



**ST REGIS**  
SINGAPORE



**CAPTIVATING WEDDINGS AT THE ST. REGIS SINGAPORE**



29 TANGLIN ROAD, SINGAPORE 247911  
[STREGISSINGAPORE.COM](http://STREGISSINGAPORE.COM)



## BESPOKE WEDDING SERVICES



For this very special day, you dream of a wedding location of the utmost prestige in the city. A setting that strikes a fine balance between impressive grandeur and close intimacy; immaculately beautiful yet warmly welcoming. You dream of a celebratory atmosphere that is infused with the magic of romance.

At The St. Regis Singapore, it is our pleasure to orchestrate these dreams into reality. We invite you to enter into a world of impeccable service, glorious décor and exceptional cuisine for the wedding of a lifetime.













## JOHN JACOB BALLROOM



With its lofty ornate ceilings and two large skylights, the John Jacob Ballroom is both awe-inspiring and intimate at the same instance.

Be it a night or a daytime celebration, guests will soon be drawn into the magical ambience of the John Jacob Ballroom illuminated by the romantic glow of skylights, hand-cut crystal chandeliers and twinkling candles, the fine linen and handcrafted tableware.

Revel in an aural and visual feast with our integrated audio-visual and Lux pin-point lighting system, creating a distinct wedding celebration.





## UNIQUE FEATURES OF JOHN JACOB BALLROOM



Pillarless

Wi-Fi system

Natural skylights

Exclusive pre-event area

Touch screen control lighting

High ceiling with hand-cut opulent chandeliers

Sound proof doors and double layered partition

Integrated AV system with drop down LCD projector and screen





## EVENT VENUES FOR SOLEMNISATION

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Five luxuriously appointed meeting rooms, located at the lobby level, can be configured according to bespoke specifications for your special occasion.





## UNIQUE FEATURES OF OUR EVENT VENUES



Wi-Fi system

Hand-cut opulent chandeliers

Drop-down LCD projector and screen

Conveniently located at the lobby level

Sound proof doors and double-layered partition

Integrated AV equipment with sophisticated AV system



## CULINARY EXCELLENCE



Culinary excellence is a hallmark of The St. Regis Singapore. Our acclaimed restaurants provide inspiration from elegant Western style menus to traditional Chinese menus as well as lavish menu customisation, to meet unique cuisine preferences for a bespoke wedding. The exquisite gastronomic experience is accompanied by exemplary service, with **individually-plated** servings to all guests while experienced banquet butlers perfect the art of service, presenting each course seamlessly, with precision and style.



## CUSTOMISATION BEYOND EXPECTATIONS



Grand weddings at The St. Regis Singapore include personalised floral arrangements with table bouquets, elegant over-hanging floral adornments and lavish floral stands, an impressive wedding cake from a wide selection of exquisite designs, personalised guest book, wedding token box, wedding favours, beautiful invitation cards and other accoutrements.



## FLORAL ARRANGEMENTS AND TABLE SETTINGS

### Western Theme



## FLORAL ARRANGEMENTS AND TABLE SETTINGS

### Oriental Theme





THE ST. REGIS SINGAPORE 2017  
WEDDING PACKAGES



## THE ST. REGIS WEDDING DINNER PACKAGE 2017



- ◆ Delectable butler-passed canapés at pre-dinner cocktail
- ◆ Modern Cantonese cuisine or Western cuisine
- ◆ Complimentary flow of soft drinks and oriental tea
- ◆ Food tasting for up to 10 persons (Monday to Thursday only)
- ◆ One bottle of champagne for toasting
- ◆ One 30-litre barrel of beer
- ◆ One bottle of wine per table of 10 persons
- ◆ A St. Regis Wedding Cake
- ◆ An elegantly tiered faux wedding cake for cake cutting ceremony
- ◆ Exquisite floral arrangements which includes ten floral stands, a VIP centrepiece and individual guest table centrepieces



## THE ST. REGIS WEDDING DINNER PACKAGE 2017



- ◆ Wedding stationery and gifts include:
  - personalised guest book,
  - a wedding token box of your choice,
  - personalised wedding favors for each of your guests
  - invitation cards for 70% of your guaranteed guests' attendance
- ◆ Car passes for 20% of your guaranteed guests' attendance
- ◆ A St. Regis accommodation experience in our Caroline Astor Suite
- ◆ \$100++ worth of pre-dinner refreshments or post-dinner supper
- ◆ Breakfast for two at Brasserie Les Saveurs or served to your suite
- ◆ A dedicated St. Regis Butler to attend to your every need



## DINNER PACKAGES FOR WEDDINGS 2017



### CAPTIVATING LOVE

\$158.80++ per person

(Minimum of 300 persons for Mondays to Fridays)

### CHERISHED ROMANCE

\$188.80++ per person

(Minimum of 350 persons for Sundays and Public Holidays)

### ARDOR & DEVOTION

\$198.80++ per person

(Minimum of 380 persons for Saturdays, eve of Public Holidays and Auspicious Dates)

All prices quoted above are subject to 10% Service Charge and prevailing Government Taxes.  
Package is not to be combined with other offers or promotions and may be subject to change.  
Auspicious days are subject to preferred rates. Valid until 31st December 2017



DINNER PACKAGES  
CAPTIVATING LOVE CANTONESE MENU



脆炸芥末虾球 明炉烤鸭 四川葱泥肉  
Deep-fried Prawn with Wasabi Mayonnaise, Roasted Duck with Chinese Herb,  
Chilled Sliced Pork Belly with Sichuan Garlic Sauce

皇焖龙虾羹  
Superior Broth with Sea Treasures and Lobster Meat

蚝皇花菇烩鲍鱼  
Braised Baby Abalone with Flower Mushroom and Seasonal Greens

木鱼花烧汁焗鳕鱼  
Oven-baked Cod Fillet with Honey Soya Sauce and Bonito Flakes

京烤骨伴脆皮馒头  
Braised "Jing Du" Style Pork Rib with Deep-fried "Mantou" Bun

干炒海鲜鱼茸面  
Stir-fried Fish Noodles with Assorted Seafood

杨枝甘露香草雪糕  
Chilled Mango Purée with Pomelo Sago and Ice Cream

婚礼蛋糕  
Wedding Cake

~~\$158.80++~~ per person  
(Minimum of 300 persons for Mondays to Fridays)



## DINNER PACKAGES

### CAPTIVATING LOVE WESTERN MENU

Pan-seared Foie Gras  
Raisin-Hazelnut Granola, Toasted Brioche, Apple Compote, Vanilla Maltose  
Passion Fruit-Mango Coulis

◆  
Lemongrass-Infused Pumpkin Velouté  
Crème Fraiche and Crispy Iberico

◆  
Lime Sorbet

◆  
Pan-seared Barramundi  
Tomato-Basil Soil, Vegetable Ratatouille Timbale, Green Pea Purée  
Saffron Beurre Blanc

◆  
Tropicana  
Almond Sablé  
Chocolate Chantilly Cream, Chocolate Flourless Sponge,  
Passionfruit Macaron and Banana Jelly

◆  
Wedding Cake

◆  
Petit Fours  
Coffee and Tea

◆◆◆  
\$158.80++ per person  
(Minimum of 300 persons for Mondays to Fridays)





## DINNER PACKAGES

### CHERISHED ROMANCE CANTONESE MENU

香茅龙虾沙律 凤梨烟鸭 香煎鹅肝

Chilled Lobster Salad

Chilled Sliced Smoked Duck Breast with Sweet Pineapple

Pan-fried Foie Gras

皇焖燕窝海味羹

Braised Bird's Nest Broth with Crabmeat and Sea Treasures

蚝皇6头鲍烩花菇菠菜

Braised Six Head Abalone with Flower Mushroom and Seasonal Greens

日式味噌酱烤鳕鱼柳

Oven-baked Cod Fish with Japanese Miso Sauce

栗子海参炖鸭

Braised Duck Meat with Sea Cucumber and Chestnuts

干炒海鲜XO酱面线

Stir-fried Mee Sua with Assorted Seafood in XO Sauce

香茅冻拌柚子冰沙

Chilled Lemongrass Jelly with Yuzu Sherbet

婚礼蛋糕

Wedding Cake

\$188.80++ per person

(Minimum of 350 persons for Sundays and Public Holidays)





## DINNER PACKAGES

### CHERISHED ROMANCE WESTERN MENU



Oolong Tea Cured Salmon

Yuzu Sphere, Granny Smith Apple, Shaved Baby Radish, Quail Egg, Trout Roe and Micro Cress Salad, Ginger-Tonkatsu Emulsion



Ginseng-Infused Duck Consommé

Foie Gras Dumpling, Julienne Vegetable and Shimeji Mushroom



Yuzu Sorbet



Truffle Miso Cod

Tempura Enoki Mushroom, Poached Pok Choy and Kumara Purée  
Tomato-Ponzu Salsa



Tropicana

Almond Sablé

Chocolate Chantilly Cream, Chocolate Flourless Sponge,  
Passionfruit Macaron and Banana Jelly



Petit Fours

Coffee and Tea



**\$188.80++ per person**

(Minimum of 350 persons for Sundays and Public Holidays)





## DINNER PACKAGES

### ARDOR & DEVOTION CANTONESE MENU

香煎青芒帶子 麦片虾球 蜜汁焗猪颈肉  
Pan-seared Hokkaido Scallop with Green Mango  
Deep-fried Prawn with Crispy Cereal  
Barbecued Honey Roasted Pork

云腿炖海中宝  
Double-boiled Chicken Soup with Chinese Ham and Sea Treasures

蚝皇6头鲍烩花菇菠菜  
Braised 6 head Abalone with Flower Mushroom and Seasonal Greens

雪菜肉丝蒸鳕鱼  
Steamed Cod Fish Fillet with Snow Vegetables and Shredded Chicken

XO酱松茸菇煎黑豚扒  
Oven-baked Kurobuta Pork with Shimeji Mushroom and XO Sauce

虾肉伊府面  
Braised Hong Kong Ee-fu Noodles with Crabmeat

冻冰花炖燕窝  
Chilled Bird's Nest Soup with Rock Sugar

婚礼蛋糕  
Wedding Cake

**\$198.80++ per person**  
(Minimum of 380 persons for Saturdays, eve of Public Holidays and Auspicious Dates)





## DINNER PACKAGES

### ARDOR & DEVOTION WESTERN MENU

Trio of Duck  
(Duck Liver Pate, Duck Rillettes and Seared Foie Gras)  
Fruit Brioche, Grilled Peach, Rocket Leaf and Black Current Coulis

◆  
Cognac-Infused Crustacean Bisque  
Lobster Medallion and Tarragon Emulsion

◆  
Deconstructed Seafood Papillote  
Poached Seabream, Mussel and Baby Clam with Pernod in Mini Jar,  
Frigola Stew, Kipfler Potato and Cherry Tomato

◆  
Pineapple Sorbet

◆  
Braised Short Rib  
Crispy Rice Crumble, Parsnip Purée, Sautéed Romanesco and Poached Baby Carrot,  
Marsala Jus

◆  
Symphony of Amedei “9” Dark Chocolate  
Strawberry Caramel, Vanilla Chantilly Cream , Raspberry Sorbet

◆  
Petit Fours  
Coffee and Tea

◆◆◆  
**\$198.80++ per person**  
(Minimum of 380 persons for Saturdays, eve of Public Holidays and Auspicious Dates)





## THE ST. REGIS WEDDING LUNCH PACKAGE 2017



- ◆ Choice of Modern Cantonese cuisine or Western cuisine
- ◆ Complimentary flow of soft drinks and oriental tea
- ◆ Food tasting for up to 6 persons (Monday to Thursday only)
- ◆ One bottle of champagne for toasting
- ◆ One bottle of wine per table of 10 persons OR one 30-litre barrel of beer
- ◆ A personalised wedding cake for you and your guests to savour
- ◆ Exquisite floral arrangements which includes ten floral stands, a VIP centrepiece and individual guest table centrepieces

## THE ST. REGIS WEDDING LUNCH PACKAGE 2017



- ◆ Wedding stationery and gifts include:
  - personalized guest book,
  - a wedding token box of your choice,
  - personalized wedding favors for each of your guests
  - invitation cards for 70% of your guaranteed guests' attendance
- ◆ Car passes for 20% of your guaranteed guests' attendance
- ◆ A St. Regis accommodation experience in our St. Regis Suite
- ◆ Breakfast for two at Brasserie Les Saveurs
- ◆ A dedicated St. Regis Butler to attend to your every need



## LUNCH PACKAGES

### MIDDAY ROMANCE CANTONESE MENU

香蕉沙律炸虾丸 脆皮金砖烧肉 凤梨法式烟鸭

Deep-fried crispy shrimp ball with banana, Crispy Roasted Pork,  
Chilled Sliced Smoked Duck Breast with Sweet Pineapple

清炖花胶美国响螺

Double-boiled Fish Maw and American Top Shell Soup

蚝皇花菇烩鲍片

Braised Sliced Abalone with Flower Mushroom and Seasonal Greens

芒果煎鳕鱼柳

Pan-fried Cod Fillet with Mango Salsa

荷叶药材鸡

Herbal Chicken wrapped in Lotus Leaf

甫鱼鲜菇焖伊府面

Braised Hong Kong Ee-fu Noodle with Dried Fish Powder and Mushroom

牛油果西米露半雪糕

Chilled Avocado Puree Sago with Ice-cream

\$148.00++ per person

(Minimum of 250 persons for Saturdays, Sundays and Public Holidays)





## LUNCH PACKAGES

### MIDDAY ROMANCE WESTERN MENU



Opera of Smoked Salmon with Celeriac,  
Mousse and Lobster Dressing



Tom Yum-infused Butternut Pumpkin Bisque with Trio of Seafood



Poached Supreme of Chicken with Thyme, Garden Pea Puree,  
Medley of Vegetables and Warm Red Wine Vinaigrette



Strawberry Cream Cheese Mousse with Fresh Berries



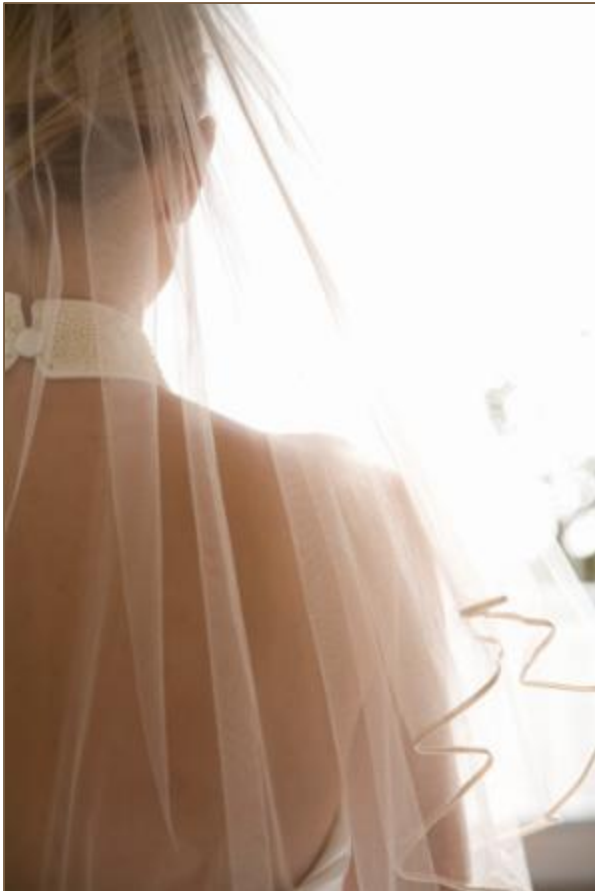
Coffee And Tea



**\$148.00++ per person**  
(Minimum of 250 persons for Saturdays, Sundays and Public Holidays)



## THE ST. REGIS WEDDING CLOSE KNITTED DINNER / LUNCH PACKAGE 2017



- ◆ An Event room for your solemnisation ceremony
- ◆ Complimentary flow of soft drinks and oriental tea
- ◆ One bottle of champagne for toasting
- ◆ Exquisite floral arrangements which includes a VIP centrepiece and individual guest table centrepieces, with the option to personalize or upgrade floral themes to your unique preferences at additional cost.
- ◆ Wedding stationery and gifts include:
  - personalised guest book and a wedding token box of your choice
  - personalised wedding favors for each of your guests
  - invitation cards for 70% of your guaranteed guests' attendance
- ◆ Car passes for 20% of your guaranteed guests' attendance
- ◆ A St. Regis accommodation experience in our Grand Deluxe Room
- ◆ Breakfast for two at Brasserie Les Saveurs
- ◆ A dedicated St. Regis Butler to attend to your every need



## CLOSE KNITTED DINNER / LUNCH PACKAGES FOR WEDDINGS 2017



### CLOSE KNITTED LUNCH

\$148.00++ per person

(Minimum of 60 persons and Maximum of 80 persons)

### CLOSE KNITTED DINNER

\$188.00++ per person

(Minimum of 60 persons and Maximum of 80 persons)

All prices quoted above are subject to 10% Service Charge and prevailing Government Taxes.  
Package is not to be combined with other offers or promotions and may be subject to change.  
Auspicious days are subject to preferred rates. Valid until 31st December 2016





## CLOSE KNITTED LUNCH PACKAGES SPLENDID CELEBRATIONS CANTONESE MENU

脆皮金砖烧肉 药膳醉生虾 香脆蟹肉伴辣椒汁  
Crispy Roasted Pork  
Drunken Prawn with Chinese Herb  
Crispy Crabmeat with Chilli Crab Sauce

海味四宝羹  
Braised Superior Broth with Sea Treasures

蚝皇白灵菇烩鲍鱼片  
Braised Sliced Abalone with Bai Ling Mushroom and Seasonal Greens

香煎鳕鱼伴肉酱  
Pan-fried Cod Fillet with Minced Chicken and Shimeji Mushroom

芝麻烧汁黑豚扒  
Oven-baked Kurobuta Pork with Barbecue Sesame Sauce

海鲜焖伊府面  
Braised Hong Kong Ee-fu Noodles with Assorted Seafood

桂花冻拌荔枝冰沙  
Chilled Osmanthus Jelly with Lychee Sherbet

\$148.00++ per person

(Minimum of 60 persons, maximum of 80 persons, for Saturdays, Sundays and Public Holidays)





## CLOSE KNITTED LUNCH PACKAGES SPLENDID CELEBRATIONS WESTERN MENU



Mentaiko-Crabmeat Tartar  
Cucumber-Yuzu Aspic, Seaweed-Rice Crumble, Apple Fennel Salad, Trout Roe,  
Shaved Radish and Squid Ink-Garlic Aioli



Roma Tomato Consommé  
Sugar Snap, Cherry Tomato and Spinach-Cheese Ravioli



Coconut Sorbet



Pan-seared Threadfin  
Baby Clam-Frigola Stew, Mosaic Vegetable and Crispy Kale



Tropicana  
Almond Sablé  
Chocolate Chantilly Cream, Chocolate Flourless Sponge,  
Passionfruit Macaron and Banana Jelly



Petit Fours  
Coffee and Tea



\$148.00++ per person  
(Minimum of 60 persons, maximum of 80 persons, for Saturdays, Sundays and Public Holidays)







**CLOSE KNITTED DINNER PACKAGES**  
**SPLENDOUR OF ROMANCE CANTONESE MENU**

上海酒糟冻鹅肝 蜜汁靚叉烧 香脆奶油蟹腿肉

Shanghai-style Chilled Goose Liver Terrine, BBQ Honey Roasted Pork “Char Siew”,  
Crispy Crab Claw Meat with Lemon Butter Sauce

皇焖燕窝海鲜羹

Braised Bird’s Nest Broth with Crab Meat and Sea Treasures

古法扣原只澳洲鲍鱼伴花菇

Braised Whole Abalone with Flower Mushroom and Spinach

芒果香辣鲈鱼柳

Deep-fried Crispy Cod Fillet with Spicy Mango Salsa

当归汁烤黑豚扒

Oven-baked Chinese Angelica Marinated Kurobuta Pork

海鲜福建干炒面线

Fried Golden “Hokkien” Noodle with Seafood

清爽滋润炖三雪

Chilled Hashima with Chinese Pear and White Fungus



**\$188.00++ per person**

(Minimum of 60 persons, maximum of 80 persons, for Mondays to Sundays)





## CLOSE KNITTED DINNER PACKAGES SPLENDOUR OF ROMANCE WESTERN MENU

Cured Salmon Tartar with Grilled Tiger Prawn  
Apple-Radish Salad, Cucumber Aspic, Grilled Peach, Trout Roe and Micro Cress Salad,  
Orange-Carrot Coulis



Truffle-Infused Mushroom Velouté  
Wild Mushroom-Spinach Tortellini, Truffle-Cèpes Emulsion



Pan-seared Hokkaido Scallop  
Pancetta-Frigola Stew, Crispy Prosciutto and Affila Cress



Lychee Sorbet



Crispy Shallot Crust Angus Beef Tenderloin  
Butternut Squash Mousseline, Confit of Vide Tomato, Caramelised Vegetables,  
Perigourdine Sauce



Symphony of Amedei "9" Dark Chocolate  
Strawberry Caramel, Vanilla Chantily Cream, Raspberry Sorbet



Petit Fours  
Coffee and Tea



\$188.00++ per person  
(Minimum of 60 persons, maximum of 80 persons, for Mondays to Sundays)



## THE ST. REGIS AFTERNOON TEA WEDDING PACKAGE 2017

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- ◆ An event room for your solemnisation ceremony
- ◆ Complimentary flow of soft drinks and oriental tea
- ◆ St. Regis Afternoon tea
- ◆ One bottle of champagne for toasting
- ◆ Exquisite floral arrangements which includes a VIP centrepiece and individual guest table centrepieces

## THE ST. REGIS AFTERNOON TEA WEDDING PACKAGE 2017

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- ◆ Wedding stationery and gifts include:
  - personalised guest book,
  - a wedding token box of your choice,
  - personalised wedding favors for each of your guests
  - invitation cards for 70% of your guaranteed guests' attendance
- ◆ Car passes for 20% of your guaranteed guests' attendance
- ◆ A St. Regis accommodation experience in our Grand Deluxe Room
- ◆ Breakfast for two at Brasserie Les Saveurs
- ◆ A dedicated St. Regis Butler to attend to your every need



AFTERNOON TEA PACKAGE  
CAROLINE ASTOR AFTERNOON TEA

*Selection of Savouries and Sweets  
served at the Table*

Butter and Raisin Scones with  
Jam and Clotted Cream  
Assorted Tea Sandwiches  
Meringue  
Pumpkin Pie  
Pavlova  
Cream Puffs and Éclairs  
Assorted Chocolate Pralines  
Mini Cupcakes  
Assorted Cookies

*Hot Savouries*

Mini Smoked Salmon Quiches  
Wild Mushroom Vol-au-vent  
Pan-seared Foie Gras on Brioche

*Dessert Buffet*

Lavender-infused Chocolate Crème Brulée  
White Chocolate and Strawberry  
Panna Cotta  
Mango Mousse with Passion Fruit Jelly  
Carrot Cake  
Brownie  
Assorted Mini Tartlet  
Financier  
Assorted Macarons  
Selection of Fresh Fruits

\$108.00++ per person  
(Minimum of 60 persons for Saturdays, Sundays and Public Holidays)





Be invited to experience enchanted moments beyond expectation by St. Regis.  
A mark of prestige. The address where influence resides.

For enquiries, please call (65) 6506 6775 or email [wedding.singapore@stregis.com](mailto:wedding.singapore@stregis.com)  
STREGISSINGAPORE.COM/WEDDINGS

