



WEDDING PACKAGE

CHINESE SET DINNER



Tying the knot at Marina Bay Sands® is nothing short of extraordinary. Receive an exquisite selection of amenities and lovely touches to ensure a truly unforgettable wedding, and have your wish granted* when you celebrate your dream day with more family and friends.



The Wedding Package is inclusive of:

An exquisite set menu of your choice (see menu cards)	8 fresh floral stands
Menu tasting for 10 persons	LCD Projector & Screen
1 bottle of champagne for toasting	Invitation cards for 70% of the guaranteed number of guests (inclusive of printing)
1 barrel of beer (30 litres)	Signature book & Red Packet Box
Free flow beverages over 4 hours duration (soft drinks and Chinese tea)	Complimentary self-parking for 20% of the guaranteed number of guests
5-tier model wedding cake	Pre/Post refreshment for couple in Bridal Suite
1 wedding cake (500g)	Chocolates Pralines for couple in Bridal Suite
Wedding favours	1-night stay at Marina Bay Sands Hotel Bridal Suite and breakfast for 2 at Sands SkyPark®
Seat covers & linens	
Floral centrepieces	

Wishing Upon A Star

Have your wish granted when you share your dream day with more family and friends!

For a wedding party of 20 – 40 tables, the lucky couple will receive ‘1 wish’ to add to their dream wedding day. For a wedding party of more than 40 tables, the lucky couple will receive ‘2 wishes’ to add to their dream wedding day.

*Wishes to make your dreams come true:

Complimentary 2 nd night stay in the Bridal Suite and breakfast for 2 persons at Sands SkyPark®	Complimentary 1 x Deluxe Room for 1 night
Complimentary bottle of house wine per confirmed table	Complimentary waiver of corkage for a bottle of duty-paid wine (750ml) per confirmed table.
Complimentary 2 nd barrel of beer (30 litres)	Complimentary 60-min couple massage at award-winning Banyan Tree Spa (choice of Asian Blend, Balinese, Island Dew, Lomi Lomi, Swedish or Tender Touch)



For reservation of the ballrooms listed, a minimum number of tables must be booked—**Junior Ballroom:** minimum of 20 tables; **Main Ballroom:** minimum of 40 tables; **Sands Grand Ballroom:** minimum of 100 tables. All prices quoted are subject to 10% service charge and all prevailing government taxes. Prices, rates and conditions are subject to change without prior notice. Complimentary car passes are subject to availability of car park spaces. Package is valid for bookings made before 31 December, 2014.

Contact us to book your wedding at Marina Bay Sands.
Celebrations@MarinaBaySands.com Tel: +65 66883138


MARINA BAY Sands®
SINGAPORE

EVERY MOMENT REWARDED



CRYSTAL



\$1288⁺⁺ per table of 10 persons

(Sunday to Friday, excluding Eve of Public Holiday & Public Holiday)
Subject to 10% service charge and 7% GST



金沙特式大拼盘

Assorted Combination Platter

Smoked Duck, Spicy Scallops, Sliver Bait, Mini Octopus, California Maki

蜜桃碧绿油泡虾球

Wok Fried Prawns with Greens topped with Honey Walnuts

高汤红烧尧柱生翅

Braised Shark's Fin Soup with Conpoy

翡翠鲍鱼扣花菇

Braised Abalone with Mushrooms and Vegetable

葱香豆酱蒸海斑

Steamed Garoupa with Black Bean Sauce

荷香富贵鸡

Chinese Fortune Chicken in Lotus Leaves

鸡蓉辣汁银芽伊面

Braised Spicy Si-chuan Ee-Fu Noodles with Chicken Floss

椰汁雪蛤金瓜芋泥

Yam Paste with Pumpkin and Hasma



SAPPHIRE



\$1388⁺⁺ per table of 10 persons

(Saturday, Eve of Public Holiday & Public Holiday)
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鸿运乳猪全体
Barbecue Whole Suckling Pig

XO 酱鲜露笋炒带子
Stir-fried Scallop and Asparagus with XO Sauce

红烧海味翅
Braised Shark's Fin with Seafood in Chicken Broth

蚝皇鲜鲍鱼翠蔬
Braised Abalone with Green Vegetables

烧汁焗深海鲈鱼
Baked Cod Fish with Honey Sauce

龙皇脆皮鸡
Roast Chicken with Prawn Crackers

甫鱼金菇烧伊面
Braised E-fu Noodle with Enoki Mushroom

燕窝杨枝甘露
Bird's Nest with Mango Juice and Pomelo



DIAMOND



\$1588⁺⁺ per table of 10 persons

(Monday to Sunday, Eve of Public Holiday & Public Holiday)
Subject to 10% service charge and 7% GST



龙虾乳猪大拼盘

Assorted Combination platter

Suckling Pig, Lobster Salad, Thai Jelly Fish, Vietnam Spring Roll, Roast Duck

如意嫣红彩玉带

Sautéed Scallop & Carol Conch with Asparagus

清汤花胶炖鱼翅

Double Boiled Shark's Fin Soup with Fish Maw

碧绿花菇伴原粒鲍鱼

Braised Whole Abalone with Mushrooms and Vegetable

清蒸大海星斑

Steamed Spotted Garoupa with Spring Onion

富贵脆皮鸡

Deep-Fried Chicken Topped With Almond Flakes

黑椒鹿肉炒稻田面

Wok Fried Udon with Venison in Black Pepper Sauce

燕窝银耳炖万寿果

Double boiled Bird's Nest with Snow Fungus and Papaya



CRYSTAL

No Shark's Fin



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Subject to 10% service charge and 7% GST



金沙特式大拼盘

Assorted Combination Platter

Smoked Duck, Spicy Scallops, Sliver Bait, Mini Octopus, California Maki

蜜桃碧绿油泡虾球

Wok Fried Prawns with Greens topped with Honey Walnuts

明太子芙蓉龙虾羹

Braised Lobster Broth with Egg White

翡翠鲍鱼扣花菇

Braised Abalone with Mushrooms and Vegetable

葱香豆酱蒸海斑

Steamed Garoupa with Black Bean Sauce

荷香富贵鸡

Chinese Fortune Chicken in Lotus Leaves

鸡蓉辣汁银芽伊面

Braised Spicy Si-chuan Ee-Fu Noodles with Chicken Floss

椰汁雪蛤金瓜芋泥

Yam Paste with Pumpkin and Hasma



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鸿运乳猪全体
Barbecue Whole Suckling Pig

XO酱鲜露笋炒带子
Stir-fried Scallop and Asparagus with XO Sauce

淮山杞子响螺炖鸡
Double Boiled Chicken soup with Sea Whelk and Dry Scallop

蚝皇鲜鲍鱼翠蔬
Braised Abalone with Green Vegetables

烧汁焗深海鲈鱼
Baked Cod Fish with Honey Sauce

龙皇脆皮鸡
Roast Chicken with Prawn Crackers

甫鱼金菇烧伊面
Braised E-fu Noodle with Enoki Mushroom

燕窝杨枝甘露
Bird's Nest with Mango Juice and Pomelo



DIAMOND

No Shark's Fin



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龙虾乳猪大拼盘
Assorted Combination platter
Suckling Pig, Lobster Salad, Thai Jelly Fish, Vietnam Spring Roll, Roast Duck

如意嫣红彩玉带
Sautéed Scallop & Carol Conch with Asparagus

山珍海味宝
Double Boiled Clear Broth of "Sea Treasures"

碧绿花菇伴原粒鲍鱼
Braised Whole Abalone with Mushrooms and Vegetable

清蒸大海星斑
Steamed Spotted Garoupa with Spring Onion

富贵脆皮鸡
Deep-Fried Chicken Topped With Almond Flakes

黑椒鹿肉炒稻田面
Wok Fried Udon with Venison in Black Pepper Sauce

燕窝银耳炖万寿果
Double boiled Bird's Nest with Snow Fungus and Papaya