



WEDDING PACKAGE

CHINESE SET LUNCH



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.



\$988⁺⁺ per table of 10 persons
Subject to 10% service charge and 7% GST

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 (Not applicable to Level 5 Grand Ballroom)
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	

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 from 1 January to 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



MENU A



锦绣五福大拼盘
Deluxe Appetizer Platter
Sesame Jellyfish, Pacific Clams, Thai Scallop, Smoked Duck, Spring Roll

碧绿凤片炒虾球
Wok Fried Prawns and Chicken with Greens

蟹肉竹笙烩鱼翅
Braised Sharks Fin Soup with Crab Meat and Bamboo Piths


蚝皇天白菇扒海参时蔬
Braised Sea Cucumber with Mushrooms and Greens in Oyster Sauce

秘制酱蒸石斑鱼
Steamed Garoupa in Superior Spicy Sauce

金陵挂炉鸭
Roasted Duck with Plum Sauce

雪菜冬菇干烧伊面
Braised Ee-Fu Noodles with Mushroom and Snow Vegetable

香芒西米露
Chilled Cream of Mango with Sago



MENU B



乳猪拼盘
Deluxe Suckling Pig Platter
Suckling Pig, Sesame Jellyfish, Pacific Clams, Salad Prawn, Spring Roll

翡翠炒玉带
Wok Fried Scallops with Greens in Spicy Sauce

红烧海皇四宝翅
Braised Shark's Fin with Four Treasure in Chicken Broth

鲍鱼鲜支竹扒菜苗
Braised Abalone with Bean Curd and Vegetables

古法蒸海斑
Steamed Garoupa with Spring Onion

五香辣味烧鸡
Roasted Chicken with Crispy Garlic

鲍汁焖伊面
Braised Ee-Fu Noodle with Abalone Sauce

牛油果西米露
Chilled Avocado Sago



MENU C
No Shark's Fin



金沙特式大拼盘
Assorted Meat Platter
Sesame Jellyfish, Pacific Clams, Spicy Scallop, Smoked Duck, Spring Roll

碧绿凤片炒虾球
Wok Fried Prawns and Chicken

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

葱香豆酱蒸金目鲈
Steamed Sea Bass with Black Bean Sauce

金牌吊烧鸡
Roast Crispy Chicken

生炒腊味糯米饭
Wok- fried Glutinous Rice with Preserved Chicken Sausages

牛油果西米露
Sago Cream with Avocado