

JOYOUS CELEBRATIONS

WEDDING PACKAGE (151 – 250 GUESTS)

Food & Beverages

- A specially curated wedding menu crafted by our culinary team
- A tasting review for your menu of choice for up to 10 pax. Lunch and Dinner sessions are available from Monday to Thursday only, subject to availability[1]
- Free-flow carbonated drinks and Chinese tea throughout your event
- Free-flow Tiger Beer for 4.5 hours
- A bottle of house wine per guaranteed table of 10 pax
- A bottle of champagne accompanied by a glass fountain for toasts
- A special five-tiered wedding cake, for display only
- Dining voucher worth $200.00 at select restaurants[2]
- Waiver on corkage for hard liquor, wines and champagne (Duty Paid, 750ml)

Hotel

- 1-night stay at a Sands Premier Room with breakfast for two
- Complimentary In-Room Dining, inclusive of two main courses and two non-alcoholic drinks

Accessories

- Invitation cards for 70% of guaranteed number of guests
- Complimentary self-parking for 20% of guaranteed number of guests
- Complimentary usage of the bridal changing room situated near the ballroom
- Use of a tea set, accompanied by freshly brewed red date tea
- Specially curated wedding favours & guest book

MARINA BAY SANDS

[1]Food tasting is not available on eve of public holidays and public holidays.
[2]A list of select restaurants are available upon enquiry. Terms & Conditions apply.

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Decorations

- Choose from a selection of seat covers and table linens
- Curated floral centerpieces on each guaranteed table, as well as florals along the aisles, reception table and cocktail table
- Specially designed stage backdrop and sidedrops
- Photo gallery setup
- Use of bursting balloons along the aisles
- Name Signage featuring the couple's names

Technical System

- Use of the PA system, including two sets of LCD projectors and screens
- Use of one rostrum

Complimentary use of one of the options below

- LED platform, or
- Dessert buffet including a special curation of three dessert items

CHINESE LUNCH MENU

6-COURSE LUNCH, PLATED INDIVIDUALLY

$238 PER GUEST[3]

Traditional Platter
良缘拼盘
Barbequed Suckling Pig, Salted Egg Prawn with Black Truffle, Sesame Jellyfish
乳猪, 松露咸蛋虾, 芝麻海蜇

Braised Fish Maw with Four Treasures In Chicken Broth
金汤花胶四宝羹

Steamed Salmon with Superior Clam Soup
浓汤玉贝浸三文鱼

Braised Australian Abalone with Seasonal Vegetables
蚝皇鲍片扒时蔬

Roasted Chicken with Braised Ee-Fu Noodles
烧鸡焖伊面

Mango Juice, Pomelo and Ice Cream
雪糕杨枝甘露

[3]Prices are subject to 10% service charge and prevailing goods and services tax.

CHINESE DINNER MENU

6-COURSE DINNER, PLATED INDIVIDUALLY

$288 PER GUEST[3]

Deluxe Combination Platter
锦簇拼盘
Crispy Suckling Pig, Chilled Sesame Sauce Abalone, Deep Fried Golden Truffle Rolls
脆皮乳猪，冰镇麻酱鲍鱼，松露金丝卷

Braised Lobster with Bird's Nest in Golden Chicken Broth
高汤龙虾燕窝海味羹

Steamed "Sichuan Style" Cod with Asparagus
泡椒蒸鳕鱼伴芦笋

Braised "Wuxi" Pork Ribs with Fried Golden Buns
无锡排骨拼炸馒头

Roasted Chicken with Chinese Sausage Glutinous Rice
烧鸡拼腊味糯米饭

Aloe Vera and Guava with Bird's Nest
燕窝石榴芦荟冻

[3]Prices are subject to 10% service charge and prevailing goods and services tax.