SHANGRI-LA
SINGAPORE



Perfect Celebrations

AT SHANGRI-LA SINGAPORE









Lavish Accommodations

Relax and rejuvenate in our range of bridal suites, beautifully adorned to suit every style preference.
Discover zen-inspired interiors in the Tower Wing, find serenity amongst the greenery in the Garden Wing, or delight in quintessential luxury at The Valley Wing.



Platinum

One-Bedroom Suite,
Valley Wing

Learn More

Gold

One-Bedroom Suite,
Tower Wing

Learn More





Silver

Junior Suite,
Tower Wing

Learn More



Event Venues

Island Ballroom

Virtual Tour



Celebrate your love in elegance and grandeur with our pillarless ballrooms



Tower Ballroom

Virtual Tour

Complete with dedicated foyers and entrances for absolute luxury



Your Sanctuary

LUSH OPEN GARDENS FOR
THE PERFECT BACKDROP

The Orchid

The perfect backdrop awaits amongst our 15 acres of lush gardens. Step away from the hustle and bustle, and embrace one another amongst the peacefulness of nature.





Pledge your vows amongst more than 25 varieties of Orchids - a symbolism of love, beauty and strength. A breath of nature and gentle breeze to serenade your union.


Pure Culinary Bliss
CURATED RANGE OF GOURMET TREATS



Stewed Kurobuta Pork Belly
with Chinese Rose Wine
and Kataifi Seafood Roll

Our culinary team brings
together accomplished chefs, each with
decades of international culinary experience
to provide an exceptional wedding experience
for you and your guests.

Express your signature taste and style with the
expertise of our chefs.

Grand Collection

SILVER - DINNER

Inclusions:

- Complimentary use of the grand Island Ballroom or luxurious Tower Ballroom
- A sumptuous range of menus specially prepared by our Shangri-La culinary team
- A tasting session for your selected set menu for ten persons
  (Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)
- Free-flow aerated soft drinks, mixers and Chinese tea
- A thirty-litre barrel of draught beer
- A bottle of house wine per guaranteed table of ten guests
- A bottle of champagne for the elegant champagne tower
- A model wedding cake for cake cutting ceremony
  (Additional 500g genuine wedding cake given to the newlyweds after wedding)
- Choice of a wedding favour from a selection of items
- Fresh floral wedding decorations in the ballroom
- Red carpet aisle and a grand display of dry ice during the bridal entrance
- Specially designed invitations with one-colour printed inserts for seventy percent of the guaranteed attendance
- An attractively designed wedding guest book and ang bao box for red packets
- Complimentary car passes for thirty percent of the guaranteed attendance and two VIP parking lots outside the hotel's main entrance
- Two-night stay in the Junior Suite, Tower Wing with breakfast for two and dining credit of S$120.00nett for the duration of your stay
- A night's stay in the Deluxe Room, Tower Wing on your wedding day

Minimum Requirements

Tower Ballroom - 380 guests | Island Ballroom - 600 guests

Valid from Friday to Sunday, including Eve of Public Holidays and Public Holidays

Ballroom

Grand Collection

CHINESE SET DINNER
(INDIVIDUALLY PLATED)

香格里拉五拼盘
（龙虾沙律，烧腩肉，香煎鹅肝，金钱袋，五香卷）
Shangri-La's Appetiser
(Lobster Salad, Roasted Pork Belly, Pan-fried Foie Gras,
Deep-fried Pomegranate Seafood, Home-made Ngoh Hiang)

原炖菜胆鲍鱼海参汤
Double-boiled Superior Soup
with Baby Abalone, Sea Cucumber and Tian-jin Cabbage

味增焗鳕鱼
Oven-baked Cod Fillet with Japanese Miso Sauce

红烧8头鲍鱼玉环明珠
Braised 8-head Abalone
with Shrimp Pearl and Seasonal Vegetables

蒜茸黑胡椒焗黑猪柳
Kurobuta Pork with Black Pepper Corn

松菇樱花小拉面
Truffle-infused Somen with Shimeji Mushrooms
topped with Sakura Shrimps

鲜什果芦荟柚子冻
Chilled Yuzu Jelly topped with Aloe Vera and Assorted Fruits

S$218.80 per guest

Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.

Silver

Grand Collection

GOLD - DINNER

Inclusions:

- Complimentary use of the grand Island Ballroom or luxurious Tower Ballroom
- A sumptuous range of menus specially prepared by our Shangri-La culinary team
- A tasting session for your selected set menu for ten persons
  (Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)
- Assortment of butler-passed canapés during pre-dinner cocktail
- Free-flow aerated soft drinks, mixers and Chinese tea
- Two thirty-litre barrels of draught beer
- A bottle of house wine per guaranteed table of ten guests
- A bottle of champagne for the elegant champagne tower
- A model wedding cake for cake cutting ceremony
  (Additional 500g genuine wedding cake given to the newlyweds after wedding)
- Choice of a wedding favour from a selection of items
- Fresh floral wedding decorations in the ballroom
- Red carpet aisle and a grand display of dry ice during the bridal entrance
- Specially designed invitations with one-colour printed inserts for seventy percent of the guaranteed attendance
- An attractively designed wedding guest book and ang bao box for red packets
- Complimentary car passes for thirty percent of the guaranteed attendance and two VIP parking lots outside the hotel's main entrance
- Two nights' stay in the One Bedroom Suite, Tower Wing with breakfast for two and dining credit of S$120.00nett for the duration of your stay
- A night's stay in the Deluxe Room, Tower Wing for your coordinators

Minimum Requirements

Tower Ballroom - 380 guests | Island Ballroom - 600 guests

Valid from Friday to Sunday, including Eve of Public Holidays and Public Holidays

Ballroom

Grand Collection

CHINESE SET DINNER
(INDIVIDUALLY PLATED)

香格里拉五拼盘
（燕窝鱼籽挞，香煎鹅肝，乳猪件，龙虾沙律，松露片荔蓉带子）
Shangri-La's Appetiser
(Bird Nest Tart with Black Caviar, Pan-seared Foie Gras, Suckling Pig,
Lobster Salad, Deep-fried Yam with Scallop and Truffle Paste)

原炖燕窝海螺干贝汤
Double-boiled Superior Soup
with Bird Nest, Sea Whelk, Conpoy and Yun Nan Ham

蚝皇6头鲍鱼海参花菇青菜
Braised 6-head Abalone
with Sea Cucumber, Flower Mushroom and Seasonal Vegetable

蒸星斑件配黄豆肉末酱
Steamed Star Garoupa Fillet with Minced Pork and Yellow Bean Paste

玫瑰酒香焗黑豚肉配龙须卷
Stewed Kurobuta Pork with Chinese Rose Wine
accompanied with Kataifi Seafood Roll

蟹肉樱花虾烩伊面
Braised Ee Fu Noodle with Crab Meat topped with Sakura Shrimps

甜美蛋糕配杨枝甘露
Duo of Hazelnut Royaltine Cake and Mango Sago Pomelo

S$238.80 per guest

Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.

Gold

Grand Collection

PLATINUM - DINNER

Inclusions:

- Complimentary use of the grand Island Ballroom or luxurious Tower Ballroom
- A sumptuous range of menus specially prepared by our Shangri-La culinary team
- A tasting session for your selected set menu for ten persons
  (Applicable from Monday to Thursday only, excluding Eve of Public Holidays and Public Holidays)
- Assortment of butler-passed canapés during pre-dinner cocktail
- Free-flow aerated soft drinks, mixers and Chinese tea
- Free-flow Tiger draught beer from 7.00pm to 11.00pm
- A bottle of house wine per guaranteed table of ten guests
- A bottle of champagne for the elegant champagne tower
- A model wedding cake for cake cutting ceremony
  (Additional 500g genuine wedding cake given to the newlyweds after wedding)
- Choice of a wedding favour from a selection of items
- Fresh floral wedding decorations in the ballroom
- Red carpet aisle and a grand display of dry ice during the bridal entrance
- Specially designed invitations with one-colour printed inserts for seventy percent of the guaranteed attendance
- An attractively designed wedding guest book and ang bao box for red packets
- Complimentary car passes for thirty percent of the guaranteed attendance and two VIP parking lots outside the hotel's main entrance
- Two nights' stay in One-bedroom Suite, Valley Wing with breakfast for two and dining credit of S$120.00nett for the duration of your stay
- A night's stay in the Deluxe Room, Valley Wing on your wedding day

Minimum Requirements

Tower Ballroom - 380 guests | Island Ballroom - 600 guests

Valid from Friday to Sunday, including Eve of Public Holidays and Public Holidays

Ballroom

Grand Collection

CHINESE SET DINNER
(INDIVIDUALLY PLATED)

香格里拉拼盘
（橄榄油煎龙虾，燕窝鱼籽挞，香煎鹅肝，乳猪件，海盐煎带子）
Shangri-La's Appetiser
(Whole Lobster with Yuzu Glaze, Bird's Nest Tart topped with Caviar,
Pan-fried Foie Gras with Rosemary Glaze, Roasted Suckling Pig,
Hokkaido Scallop with Sea Salt)

燕窝佛跳墙
Buddha Jumps Over the Wall with Bird's Nest

清蒸星斑件
Steamed Star Garoupa Fillet in Superior Soya Sauce

红烧5头鲍鱼玉环明珠
Braised 5-head Abalone with Jade Melon Ring and Shrimp Pearl

香醋椰糖烤黑豚肉
Slow-cooked Kurobuta Pork with Jing Jiang Vinegar

虾皇带子炒米粉
Wok-fried Vermicelli with King Prawn and Hokkaido Scallop

冻炖雪蛤红枣银耳
Chilled Double-boiled Hashima
with Red Dates, Snow Fungus and Lotus Seed

S$268.80 per guest

Price is subject to 10% service charge and prevailing Goods and Services Tax applicable on the event date.

Platinum