macaron,  
Candied Pecan Nut Tart

## Cold Savouries

Vegetable Crudités & Ranch Dressing (V)  
Cold Cuts & Traditional Condiments  
European Artisan Cheeses, Dried Fruits, Nuts,  
Grapes, Grissini & Lavosh  
Home-made Bread Rolls

## Action Station

Rotisserie Brined Sakura Chicken,  
Braised Savoy Cabbage, Chicken Jus

## Chocolate Fountain

Fresh Fruits, Marshmallow, Biscotti,  
Sponge Cake

(V) Vegetarian

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Menu is subject to change depending on availability of seasonal produce.



## 3-COURSE DINNER (STANDARD SET MENU)

(Pre-orders for main course required in advance)

### First Course

Hokkaido Scallop, Cauliflower Flan  
Black Truffle Essence, Petit Cress, Caviar

### Main Course

Sakura Chicken & Turkey Ham Ballotine  
Foie Gras, Savoy Cabbage, Mushroom Brioche

or

Ocean Cod Teriyaki, Sakura Ebi  
Noble Rice Berry, Tender Leek, Sesame

### Dessert

Lemon Cheese Cake  
Vanilla Chantilly, Fresh Berries

Menu is subject to change depending on availability of seasonal produce.

## 4-COURSE DINNER (STANDARD SET MENU)

(Pre-orders for main course required in advance)

### First Course

Confit King Salmon & King Crab Lychee

### Soup & Parcel

Japanese Pumpkin, Chorizo Parcel, Madeira Foam

### Main Course

27-Hour Slow-Cooked Black Angus Beef Short Rib  
Truffle Potato, Broccoli, Puff Quinoa, Shallot Jus

or

Wild Barramundi, Sea Cucumber, Tortellini  
Oyster Emulsion, Tomato, Zucchini, Caviar

### Dessert

Warm Apricot Praline Tart  
Citrus Compote, Whipped Ganache

Menu is subject to change depending on availability of seasonal produce.





## 4-COURSE DINNER (PREMIUM SET MENU)

(Pre-orders for main course required in advance)

### **Amuse-Bouche**

Big Eye Tuna Tartare, Lime, Wasabi Aioli

### **First Course**

Heirloom Tomatoes, Burrata Cheese  
Basil, Petit Cress, Olive Oil Caviar, White Balsamic

### **Soup & Parcel**

Lobster Bisque, Lentil Pink Ginger Parcel

### **Main Course**

Ocean Trout, Crustacean, Bouillabaisse  
Caviar, Potato, Tomato Croutons, Olive Oil Air

or

Kurobuta Pork Tomahawk (Roasted)  
Pork Cheek Gâteau, Carrot, Pork Wine Jus

### **Dessert**

Soy Milk Panna Cotta  
Mango Marmalade, Almond Crumble

# DINNER BUFFET (STANDARD)

## Salads & Appetisers

Tuna Niçoise  
Smoked Salmon, Condiments  
Orange-Beetroot & Chorizo  
Red Potato & Bean Salad (V)  
Vine Tomato & Mango (V)  
Garden Greens, Romaine, Baby Spinach,  
Butter Lettuce

## Condiments

Marinated Olives, Cucumber, Onions, Cherry  
Tomatoes, Bell Peppers, Beets, Kidney Beans,  
Sweet Corn, Croutons, Pine Nuts, Feta Cheese,

## Dressings

Balsamic, Citrus, Thousand Island, Olive Oil

## Artisan Cheeses

Dried Fruits, Nuts, Grapes, Fruit Chutney, Grissini  
& Lavosh, Home-made Bread Rolls

## Soup

Truffle Mushroom

## Hot Dishes

Five Spice Roasted Pork, Radish, Riesling Jus  
Barramundi, Ginger, Scallion, Clam Emulsion  
Smoked Duck Breast à l'Orange  
Broccoli, Cauliflower, Almond (V)  
Steamed Fragrant Rice (V)

## Live Station

*Club55 Signature* 27-hour Slow-cooked Black  
Angus Beef Cheek, Potatoes Espuma, Porcini Soil

## Desserts

Green Tea Cheese Cake  
Manjari Dark Chocolate Cake  
Mango Passion Mousse  
Caramel Cappuccino Tart  
Vanilla Panna Cotta, Mango Marmalade  
Sliced Fresh Seasonal Fruits & Berries

(V) Vegetarian

# DINNER BUFFET (PREMIUM)

## Seafood Bar on Ice

Fresh Pacific Oysters, Red Prawns, Snow Crab,  
Black Mussels  
Lemon Wedges, Cocktail Sauce, Tabasco,  
Mignonette, Wasabi, Soya Sauce

## Salads & Appetisers

Smoked Salmon, Condiments  
Tuna Niçoise  
Sweet Pumpkin, Lentils, Smoked Chorizo  
Green Asparagus & Uni Salad  
Beetroot & Orange, Endive  
Heirloom Tomato, Avocado (V)

## Salad Bar (V)

Garden Greens, Romaine, Arugula,  
Butter Lettuce

## Condiments

Marinated Olives, Cucumber, Onions,  
Cherry Tomatoes, Bell Peppers, Beets,  
Kidney Beans, Sweet Corn, Croutons, Pine Nuts,  
Feta Cheese, Parmesan

## Dressings

Caesar, Balsamic, Citrus, Thousand Island,  
Olive Oil

## Soup

Crustacean Lobster Bisque  
Home-made Bread Rolls

## Hot Dishes

Barramundi, Pickled Plum Tomato, Clam Broth  
Roasted Kurobuta Pork, Radish, Raisin  
Smoked Magret Duck Breast, Caramelised Onions  
Baby Kai Lan, Goma Soya (V)  
Pandan Fragrant Rice (V)

## Live Station 1

*Club55 Signature* Roasted Black Angus  
Prime Ribs (Beef)  
Lemon Potato, Baby Carrot, Mustard Jus

## Live Station 2

*Club55 Signature* Chilli Crab Brioche Bun  
Shisho Aioli, Coriander Dust

## Desserts

New York Cheese Cake, Flourless Chocolate Cake  
Citrus Panna Cotta, Bread & Butter Chocolate  
Chip Pudding, Financier, Macarons, Sliced Fresh  
Seasonal Fruits & Berries

(V) Vegetarian

Menu is subject to change depending on availability of seasonal produce.

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## OTHER PACKAGES

### DESSERT BUFFET WITH FONDUE (AFTER 9PM)

\$48<sup>\*\*\*</sup> per person (min. 50 guests)

## BEVERAGE PACKAGE

Non-alcoholic

\$15<sup>\*\*\*</sup>/hour, additional hour \$10<sup>\*\*\*</sup>/hour

Includes coffee, tea, soft drinks and juices

Non-alcoholic, Beers & House Wines

\$36<sup>\*\*\*</sup>/hour

Non-alcoholic, Beers, House Wines, House Spirits & Sparkling Wine

\$50<sup>\*\*\*</sup>/hour

Non-alcoholic, Beers, Premium Wines, Premium Spirits & Champagne

\$70<sup>\*\*\*</sup>/hour

## DESSERT & CHOCOLATE BUFFET

### Whole Cakes

Oreo Caramel Cheese Cake

White Chocolate Peach Melba Mousse Cake

Majestic Chocolate Cake

Milk Chocolate Yuzu Opera

### Verrines

Raspberry Champagne Bavarois

White Chocolate Yoghurt Mousse with

Strawberry Rhubarb Compote

Milk Chocolate Bananamier

Vanilla Panna Cotta, Mango Marmalade

### Miniature

Caramel Cappuccino Tart

White Chocolate Berries Chantilly Tart

Whipped Bailey Cream Hazelnut Cake

Dark Chocolate William Pear Marquise

### Warm

Warm Dark Chocolate Banana Pudding

### Chocolate Praline & Bonbons Corner

Dark Chocolate Bar

Dark Chocolate Praline

Milky Way

White Chocolate Cranberry Pistachio Bar

Milk Chocolate Almond Bar

Snickers

Chocolate Kisses

### Cookies

Double Chocolate Chips, Trio Chocolate

### Chocolate Fountain

Fresh Fruits, Marshmallow, Biscotti, Sponge Cake

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# EVENT INFORMATION

## Wedding 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.

## B.Y.O. Policy

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

## Dietary Requirements

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

## Floral Arrangements

Floral decorations may be arranged with Bay Floral, Marina Bay Sands' floral provider. Charges are separate and not considered towards the minimum spend.

+65 6688 8832

BayFloral@MarinaBaySands.com

## AV Requirements

Club55 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

Modern Asian

## Dress Code

Smart Casual

## Operating Hours

Mon - Thu: 8pm - 12am

Fri - Sun: 8:30pm - 12am

# PHOTO GALLERY

