

# WEDDING PACKAGE

## SET DINNER MENU

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:

#### ✧ Food & Beverages ✧

Exquisite set menu of your choice (see menu cards)  
Menu tasting for 10 persons  
1 bottle of champagne for toasting  
1 barrel of beer (30 litres)  
Free flow beverages for 4 hours (soft drinks and Chinese tea)  
5-tier model wedding cake (for display only)  
1 wedding cake (500g)  
Pre- or Post-refreshment for couple in Bridal Suite  
Chocolate pralines for couple in Bridal Suite

#### ✧ Decorations ✧

Selection of seat covers and linens  
Floral centrepieces on each guest table  
8 fresh floral stands  
Standard package stage backdrop

#### ✧ Hotel ✧

1-night stay at Marina Bay Sands Hotel Bridal Suite and breakfast for 2 at Sands SkyPark®  
LCD projector & screen (not applicable to Sands Grand Ballroom)  
Complimentary self-parking for 20% of guaranteed number of guests (capped at 75 car park passes)

#### ✧ Accessories ✧

Wedding favours (choice of up to 2 items, 1 for each guest)  
Invitation cards for 70% of guaranteed number of guests (inclusive of single printing)  
Signature book & red packet box

### Wish 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 contracted, the lucky couple will receive '1 wish' to add to their dream wedding day. For a wedding party of more than 40 tables contracted, the lucky couple will receive '2 wishes' from the following:

Complimentary 2 <sup>nd</sup> night stay in Bridal Suite and breakfast for 2 persons at Sands SkyPark	Complimentary corkage waiver for 1 bottle of duty-paid wine (750ml) per confirmed table
Complimentary 1 bottle of house wine per confirmed table	Complimentary 60-min couple massage at award-winning Banyan Tree Spa (choice of Asian Blend, Balinese, Island Dew, Lomi Lomi, Swedish or Tender Touch)
Complimentary 2 <sup>nd</sup> barrel of beer (30 litres)	
Complimentary 1 x Deluxe Room for 1 night	Candy station for up to 50 guests

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 park passes are subject to availability of car park spaces. Package is applicable for weddings held between 1 January and 31 December 2015.

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

**MARINA BAY Sands®**  
SINGAPORE



# CRYSTAL

CHINESE SET DINNER



**\$1288<sup>++</sup>** per table of 10 persons

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



金沙特色大拼盘  
Assorted Combination Platter  
Smoked Duck, Spicy Scallops, Silver Bait, Mini Octopus, California Maki

明太子芙蓉龙虾羹  
Braised Lobster Broth with Egg White

清蒸大海星斑  
Steamed Spotted Garoupa with Spring Onions

蜜桃碧绿油泡虾球  
Wok-fried Prawns with Greens topped with Honeyed Walnuts

翡翠鲍鱼扣花菇  
Braised Abalone with Mushrooms & Vegetables

荷香富贵鸡  
Chinese Fortune Chicken in Lotus Leaves

鸡蓉辣汁银芽伊面  
Braised Spicy Si Chuan E-Fu Noodles with Chicken Floss

椰汁雪蛤金瓜芋泥  
Yam Paste with Pumpkin & Hasma



# SAPPHIRE

CHINESE SET DINNER



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鸿运乳猪全体  
Barbecued Whole Suckling Pig

淮山杞子响螺炖鸡  
Double-boiled Chicken Soup with Sea Whelk & Dried Scallops

清蒸笋壳鱼  
Steamed Marble Goby with Soya Sauce

XO 酱芦笋炒带子  
Stir-fried Scallops & Asparagus with XO Sauce

蚝皇鲜鲍鱼翠蔬  
Braised Abalone with Green Vegetables

龙皇脆皮鸡  
Roast Chicken with Prawn Crackers

甫鱼金菇烧伊面  
Braised E-fu Noodles with Enoki Mushrooms

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




# DIAMOND

CHINESE SET DINNER



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

山珍海味宝  
Double-boiled Clear Broth of 'Sea Treasures'

烧汁焗深海鳕鱼  
Baked Cod Fish with Honey Sauce

如意嫣红彩玉带  
Sautéed Scallops & Coral Conch with Asparagus

碧绿花菇伴原粒鲍鱼  
Braised Whole Abalone with Mushrooms & Vegetables

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 & Papaya




# CRYSTAL

CHINESE VEGETARIAN SET DINNER



**\$1288<sup>++</sup>** per table of 10 persons

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珠联璧合  
( 五彩素乳猪拼盘 )  
Deluxe Vegetarian Appetisers

情比金坚  
( 竹笙花菇炖菜胆 )  
Double-boiled Vegetable & Mushroom Soup

喜结连理  
( 五柳素鱼 )  
Deep-fried Mock Fish in Sweet & Sour Sauce

白头偕老  
( 鲜芦笋油泡素虾球 )  
Wok-fried Mock Prawns & Asparagus

心心相印  
( 碧绿玉环瑶柱甫 )  
Braised Marrow in Vegetarian Dried Scallop Sauce

游龙戏凤  
( 泰式辣汁烧鸡 )  
Fried Mock Chicken in Thai Sauce

丰衣足食  
( 上素鲜荷叶饭 )  
Glutinous Rice wrapped in Lotus Leaf

永结同心  
( 南北杏雪耳炖木瓜 )  
Double-boiled Sweetened Papaya with Almond & Snow Fungus




# SAPPHIRE

CHINESE VEGETARIAN SET DINNER



**\$1388<sup>++</sup>** per table of 10 persons  
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喜结良缘  
(特色素拼盘)  
Assorted Special Appetisers

春风得意  
(人參白玉炖花菇汤)  
Double Boiled Ginseng Melon Soup with Mushrooms

海阔天空  
(家乡蒸素鱼)  
Simmered Mock Fish

百子千孙  
(碧玉彩虹)  
Wok-fried Mock Prawns with Fresh Mushrooms

相亲相爱  
(龙飞凤舞)  
Deep-fried Seaweed & Yam Spring Rolls

情投意合  
(碧绿蚝皇素鲍片)  
Braised Mock Abalone with Vegetables

美满幸福  
(金菇焖伊面)  
Braised E-Fu Noodles with Enoki Mushrooms

早生贵子  
(冰花炖银耳燕窝)  
Double-boiled Bird's Nest & Snow Fungus Dessert



# DIAMOND

CHINESE VEGETARIAN SET DINNER



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龙凤呈祥  
(五福素拼盘)  
Five-Fortune Platter

春风得意  
(人参白玉炖花菇汤)  
Double Boiled Ginseng Melon Soup with Mushrooms

海阔天空  
(古法浸素鱼)  
Simmered Mock Fish

百子千孙  
(碧玉彩虹)  
Wok-fried Mock Prawns with Shaved Truffles

凤凰展翅  
(白玉藏珍宝)  
Stuffed Winter Melon with Lo Han Vegetables

相亲相爱  
(仙霞采灵芝)  
Braised Abalone Mushrooms & Vegetables

金凤朝阳  
(川式宫保鸡件)  
Wok-fried Mock Chicken

琴瑟永偕  
(素上汤云吞面)  
Vegetarian Wanton Noodle Soup

开花结果  
(燕窝红豆沙汤丸)  
Red Bean Soup with Bird's Nest & Glutinous Rice Balls



# CRYSTAL

INDIAN SET DINNER



**\$1288<sup>++</sup>** per table of 10 persons

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## APPETISERS

### Jheenga Ananas Achari

(Prawns & pineapple with pickling spices)

### Aloo Matar Cocktail Samosas

(Golden-fried spicy potato & green pea patties)

### Chicken Tikka

(Oven-roasted chicken)

### Paneer Tikka

(Oven-roasted fresh cottage cheese)

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## SOUP

### Tomato Shorba

(Cumin-flavoured tomato soup)

\*\*\*

## MAIN COURSE 1

### Dhaba Murgh

(Traditional Indian chicken curry)

### Fish Kalia

(Bengali fish curry in yoghurt-onion sauce)

### Aloo Gobi Capsicums

(Cumin-tempered cauliflower, potato & capsicum medley)

### Assorted Naan

(Clay oven-baked Indian bread with butter)

## MAIN COURSE 2

### Rogan Josh

(Mildly spiced mutton curry)

### Goan Prawn Curry

(Prawns in spicy coconut & tamarind Goan masala)

### Kumror Choonka

(Spicy chickpeas & pumpkin with panch phoran)

### Dal Tadka

(Yellow lentils tempered with cumin)

### Jeera Pulao

(Cumin-flavoured basmati rice)

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## ACCOMPANIMENTS (On the table)

### Achar, Assorted Chutneys & Papadoms

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## DESSERT

### Rasmalai

(Milk dumplings in thickened saffron milk)

### Sliced Seasonal Fresh Fruits

### Freshly Brewed Coffee or Tea








# SAPPHIRE

INDIAN SET DINNER



**\$1388<sup>++</sup>** per table of 10 persons

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## APPETISERS

**Chicken Hariyali Tikka**  
(Clay oven-cooked chicken with spinach)

**Vegetable Pakora**  
(Assorted spring vegetables coated in Bengal flour)

**Aloo Matar Cocktail Samosas**  
(Golden-fried spicy potato & green pea patties)

**Kachi Mirch Ka Gosht**  
(Mutton with pepper & fennel)

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## SOUP

**Mulligatawny Soup**  
(South Indian lentil soup)

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## MAIN COURSE 1

**Murgh Makhani**  
(Barbequed chicken in buttered tomato gravy)

**Lamb Vindaloo**  
(Goan Mutton Curry)

**Kadhai Paneer**  
(Spicy cottage cheese tossed with onions, capsicums & coriander seeds)

**Naan, Tandoori Paratha**  
(Clay oven-baked Indian bread with butter)

## MAIN COURSE 2

**Jheenga Masala Hyderabad**  
(Prawns in spicy mint & coconut sauce)

**Malabari Fish Curry**  
(Fish cottage cheese with bell peppers)

**Aloo Gobi**  
(Cumin-tempered cauliflower & potato medley)

**Pindi Chole**  
(Chickpeas with fenugreek leaves & mango)

**Sabz Biryani**  
(Fragrant basmati rice)

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## ACCOMPANIMENTS (On the table)

**Achar, Assorted Chutneys & Papadoms**

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## DESSERT

**Moong Dal Halwa**  
(Sweet lentil pudding)

**Sliced Seasonal Fresh Fruits**

**Freshly Brewed Coffee or Tea**




# DIAMOND

INDIAN SET DINNER



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## APPETISERS

### Chicken Tikka

(Oven-roasted chicken)

### Shami Kebab

(Deep-fried chickpeas & minced mutton patties)

### Jheenga Lucknowi Korma

(Prawns in cashew-cardamom sauce)

### Aloo Matar Cocktail Samosas

(Golden-fried spicy potato & green pea patties)

\*\*\*

## SOUP

### Murgh Badam Shorba

(Chicken almond soup)

\*\*\*

## MAIN COURSE 1

### Murgh Makhani

(Barbecue chicken in buttered tomato gravy)

### Keema Kofta

(Minced mutton patties in rich curry)

### Aloo Gobi

(Cumin-tempered cauliflower & potato medley)

### Assorted Naan, Tandoori Paratha, Lachha Paratha

(Clay oven-baked Indian bread with butter)

## MAIN COURSE 2

### Tandoori Salmon

(Tandoori-baked salmon with Indian spices)

### Jheenga Masalaydar

(Prawns in spicy onion & tomato masala)

### Paneer Jalfrezi

(Wok-fried cottage cheese with spring vegetables)

### Moong Dal Tarka

(Yellow lentils with garlic & onions)

### Navratan Biryani

(Basmati rice with nuts & vegetables)

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## ACCOMPANIMENTS (On the table)

### Achar, Assorted Chutneys & Papadoms

\*\*\*

## DESSERT

### Rasmalai

(Milk dumplings in thickened saffron milk)

### Sliced Seasonal Fresh Fruits

### Freshly Brewed Coffee or Tea



# CRYSTAL

MUSLIM SET DINNER



**\$1288<sup>++</sup>** per table of 10 persons

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## **Hidangan Sejuk Dan Panas**

(Mango Salad, Tahu Goreng, Turmeric Chicken, Marinated Baby Octopus & Vegetable Samosas)

### **Soto Ayam**

(Soto Chicken Soup)

### **Ayam Percik**

(Roast Chicken with Coconut)

### **Kari Kambing**

(Curry Lamb with Potatoes)

### **Ikan Masak Tiga Rasa**

(Spicy Sweet & Sour Fish)

### **Udang Masak Lada Hitam**

(Black Pepper Prawns)

## **Cendawan Shitake Rebus Dengan Brokoli Hijau**

(Braised Shiitake Mushrooms with Broccoli)

### **Nasi Goreng 'Istimewa'**

(Spicy Fried Rice)

## **Sago Dengan Buah Buahan Koktel**

(Sweet Sago with Fruit Cocktail)

### **Buah Buahan Tropikal**

(Sliced Seasonal Fresh Fruits)



# SAPPHIRE

MUSLIM SET DINNER



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## **Hidangan Sejuk Dan Panas**

(Prawn Mango Salad, Chicken Pandan, Otak-Otak, Marinated Baby Octopus & Vegetable Samosas)

## **Sup Kambing Berempah**

(Mutton Soup)

## **Ayam Masak Merah Utara**

(Chicken with Chilli & Tomato Sauce)

## **Daging Rendang Santan**

(Beef Stew with Spices & Coconut)

## **Ikan Masak Acar Rampai**

(Fish Cooked with Marinated Vegetables)

## **Udang Goreng Kunyit**

(Fried Turmeric Prawns)

## **Cendawan Shitake Rebus Dengan Sayuran Hijau**

(Braised Shiitake Mushrooms with Green Vegetables)

## **Nasi Briyani**

(Spiced Fragrant Basmati Rice)

## **Aneka Kuih Nyonya Dan Kek Lapis**

(Assorted Nyonya Kueh & Cake Lapis)

## **Buah Buahan Tropikal**

(Sliced Seasonal Fresh Fruits)



# DIAMOND

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**Salad Udang Kara Dengan Tembikai Susu**  
(Lobster Salad with Melons)

**Sup Ekor**  
(Oxtail Soup)

**Kerang Kipas Masak Lada Hitam**  
(Scallops with Black Pepper Sauce)

**Udang Bakar Madu**  
(Baked Honey Prawns)

**Brokoli Hijau Dengan Sos Tiram**  
(Stir-fried Broccoli with Oyster Sauce)

**Ikan Kerapu Tiga Rasa**  
(Crispy Garoupa in Three Flavours)

**Ayam Panggang 'Indonesia'**  
(Indonesian-Style Roast Chicken)

**Nasi Goreng 'XO'**  
(XO Seafood Fried Rice)

**Bubur Pulut Hitam**  
(Black Glutinous Rice in Coconut Milk)

**Buah Buahan Tropikal**  
(Sliced Seasonal Fresh Fruits)