



ST REGIS
SINGAPORE



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 system, creating a distinct wedding celebration.

Unique Features

- Pillarless
- Wi-Fi system
- Natural skylights
- Exclusive pre-event area
- 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

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

Unique Features

- 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 customization, 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, 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 2018 Wedding Packages

The St. Regis Wedding Dinner Package 2018

- 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
- Elegant 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 2018

- Wedding stationery and gifts include:
 - Guest book,
 - 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
- Breakfast for two at Brasserie Les Saveurs
- A dedicated St. Regis Wedding Butler



Dinner Packages for Weddings 2018

Captivating Love

\$158.80++ per person

(Minimum of 300 persons for Mondays to Fridays)

Package inclusive of 1-night stay

Cherished Romance

\$188.80++ per person

(Minimum of 350 persons for Sundays and Public Holidays)

Package inclusive of 2-night stay

Ardor & Devotion

\$198.80++ per person

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

Package inclusive of 2-night stay

All prices quoted are in Singapore dollars and subject to 10% service charge and 7% prevailing taxes.

Package is not to be combined with other offers or promotions and may be subject to change.

Auspicious dates are subject to preferred rates. Valid until 31st December 2018.

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, Lemon Lime 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 Six 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 2018

- 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
- Exquisite floral arrangements which includes ten floral stands, a VIP centrepiece and individual guest table centrepieces



The St. Regis Wedding Lunch Package 2018

- Wedding stationery and gifts include:
 - Guest book,
 - 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 St. Regis Suite
- Breakfast for two at Brasserie Les Saveurs
- A dedicated St. Regis Wedding Butler



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

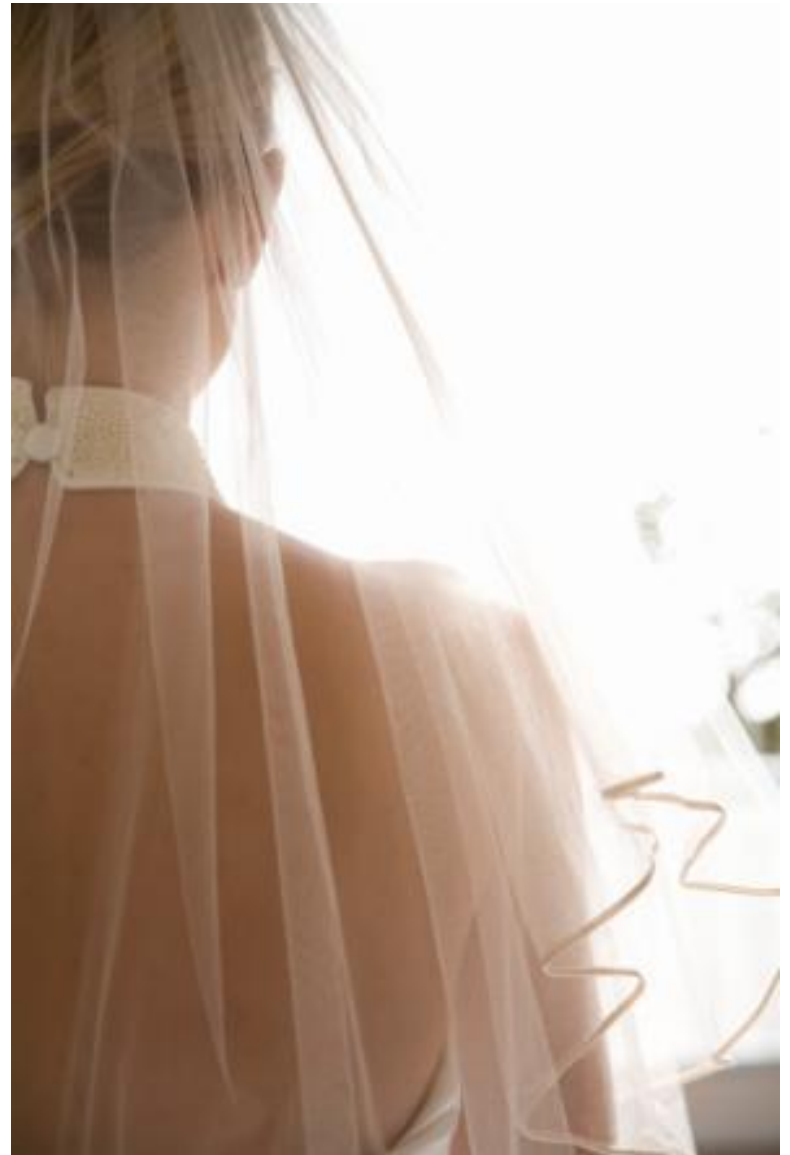
Coffee And Tea

\$148.00++ per person

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

The St. Regis Wedding Close Knitted Lunch / Dinner Package 2018

- 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 centerpieces, with the option to personalize or upgrade floral themes to your unique preferences at additional cost.
- Wedding stationery and gifts include:
 - Guest book,
 - 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 Wedding Butler



Close Knitted Lunch / Dinner Packages for Weddings 2018

Close Knitted Lunch – Splendid Celebrations

\$148.00++ per person

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

Close Knitted Dinner – Splendour of Romance

\$188.00++ per person

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

All prices quoted are in Singapore dollars and subject to 10% service charge and 7% prevailing taxes.

Package is not to be combined with other offers or promotions and may be subject to change.

Auspicious dates are subject to preferred rates. Valid until 31st December 2018.

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 with Perigourdine Sauce

Symphony of Amedei "9" Dark Chocolate

Strawberry Caramel, Vanilla Chantily Cream and 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 2018

- 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 2018

- Wedding stationery and gifts include:
 - Guest book,
 - 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 Wedding Butler



Afternoon Tea Package 2018

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
stregissingapore.com/weddings