

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.



The Wedding Package is inclusive of:

Food & Beverages <</p>

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 <</p>

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

> Hotel >

1-night stay at Marina Bay Sands Hotel Bridal Suite and breakfast for 2

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

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 in 2016 and 2017.



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



\$1288⁺⁺ per

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

酱蒸大海斑 Steamed Garoupa with Bean Sauce

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





\$1388 per table of 10 persons

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



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





\$1588 per table of 10 persons

 $\begin{array}{c} \hbox{(Monday to Sunday, Eve of Public Holiday \& Public Holiday)} \\ \hbox{Subject to 10\% service charge and 7\% GST} \end{array}$



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

> 山珍海盅宝 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